

BREAKFAST MENU

7:00 am - 12:30 am WESTERN BREAKFAST

Fresh Fruit Juice (Seasonal)	 225
Corn Flakes/ Wheat Flakes/ Choco Flakes Served With Hot Or Cold Milk And Honey	 225
Eggs Cooked To Order 02 Eggs Boiled Or Fried Or Fluffy Egg White Or Scrambled Served With Toast, Hash Brown Potato And Grilled Tomato	 325
IAN BREAKFAST ed With Assorted Chutneys & Sambar	
Idly- (4 pcs)	 325
Medu Vada - (04 pcs)	 325
Dosa - Plain/ Masala / Onion - (02 pcs)	 325
Pesarattu - (02 pcs)	 325
Paratha (Aloo Or Paneer) - (02 pcs) Served With Plain Curd & Pickle	 325

STARTERS / SOUP / SALAD 11:00 am - 11:00 pm

VEGETARIAN

	Masala Karam Punugulu Fried Dumpling Made Of Rice, Urad Dal Tossed With Spices		325		
	Stuffed Mirch Bhajji Batter Fried Stuffed Green Chillies Served With Coconut Chutney		325		
	Mini Cocktail Samosa Served With Mint And Tangy Tamarind Chutney		325		
	Assorted Pakoda / Paneer Pakoda Batter Fried Assorted Vegetables Or Cottage Cheese Served With Tamarind Chutney		325/350		
NOI	N-VEGETARIAN				
● €	Karivepaku Kodi Fry Chef's Signature Dish		525		
	Macchi Amritsari Fish Flavored With Carom Seeds		595		
•	Bhuna Gohsht Adraki Indian Delicacy Spicy Lamb Cooked With Indian Spices		615		
	Royala Vepudu Spicy Pan Fried Prawns Marinated With Indian Spices And Andhra Delicacies		715		
sou	SOUP				
	Tamatar Tulsi Ka Shorba Tomato, Basil, Spices, Clear Soup		225		
	Chicken And Vegetable Broth Chicken, Vegetables, Basil		295		
SALADS					
	Apple Mayo With Walnut Salad Apple Wedges Tossed With Creamy Mayo And Crunchy Walnuts		315		
•	Seasonal Salad Lettuce, Tomatoes, Cucumber And Bell Pepper Tossed In Choice Of Lemon, Vinaigrette Or Balsamic Vinaigrette Dressing		345		

★ Indicates Chef's Signature

SANDWICH / KATHI ROLL Vegetable _____ 425 Chicken ____ 495 Plain, Toasted or Grilled served with French Fries KATHI ROLL Paneer ____ 425 Tandoori Chicken ____ 495

COMFORT MAINS

PASTA

Vegetable	 425
Chicken Penne Or Spaghetti Alfredo Or Arrabiata	 495
Vegetable Lasagna . Stuffed Layered Pasta, Cheese, Tomato Sauce	 425
Vegetable Augratin	 425
Grilled Breast Of Chicken Mediterranean Vegetables, Mashed Potatoes, Mushroom Jus	 525
Herb Crusted Fish Herb Coated Fish, Sautéed Vegetables, Roasted Baby Potatoes, Mustard Sauce	 595

REGIONAL & INDIAN LUNCH & DINNER 12:30 pm -03:00 pm 07:00 pm -11:00 pm **VEGETARIAN** Gutti Vankaya 425 Baby Brinjals Tossed In A Tangy Spicy Andhra Curry Tomato Mulakayya Jeedipappu Curry 425 Cashew Nut And Drumstick Slow Cooked In Tomato Gravy 425 Vegetable Shabnam Curry Mixed Vegetables And Mushroom Slow Cooked In Spicy Tangy Curry Dahi Wale Aloo 425 Deep Fried Potatoes In Rich Indian Yoghurt And Tomato Gravy. Choice Of Paneer 495 Palak / Mutter/ Kadai Cottage Cheese Cooked With Spinach Or Green Peas Or Capsicum Tomato Or Mamidikai Pappu 325 Yellow Dal Tempered With Either Tomato Or Raw Mango Dal Tadka 325 Yellow Lentils Tempered With Onion, Tomato And Indian Spices Dal Makhani 395 Black Lentil Slow Cooked Overnight, Finished With Butter And Cream

NON -VEGETARIAN			
	Dum Ka Murg Marinated Chicken Cooked Cashew, Onion Gravy And Indian Spices Finished With Cream		575
	Andhra Kodi Kura Morsels Of Chicken Slow Cooked In An Aromatic Gravy		575
	Gongura Mamsum Tangy And Spicy Mutton Made With Sorrel Leaves		675
	Lal Maas Tender Lamb Curry Simmered In Rich Onion Tomato Gravy Flavoured With Kashmiri Chillies		675
	Bhuna Gosht Saagwala Slow Cooked Mutton In Whole Spices On Griddle With Spinach Gravy		675
	Nellore Chapala Pulusu Traditional Spicy Andhra Fish Curry		615
	Jhinga Iguru Prawns Tossed With Pounded Spices, Tomatoes And Carom Seeds		775
	Hyderabadi Subz Biryani Basmati Rice Slow Cooked With Vegetables And Local Spices Served With Raitha And Salan		550
	Nizami Murgh Biryani Basmati Rice Slow Cooked With Chicken And Local Spices Served With Raitha And Salan		695

VEGETARIAN 475 Tomato Jeedipappu Pulao Slow Cooked Tomato And Cashew Nut With Basmati Rice Flavored With Indian Spices Served With Raita, Salan And Roti Pachadi Ulavacharu Vegetable Pulao 475 Slow Cooked Vegetables With Basmati Rice Flavored Indian Spices, Mixed With Horse Gram Gravy Served With Raita, Salan And Roti pachadi **NON-VEGETARIAN** Tomato Kodi 615 Chicken And Tomatoes Mildly Spiced Cooked With Basmati Rice Flavored With Indian Spices Served With Raita, Salan And Roti Pachadi Ulavacharu Vegetable Pulao 695 Slow Cooked Vegetables With Basmati Rice Flavored Indian Spices, Mixed With Horse Gram Gravy Served With Raita, Salan And Roti pachadi Bhimavaram Royyalu 715 Spicy Traditional Medium Prawns Cooked With Basmati Rice And Flavored Indian Spices Served With Raita, Salan And Roti Pachadi ANDHRA THALI Vegetarian Thali 725 A Whole Meal By Itself With One Vegetarian Starter, Three Vegetarian Dishes, Sambhar, Rasam, Pappu, Flavoured Rice, Curd, Steamed Rice Pickle, Papad, Chutney, Butter Milk Accompanied With Poori And One Dessert 825 Non - Vegetarian Thali A Whole Meal By Itself With One Non - Vegetarian Starter, Two Non - Vegetarian Dishes, One Vegetarian Dish, Sambhar, Rasam, Pappu, Flavoured Rice, Curd, Steamed Rice Pickle, Papad, Chutney, Butter Milk Accompanied With Poori And One Dessert

ANDHRA PULAO

SIDES

Tandoori Roti / Butter Naan / Lacha paratha (2 pcs)	 115
Phulka (03 pcs)	 115
Steamed Rice	 175
Perugu Annam Steamed Rice And Yoghurt Tempered Served With Pickle	 295
Bisi Bele Bhat Rice Cooked With Vegetables And Lentils	 315
Lemon Rice Or Kothimiri Annam Served With Raitha, Roti Pachadi, Papad And Pickle	 315

Kindly inform us if you are allergic to any food ingredient.

Tandoori items will be available as per the lunch and dinner timings.

All prices are in Indian Rupees and subject to Government taxes.

Indicates vegetarian preparation Indicates non-vegetarian preparation

12:3	ASIAN 12:30 pm -03:00 pm 07:30 pm -11:30 pm			
•	Lemon Coriander Soup		225	
MΑ	NCHOW			
	Vegetarian		225	
	Chicken		295	
STA	ARTERS			
VEC	SETARIAN			
	Mushroom Salt And Pepper		425	
	Vegetable Spring Roll		425	
•	Dry Chilly Paneer		425	
NOI	N-VEGETARIAN			
• •	Cashew Nut Chicken Chef's Signature Dish		575	
	Apollo Fish Oriental Style Fried Fish With A Regional Touch		595	
•	Butter Garlic Prawns Crispy Medium Prawns Tossed With Spices, Garlic And Butter		775	
MA	MAIN COURSE			
VEC	VEGETARIAN			
•	Vegetable Manchurian Vegetable Dumplings In Manchurian Sauce		425	
	Stir - Fried Greens Szechwan Chilly soya Hot Garlic		425	

♠ Indicates Chef's Signature

NON -VEGETARIAN						
	Chicken Kung Pao Soya Chilli Basil Sauce		595			
	Fish Black Bean Ginger Soya Oyster Chilli		615			
RICI	RICE & NOODLES					
FRIE	FRIED RICE					
	Vegetarian		275			
•	Egg Or Chicken		325			
NOODLES						
	Hakka Or Burnt Garlic		275			
	Egg Or Chicken		325			

DESSERTS			
	Gulab Jamun Milk Dumplings, Deep Fried And Dropped Into Simmering Sugar Syrup		275
	Pootharekulu Local Delicacy Stuffed With Jaggery Or Sugar Wrapped In A Wafer-Thin Rice Starch Laye		275
	Chocolate Brownie Chocolate Baked With Nuts, Cream Cheese And Chips Served With One Scoop Of Vanilla Ice Cream		275
	Choice Of Ice Cream Vanilla/Butterscotch/Strawberry/Chocolate		295
	Andhra Sweet Platter Of The Day		350

NIGHT MENU 11:30 pm-06:00 am **SALAD** Seasonal Salad 345 Lettuce, Tomatoes, Cucumber And Bell Pepper Tossed In Choice Of Lemon, Vinaigrette Or Balsamic Vinaigrette Dressing **SANDWICH** 425 Vegetable Chicken 495 **MAIN COURSE VEGETARIAN** 325 Dal Tadka Yellow Lentils Cooked With Tomato And Indian Spices 495 Paneer Makhani Cottage Cheese Cooked With Makhani Gravy **NON-VEGETARIAN** Andhra Kodi Koora 575 Morsels Of Chicken Slow - Cooked In An Aromatic Gravy Perugu Annam 295 Steamed Rice And Yoghurt Tempered Served With Andhra Pickle Bisi Bele Bhat 315 Rice Cooked With Vegetables And Lentils 175 Steamed Rice Tawa Paratha (2 pcs) 115 **BIRYANI** Hyderabadi Subz Biryani 550 basmati rice slow cooked with vegetables and local spices served with raita and salan 695 Nizami Murgh Biryani Basmati Rice Slow Cooked With Chicken And Local Spices Served With Raita And Salan

DESSERTS			
	Gulab Jamun Milk Dumplings, Deep Fried And Dropped Into Simmering Sugar Syrup		275
	Chocolate Brownie Chocolate Baked With Nuts, Cream Cheese And Chips Served With One Scoop Of Vanilla Ice Cream		275
	Choice Of Ice Cream Vanilla/Butterscotch/Strawberry/Chocolate		295
	Andhra Sweet Platter Of The Day		350

BEVERAGES Aerated Water And Service 150 Pepsi, Miranda, 7 Up And Diet Pepsi 150 Water Bottle And Service Himalayan And Service 175 Fresh Lime Water / Soda 175 Chaas 195 Plain, Salted Or Masala 195 Our Finest Choice Of Assam, Green Darjeeling, Earl Grey, Flavoured Tea or Chamomile Iced Tea 195 Regular, Mint, Lemon Coffee 195 Choice Of Filter Coffee, Espresso, Cappuccino **Tender Coconut Water** 195 (Seasonal) Fresh Fruit Juice 250 Cold Coffee 250 With Or Without Ice Cream Hot Chocolate, Bournvita And Horlicks 250 250 Sweet, Plain And Salted Milkshake 275 Vanilla, Strawberry Or Chocolate Energy Drink & Service. 295 Red Bull Or Monster