

Soups

Vegetarian ●

Thakali Poondu Soup *Rs.145*
A thick soup made of grilled garlic and tomatoes,
seasoned with red chillies

Muttaikose Kakarai Soup *Rs.145*
An exotic clear soup made of cabbage leaves and
seasoned with black pepper

Non Vegetarian ●

Mutton Kaima soup *Rs.175*
Soup made with minced mutton and small onions
tempered with whole spices

Sutta Kozhi Soup *Rs.175*
Soup made with grilled chicken meat along with bones
cooked with curry leaves

Starters

Vegetarian Starters ●

Paneer Varuval *Rs.200*
Paneer strips seasoned with masalas and deep fried

Paneer Tikka *Rs.200*
Soft, juicy chunks of paneer marinated
in tandoori masala and then grilled

Karuveppillai Urulai Varuval *Rs.190*
Strips of potato deep fried in oil and
dusted with curry leaves

Baby Corn Curry Leaf Fry *Rs.200*
Baby corn marinated in curry leaf batter and deep fried

Kaalan Varuval *Rs.190*
Mushrooms marinated in South Indian
masalas and deep fried

Urulai Paneer Urundai *Rs.190*
Minced potatoes and paneer seasoned
with spiced, onions and deep fried

Kaikari Urundai *Rs.190*
Minced vegetables mixed with
south Indian spices and deep fried

Sutta Vazhakai *Rs.200*
Raw bananas in yoghurt and cream marinade,
cooked in live coal

Non Vegetarian Starters ●

Sutta Milagu Kozhi Chicken in peppercorn and ginger marinade cooked on coal	<i>Rs.250</i>
Tawa Kozhi Chicken marinated with a five spice powder and cooked on the tawa	<i>Rs.250</i>
Chilly Cheese Chicken Tikka A variation of the original chikken tikka with cheese and chilli melted on top	<i>Rs.260</i>
Chicken Tikka Soft, juicy chunks of chicken marinated in tandoori masala and then grilled	<i>Rs.260</i>
Mutton Kaima Vada Minced mutton mixed with coconut and spices and grilled on tawa	<i>Rs.270</i>
Chef Special Mutton Fry/Chicken Fry Tender mutton/chicken strips with lemon leaves and dry ginger marinade and deep fried	<i>Rs.270</i>
Tangy Meen Varuval Fish marinated with tamarind and spicy masalas then grilled to perfection	<i>Rs.270</i>
Sutta karuveppillai Meen Fish grilled to perfection with a curry leaf masala	<i>Rs.270</i>
Karuveppillai Yera Varuval Prawn marinated in a spicy curry leaf masala and deep fried	<i>Rs.320</i>
Yera Milagai Prawns marinated with strips of red chillies and native spices then cooked on a tawa	<i>Rs.320</i>



Vegetarian Curries ●

Paneer Pattani Masala Paneer & green peas cooked with traditional Nadar masala	<i>Rs.240</i>
Milagu Kaalan Masala Mushroom cooked with pepper and traditonal chettinad masala	<i>Rs.240</i>
Urulai Sigappu Kolambu Potatoes in a fiery curry made with red chilies and coconut milk	<i>Rs.230</i>
Vendakai Urulai masala A curry made with potatoes and ladies finger seasoned with indian spices	<i>Rs.230</i>

Curries



Vegetarian Curries ●

Kaikari Stew Vegetables and spices cooked in coconut milk	<i>Rs.240</i>
Kaikari Curry Mixed Vegetable cooked in a traditional South Indian masalas	<i>Rs.230</i>
Urulai Thokku Baby potatoes cooked in a traditional pickling masala with onions and tomatoes	<i>Rs.220</i>
Dal Makhani Rich, creamy lentils cooked with assorted spices	<i>Rs.240</i>
Dal Tadka Lentils cooked in ghee with aromatic spices	<i>Rs.220</i>
Kadai Vegetable (or) Paneer A colourful medley of vegetables cooked in a rich creamy gravy	<i>Rs.250</i>
Paneer Butter Masala Paneer cooked in rich gravy with tomatoes, butter and cream	<i>Rs.250</i>
Paneer Kheema Masala Paneer crumble made with south indian spice	<i>Rs.250</i>

Indian Breads



Roti (1pc)	<i>Rs.55</i>
Naan (2pcs)	<i>Rs.55</i>
Phulka (2pcs)	<i>Rs.80</i>
Appams (1pc)	<i>Rs.55</i>
Egg Appams (1pc)	<i>Rs.60</i>
String Hopper (4pcs)	<i>Rs.50</i>

Curries

Non vegetarian curries ●

Nanjilnadu Kozhi Curry Chicken curry made with fresh coriander and pepper	<i>Rs.275</i>
Chettiars Kozhi Curry Chicken meat cooked in an essence of Chettinad spices and coconut	<i>Rs.275</i>
Kozhi Stew Chicken made with coconut milk and whole spices into a thin gravy	<i>Rs.275</i>
Murgh Methi Masala A rich and spicy chicken curry infused with fenugreek leaves and spices	<i>Rs.275</i>
Murg Makhanwala A rich and delicious butter chicken curry seasoned with indian spices	<i>Rs.275</i>
Chettiars Mutton Curry Mutton cooked with chettinad spices and poppy seeds	<i>Rs.330</i>
Madurai Mutton Curry Coconut flavored mutton curry	<i>Rs.330</i>
Mutton Vada Curry Mutton kheema vadas cooked as a curry with native village spices	<i>Rs.330</i>
Mutton Roganjosh A hot kashmiri mutton dish infused with red chillies	<i>Rs.340</i>
Meen Mangai Curry Fish curry cooked home style	<i>Rs.330</i>
Machi Lababdar Fish simmered in the mild sauce of onions and marinated in a blend of green leaf and North Indian spices	<i>Rs.330</i>
Yera Milagu Prawn masala cooked to perfection with peppercorns and green chillies	<i>Rs.360</i>
Nandu Vengaya Masala Crab and shallots cooked with a lavish amount of spices	<i>Rs.360</i>

Stuffed Rotis

Urulai Roti Rotis stuffed with potatoes and cooked on coal	<i>Rs.120</i>
Paneer Roti Rotis stuffed with minced paneer and cooked on coal	<i>Rs.130</i>
Kozhi Kheema Roti Rotis stuffed with chicken kheema and cooked on coal	<i>Rs.140</i>
Kari Kheema Roti Rotis stuffed with mutton kheema and cooked on coal	<i>Rs.150</i>
Raita	<i>Rs.70</i>
Curd	<i>Rs.80</i>



Smoked Vegetable Rice Rice cooked on coal with a variety of vegetables	<i>Rs.240</i>
Smoked Paneer Rice Rice cooked on coal with crumbled paneer masala	<i>Rs.250</i>
Smoked Chicken Rice Rice cooked on coal with chicken meat and whole spices	<i>Rs.270</i>
Smoked Mutton Rice Rice cooked on coal with mutton and traditional spices	<i>Rs.285</i>
Smoked Fish/Prawn Rice Rice cooked on coal with fish/prawn and fennel	<i>Rs.275</i>
Mutton Kheema Biryani Kheema biriyani made with hand pounded indian spices	<i>Rs.300</i>
Steamed Rice	<i>Rs.100</i>
Curd Rice	<i>Rs.100</i>

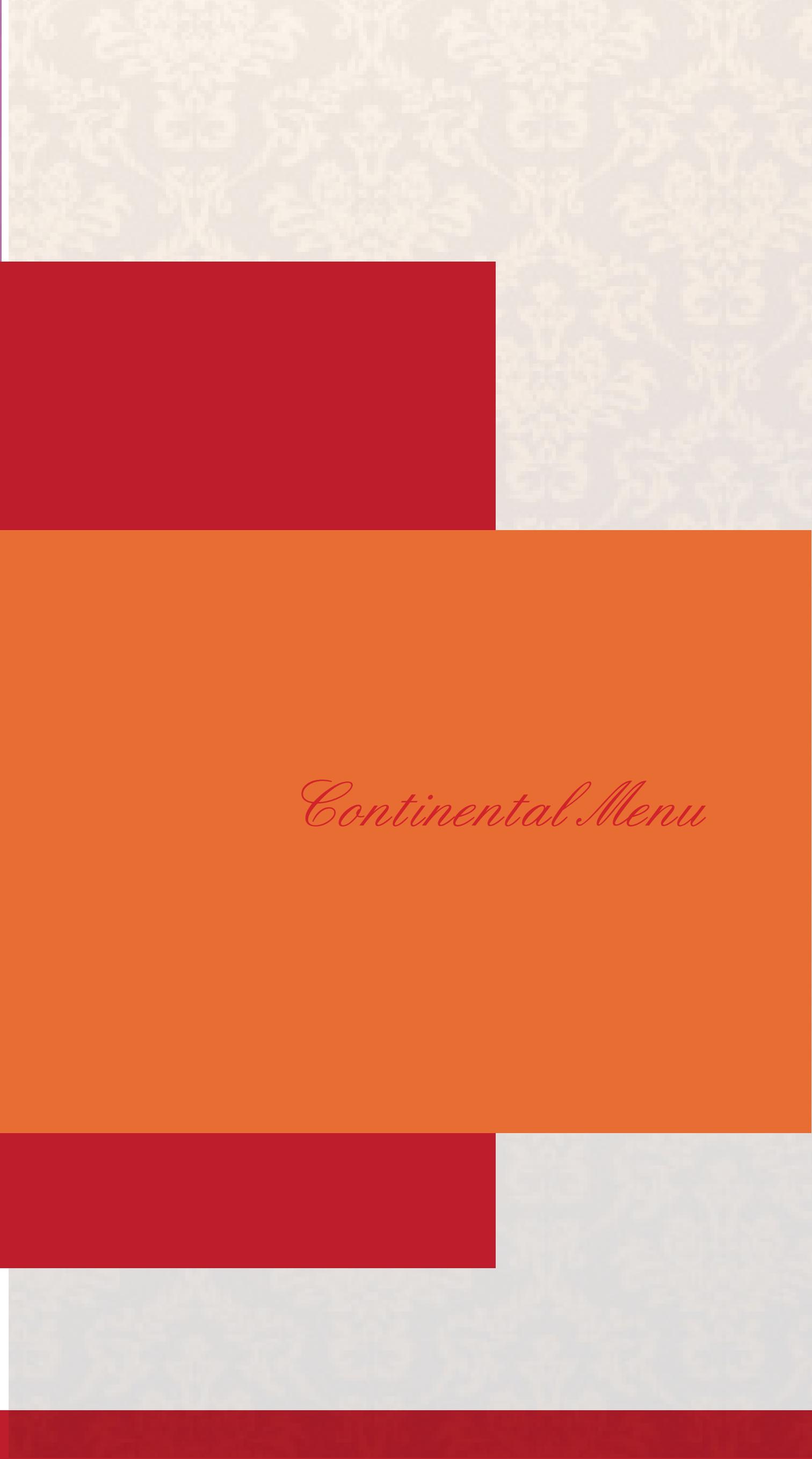


Candle Room

Experience romance, at a whole new level.

Say **'I Love You'** in the midst of the rich red flush of the candle flames. A private room with your personalized steward, the delicious a la carte menu, the timber and feel of music will surely transport you to the eternal world of beauty and love.

Set within a 60-year-old home where luxury, style, and class all meet at one location where one can share personal moments with your beloved. Visit Crimson Chakra candle room to caress your taste bud with some exotic fusion delicacies amidst the radiance of the candle flames surrounding you.

The background features a repeating floral pattern in a light, muted green color. This pattern is partially obscured by solid color blocks: a dark red block in the top-left, a large orange block in the center, a dark red block in the bottom-left, and a dark red block at the very bottom. The text 'Continental Menu' is centered within the orange block.

Continental Menu

Starters

Crab Meat Cakes Grilled crabmeat cakes New Orleans Style served with a chilly Tartare dip and chilly lime dip	<i>Rs.260</i>
Fried Prawns with a Dipping Sauce Fried prawns served with a soya, wine, ginger and chilly dip	<i>Rs.250</i>
Stir Fried Prawns Olivette Prawns stir-pranws with olive oil, cumin, red chilly flakes, lime, olives, and garlic served with charred tomato-chilly vinaigrette	<i>Rs.250</i>
Skewered Fish Mildly spiced fish in sticks grilled and served with a spicy peanut dip	<i>Rs.240</i>
Buffalo Wings Spiced chicken wings with sour cream and mild-cheese dip	<i>Rs.230</i>
Chicken in Sticks Diced chicken and spring onion with soya and sesame, served with a peanut butter dip	<i>Rs.220</i>
Pan Grilled Mutton Kebabs Grilled mutton mince kebabs served with a mint coriander yoghurt dip	<i>Rs.250</i>
Nachos Corn tortilla chips served with refried beans, cheese,sour cream and salsa	<i>Rs.220</i>
Vegetable Potato Skins Potato skins with vegetables baked and served with sour cream and salsa	<i>Rs.220</i>
Curried Mushroom and Corn Sacks Fried curried mushroom and corn sacks served with a sour cream and mild garlic dip	<i>Rs.210</i>
Stuffed Crumb Fried Mushrooms Stuffed with mushrooms and baby corn, crumb fried and served with an onion cheese mustard dip	<i>Rs.210</i>
Bruschetta Warm home-made garlic and herb bread, served with a fresh tomato, basil, garlic, cheese and olive oil salad	<i>Rs.210</i>
Hoummus Puree of chickpea with sesame paste, olive oil and paprika served with warm pita bread	<i>Rs.210</i>
Vegetable Crostini Peppers, tomato,spring-onion,garlic and cheese served on garlic bread	<i>Rs.220</i>
Cajun Fries Fried potato wedges with a Cajun spice served with sour cream and tomato salsa	<i>Rs.210</i>

Soups



- Mixed Seafood Broth** *Rs.200*
Mixed seafood with fresh tomato, herbs and vegetables
- Spiced Chicken and Corn Soup with Lemongrass** *Rs.190*
Cream of chicken and corn kernels with spring onion, coriander, chilly and lime
- Spicy Chicken Tomato and Rice Soup** *Rs.190*
Twist on gumbo soup with chicken, spices, herbs, rice and crispy okra
- Tortilla Soup** *Rs.200*
Broth with corn, peppers, tomato, chilly, herbs, and crisp tortilla chips
- Broth of Vegetables and Cream of Corn** *Rs.180*
Mix vegetables and creamed american corn with roasted cumin powder
- Cream of Tomato Soup** *Rs.180*
Puree of fresh tomato concasse finished with cream and served with croutons
- Cream of Mushroom Soup with Smoked Cashewnuts** *Rs.180*
Cream of mushroom and roasted garlic and wine with chopped mushroom and cheese croutons

Salads



- Stir-fried Mixed Seafood Salad** *Rs.320*
Mixed seafood stir fried with greens, basil, lime, olive oil, chilly flakes and wine, served warm
- Cold Chicken Salad** *Rs.320*
Strips of grilled chicken and mixed greens with a honey mint, lime and mayonnaise dressing
- Warm Chicken Salad** *Rs.320*
Grilled chicken strips with Cajun spice served warm on a bed of Chinese cabbage, cucumber and spinach with a cheese, basil, mint and coriander dressing
- Cold Chicken Salad Oriental** *Rs.320*
Jullienes of grilled chicken, with mixed greens with a dressing of roasted peanuts, red chilly, soya and tomato
- Vegetable Salad** *Rs.300*
Julienne of carrot, zucchini, mixed peppers, greens, tomato and cauliflower with an olive oil, herb and garlic dressing
- Roasted Vegetable Salad** *Rs.300*
Mixed vegetables roasted with garlic and herbs and served with an olive oil mustard vinaigrette
- Baked Potato and Fried Spinach Salad** *Rs.300*
Baked potato with sour cream and pickling spices served with fried spinach and sesame seeds
- Tandoori Mixed Vegetable Salad** *Rs.300*
Cold salad with mix vegetables cooked with a tandoori marinade dressing of yoghurt and mint



Types Of Pastas

Penne, Fettuccini, Fusilli, Macaroni, Spaghetti

Prawns, Squid, Fish with Tomato Chilly flakes And Olives	<i>Rs.350</i>
Prawns, Spinach, and Broccoli, Cream, Butter and Cheese	<i>Rs.340</i>
Chicken, Corn, Tomato, Garlic, Roasted Cumin Powder, Fresh Coriander, Cream and Cheese	<i>Rs.330</i>
Chicken, Leeks, Celery, Cajun Spice, Tomato and Cream	<i>Rs.330</i>
Mixed Mushroom, Walnuts, Garlic Crushed Pepper and Cream in a froth Of Herbs	<i>Rs.300</i>
Spinach, Corn, Sweet peppers, Tomato, Basil and Red Chilly Flakes	<i>Rs.300</i>
Mixed Vegetables, Cream, Oregano and Cheese	<i>Rs.300</i>
Tomato, Red Chilly, Garlic and Olive Oil	<i>Rs.300</i>

Baked Pasta

Vegetable Lasagna Layered baked pasta with spinach, cottage cheese and mushroom	<i>Rs.350</i>
Chicken Lasagna Layered baked pasta with spinach, cottage cheese and mushroom	<i>Rs.350</i>

Main Course

All main courses are served with a potato preparation or herbed rice and steamed vegetables

Non vegetarian ●

Crab and Chilly Prawn Malacca Crab stuffed with chilly basil prawns served with a sesame chilly sauce	<i>Rs.420</i>
Prawn Macedonia Prawns stir fried with five spice powder and chili, served with tomato, soya, celery, peppers, leek and wine sauce	<i>Rs.360</i>
Prawn Waterdore Prawns cooked with mushrooms, mustard, wine, cheese and aniseed flavored liqueur	<i>Rs.360</i>
Fillet of Bassa Veracruz Fillet of Bassa cooked in tomato, cajun spices and olives	<i>Rs.380</i>
Grilled Fillet of Sole Grilled sole with black mushroom and button mushroom served with a sauce of thai red curry and basil	<i>Rs.370</i>
Blackened Kingfish Fillets New Orleans Kingfish fillets with blackened spice, grilled and served on a bed of tomato, chilly and cheese sauce	<i>Rs.360</i>
Fried Fillets of Kingfish Maltaise Beer-battered fried kingfish served with a garlic, chilly, fresh coriander and oyster sauce	<i>Rs.360</i>
Grilled Curried Fillets of Kingfish Epaphus Kingfish marinated with curry powder, grilled and served with an unusual mango, mustard and lemon chilli sauce	<i>Rs.360</i>
Baked Kingfish Basilica Fish baked with a fresh tomato, garlic and basil sauce	<i>Rs.360</i>
Poached Kingfish Evita Fillets of fish cooked in wine with mushroom and thyme	<i>Rs.360</i>
Stuffed Chicken Breast Nanterre Chicken breast stuffed with a mince pate and mushroom grilled and served with a red wine chilly and cheese sauce	<i>Rs.370</i>
Spiced Grilled Chicken Imperiale Spiced strips of chicken with fresh coriander, soya, honey and chilly, grilled and served with a mild coconut cream and coriander sauce	<i>Rs.370</i>

Main Course

Non vegetarian ●

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| Marinated Grilled BBQ Chicken Ferdinand
Half a chicken with bone marinated in a BBQ sauce, baked and served with a BBQ mayonnaise sauce | Rs.370 |
| Baked Chicken Aragon
Chicken breast stuffed with jalapeno and cheese baked and served with a mixed pepper cream and cheese sauce | Rs.370 |
| Poached Chicken Breast Clemenceau
Chicken cooked in wine and mushroom, finished with cream, herbs and crushed pepper | Rs.380 |
| Chicken Enchilladas
Corn tortillas with a filling of chicken, refried beans cheese, onion, peppers covered with a spicy chilli sauce and cheese | Rs.370 |
| Roasted Mojito Marinated Lamb Leg Caribbean
Lamb leg sliced and served with a lime, rum and mint sauce | Rs.380 |
| Stir Fried Crispy Lamb Baduma
Crispy fried lamb stir fried with a peppery curry sauce served on steamed rice | Rs.380 |
| Lamb Stew with Chilli Sauce Mexican Style
Lamb stewed with potato and a mix of red chilli, garlic, cinnamon, clove, black pepper, and oregano | Rs.370 |
| Baked Mutton Isabella
Mutton with burnt chilly and onion served with a pepper, wine and marjoram sauce | Rs.360 |

Main Course

Vegetarian ●

Blackened Cottage Cheese Steaks New Orleans Cottage cheese steaks stuffed with spinach and mushroom served with a tomato, red chilly and cheese sauce	Rs.330
Vegetable Strudel Germaine Mixed Vegetables with garlic, herbs and cheese baked in a pastry shell served with a fresh tomato and basil sauce	Rs.300
Grilled Cheese, Potato and Herb steak Grilled steaks with a spiced mushroom fricassee	Rs.280
Mixed vegetables Shaslik Carouselle Vegetables marinated with yoghurt and mustard, skewered, grilled and served with a mild tomato curry sauce	Rs.310
Corn, Peas and Cottage Cheese Steaks Kentucky Spiced cutlets with a sweet pepper and spicy pepper sauce	Rs.310
Mixed vegetable Fricassee Louisiana Mixed vegetables stir-fried with Cajun spice, peppers, celery, tomato and cheese	Rs.310
Sweet and Sour Stir Fried Vegetables Danielle Vegetables stir-fried with wine, lime, garlic herbs and olive oil	Rs.310
Mixed Vegetable Cutlets Monterrey Grilled vegetable cutlets served with a mildly spiced vegetable "chilli" with kidney beans	Rs.310
Corn Crepes with Vegetables Forestierre Corn flavored pancaked with vegetables served with a cheese sauce and a tomato basil sauce	Rs.310
Creamy Vegetable Ragout Napoleon Mix vegetables, diced stir-fried with garlic, cream and beer topped with mashed potatoes	Rs.310
Chilli Relleno Bhajji chilli stuffed with cottage cheese, cheddar cheese, cream cheese, corn and jalapeno chillies batter fried and served with a zesty marinara sauce	Rs.300
Cheese and Pepper Quesadillas Flour tortillas stuffed with mix peppers, onion, cheese and chilli, grilled and served with salsa and sour cream	Rs.300
Fricasse of Mushroom and Corn Carmel Spiced stew of Mushroom, Corn and peppers baked with cheese	Rs.320
Cheese Crepes Basilica Pancakes stuffed with Ratatouille and cheese served with a garlic tomato basil sauce	Rs.280

All half portions will be charged at 60% of cost of full portion
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