



NAVYA
MULTI CUISINE • BAR • CAFÉ

FOOD MENU

SOOTHING TENDERS

CAPPUCCINO COFFEE	125
ESPRESSO COFFEE	125
CAFÉ LATTE	125
NESCAFÉ	95
TEA / MASALA / GINGER	85
GREEN TEA	85
ENERGY DRINK	165
SOL KADHI	145
CANNED JUICES	85
ICE TEA (PEACH / MINT / LEMON)	145
COLD COFFEE	145
MILK SHAKE (VANILLA / STRAWBERRY / CHOCOLATE)	145
LASSI (SWEET / SALTED / MANGO / STRAWBERRY)	95
BUTTER MILK (SALTED / MASALA)	85
FRESH LIME SODA/ WATER (SWEET / SALTED)	85/75
TONIC WATER	75
PACKAGED DRINKING WATER	45
AERATED DRINK	75

SOUPS

VEGETARIAN

GAJAR DHANIYA SHORBA	165
Delicately flavoured carrot and coriander-stalks stock, seasoned with herb spices	
ROAST CORN SHORBA	165
Roasted corn delicately flavoured with coriander-stalks stock, seasoned with herb spices	
SPICY LEMON CORIANDER SOUP 🌶️	165
Thin Chinese soup with finely chopped vegetables, pimentos, lime juice, coriander & chilli	
TOM YAM	165
Spicy thin soup, delicately flavoured with lemon grass, lime juice & kaffir leaves	
TOM KHA SOUP	165
Thick Thai soup with coconut milk and Thai herbs	
CLASSICS INDIAN SHORBA	165
Mulligatawny / Tamatar Dhania	
CLASSICS ORIENTAL SOUP	165
Manchow / Hot & Sour / Clear / Sweet Corn / Jade	
RICE SOUP BOWL 🍲	245
A thin clear soup with vegetable rice, celery & parsley	

NON - VEGETARIAN

MURG LABABDAR SHORBA	175
Chicken stock seasoned with Indian spices and coriander	
SHAHI GOSHT SHORBA	185
Mutton broth seasoned with cardamom, clove, served with fined mutton dices	
TOM YAM SOUP (PRAWNS / CHICKEN)	195/175
Spicy Thai clear soup delicately flavoured with lemon grass, lime juice & kaffir leaves	
TOM KHA SOUP (PRAWNS / CHICKEN) 🌶️	195/175
A thick Thai soup with coconut milk & Thai herbs	
SPICY LEMON CORIANDER SOUP (PRAWNS / CHICKEN) 🌶️	195/175
Thin Chinese soup with finely chopped pimentos, lime juice, coriander & fresh-chilli	



Spicy



Chef's Special

*T&C Apply | 18% Taxes applicable

LEMON PEPPER CHICKEN CLEAR SOUP	175
Thin Chinese soup with finely chopped bell pepper, lemon grass, coriander	
AYEN CHICKEN CLEAR SOUP 🍲	175
Thin clear chicken soup with tofu & pumpkin seasoned with seasam oil	
CRAB MEAT SOUP (SPICY CRAB MEAT/ MANCHOW / HOT& SOUR) 🌶️	195
CLASSIC ORIENTAL SOUP	175
Manchow / Hot & Sour / Sweet Corn / Jade / Clear	
RICE SOUP BOWL (PRAWNS / FISH / CHICKEN) 🍲	345 / 295 / 295
Thin clear rice soup with celery and parsley	
NOODLES WITH CHICKEN & SPINACH SOUP BOWL 🍲	295
Thin clear soup with spinach, chicken & noodle flavoured with garlic celery leeks	

SALAD VEGETARIAN

DILL CUCUMBER SALAD 🍲	175
Cucumber crown with dill & hung yogurt dressing	
MINT CUCUMBER SALAD 🍲	175
Cucumber crown with mint & hung yogurt dressing	
SOM TAM	175
Raw papaya Julian with peanut & sweet chilli dressing	
CHINESE VEG STICKS SALAD	175
Batons of cucumber, carrot, green & yellow zucchini with pickled dressing	
ORIENTAL VEG SALAD	175
Julian's of vegetables with oriental dressing	
GADO GADO 🍲	175
Batons of vegetables with peanut dressing	
CLASSIC GREEN SALAD	165

NON-VEGETATIAN

MURG TIKKA SALAD	225
Pieces of chicken tikka with twinge of lemon, chilli & coriander	
JHINGA DIL CUCUMBER SALAD 🍲	295
Jhinga with dil cucumber, lettuce, bell pepper with lemon mustard dressing	
SHREDDED CHICKEN SALAD 🍲	225
Shredded chicken with curried dressing	
SEA FOOD ORIENTAL SALAD 🍲	295
Prawns & fish with oriental dressing	

APPETIZERS VEGETARIAN

SOFIYANI PANEER TIKKA	285
Paneer cubes merited in yogurt, cream, cheese & herbs, char grilled	
PANEER CHAP CHAP TIKKA 🍲	285
Paneer tikka stuffed with cheese, green peas, and sultanas done in charcoal oven deep	
RESHMI SEEKH KEBAB	285
Vegetables seekh kebab, minced vegetable spiced with Indian herbs & char grilled	
GILAFI SEEKH KEBAB 🍲	285
Vegetable seekh kebab, mince vegetables spice with Indian herbs, bell pepper & char grilled	
TANDOORI ALOO SHASHLIK	285
Whole baby potato marinated in yogurt & kasundi mustard, char grilled	



Spicy



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CLASSIC VEGETABLE TIKKI (FRY)	265 / 285
Subz Methi / Chole Palak / Hara Bhara / Paneer Kurkure / Paneer Koliwada	
CLASSIC PANEER TANDOORI TIKKA	285
(Angare Paneer / Achari / Palak / Reshmi / Pudina / Kalimri)	
CLASSIC PAKODA (MIX VEG / PANEER / CHEESE)	265 / 285 / 295
BHATTI SUBZI PHOOLWARI	645
On-platter-assortment, serve of vegetable and paneer starters	
TANDOORI PANEER KHAZANA	685
Assorted paneer tikka	
SHALLOW FRIED CORN KERNEL	265
Batter fried corn kernels tossed with chilli, garlic, ginger & spring onion	
KUNG PAO POTATO	265
Wok tossed stripped potatoes in Chilli, garlic, pimentos & garnished with cashew nuts	
CRACKLING SPINACH, BABY CORN, MUSHROOM & COTTAGE CHEESE	285
Batter-fried tossed in chilli, garlic, chilli paste, served with crispy spinach	
VEGETABLE IN THAI CHILLI PASTE 🌶️	275
Crispy veg tossed in red curry paste	
CORN CHIN TON 🍤	275
Tempura batter fried corn kernels, celery, garlic, bell pepper oriental spices	
CORIANDER COTTAGE CHEESE BATONS 🍤	285
Cottage cheese fingers tossed in coriander sauce	
ORIENTAL PLATTER	575
Hakka cottage cheese, mixed veg, Thai chilli paste, & shallow fry corn kernels	
CLASSIC ORIENTAL MUSHROOM / PANEER / TOFU	275 / 285 / 325
Chilli / Schezwan / Salt Pepper / Green Pepper / Hakka / Hot garlic	

CHICKEN

MURG CHEESE TIKKA 🍤	345
Chicken boneless tender pieces marinated with spices & prominent flavour of ginger	
MURG JALANDHARI TIKKA 🍤	345
Chicken boneless tender pieces marinated and char grilled	
MURG ALMODI TIKKA 🍤	345
Chicken boneless tender pieces marinated with cinnamon cardamom & char grilled	
MURG BHURASHI TIKKA 🍤	345
Chicken boneless tender pieces marinated with beetroot & spices done in clay oven	
MURG KALMI KEBAB	345
Three chicken leg drums char grilled to your tounge - numbling taste	
MURG PESHAWARI KEBAB 🍤	365
Chicken mince in combination with egg, mint leaves, coriander done in clay oven	
MURG MANGLORIAN GHEE ROAST 🍤	365
Chicken boneless tender pieces marinated with mangalorian spices & shallow fried	
MURG TANDOORI (FULL / HALF)	675 / 345
Whole chicken split into legs and breast marinated with red spices and done in clay-oven	
MURG TANDOORI AFGHANI (FULL / HALF)	675 / 345
Whole chicken split into legs and breast non-spicy marination and done in clay-oven	
MURGH KEBAB KA MELA	895
Assortment of chicken kebabs on a platter	
MURG CLASSICS TIKKAS	345
(Surkh / Pudina / Malai / Reshmi / Kalimiri / Kastoori/ Adraki /Banjara /Achari)	
Chicken boneless tender pieces marinated and char grilled to your flavour	



Spicy



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NING RU NOUN 🍲	345
Combination of Indian and Chinese spices with curried yoghurt sauce	
PARSLEY CHICKEN	345
Chicken pieces tossed in parsley sauce with herb & spices	
PAN FRIED CHICKEN WITH CASHEW NUTS	365
Tossed in chilli sauce with garlic, celery and garnished with fried cashews	
THAI GRILLED CHICKEN 🍲🌶️	345
Thai red chilli sauce tossed with herb & spices	
STEAM EGG CHICKEN ROULADE 🍲	365
Base of egg pancake minced chicken rolled and steam	
CLASSICS ORIENTAL CHICKEN	345
Chilli / Schezwan / Hot Garlic / Salt Pepper / Green Pepper / Hakka / Thai Paste	

MUTTON

GOSHT SEEKH KEBAB	445
Minced gosht mixed with spices done in charcoal oven	
KAKORI KEBAB 🍲	445
Authentic classic gosht mince kebab flavoured with rose & saffron	
DO NALLI KEBAB 🍲	465
Combination of gosht & murg mince skewered & char grilled	
ANDHRA SUKHA GOSHT 🍲🌶️	445
Regional specialty prepared with chef in house Andhra spices	
MINCED LAMB THAI STIR FRY	445
Lamb minced ball tossed with soya, basil and Thai spices	
CRISPY LAMB	445
Crispy lamb cubes tossed in oriental spices	
ROAST LAMB MONGOLIAN 🌶️	445
Roasted slice lamb done in Mongolian sauce	
CLASSICS ORIENTAL LAMB	445
Chilli / Schezwan / Salt Pepper / Green Pepper / Hakka / Hot Garlic	

PRAWNS / FISH

JUMBO POMFRET	APC
TIGER PRAWNS	APC
SAMUNDER KA KHAZANA	1295
Char grilled seafood assortment	
TANDOORI POMFRET / RAWAS	695 / 595
Whole marinated pomfret; done in a clay-oven to your taste	
LASOONI MAHI TIKKA (POMFRET / RAWAS / BASA)	695 / 595 / 445
Garlic-mustard oil marinade based char grilled fish chunks	
TANDOORI JHINGA (RED / PAHADI / RESHMI / KALIMIRI)	645
Prawns marinated in a mixture of ginger-garlic, and finished to, in clay-oven	
TAWA FRY (POMFRET / PRAWNS / SURMAI / RAWAS / BASA)	695 / 575 / 545 / 595 / 445
Fish / Prawns smeared with red spices marinade and shallow fried	
KARWARI JHINGA 🍲	575
Prawns marinated in karwari masala & shallow fried	
FISH SEEKH KEBAB (RAWAS) 🍲	595
Rawas fish minced marinated with spices put on skewer done in char coal oven.	
BURNT CHILLI (POMFRET / PRAWNS / BASA)	695 / 575 / 445
Roasted chilli sauce tossed with herb & spices	



Spicy



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CHILLI BASIL (POMFRET/ PRAWNS / BASA) 🌶️

Fish pieces tossed with chilli basil Thai ginger green chilli

695 / 575 / 445**CRISPY PEPPER (POMFRET / PRAWNS / BASA)**

Crisp fried fish tossed in pepper sauce

695 / 575 / 445**THAI GARLIC PRAWNS**

Thai red curry sauce tossed with garlic

575**CLASSICS ORIENTAL (POMFRET / PRAWNS / RAWAS / BASA)**

Chilli / Schezwan / Hotgarlic / Salt & Pepper / Green Pepper / Butter Garlic / Hakka

695 / 575 / 595 / 445

MAINS INDIAN VEGETARIAN

PANEER TIKKA BAADSHAHI

Mildly smoked paneer in rich butter glazed onion korma gravy

285**PANEER PASANDA**

Paneer batons slitted and filled with cheese and chutney; cooked in onion, Cashew nuts, butter and tomato gravy

295**PANEER KUNDAN KALIYA 🍲**

Diamond paneer cooked in enriched tomato, onion gravy

285**PANEER GASSI 🍲**

Manglorian paneer coconut curry

285**SUBZ KHADA MASALA**

Fresh seasonal vegetables with aromat spice done in enriched cashew, yogurt gravy

255**METHI CHANA 🍲**

Chickpea & methi leaves cooked in moderate spice

255**CORN METHI PALAK 🍲**

Fresh methi, palak & corn done in onion, ginger, garlic & green chilli finish with butter, cream

255**SARSON DA SAAG**

Mustard leaves broth prepared in tempered mustard oil and other herbs

255**TOOFANI CHAKRI BHINDI**

Chakri bhindi tossed with onion, garlic and tomatoes

255**KHUMB MUTTER & CORN**

Mushroom cooked along with green peas in roasted onion and cashew nut gravy

275**DINGRI DOLMA**

Dices of mushroom, paneer cooked in mild spicy yellow gravy

275**GHARELU BAINGAN BHARTA**

Smoked brinjal, prepared homely style with yoghurt & spring onion

265**DAHI PAKODA KADHI**

Diluted yoghurt thickened over slow fire with tempered mild spices

255**CLASSICS INDIAN MAINS**

Paneer Methi / Malai Kofta Curry / Paneer Mutter

Navaratan Korma / Methi Mutter Malai / Subz Kadai / Subz Makhani / Subz Kolhapuri /

Subz Hara Masala / Aloo Gobi

285**255**

ORIENTAL VEGETARIAN

TU SEE TOFU

Chinese recipe of sliced tofu tossed in black bean sauce

325**SHANGHAI SU-CHOY**

Stir fried vegetables in shanghai sauce

255**STIR FRIED CHINESE GREENS**

Exotic Chinese vegetable tossed in light soya sauce

255**THREE TREASURE HUNAN**

Three kinds of vegetables cooked in garlic, chilli & soya

255

Spicy



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FIVE SPICED STIR FRY

Wok tossed vegetables in five spice sauce

255

EXOTIC VEG GREEN CHILLI BASIL

Wok tossed English vegetables in green chilli basil sauce

295

ASIAN VEG CURRY

Exotic vegetables with Thai herb spice cooked in coconut cream curry

295

STING HOOPER

Glass noodles with medley vegetables

295

EXOTIC VEG THAI CURRY (RED / GREEN / YELLOW)

Exotic vegetable cooked in coconut milk and Thai spices

295

CLASSICS COTTAGE CHEESE

Black Bean / Black Pepper / Chilli Bean / Hunan / Hot Garlic / Schezwan

285

CLASSICS BUTTON MUSHROOM

Black Bean / Black Pepper / Chilli Bean / Hunan / Hot Garlic / Schezwan

275

INDIAN MURG

BHATTI DA MURG

Shredded tandoori murg, chopped celery, capsicum, & spring onions in spicy red masala

345

MURG SUKKA (BONE/BONELESS)

Freshly cut murg stirred with coarsely grated fresh coconut, curry leaves and hot dry mangalorean spices

345

KORI GASSI (BONE/BONELESS)

Traditional mangalorean style murg cooked with mangalorean spices.

345

MURG MAHARANI KADAI

Tender murg prepared in roasted onion & aromatic spiced masala

345

MURG CAFREAL

Murg with freshly ground cafreal masala

345

MURG CHANGEJI

Murg, onion, tomato & aromatic spice masala

345

MURG PATIALA

Murg cooked in combination of various gravy and wrapped in egg omelet

345

MURG SHAHJANI

Murg with enriched gravy garnished with boiled egg

345

MURG CHAKODI

Tender murg prepared in aromatic spiced masala

345

CLASSICS INDIAN MURG

Makhanwala / Kadai / Saagwala / Kalimiri / Malwani / Handi / Kolhapuri / Tawa / Hyderabad

345

ORIENTAL CHICKEN

CHICKEN WOOLY

Cooked soft with garlic, fresh chilli, scallions and light soya

345

GAI-PHAD GA-PROW

Small cubes cooked in garlic, onion, fresh red chilli, and basil leaves

345

THAI POT CHICKEN

Fried chicken cooked with bell pepper and Thai spices

395

LAKE ME KAI

Chicken in coconut milk with assortment of vegetables

345

ASSAM CHICKEN CURRY

Diced piece of chicken marinated coriander, mint, and spices done in coconut milk.

345

CHICKEN THAI CURRY (RED / GREEN / YELLOW)

345

CLASSICS ORIENTAL CHICKEN

Chilli / Hot Garlic / Green Pepper / Manchurian / Oyster / Hakka / Schezwan / Hunan / Wooly

345



Spicy



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INDIAN MUTTON

SUKKA GOSHT (BONE / BONELESS)

445 / 495

Mangalore regional recipe coarsely grated coconut, curry leaves and hot spices

LAL MASS (BONE / BONELESS)

445 / 495

Regional specialty with enriched, aromatic spices

REZALA GOSHT (BONE / BONELESS)

445 / 495

Regional specialty prepared in rich brown gravy

ANDHRA GOSHT (BONE / BONELESS)

445 / 495

Regional specialty prepared in andhra style

NALLI KI KALIYA GOSHT (BONE / BONELESS)

445 / 495

Baby lamb shanks cooked in aromatic spices & yogurt, cashew, cream & saffron gravy

CLASSICS INDIAN GOSHT (BONE / BONELESS)

445 / 495

Kadai / Bhuna / Kalimiri Korma / Rogan Josh / Saagwala / Handi / Moghlai / Adraki / Hyderabad

ORIENTAL LAMB

BRAISED LAMB

495

Tender breast lamb pieces cooked with oyster sauce, chopped chilli garlic and sesame oil

LAMB RENDANG

545

Malaysian curry acquainted with exotic delicacy mildly spice, rich flavourful,

Semi dry curry served with bell pepper rice.

CLASSICS ORIENTAL LAMB

495

Chilli / Hot Garlic / Green Pepper / Manchurian / Hunan / Hakka / Oyster

INDIAN SEA FOOD

(POMFRET / PRAWNS / SURMAI / RAWAS / BASA)

695 / 575 / 545 / 595 / 445

JUMBO POMFRET / TIGER PRAWNS

APC

KALIMIRI KORMA

Done in korma & onion gravy with Indian herbs and crushed peppercorns

COASTAL FEEL (MALWANI / GOAN / KUNDAPURI / MANGALOREAN / ALLEPPEY)

Southern India coconut curry recipes, with ginger, garlic, onions, mustard seeds, and curry leaves

TAWA MASALA

Fillet with onion, capsicum, tomato cubes, sautéed with chopped garlic and onions

SEAFOOD MASALA

Regional specialty with onion gravy, chopped garlic & tomato

BENGALI JHOL

India's east coastal dish, with mustard oil, mustard seeds, cumin seeds, chopped onion, grated potato & simmered in tomato gravy

JHINGA BHUNAHUA

Prawns roasted with chopped onions, garlic, tomato; glazed with kashmiri chilli paste

CHINGADI MALAI CURRY

Regional specialty prawns cooked with coconut milk, kasundi mustard & special spices

DAKSHINI CURRY

Regional specialty with fresh coriander, mint, spinach & coconut curry

ORIENTAL SEA FOOD

SEA FOOD (POMFRET / PRAWNS / BASA)

695 / 575 / 445

JUMBO POMFRET / TIGER PRAWNS

APC

WOK BAILEY (POMFRET / BASA)

Combination of wok sauce, 5 spice & a to 9 sauce

NAMAYA CURRY (POMFRET / BASA)

Combination of various thai chillies, curry powder & coconut milk with herbs & spices

CLASSICS ORIENTAL MAIN (POMFRET / PRAWNS / BASA)

Chilli / Hot Garlic / Green Pepper / Butter Garlic / Manchurian / Hakka



Spicy



Chef's Special

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DAL

TOOWAR MASALA DAL	235
A lentil fry, finished with red spices, cumin, garlic, chilli and butter tempering	
JAIPURI DAL	235
Moong dal stirred with cumin garlic, hing, finally chopped tomato, onion	
AAMATI DAL 🍲	235
Yellow lentil finished with green chilli, coconut, coriander, curry patta & ginger garlic	
AMRITSARI DAL	235
Combination of black urad & chana dal cooked in finally chopped onion, Tomato finish with cream butter	
CLASSICS DAL	235
Fry / Tadka / Methi / Palak / Makhani / Panchvati	

INDIAN RICE

SUBZ BIRYANI / DUM	265 / 285
Exotically done fresh vegetables along with saffron flavoured basmati rice cooked in dum style	
SUBZ VILAYATI BIRYANI / DUM	295
Exotically done fresh English vegetables along with saffron flavoured basmati rice cooked in dum style	
ANDRA PULAO 🍲🌶️	275
Regional specialty from andhra pradesh	
NILGIRI PULAO 🍲	265
Finely ground mint, coriander with aromatic spice	
KASHMIRI PULAO	265
Basmati rice stirred to perfection with slightly cashew nut gravy, diced fruits and select dry fruits	
MURG BIRYANI / DUM	345 / 365
Deboned chicken pieces cooked with rare herbs and saffron flavoured rice	
EGG BIRYANI	245
Boiled egg segments served on the bed of stirred rice with herbs and saffron	
GOSHT BIRYANI / DUM	475/495
Saffron flavoured pan-fried rice with tender fresh mutton and other spices, cooked in a traditional pot	
PRAWNS BIRYANI / DUM	475/495
Fresh prawns pan-fried with onions and select spices; dum-cooked with saffron rice in a sealed traditional pot	
CLASSIC RICE	165 / 175 / 195 / 225 / 245
Steam / Jeera / Curd / Khichadi / Pulao	

ORIENTAL RICE

(PRAWNS / LAMB / CHICKEN / VEG)	445 / 395 / 295 / 255
CHINESE POT	
Butter fried rice topped with Chinese veg mushroom, black fungus, & port wine.	
MONGOLIAN POT	
Chef special preparation	
CHINESE FORTUNE	
Predominant flavoured of star anise	
VIETNAMESE	
Flavoured with lemon grass and basil leaves	
CORN CHILLI GARLIC 🌶️	
BURNT GARLIC	



Spicy



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(PRAWNS / LAMB / CHICKEN / VEG)

445 / 395 / 295 / 255

GREEN HERB RICE 🍲

Flavoured with celery, mint and cilantro

AYAM RICE 🍲

Flavoured with Thai ginger, galangal lemon grass

THAI GINGER CHILLI RICE 🍲🌶️

Flavoured with Thai ginger and chilli

YANG CHOW

Mixed meat rice with noodles

495

NOODLES

(PRAWNS / LAMB / CHICKEN / VEG)

445 / 395 / 295 / 255

Hong Kong / Pan Fried / Chinese Hoisin

Coriander Flavours Pot / Pad Thai / Spicy Malaysian / Hakka / Schezwan

INDIAN BREADS

ROTI KI TOKRI PLAIN / BUTTER

(ROTI, NAAN, KULCHA, MISSI ROTI, PARATHA)

245/265

TANDOORI ROTI (PLAIN / BUTTER)

30/40

MISSI / MAKAI / METHI ROTI (PLAIN / BUTTER)

45/55

NAAN / PARATHA / KULCHA (PLAIN / BUTTER)

50/60

LASOONI NAAN (PLAIN / BUTTER)

55/65

CHEESE NAAN (PLAIN / BUTTER)

85/95

STUFFED PARATHA / KULCHA (PANEER / ALOO / GOBI) (PLAIN / BUTTER)

95/105

RUMALI ROTI (PLAIN / BUTTER)

60/70

RAITA

RAITA (VEGETABLE / SPINACH / BHURANI / BOONDI / PINEAPPLE / BEETROOT)

125

YOGHURT (PLAIN / SWEET)

95

MASALA PAPAD (ROASTED / FRIED) 1PC

45/55

PAPAD (ROASTED / FRIED) 1PC

30/35



Spicy



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CONTINENTAL SOUP VEGETARIAN

POTAGE ST. GERMAIN 🍲	165
Classic green peas soup	
POTATO LEEK SOUP	165
Puree of potato & leek with herb & spices	
MINESTRONE SOUP	165
Minestrone is a thick tomato base soup of Italian origin made with vegetables and pasta	
ROAST BELL PEPPER SOUP 🍲	175
Roasted red peppers are pureed with, sautéed onions, and garlic in this veg broth-based soup.	
CLASSICS CREAM OF (TOMATO / SPINACH / BROCCOLI / MUSHROOM)	155

NON-VEGETARIAN

CLASSICS CREAM SOUP (PRAWNS / CHICKEN)	185/165
ROSEMARY CHICKEN CLEAR SOUP	165
Thin chicken stock seasoned with rosemary	
FRENCH ONION SOUP	165
Classic french chicken broth	
GROWTH SOUP 🍲	185
Puree of seafood flavoured with fennel seed	
SEAFOOD ALASKA 🍲	185
Assortment of prawns & fish flavoured worcestershire sauce	

SALAD VEGETARIAN

CAESARS SALAD	175
Iceberg lettuce, cherry tomato, bell peppers, gherkin n jalapeno and bread croutons	
WALDROFF SALAD	175
Apple dices, chopped celery, chopped walnuts; dressed in fresh cream and mayonnaise	
WATERMELON FETA CHEESE SALAD 🍲	195
Watermelon with arugula with feta cheese dressing	
APPLE COOLER SALAD 🍲	195
Green apple with suitable dressing	
LAPSI GREEK STYLE SALAD 🍲	195
Broken wheat and fresh mint with herb feta cheese dressing	
COUSCOUS SALAD 🍲	225
Mediterranean salad with lemon herbs dressing	
CLASSICS (RUSSIAN / TOSSED / GREEK)	175

NON-VEGETARIAN

CHICKEN HAWAIIAN SALAD	225
Chicken julienne with shredded peppers & pineapple, folded in creamy mayonnaise	
SESAME CHICKEN SALAD	225
Grilled chicken, red pepper, ice berg lettuce, sesame, beans sprout, and spring onion in cocktail dressings	
KARIMBHOY SALAD 🍲	225
Combination of lettuce, boiled egg, croutons with garlic mayonnaise dressing	
ROAST CHICKEN SALAD	225
Roasted chicken with lettuce, cheese and french dressing	
SHRIMPS COCKTAIL	255
An all-time favorite!!!	
COUSCOUS SALAD 🍲	255
Mediterranean salad with chicken and herbs	



Spicy



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APPETIZERS

VEGETARIAN

CORN CIGAR ROLL	255
Corn, cheese, oregano thin cigar size rolls deep fried	
SAUTED OREGANO BASIL MUSHROOM	255
CHILLI CHEESE TOAST	195
CRUNCHY VEG PATTI 🍳	225
Medely of vegetables mashed sauted with herbs & spices deep fried	
SPICY CORN CROQUET	225
Mash corn sauted with herbs spices crumbed deep fried	
NOODLE DELIGHT 🍳	225
Assorted vegetables sauted with herbs & spices wrapped with noodles, deep fried	
CRUMBED FRIED VEG ROLL 🍳	225
Bell pepper, baby corn, mushroom, cheese sauted with herbs & Spice filled in pan cake roll, deep fried	
PANEER SHASHLIK 🍳	255
Tomato, paneer, bell pepper grilled in shashlik sauce	
FRENCH FRIES	155

NON-VEGETARIAN

CHICKEN NUGGETS	265
Crumb fried small pieces of chicken served with tartar sauce	
CHICKEN PESTO 🍳	345
Chicken with pesto sauce	
CHICKEN BARBEQUE	345
Chicken tossed barbeque sauce	
CHICKEN PERI PERI	345
Chicken tossed in peri peri sauce	
MEXICAN CHICKEN	345
Grilled chicken with Mexican sauce	
BAVINA FISH 🍳	445
Basa fish diced tossed with salsa sauce	
LAMB BALLS 🍳	445
Minced meat balls poached in red wine sauce	
CHEESEY FISH FINGER (POMFRET / RAWAS / BASA)	695 / 595 / 445



Spicy



Chef's Special

*T&C Apply | 18% Taxes applicable

MAIN COURSE

VEGETARIAN

PENNE ARRABBIATA	325
Pasta tossed in tomato paste, oregano, thyme, red chillies flakes, minced garlic, black pepper and olive oil	
SPAGHETTI CARBONARA	325
Pasta spaghetti tossed in cheese and crushed pepper corns sauce	
COTTAGE CHEESE STEAK	325
Minced seasoned cottage cheese patty, on the bed of buttered parsley rice poured with peppery brown sauce	
VEGETABLE AU GRATIN	325
Vegetables in béchamel sauce topped with grated cheese and done in oven	
CANNELLONI FLORENTINE	325
Pancake pasta stuffed with spinach and vegetable baked in a rich tomato sauce and gratinated	
SPAGHETTI NAPOLITANA	325
Spaghetti pan-tossed in tomato hot garlic sauce and baked with grated cheese	
PENNE ALFREDO	325
Pasta in a cream sauce with broccoli, bell peppers topped with grated cheese and gratinated	
CREOLE SPICE PENNE PASTA 🌶️	325
Assortment of herbs & spices tossed with cheese	
FUSILLI FOR MAGGI 🍲	325
VEGETABLE PIE 🍲	325
Medely of vegetables toassed with cream, cheese, herbs& spice gratinated in savory tart	

NON-VEGETARIAN

CONTINENTAL ACCOMPANIMENTS (ANY 2 CHOICE)	
French Fries / Mashed Potato / Garlic Spinach / Tossed Mushroom / Beans / Green Peas	
GRILLED PEPPERY	
(POMFRET/ BASA / PRAWNS / LAMB / CHICKEN)	695 / 445 / 575 / 495 / 345
PERI PERI (FOR DRY SPICY BUDS) 🌶️	
(POMFRET/ BASA / PRAWNS / LAMB / CHICKEN)	695 / 445 / 575 / 495 / 345
THERMIDOR (CRAB / LOBSTER ACCOMPANIMENTS GARLIC BREAD)	APC
Meat cooked in bechamel (white) sauce; reset in shell to serve	
STROGANOFF (CRAB/LOBSTER/LAMB ACCOMPANIMENTS BUTTER PARSLEY RICE)	APC / 495
De-shelled meat prepared in sour cream and brown roux sauce with dices of mushrooms & bell peppers	
ARRABIATA SPAGHETTI WITH GARLIC BREAD (CRAB/LOBSTER)	APC
Crab meat and spaghetti in spicy sauce made from tomato, garlic, chilli flakes, salad oil and served in a shell	
CHICKEN PIE 🍲	345
Chicken cubes tossed in cream, cheese, bell pepper, herbsand spice gratinated in savory tart	
PARMESAN CHICKEN WITH JALAPENO CREAM SAUCE WITH GARLIC BREAD 🍲	345
Chicken breast marinated with herbs & spices coated with herb cheese, served with jalapeno cream sauce	
KING FISH STEAK WITH SPAGHETTI & GARLIC BREAD 🍲	575
King fish steak, spaghetti tossed with cherry tomato	
SPAGHETTI BOLOGNESE WITH GARLIC BREAD	495
Spaghetti cooked with minced lamb	
CHICKEN PASTA	345
Penne Arrabbiata / Spaghetti Carbonara / Spaghetti Napolitana / Penne Alfredo / Fusilli For Maggi	



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SANDWICHES

VEGETARIAN

VEGETABLE (PLAIN / GRILLED / TOASTED)

195 / 215 / 215

Choices of 03 veg: Tomato / Cucumber / Onion / Cheese /
Mushroom / Potatoes / Capsicum / Beetroot / Lettuce

VEG CLUB SANDWICH

255

Toasted bread layers filled with lettuce, cheese,
cucumber, tomato, potatoes & served with fries

FOCACCIA ITALIAN BREAD SANDWICH

255

Stuffing with Fajita : Cottage cheese, green peas, bell pepper
tossed in herbs tomato sauce

NON-VEGETARIAN

EGG SANDWICH (PLAIN / GRILLED / TOASTED)

195 / 215 / 215

Choice of fried egg / omelet with lettuce and cheese

CHICKEN SANDWICH (PLAIN / GRILLED / TOASTED)

295 / 315 / 315

Choice of mayo chicken / mustard chicken / sautéed salami with
lettuce and cheese served with fries

CHICKEN CLUB SANDWICH

345

Toasted bread with fried egg, cheese, tomato, chicken, lettuce,
Coleslaw served with fries

CARAMELIZED CHICKEN GRILLED SANDWICH

315

Cheese pickled veg, and caramelized onion served with fries

FOCACCIA ITALIAN BREAD CHICKEN SANDWICH

345

Stuffing with fajita: shared chicken, jalapeno, bell pepper tossed in herbs tomato sauce

PIZZAS

VEGETARIAN

VEGETABLE

255

Choices of 03 toppings: tomato, olive, capsicum, corn, mushroom, paneer, and parsley

PANEER CHILLI PIZZA / PANEER TIKKA / PANEER SCHEZWAN

285

NON-VEGETARIAN

NON VEGETABLE

325/345/365

Salami, Sausages, Chicken, Chicken Tikka / Lamb / Prawns

Choice of 01 topping: salami, sausages, plain chicken, chicken tikka, lamb mince, prawns

BURGERS

VEGETARIAN

JUMBO FAVOURITE

275

Veg patty, tomato, cucumber, cheese, gherkins, mayonnaise accompanied with french fries

NON-VEGETARIAN

JUMBO FAVOURITE

325

Chicken patty, tomato, cucumber, cheese, gherkins, mayonnaise accompanied with french fries



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DESSERTS

INDIAN

GULAB JAMUN	185
GAJJAR HALWA	185
MOONG DAL HALWA	185
CHUM CHUM	185
ANGOORI JAMUN	185
KALA JAMUN	185
FRUIT SALADS / WITH ICE-CREAM	185/225
CHOICE OF ICE-CREAM	150
MALAI KULFI	175
KULFI FALUDA	235
KESAR PISTA FALUDA	235
ROYAL REGALE FALUDA	245
DRYFRUIT FALUDA	255

CONFECTIONERY

CHOCOLATE PASTRIES	125
BLACK FOREST PASTRIES	125
DUTCH TRUFFLE PASTRIES	125
PINEAPPLE PASTRIES	125
STRAWBERRY PASTRIES	125
CHOICE OF MOUSSE	125
CHOICE OF SOUFFLE	125
WALNUT BROWNIE	185
NEW YORK CHEESE CAKE	185
CHOCOLATE LAVA	185
RED VELVET CAKE	195
CARAMEL CUSTARD	185

All food prepared in refined oil

THE
REGALE
— by **TUNGA** —
A Hip Business Hotel

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