

MALABAR PALACE

HARTAMAS MENU

Main Lobby, G8 & G9, Ground Floor, Hartamas Shopping Centre, 60 Jalan Sri Hartamas 1, Sri Hartamas, 50480 Kuala Lumpur, Malaysia • +603-6206-2310 • Daily 11:00 AM – 10:00 PM

APPETIZERS

101 **Onion Fritters** VEGETARIAN MEDIUM

Slices of onion fried in a lentil batter with green chilly & Indian spices

102 **Veg Fritters** VEGETARIAN MEDIUM

Batter fried veg with Indian spices

103 **Chilly Bhajiya** VEGETARIAN HOT

Batter fried chilly

104 **Paneer Fingers** VEGETARIAN MEDIUM

Cottage cheese lightly spiced and deep fried

105 **Veg Samosa** VEGETARIAN MEDIUM

Mix veg with blend of spices stuffed in crispy patties

106 **Veg Cutlet** VEGETARIAN MEDIUM

Lightly spiced deep fried vegetables

107 **Crispy Fried Veg** VEGETARIAN MEDIUM

Batter fried vegetables sauteed in tomato and chilly sauce

108 **Neelagiri Kebab** CHEF'S SPECIAL VEGETARIAN MILD

Chopped spinach, potato and mix vegetable, deep fried and served with mint yogurt

109 **Malabar Bites** NON-VEGETARIAN MILD

A malabar speciality fresh button mushrooms stuffed with lightly spiced chicken dipped in lentil batter and deep fried

110 **Chicken Tikka Wrap** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Chopped chicken tikka minced with onion and fresh herbs, wrapped in Owen baked bread

111 **Chicken Lollypop** NON-VEGETARIAN MEDIUM

Chicken wings marinated with mild spices and deep fried

112 **Chicken 65** NON-VEGETARIAN MEDIUM

Cubes of chicken marinated with indian spices and deep fried

113 **Chicken Samosa** NON-VEGETARIAN MEDIUM

Delicately spiced minced chicken stuff in crispy patties

114 **Chicken Cutlet** NON-VEGETARIAN MEDIUM

Minced chicken with onion, ginger, black pepper, fresh coriander

115 **Lamb Samosa** NON-VEGETARIAN MEDIUM

Minced lamb and green peas with exotic spices stuffed in crispy patties

116 **Malabar Fish Finger** NON-VEGETARIAN MEDIUM

Lightly spiced crumb fried fish

117 **Prawn Crackles** NON-VEGETARIAN MEDIUM

Batter fried prawns with mild spices

SOUP

118 **Tomato Shorba** CHEF'S SPECIAL VEGETARIAN MILD

A thick tomato soup with indian spices and coriander leaves

119 **Choice Of Cream Soups** VEGETARIAN MILD

Veg / Tomato / Peas / Mushroom

120 **Choice Of Rasam** VEGETARIAN HOT

Black pepper / Lemon

121 **Lentil Soup** VEGETARIAN MEDIUM

Mixtures of lentils with fresh herbs & mild spices

122 **Malabar Ayurvedic Veg Soup** CHEF'S SPECIAL VEGETARIAN MILD

Kerala special nutrition's healthy fresh vegetables & rice soup

123 **Malabar Special Soup** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Lamb marrow bone with lentils cooked with chefs secret recipes

124 **Malabari Crustacean Soup** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

A mild prawn soup with coconut milk

125 **Choice Of Shorba** NON-VEGETARIAN MEDIUM

Chicken / Lamb / Prawn

126 **Malabar Crab Soup** NON-VEGETARIAN MEDIUM

Roasted crab meat with a blend of coriander root,crushed pepper, roasted garlic and mix of spices in a clear broth

SALAD

127 **Fresh Green Salad** VEGETARIAN MILD

Slices of garden fresh vegetables

128 **Dhahi Kuchumber** VEGETARIAN MILD

Julian of vegetables in yogurt dressing

129 **Tossed Salad** CHEF'S SPECIAL VEGETARIAN MILD

Dices of vegetables in lemon dressing

130 **Malabar Salad** VEGETARIAN MILD

Cubes of vegetables and pineapple in mayonnaise dressing

131 **Malabar Chicken Salad** NON-VEGETARIAN MILD

Roasted chicken and shallots with chef's dressing

CHAAT

132 **Aloo Fruit Chaat** VEGETARIAN MEDIUM

Combination of fruits and potato in spicy chaat dressing

133 **Channa Chaat** VEGETARIAN MILD

White channa coated in lime & chat dressing

134 **Spinach Papdi Chaat** CHEF'S SPECIAL VEGETARIAN MEDIUM

Seasoned chickpeas and potatoes with crispy spinach crackers served with yogurt and tangy tamarind sauce

TANDOOR SPECIALTIES

157 **Chicken Tandoori** NON-VEGETARIAN MEDIUM

Chicken marinated with ginger, garlic yogurt and grounded spices baked in clay oven Half a bird.

158 **Chicken Tikka** NON-VEGETARIAN MEDIUM

Boneless chicken marinated in spiced yogurt and baked in clay oven

159 **Veg Seekh Kebab** CHEF'S SPECIAL VEGETARIAN MEDIUM

Seasoned minced vegetable rolled up in skewer & roast in tandoor

160 **Lamb Kebab** NON-VEGETARIAN MEDIUM

Minced lamb roll,flavored with fresh herbs and spices and baked in clay Oven

161 **Reshmi Kebab** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Pieces of boneless chicken mildly spiced and cooked in charcoal oven

162 **Paneer Tikka** VEGETARIAN MEDIUM

Cubes of marinated cottage cheese with bell peppers and tomatoes prepared in clay oven

163 **Chicken Seekh Kebab** NON-VEGETARIAN HOT

Seasoned minced chicken rolled up in skewer and roasted in tandoor

CHEF SPECIAL

167 **Cauliflower Tandoori** VEGETARIAN MEDIUM

Cauliflower marinated with yogurt,special masalas and grilled over charcoal

168 **Paneer Tikka Skewered** VEGETARIAN MEDIUM

Home made cottage cheese marinated with ginger,garlic,yogurt and mild spices. skewered with bell pepper and baked to perfection

169 **Mushroom Skewered** VEGETARIAN MEDIUM

Lightly spiced bell pepper and mushroom baked in clay oven bell peppers

170 **Chicken Tikka Skewered** NON-VEGETARIAN MEDIUM

Boneless chicken bell pepper onion and tomato marinated with spiced yogurt and baked

171 **Prawn Skewered** NON-VEGETARIAN MEDIUM

Baked prawns, bell pepper, onions and tomatoes

172 **Mix Skewered Platter** NON-VEGETARIAN MEDIUM

Paneer tikka mushroom tikka and chicken tikka

173 **Veg Skewered Platter** VEGETARIAN MEDIUM

Paneer tikka and mushroom tikka

174 **Chefs Special Seafood Platter** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Marinated and grilled prawns,fish,crab served with lemon rice in a bed of banana leaf

175 **Chefs Special Chicken Leg Fry** NON-VEGETARIAN MEDIUM

Deep fried chicken leg marinated with kerala spices and sauteed with shallots ginger curry leaf and red Chillies

176 **Iyla Meen Pollichathu** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Small silver fish grilled in kerala spices stuffed in the banana leaf

177 **Chilly Chicken** NON-VEGETARIAN MEDIUM

178 **Appam Veg Or Fish Moilee** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Cooked in a hot pan steamed cake for Kerala transnational food Available on weekends only.

179 **Puttu Kadalai** VEGETARIAN MEDIUM

Raw rices cooked in a steam roll Available on weekends only.

180 **Kerala Roast Vegetable** VEGETARIAN MEDIUM

Mix vegetables batter fried with onion tomato roast gravy

181 **Vanjram Meen Grilled** NON-VEGETARIAN MEDIUM

Marinated south Indian grilled fish

BASMATI RICES

135 **Malabar Biryani** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Basmati rice flavored with rare Iranian saffron and enriched with selected spices, nuts, fruits and fresh herbs with a choice or succulent chicken, lamb, prawn or fish

136 **Fresh Vegetable Biryani** VEGETARIAN MEDIUM

A vegetable delight comprising of selected vegetables and cooked with basmati rice flavoured with rare Iranian saffron and enriched with herbs

137 **Lemon Rice** VEGETARIAN MILD

Basmati rice with turmeric, peanut, mustard seeds, curry leaves and lemon juice

138 **Curd Rice** VEGETARIAN MEDIUM

Well done rice with yogurt ginger green chilly and tempered

139 **Jeera Rice** CHEF'S SPECIAL VEGETARIAN MILD

Rice with cumin seeds and ghee

140 **Plain Pilaf** VEGETARIAN MILD

Saffron flavored basmati rice

141 **Pilaf** VEGETARIAN MEDIUM

Flavored basmati rice with Peas/Veg/Mushroom

142 **Plain Rice** VEGETARIAN MILD

Boiled basmati rice

BREAD FROM OUR CLAY OVEN

143 **Naan** VEGETARIAN MILD

Thin crust bread baked in clay oven

144 **Butter Naan** VEGETARIAN MILD

145 **Garlic Naan** VEGETARIAN MEDIUM

Naan stuffed with garlic

146 **Masala Kulcha** VEGETARIAN HOT

Naan stuffed with onion chillies, ginger and chat masala

147 **Paneer Kulcha** VEGETARIAN MEDIUM

Naan stuffed grated cottage cheese mix with mild indian spices

148 **Aloo Kulcha** VEGETARIAN MEDIUM

Naan stuffed in potato masala baked in tandoor

149 **Cheese Naan** VEGETARIAN MILD

Naan topped with parmesan and cottage cheese

150 **Fruity Naan** VEGETARIAN MILD

Naan stuffed with dry fruits and nuts

151 **Kashmiri Naan** CHEF'S SPECIAL VEGETARIAN MILD

Naan stuffed with dry cherry & duty fruity mix

152 **Naan With Chicken Or Lamb** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Naan stuffed with lightly spiced minced chicken or lamb

153 **Whole Meal Bread** VEGETARIAN MILD

Whole meal bread baked in tandoor

154 **Lacha Paratha** VEGETARIAN MILD

Layered whole meal bread baked in tandoor

155 **Paratha** VEGETARIAN MILD

Paneer / Aloo / Gobi

156 **Kerala Paratha** VEGETARIAN MILD

Layer of refined flour mixture cooked with coconut oil in tawa

CRISPY BREADS

164 **Batura** VEGETARIAN MILD

Crispy flat bread made from white flour

165 **Poori** VEGETARIAN MILD

Crispy flat bread made from whole meal flour

166 **Palak Poori** CHEF'S SPECIAL VEGETARIAN MILD

Crispy whole meal bread with spinach

LAMB DELICIOUS

182 **Badami Lamb** NON-VEGETARIAN MEDIUM

Boneless lamb thickened with almond paste and flavored with a blend of Indian spices

183 **Kashmiri Lamb** NON-VEGETARIAN MEDIUM

As enchanting as kashmir, this tender lamb dish is made from skimmed milk, dried fruits, nuts and mild spices to enhance the flavour

184 **Rogan Lamb** NON-VEGETARIAN MEDIUM

This boneless lamb curry is made from lamb broth thickened with cashew-nut paste and flavored with cardamom, cinnamon, and cloves

185 **Lamb Vindaloo** NON-VEGETARIAN HOT

A goan specialty with Portuguese origins this fiery lamb curry has a sharp tangy flavor made from chilly garlic, cumin seed and vinegar

186 **Lamb Hariyali** NON-VEGETARIAN MEDIUM

Cubes of lamb in a rich spinach gravy with Indian spices

187 **Bhuna Gosht** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Lamb curry with lentils flavored by fresh herbs and green Chillies

188 **Kheema Mutter** NON-VEGETARIAN MEDIUM

Minced lamb with fresh peas ginger, garlic and dry chillies

189 **Mutton Saaguwala** NON-VEGETARIAN MEDIUM

Lamb cooked in a palak thick gravy in a mild indian spices

190 **Malabar Lamb Varattal** CHEF'S SPECIAL NON-VEGETARIAN HOT

Unique to malabar palace this kerala style lamb masala is pan roasted with a generous portion of onions, red chillies, pepper corns and enriched with turmeric, fresh ginger, cloves, cinnamon, star anise and cardamom

191 **Lamb Coconut Fry** NON-VEGETARIAN MEDIUM

Apan roasted semi dry lamb with slices of coconut,ginger, garlic, green chilly, crushed black pepper, curry leaf,turmeric,cinnamon, cloves and fennel seeds

192 **Malabari Lamb Curry** NON-VEGETARIAN MEDIUM

A kerala village style lamb curry with coconut milk onion, ginger, garlic and enriched with kerala spices

193 **Lamb Stew** NON-VEGETARIAN MEDIUM

Lamb cooked in pure coconut milk with slices of onion , ginger, green chilly and tempered with curry leaf and mustard seeds

194 **Mutton Chuttathu** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Boiled mutton mix with slice onion & tomato curry leaves south spices grilled in tawa

CHICKEN DELICIOUS

195 **Butter Chicken** NON-VEGETARIAN MEDIUM

Chicken tikka cooked in lightly spiced tomato creamy gravy

196 **Chicken Masala** NON-VEGETARIAN MEDIUM

Chicken simmered in a mixture of tomato onion gravy and fresh herbs

197 **Almond Chicken** NON-VEGETARIAN MEDIUM

Chicken cooked in a thick almond sauce flavoured with selected spices

198 **Chicken Vindaloo** NON-VEGETARIAN HOT

Fiery chicken curry in a sharp tangy sauce goan specialty

199 **Jalferzi Chicken** NON-VEGETARIAN HOT

Sauteed chicken and mixed vegetable fresh herbs and spices

200 **Kadai Chicken** NON-VEGETARIAN HOT

Chicken cooked with dices of onion,bell pepper and Indian spices in an onion tomato gravy

201 **Butter Chicken Masala** NON-VEGETARIAN MEDIUM

Tandoori chicken cooked in a rich creamy tomato gravy

202 **Chicken Tikka Masala** NON-VEGETARIAN MEDIUM

Chicken tikka served with spicy tomato gravy

203 **Navabi Murg** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Mildly marinated chicken in a creamy onion cashew gravy with slices of egg whites

204 **Rogan Chicken** NON-VEGETARIAN MEDIUM

Chicken curry with Indian spices in a thick cashew gravy

205 **Chicken Pepper Fry** NON-VEGETARIAN HOT

Chicken cooked with potatoes,crushed pepper ,green chilly and shallots

206 **Chicken Varutharachathu** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM

Cubes of chicken in roasted coconut paste with ginger ,green chilly, garlic and indian spices

207 **Chicken Ularthiyathu** NON-VEGETARIAN MEDIUM

Cubes of chicken with onion slices,tomato,slices of coconut turmeric, coriander and red chilly powder

208 **Malabar Chicken Curry** NON-VEGETARIAN MEDIUM

An authentic kerala chicken curry with ginger,garlic,turmeric coriander in a mild coconut milk gravy

209 **Chicken Stew** NON-VEGETARIAN MEDIUM

Cubes of chicken cooked in onion,ginger and green chilly in thick coconut milk

210 **Kerala Chicken Fry** NON-VEGETARIAN MEDIUM

Deep fried chicken with kerala special spices

211 **Chicken Chettinadu** NON-VEGETARIAN HOT
A tamil nadu style of chicken curry with south Indian spices in coconut paste

212 **Syrian Kozhi Roast** NON-VEGETARIAN HOT
Chicken cubes sautéed with crushed cashew & black pepper

FROM THE SEA

213 **Machi Vindaloo** NON-VEGETARIAN MEDIUM
Spicy fish curry with red chilly paste, ginger and vinegar

214 **Meen Masala** NON-VEGETARIAN MEDIUM
Cubes of fish with onion, ginger, garlic and green chillies

215 **Punjabi Fish Curry** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM
Dices of fish in a tomato gravy with green chilly

216 **Jinga Masala** NON-VEGETARIAN MEDIUM
Shrimps simmered in a mixture of onion, tomato, gravy and fresh herbs

217 **Prawn Palak** NON-VEGETARIAN MEDIUM
Prawns cooked in spinach, gravy, flavored with Indian spices

218 **Malabar Palace Prawn Curry** NON-VEGETARIAN MEDIUM
Prawn curry cooked with butter, curry leaf, mustard seed, shallot, tomato and cashew nut

219 **Prawn Varattal** NON-VEGETARIAN MEDIUM
This Kerala style prawn masala is pan roasted with an onion, red chillies, pepper, corns, and enriched with turmeric, ginger, cardamom, cloves, star anise and cardamom

220 **Prawn Curry** NON-VEGETARIAN MEDIUM
Prawn curry thickened with coconut milk and flavored with curry leaf, mustard seed, cardamom, cinnamon and cloves

221 **Hot And Sour Kannur Prawn Curry** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM
Village style prawn curry with the hot and tangy flavor made of tamarind juice, chilly, shallot, mustard seed and curry leaf

222 **Meen Manga Curry** NON-VEGETARIAN MEDIUM
Boneless fish cooked in coconut milk, diced mango, curry leaf with a selection of fresh herbs and spices

223 **Hot And Sour Kannur Meen Curry** NON-VEGETARIAN MEDIUM
Village style fish curry with the hot and tangy flavor made of tamarind juice, chilly, shallot, mustard seeds and curry leaf

224 **Meen Moilee** NON-VEGETARIAN MEDIUM
Cubes of fish cooked with coconut milk, onion, ginger, lemon juice, turmeric and green chillies

225 **Malabari Fish Curry** NON-VEGETARIAN MEDIUM
Kerala style fish curry with onion, tomatoes, flavored with Kerala spices

226 **Travancore Fish Curry** NON-VEGETARIAN MEDIUM
Fish in roasted coconut paste with drumstick, green chilly, ginger and tempered with shallots, mustard seeds and curry leaves

227 **Meen Pollichathu** CHEF'S SPECIAL NON-VEGETARIAN MEDIUM
Fish fillet marinated with ginger, garlic, green chilly, turmeric, shallot, tamarind juice and curry leaf, wrapped in banana leaf and grilled on a pan

228 **Kerala Grilled Fish** NON-VEGETARIAN MEDIUM
Fish fillet marinated with Kerala spices, tamarind juice and grilled on a pan in coconut oil

229 **Crab Varutharachathu** NON-VEGETARIAN MEDIUM
Cleaned crab cooked in roasted coconut gravy with Kerala spices

230 **Kuttanadan Crab Roast** NON-VEGETARIAN MEDIUM

Crab in an onion tomato masala with ginger turmeric green chilly red chilly powder and curry leaves

231 **Grilled Prawns** NON-VEGETARIAN MEDIUM

Prawns marinated with kerala spices and shallow fried in a pan

232 **Alleppey Fish Curry** NON-VEGETARIAN MEDIUM

Coconut paste and raw mango cooked in kerala spices

FROM THE GARDEN

233 **Malabar Avial** CHEF'S SPECIAL VEGETARIAN MEDIUM

Drumstick and mixed vegetable cooked with semi grated coconut,yogurt,turmeric,cumin seed and curry leaf

234 **Malabar Sambar** VEGETARIAN MEDIUM

A popular south Indian dish ,mixed of fresh vegetables with lentil, small onion and Indian spices tempered with mustard seeds,curry leaf and red chilly

235 **Malabari Kalan** VEGETARIAN MEDIUM

A kerala specialty made from unripe bananas cooked with cumin, ginger, green chilly, coconut and yogurt

236 **Thoran** VEGETARIAN MEDIUM

Mixed vegetable sauteed with mustard seeds curry leaf, cumin, green chilly, turmeric powder and grated coconut

237 **Morru Curry** VEGETARIAN MEDIUM

Yogurt tempered with slices of small onions mustard seeds and curry leaf

238 **Pulissery** CHEF'S SPECIAL VEGETARIAN MEDIUM

Pineapple or mango cooked in coconut paste with yogurt, green chilly, ginger,turmeric powder and tempered

239 **Malabari Vegetable Curry** VEGETARIAN MEDIUM

A combination of mixed vegetables cooked in mild coconut milk with south Indian spices

240 **Neelagiri Veg Kuruma** VEGETARIAN MEDIUM

Dices of vegetables cooked with a mixture of coconut, spinach and mint paste with ginger green chilly and fresh

241 **Alleppey Vegetable Curry** VEGETARIAN MEDIUM

Raw mango & coconut paste mix with kerala spices

242 **Buttered Cottage Cheese** VEGETARIAN MEDIUM

Cottage cheese served in a creamy tomato gravy

243 **Palak Paneer** CHEF'S SPECIAL VEGETARIAN MEDIUM

A nutritious dish of diced cottage cheese in a rich spinach gravy

244 **Okra Masala** VEGETARIAN MEDIUM

Ladies finger stir fried with onion,cumin seed, curry leaves, ginger, tomato and chef's special masala sauce

245 **Aubergines Masala** VEGETARIAN MEDIUM

Diced aubergines stir fried with tomato ginger cumin seed and chef 's special masala sauce

246 **Aloo Gobi** VEGETARIAN MEDIUM

Potato and cauliflower cubes stir fried with tomato ginger cumin seed and chef 's special masala sauce

247 **Peas Masala** VEGETARIAN MEDIUM

Fresh garden peas sauteed with cardamom, cloves, cinnamon, onion, thickened with cream and cashew nuts

248 **Chick Peas Masala** VEGETARIAN MEDIUM

Chick peas sauteed with cardamom,cloves,cinnamon, onion thickened with cream and cashew nuts

249 **Vegetable Jalfrezi** VEGETARIAN HOT

Julians of vegetables stir fried with spicy tomato gravy

250 **Kadai Paneer** VEGETARIAN HOT

Sauteed cottage cheese with bell peppers, onion, ginger, garlic and crushed dry chillies

251 **Kadai Mushroom** VEGETARIAN HOT

Sauteed mushroom with bell pepper, onion, ginger, garlic and crushed dry chillies

252 **Kadai Vegetables** CHEF'S SPECIAL VEGETARIAN MEDIUM

Mixed vegetables sauteed with bell pepper, onion, ginger, garlic and crushed dry chillies

253 **Paneer Burjee** VEGETARIAN MEDIUM

Grated cottage cheese sauteed with ginger, garlic, tomato and black pepper

254 **Navaratna Khorma** VEGETARIAN MEDIUM

Mixed vegetables and fruits in a creamy cashew-nut gravy

255 **Veg Makhan Wala** VEGETARIAN MEDIUM

Mixed vegetables in a creamy tomato and cashew gravy with ginger, garlic and Indian spices

256 **Aloo Tilwala** CHEF'S SPECIAL VEGETARIAN MEDIUM

Mixed vegetables sauteed with bell pepper, onion, ginger, garlic and crushed dry chillies

257 **Stuffed Bhindi Masala** VEGETARIAN MEDIUM

Fresh ladies finger split in stuffed channa garam dal fried in indian herbs

258 **Veg Shai Methi** VEGETARIAN MEDIUM

Fresh green vegetables cooked in onion cashew nut white gravy mild spicy

DAL

259 **Dal Tadka** VEGETARIAN MEDIUM

cooked lentils tempered with onion, garlic, dal, cumin seed and butter

260 **Dal Lasooni** CHEF'S SPECIAL VEGETARIAN MEDIUM

cooked lentils tempered with flakes of garlic, cumin seed, dal and butter

261 **Dal Palak** VEGETARIAN MEDIUM

Indian lentils cooked with chopped spinach, ginger, garlic, cumin seeds and green chillies

262 **Dal Makni** CHEF'S SPECIAL VEGETARIAN MEDIUM

cooked kidney beans in a rich tomato gravy

SIDE DISHES

284 **Mint With Yogurt** VEGETARIAN

285 **Plain Yogurt** VEGETARIAN

286 **Plain Omelette** NON-VEGETARIAN

287 **Masala Omelette** NON-VEGETARIAN

288 **Fried Eggs** NON-VEGETARIAN

289 **Scrambled Egg** NON-VEGETARIAN

DESSERTS

263 **Kulfi** VEGETARIAN

Home made Indian ice cream with a choice of mango or pistachio nuts

264 **Gulab Jamun** VEGETARIAN

Milk dumpling in sugar syrup

265 **Kerala Pradaman(Payasam)** VEGETARIAN

Green gram cooked in jaggary coconut milk

266 **Carrot Halwa** VEGETARIAN

Grated carrot cooked with milk and ghee

267 **Ada Pradaman** VEGETARIAN

Rice ada cooked in coconut milk, sugar, cardamom, and dry nuts

268 **Fruit Salad With Ice Cream** VEGETARIAN

COLD DRINKS & SOFT DRINKS

269 **Mango / Strawberry Lessi**

270 **Sweet Lessi**

271 **Salted Lessi**

272 **Coke**

273 **Sprite**

274 **100 Plus**

275 **Mineral Water**

FRESH FRUIT JUICES & SHAKES

276 **Apple Juice**

277 **Carrot Juice**

278 **Water Melon Juice**

279 **Orange Juice**

280 **Mango Juice**

281 **Shakes**

STRAWBERRY, CHOCOLATE, VANILLA

282 **Sharja Shake** CHEF'S SPECIAL

283 **Ice Blended Coffee**

HOT DRINKS

290 **Cinnamon Tea**

291 **Masala Tea** CHEF'S SPECIAL

292 **Masala Coffee**

293 **Mint Tea**

294 **Cardamom Tea**

295 **Nescafe**

296 **Bru Coffee**

297 **Milo**

298 **Malabar Tea**