



CROWNE PLAZA®

AN IHG® HOTEL

CHENNAI ADYAR PARK

**Order. Savour.
Repeat**



CAPPUCCINO MENU

CAPPUCCINO MENU

BREAKFAST

Timings 6.30 to 10.30 Hours

● Continental Breakfast | 750

 Fresh Fruit Juice / Fresh Cut Fruits

Assortment of Baker's Basket or Toast with butter, jam, marmalade and honey

Cereal of your choice with Hot or Cold Milk

Tea / Coffee / Hot Chocolate / Decaffeinated Coffee / Full Cream Milk / Low-Fat Milk / Soy Milk

● Cappuccino Breakfast | 850

 Fresh Fruit Juice / Fresh Cut Fruits / Freshly Churned

Neer More – Buttermilk

Dosa / Uttapam / Upma / Ven Pongal / Idli / Vada

Served with Sambar and Chutney

Masala Chai / Madras Filter Coffee

● Indian Breakfast | 850

 Fresh Fruit Juice / Fresh Cut Fruits / Lassi

Whole Wheat Poori Bhaji / Aloo Paratha / Gobi Paratha /

Paneer Paratha. All parathas are served with pickle and yoghurt

Masala Chai / Madras Filter Coffee

● American breakfast | 850

 Fresh Fruit Juice / Fresh Cut Fruits

Assortment of Baker's Basket or Toast with butter, jam, marmalade and honey

Cereal of your choice with Hot or Cold Milk

Choice of fresh Country Eggs prepared your way - Boiled /

Sunny Side-Up / Over Easy / Scrambled / Poached / Omelette, served with Hash Brown Potato

Choice of Grilled Tomato / Mushroom / Baked Beans / Pork Bacon / Pork Sausage / Chicken Sausage

Tea / Coffee / Hot Chocolate / Decaffeinated Coffee / Full Cream Milk / Low-Fat Milk / Soy Milk

● Healthy Breakfast | 850

 Fresh Fruit Juice / Fresh Cut Fruits

Choice of yogurt - Plain / Low-fat / Flavoured

White of Country Eggs prepared your way

Omelette / Poached / Scrambled, served with Grilled Tomato and Mushroom

Multi-grain or Brown Toast with butter, jam, marmalade and honey

Coffee / Herbal tea / Decaffeinated Coffee / Low-fat milk / Soy milk

● Farm Fresh Country Eggs | 500

Boiled, Sunny Side Up, Over Easy, Scrambled, Poached

Choice of Grilled Tomato / Mushroom / Baked Beans / Pork Bacon / Pork Sausage / Chicken Sausage

White or Brown Toast with butter, jam, marmalade and honey

● Market Style Omelette – White or Regular | 550

Choice of Ham / Cheese / Mushroom / Spinach / Onion / Chilli / Tomato / Peppers / Cilantro

Served with Hash Brown Potato

Choice of Grilled Tomato / Mushroom / Baked Beans / Pork Bacon / Pork Sausage / Chicken Sausage

White or Brown Toast with butter, jam, marmalade and honey

● Eggs Benedict | 550

 Soft Poached Eggs, choice of Pork Ham / Norwegian Smoked Salmon

Served on toasted English Muffins laced with Hollandaise sauce

Vegetarian Non-vegetarian Gluten Free Dairy Free Nut Free  Heart healthy  Chef Recommendations

Fifteen minutes guaranteed service  Local specialty

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

Vegetable Oil / Butter / Desi Ghee used in preparation.

All prices are in Indian Rupees. | Government taxes and levies extra as applicable.

Menu items are subject to change due to freshness and availability of the ingredient.

ALL DAY BREAKFAST

Timings 6.30 to 23.30 Hours

● Dosa – Plain / Masala / Ghee | 500

Rice and lentil crepes, choice of Plain / Ghee / Masala, Served with Sambar and Chutney

● Idli | 450

Steamed rice and lentil cakes, served with Sambar and Chutney

● Uttapam – Plain / Onion / Tomato / Masala | 500

Rice and lentil pancake, served with Sambar and Chutney

● Medu Vada | 450

Fermented lentil fried donuts, served with Sambar and Chutney

● Upma | 450

Tempered savory semolina, served with Sambar and Chutney

● Whole Wheat Poori Bhaji | 500

Fried fluffy Indian bread, served with spiced Potato Curry

● Bharwa Paratha – Aloo / Gobi / Paneer | 500

Served with plain yoghurt and pickle

● Idiappam and Attukal Paya | 850

String rice hoppers with aromatic lamb trotter stew

● Farm Fresh Country Eggs | 500

Boiled / Poached / Sunny Side Up / Over Easy / Scrambled Choice of Grilled Tomato / Mushroom / Baked Beans / Pork Bacon / Pork Sausage / Chicken Sausage / White or Brown Toast with butter, jam, marmalade and honey

● Cold Cut Platter | 450

Pork, Chicken and Turkey with gherkins, mustard and olives

● Norwegian Smoked Salmon | 450

Mustard, onion and cream cheese

● International Cheese Platter | 450

Three varieties of cheese, served with crackers, nuts and home-made tomato jam

● Breakfast Cereals | 400

Oat Meal Porridge with banana, raisins and brown sugar

Corn Flakes / Muesli / Chocos / Wheat Flakes / All Bran / Organic Cereal

Served with Full Cream Milk / Low-Fat Milk / Soy Milk

Vegetarian Non-vegetarian Gluten Free Dairy Free Nut Free Heart healthy Chef Recommendations

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APPETIZERS

Timings 11.00 to 23.30 hours

Asian Summer Rolls

Rice paper rolls of crisp vegetables

● **Silken Tofu | 500**

● **Crab meat | 600**

● **Cheese and Onion Quesadillas | 500**

Flour Tortilla stuffed with Cheddar cheese and wilted red onions

● **Podi Idly | 500**

Steamed mini fermented rice and lentil cakes tossed in Spiced lentil powder, served with coconut chutney

● **Paruppu Vadai | 500**

Fried coarsely blended Bengal gram, green chilli, shallots, ginger and curry leaves, served with coconut chutney

● **Cocktail Samosa | 500**

Crispy fried potato and vegetable pockets, served with tamarind and mint chutney

● **Mezze Collection | 550**

Baba ghanoush, Hummus, Labneh and marinated olives Served with pita bread

● **Buffalo Chicken Wings | 700**

Tossed in tangy barbeque glaze, served with blue cheese dip

● **Chicken Satay | 700**

Grilled chicken skewers marinated with spices Served with peanut sauce and cucumber onion salad

● **Crab Cake | 900**

Mesclun green, avocado aioli, sweet pepper and cilantro relish

Caesar Salad | 550

Classic Caesar dressing made with anchovies

Vegetarian Caesar dressing

Add

● **Smoked Salmon | 350**

● **Grilled Prawn | 250**

● **Grilled Chicken | 200**

● **Insalata Caprese | 500**

Tomato, buffalo Mozzarella and basil with balsamic drizzle

● **Arugula and Goat Cheese Salad | 550**

Orange, caramelized walnut and maple vinaigrette

● **The Super Food Salad | 550**

Fresh garden greens, red cabbage, cherry tomatoes, apple, berries, toasted flax seeds with lemon honey and black pepper dressing

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Fifteen minutes guaranteed service Local specialty

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● **House Special Asian Warm Tossed Salad | 550**

 Crunchy Asian vegetables with balsamic and toasted sesame

● **Add Chicken | 650**

● **Cobb Salad | 650**

 Fresh garden greens, roasted peppers, tomatoes, avocado, hard boiled eggs, crispy bacon, grilled chicken and blue cheese

KEBABS

Timings 12.00 to 15.00 Hours and

19.00 to 23.30 Hours

● **Methi Mahi Tikka | 850**

 Seasonal fish marinated with yoghurt, green chilli, fenugreek and cooked in clay oven

● **Tulsi Wale Jhinga | 1350**

 Jumbo prawn marinated with fresh basil, carom seeds and cooked in clay oven

● **Murgh Angara | 700**

Boneless chicken marinated with red chilli, garam masala, cumin and cooked in clay oven

● **Shahjahani Murgh Tikka | 700**

 *Boneless chicken marinated with green chilli, coriander, yoghurt and cooked in clay oven*

● **Lamb Seekh | 850**

 *Mined lamb, ginger, chilli skewers and cooked in clay oven*

● **Mutter Ke Seekh | 500**

 *Minced green peas, cottage cheese, dry fruit skewers and cooked in clay oven*

● **Achari Dhaniya Paneer Tikka | 550**

 *Cottage cheese marinated with coriander, pickle, yoghurt and cooked in clay oven*

● **Tandoori platter | 1800**

Chef's choice of assorted skewers, varieties each of chicken, lamb and seafood.

All kebabs are served with Mint Chutney and Laccha Onions

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SOUP

Timings 11.00 to 23.30 hours

● Roasted Tomato and Basil Soup | 450

 Served with pesto crostini

● Classic Minestrone | 450

 Beans, seasonal vegetables, served with pesto crostini

● Mulligatawny | 450

 Rendition of famous curried soup with native peppercorn, steamed rice and lemon

● Wild Mushroom | 450



● Lemon Coriander Vegetable | 450

 Kaffir lime and cilantro flavoured soup

● Slow Cooked Chicken Cream Soup | 550

 Whole chicken slowly cooked in aromatic vegetable broth and pureed, served with herb crostini

● Manchow Vegetable | 450

 Crispy noodles and scallions

● Vegetable | 450

● Chicken | 500

● Prawn | 600

SANDWICHES / BURGERS / WRAPS

Timings 11.00 to 23.30 Hours

● The Vegetarian Club | 550

 Grilled zucchini, roasted peppers, roasted tomatoes, Cheddar cheese and iceberg, Choice of White or Brown bread

● Mediterranean Grilled Vegetable Panini | 550

 Grilled eggplant, zucchini, roasted peppers, Mozzarella and basil pesto

● Bombay Sandwich | 550

 Cheddar cheese, tomato, cucumber, potato, beetroot and mint chutney spread, Choice of white or Brown bread

● Classic Club | 800

 Grilled chicken, steak bacon, fried egg, Cheddar cheese, tomato, lettuce, Choice of White or Brown bread

● Jerk Chicken Panini | 750

 Grilled chicken with Jerk spice, onion, pepper, lettuce and Cheddar cheese

● Croque Madame | 750

 Classic baked ham and cheese sandwich made in brioche bread, Mornay sauce, fried egg

● Philly Steak Sandwich | 750

 Thinly sliced grilled tenderloin, onion, mushroom and melted cheese in a sub

● Vegetable Burger | 700

 Mild spiced vegetable patty, toasted sesame bun, lettuce, tomato, onion and gherkins

● Chicken Burger | 750

 Tender chicken minced patty, toasted sesame bun, lettuce, tomato, onion and gherkins

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● **Tenderloin Burger | 850**

 Domestic tenderloin minced patty, toasted sesame bun, lettuce, tomato, onion and gherkins

Enhancement for Your Burger

Choose any two

● **Blue Cheese / Feta / Emmental / Cheddar/ Mushroom | 100**

● **Fried egg / Pork Bacon | 150**

All sandwiches and burgers are served with House Salad and Fries/ Wedges

● **Veggie Wrap | 600**

Flour tortilla wrapped with lettuce, tomato, peppers, onion, corn, red bean and Cheddar cheese served with sour cream and tomato salsa

● **Paneer Kurchan Kathi Roll | 700**

Thin bread wrapped with spiced cottage cheese, onion and bell peppers, served with mint chutney and laccha onion

● **Murgh Pudina Kathi Roll | 750**

Thin bread wrapped with spiced tandoori chicken, onion and bell peppers, served with mint chutney and laccha onion

● **Popcorn Shrimp Roll | 800**

 Flour tortilla filled with corn meal crusted shrimps, lettuce, slow roasted pepper, onions and chilli aioli

TRADITIONAL HANDMADE PIZZAS

Timings 11.00 to 23.30 hours

● **Pizza Margherita | 700**

 Tomato sauce, Mozzarella, fresh tomato and fresh basil

● **Neapolitan | 700**

 Tomato sauce, Mozzarella, olives, fried capers and fresh basil

● **Pizza Pugliese | 700**

 Tomato sauce, Mozzarella, mushrooms, onion and cherry tomato

● **Pomodori Pachino and Rughetta | 700**

 Tomato sauce, Mozzarella, arugula, green olives and cherry tomato

● **Quattro Formaggi | 750**

 Tomato sauce, Mozzarella, Parmigiano-Reggiano, Gorgonzola and Bocconcini

● **BBQ Chicken Pizza | 800**

 Tomato sauce, Mozzarella, spicy chicken and herbs

● **Chicken Tikka Pizza | 800**

 Tomato sauce, Mozzarella, spicy chicken and herbs

● **Pizza Rustica | 850**

 Tomato sauce, pepperoni, sweet peppers, tomato and Mozzarella

● **Pizza Di Mare | 900**

 Tomato sauce, shrimps, calamari, anchovies, capers, cherry tomato, red onion and Mozzarella

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● **Pizza Liguria | 900**

Pesto Sauce, grilled prawns, fresh red chilli, tomato and Mozzarella

The Cappuccino Signature “One-Meter” Pizza (Serves 5) | 2500

Please allow 45 minutes to bake (choose any 5 toppings)

Create Your Own Pizza | 700 | 850

Choose any three of the below toppings

- American Corn / Bell pepper / Mushroom / Broccoli / Sundried Tomato
- Onion / Zucchini / Asparagus / Olives / Jalapeno/ Mozzarella / Scamorza / Basil
- Shrimps / Anchovies / Roast Chicken / Chicken Sausage / Pork Sausage / Ham / Pepperoni

PASTA & RISOTTO

Timings 11.00 to 23.30 hours

Make Your Own Pasta | 700

Choice of Penne, Fusilli, Spaghetti, Fettuccini or Whole Wheat Penne

Choice of chef proud sauces

● AOP- Aglio Olio Peperoncino

Garlic, extra virgin olive oil and hot chilli peppers

● Arrabiata

Chunky tomato sauce, garlic, fresh red chilli and fresh basil

● Penne | 750

Young spinach, Feta cheese, olives, capers and balsamic vinegar

● Fettuccini | 750

Wild mushrooms and truffle oil

● Spaghetti Di Mare | 900

Prawns, cherry tomato and pesto tomato cream sauce Garlic, extra virgin olive oil and hot chilli peppers

● Linguine | 900

Blue crab meat, shallots, parsley and lemon oil

● Carbonara | 900

Crispy bacon, cream, egg yolks and Parmesan

● Lamb Lasagna | 900

Minced lamb ragout, tomato, cream and Parmesan

● Tenderloin Bolognese | 900

Slow cooked tenderloin, minced tomato, carrots, celery, meat jus and Parmesan

● Milanese Risotto | 700

Wild rice cooked with white wine, shallots, saffron, asparagus

● Wild Mushroom Risotto | 750

Button mushroom, porcini, truffle oil and Parmesan

Add Enhancements

● Vegetable | 125

● Chicken | 200

● Seafood | 250

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INTERNATIONAL SELECTION

Timings 11.00 to 23.30 hours

- **Eggplant and Zucchini Parmigiana | 750**
✿ Baked layers of eggplant, zucchini, parmesan and Mozzarella
- **Crispy Fish Fillets | 950**
✿ Crumbed fried fish fillet, jalapeno tartar served with French Fries
- **Southern Fried Chicken | 850**
✿ Southern spiced fried chicken, mashed potato and onion gravy
- **Slow Braised Lamb Rump | 1250**
✿ Garlic mash and roasted root vegetables

FROM THE GRILL

Timings 11.00 to 23.30 hours

- **Calamari | 1100**
- **Jumbo Prawns | 1450**
- ✿ **Fish of the Day | 1100**
- **Norwegian Salmon | 1500**
✿ 
- **Halved Chicken | 1000**
- **Domestic Lamb Chop | 1200**
- **Domestic Tenderloin Steak | 1400**

Choice of classic marinades (choose any one)

Lemon, garlic and parsley / Cilantro, chilli and lime / Harissa / Cajun spice

Choice of sauces (choose any one)

- ✿ Lemon garlic beurre blanc
- ✿ Wild mushroom jus
- ✿ Three peppercorn sauce
- ✿ Barbeque sauce
- ✿ Blue cheese sauce

Choice of sides (choose any two)

- ✿ Couscous
- ✿ Broccoli almondine
- ✿✿ Garlic mashed potatoes
- ✿✿ Grilled seasonal vegetables
- ✿✿✿ Sautéed mushrooms
- ✿ Bacon and cauliflower gratin

Vegetarian Non-vegetarian Gluten Free Dairy Free Nut Free  Heart healthy Chef Recommendations

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ASIAN COLLECTION

Timings 11.30 to 15.00 hours and
19.00 to 23.30 hours

● Indonesian Soto Ayam | 550

✿ Aromatic chicken soup with noodles

● Singaporean Katong Laksa | 600

✿ Prawn soup with flat noodle and coriander stem

✿ Korean Bibimbap

● Chicken | 850

● Tenderloin | 950

With steamed rice, fried eggs, Kimchi and sautéed greens

✿ Stir Fry

● Asian Vegetables | 700

● Tofu | 750

● Fish | 950

● Prawn | 1100

● Chicken | 850

● Tenderloin | 900

Choice of Sauce

Thai Chilli Basil / Black Pepper / Garlic Soy / Szechwan / Pepper

✿ Thai Green Curry / Red Curry

● Chicken | 850

● Vegetable | 700

● Prawn | 1100

Served with steamed Rice / Jasmine Rice

FROM INDIAN KITCHEN

Timings 11.00 to 23.30 hours

● Paneer Aap Ki Pasand | 750

✿ Your choice of cottage cheese preparation

Palak Paneer / Paneer Handi Lazeez / Kadai Paneer / Mutter Paneer

● Bhindi Masala | 700

✿ Okra sautéed with onion, tomato, ginger and green chilli

● Subz Nizami Handi | 700

✿ Mixed vegetables cooked in creamy fried onion and cashew gravy

● Dal Makhani | 550

✿ Black lentil simmered with tomato puree, unique spices, fresh cream and butter

● Pachakari Kurma | 700

✿ Seasonal vegetables cooked in coconut gravy with poppy seeds and spices

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● **Yera Kuzhambu | 1250**

 Prawns simmered in a fragrant coconut gravy

● **Murgh Lababdar | 950**

 Succulent chicken and bell peppers simmered in rich tomato gravy

● **Southern Railway Lamb Curry | 1050**

 Tender cubes of boned lamb cooked with potatoes in a fragrant curry

● **Rogan E Nishat | 1050**

 Slow braised lamb, onion, tomato and Kashmiri red chilli

All the curries are accompanied with Indian Bread or Steamed Rice, Onion Salad, Papad and Pickle

WHOLESOme BIRYANIS

● **Subz Biryani | 800**

Long grain Basmati rice cooked on dum with vegetables

● **Murgh / Gosht Biryani | 900 | 1000**

Long grain Basmati rice cooked on dum with your choice of chicken or mutton

All Biryanis are served with Baingan Ka Salan, Raita, Papad and Pickle

STAPLES

● **From the Tandoor | 200**

 Naan, Roti, Laccha Paratha, Plain Kulcha

● **Our Specialty | 250**

Olive and Cheese Naan, Cheese Naan, Onion Kulcha, Aloo Kulcha

(Timings 11.30 – 15.00 & 19.00 – 23.30 Hours)

● **From the Griddle | 200**

 Veechu paratha, Tawa paratha (wheat), Phulka(wheat), Kal Dosa

● **Rice | 300**

 Steamed Basmati rice, Boiled Ponni rice

(Timings 11.00 – 23.30 Hours)

● **Curd rice / BisiBeleBath | 42**

CLASSIC COMBO

Timings 11.30 to 23.30 hours

● **Pav Bhaji | 650**

 Spiced vegetable mash enriched with butter, served with griddled bread.

● **Chole Bhature | 700**

Slow cooked chick peas with browned onion and spices, Served with fried bread

● **Keema Ghotala Pav | 800**

 Slow cooked spiced lamb enriched with egg and butter, Served with griddled bread

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DESSERTS

Timings 11.30 to 23.30 hours

● Warm Chocolate and Walnut Brownie Pudding | 550

Served with Vanilla ice cream

● Orange Jaffa Cake with Chantilly Cream | 550

 *Orange and chocolate filled cake with candy orange*

● Hazelnut Crème Brûlée | 550

Anise biscotti, candied figs

● Chocolate Cheese Cake | 550

Served with hazelnut cookies and hot fudge

● Jamun E Gul | 550

 *Sweetened cottage cheese dumplings with dry fruits and nuts filling*

● Elaneer Payasam | 550

 *Creamy tender coconut kernels in cardamom flavoured coconut milk (sugar free available)*

● Tiramisu | 550

 *Coffee soaked savoyarde biscuits with creamy Mascarpone*

● Kesar Kulfi | 550

 *Frozen condensed milk dessert with saffron syrup*

● Freshly Cut Seasonal Fruits | 400

● Ice Creams (Two Scoops) | 450

 *Vanilla / Strawberry / Chocolate / Butter Scotch*

● Premium Ice Creams (Two Scoops) | 500

 *Fig and Honey / Custard Apple / Mukkani - Blend of Mango, Jackfruit and Banana / Tender Coconut*

Please check with our service associate for daily selection of sugar free and eggless dessert

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LATE NIGHT MENU

23:30 to 06.30 Hours

Caesar Salad | 500

- Classic Caesar dressing made with anchovies
- Vegetarian Caesar dressing

Add

- Smoked Salmon | 350
- Grilled Prawn | 250
- Grilled Chicken | 200

Insalata Caprese | 500

Tomato, buffalo Mozzarella and basil with balsamic drizzle

Roasted Tomato and Basil Soup | 450

▢ Pesto crostini

Slow Cooked Chicken Cream Soup | 550

Heart Whole chicken slowly cooked in aromatic vegetable broth and pureed

Dosa – Plain / Masala / Ghee | 500

Rice and lentil crepes, choice of Plain / Ghee / Masala
Served with Sambar and Chutney

Market style Omelette – White or Regular | 550

Choice of Ham / Cheese / Mushroom / Spinach / Onion / Chilli / Tomato / Peppers / Cilantro
Served with Hash Brown Potato

Choice of Grilled Tomato / Mushroom / Baked Beans / Pork Bacon / Pork Sausage / Chicken Sausage
White or Brown Toast with butter, jam, marmalade and honey

Cheese and Onion Quesadillas | 500

Flour tortilla stuffed with Cheddar cheese and wilted red onions

Buffalo Chicken Wings | 700

Tossed in tangy barbeque glaze, served with blue cheese dip

Veggie Wrap | 600

Flour tortilla wrapped with lettuce, tomato, peppers, onion, corn, red bean and Cheddar cheese served with sour cream and tomato salsa

Murgh Pudina Kathi Roll | 750

Thin bread wrapped with spiced tandoori chicken, onion and bell peppers
Served with mint chutney and laccha onion

Pav Bhaji | 650

Spiced vegetable mash enriched with butter served with griddled bread

The Vegetarian Club | 550

Grilled zucchini, roasted peppers, roasted tomatoes, Cheddar cheese and ice berg
Choice of White or Brown bread

Classic Club | 800

Grilled chicken, steak bacon, fried egg, Cheddar cheese, tomato, lettuce
Choice of White or Brown bread

Vegetarian Non-vegetarian Gluten Free Dairy Free Nut Free Heart healthy Chef Recommendations

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● Vegetable Burger | 600

 Mild spiced vegetable patty, toasted sesame bun, lettuce, tomato, onion and gherkins

● Chicken Burger | 750

 Tender chicken minced patty, toasted sesame bun, lettuce, tomato, onion and gherkins

● Tenderloin Burger | 850

 Domestic tenderloin minced patty, toasted sesame bun, lettuce, tomato, onion and gherkins

Enhancement for Your Burger

Choose any two

● Blue Cheese / Feta / Emmental / Cheddar/ Mushroom | 100

● Fried egg / Pork Bacon | 150

All sandwich and burgers are served with House Salad and Fries/ Wedges

● Arrabiata | 700

 Choice of Penne, Fusilli, Spaghetti, Fettuccini or Whole Wheat Penne

Chunky tomato sauce, garlic, fresh red chilli and basil

● Tenderloin Bolognese | 900

 Slow cooked tenderloin, mince tomato, carrots, celery, meat jus and Parmesan

● Crispy Fish Fillets | 950

 Crumbed fried fish fillet, jalapeno tartar served with French Fries

CURRIES AND BIRYANI

● Paneer Handi Lazez | 750

Cottage cheese cooked in tomato and cashew gravy

● Dal Makhani | 550

Black lentil simmered with tomato puree, unique spices, fresh cream and butter

● Murgh Lababdar | 950

Succulent chicken and bell peppers simmered in rich tomato gravy

● Southern Railway Lamb Curry | 1050

Tender cubes of boned lamb cooked with potatoes in a fragrant curry

● Subz Biryani | 800

Long grain Basmati rice cooked on dum with vegetables.

● Murgh / Gosht Biryani | 900 | 1000

Long grain Basmati rice slow cooked on dum with your choice of chicken or mutton.

All biryanis are served with Baingan Ka Salan, Raita, Papad and Pickle

● From the Griddle | 200

Veechu paratha, Tawa paratha (wheat), Phulka(wheat), Kal Dosa.

● Rice | 300

Steamed Basmati rice, Boiled Ponni rice, Curd rice

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DESSERTS

- **Chocolate Cheese Cake | 550**

Served with hazelnut cookies and hot fudge

- **Elaneer Payasam | 550**

Creamy tender coconut kernels in cardamom flavoured coconut milk (sugar free available)

- **Kesar Kulfi | 550**

Frozen condensed milk dessert with saffron syrup

- **Freshly Cut Seasonal Fruits | 400**

- **Ice Creams (Two Scoops) | 450**

Vanilla / Strawberry / Chocolate / Butter Scotch

- **Premium Ice Creams (Two Scoops) | 500**

Fig and Honey / Custard Apple / Mukkani- Blend of Mango, Jackfruit and Banana / Tender Coconut

BEVERAGES

- **Seasonal Fruit / Vegetable Juices | 400**

Please check for season availability with our service associate

- **Preserved Fruit Juices | 350**

Apple / Orange / Cranberry / Pineapple

- **Tender Coconut Water | 325**

- **Yoghurt Whips | 350**

Sweet / Plain / Masala / Blended with Fruits / Buttermil

- **Milk Shakes | 350**

Chocolate / Vanilla / Strawberry / Mango / Banana

- **Iced Tea | 350**

Lemon / Peach / Chamomile

- **Cold Coffee | 350**

- **Hot Chocolate/ Malted Milk**

Beverages | 350

- **Tea | 350**

Darjeeling / Assam / English Breakfast / Earl Grey /

Chamomile / Peppermint / Green / Masala

Served with your choice of full cream / low-fat / soy milk

- **Coffee | 350**

*Black coffee / Cappuccino / Café latte / Espresso /
Decaffeinated*

Served with your choice of full cream / low-fat / soy milk

- **Madras Coffee | 350**

South Indian filter coffee

Vegetarian Non-vegetarian Gluten Free Dairy Free Nut Free Heart healthy Chef Recommendations

Fifteen minutes guaranteed service Local specialty

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- Aerated Beverages | 325
- Energy Drink | 375
- Bottled Water | 225
- Still Mineral Water | 250
- Sparkling Mineral Water | 350

CAPPUCCINO'S SIGNATURE MOCKTAILS

- **Spicy Guava | 450**
Strawberry flavoured guava drink spiced with paprika
- **Cucumber Gimlet | 450**
Detox your body with cucumber, lime, honey and basil seeds added with tonic water/ soda
- **Banana Et Orange | 450**
Banana mixed with orange juice with a hint of ginger
- **The Virgin Toddy | 450**
Cure for your hangover!!! Spices infused perfectly in hot water
- **Mango Mule | 450**
Mango juice based sour and gingery drink topped up with basil seeds

MOCKTAILS

- **Italian Smooch | 450**
Chunks of lemon muddled along with brown sugar topped with ginger ale
- **Fruit Beer | 450**
A fizzy combination of apple juice, sweet, sour mix and soda
- **Orange Dawn | 450**
Orange juice, espresso, fresh lime and lemonade
- **Ray of Sunshine | 450**
Orange Juice, pineapple juice, cranberry juice and fresh lime juice
- **Apple Breeze | 450**
Apple juice, cranberry juice and fresh lime

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