

A MEDLEY OF FRESH, SEASONAL AND FLAVORFUL INGREDIENTS FROM AROUND THE WORLD CURATED AND PREPARED WITH UTMOST HYGIENE AND CARE

Handcrafted by our masterchefs in our state of the art kitchens directly to your doorsteps



Hygiene Measures





Regular sanitization and cleaning



Hygienically prepared fresh food



Appropriate usage of masks and gloves



Our Kitchen is operational from 11:00 am to 10:30 pm

Complimentary delivery for orders above INR 2000 and within a radius of 5 km.

We request 60 minutes of lead time to prepare your food & 180 minutes of prior notice for home delivery.

Please let us know if you are allergic to any ingredients.

All Government taxes are applicable

To place an order or more information please call: +91 44 42994101 or WhatsApp on 9739311211

CROWNE PLAZA CHENNAI ADYAR PARK

To Your Home Menu

SOUPS AND SALAD 11:00 am to 11:00 pm	CAESAR SALAD Classic Caesar made with anchovies Vegetarian Caesar dressing Add-On	395
	Smoked SalmonShrimpGrilled Chicken	345 195 195
	■ ROASTED TOMATO BASIL SOUP	325
	MANCHOW SOUP	
	VegetableChickenPrawns	325 350 450
APPETIZERS 11:00 am to 11:00 pm	CHEESE & ONION QUESADILLAS Flour tortilla stuffed with cheddar cheese and wilted red onions	375
	 COCKTAIL SAMOSA Crispy fried vegetable pockets, served with tamarind and mint chutney 	375
	BUFFALO CHICKEN WINGS Chicken wings tossed in tangy BBQ glaze and served with blue cheese dip	525
	 CHICKEN SATAY Grilled chicken skewers marinated with spices, served with peanut sauce & onion & cucumber salad 	525



SANDWICHES **GRILLED SANDWICH** AND BURGERS 495 Vegetable 595 11:00 am to 11:00 pm Chicken **GOURMET BURGER** 595 Chicken Tenderloin 645 495 **KEBABS** ACHARI DHANIA PANEER TIKKA Ottage cheese marinated with coriander, pickle, 12:00 pm to 03:00 pm 07:00 pm to 11:00 pm yogurt and cooked in a clay oven MUTTER KE SHEEKH 395 All Kebabs are served with Minced green peas, cottage cheese, dry fruit skewers and cooked in a clay oven mint chutney 345 TANDOORI ALOO • Potatoes marinated in a spicy yogurt mix and then cooked in clay oven. METHI MAHI TIKKA 645 Seasonal fish marinated with yogurt, green chili and fenugreek and cooked in clay oven SHAHJAHANI MURGH TIKKA 545 Boneless chicken marinated with green chili, coriander, yogurt and cooked in a clay oven

MURGH MALAI KABAB

TANDOORI CHICKEN

cooked in a clay oven

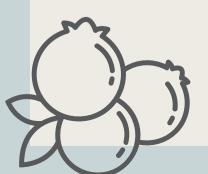
in a clay oven

LAMB SHEEKH

Chicken marinated in a yogurt cream, cheese and spice

Chicken marinated in lemon, yogurt, spices and cooked

Mined lamb, ginger, chili skewers and cooked in a clay



545

545

645

ITALIAN CORNER 11:00 am to 11:00 pm	AGLIO-E-OLIO Garlic, olive oil, parsley and Parmigiano-Reggiano cheese	545
	ARRABIATA Basil, red pepper, tomato paste, lemon juice, Italian seasoning, black pepper and tomatoes	545
	CARBONARA Crispy bacon, cream, egg yolk & Parmesan-Reggiano	695
	SPAGHETTI DI MARE Prawns, cherry tomato & pesto tomato cream with garlic sauce, extra virgin olive oil & hot chili peppers	695
	WILD MUSHROOM RISOTTO • Button mushroom & Parmesan- Reggiano cheese ADD-ON	595
	VegetablesChickenShrimp	125 200 250
ASIAN	STIR FRY	
CORNER	Asian Vegetables	525
11:30 am to 03:00 pm 07:00 pm to 11:30 pm	• Tofu	575
07.00 pm to 11.00 pm	© Chicken	595
	● Tenderloin	695 895
	Prawns Choice of Sauce Thai chili basil/ Black pepper/ Garlic soy/ Szechuan pepper	893
	THAI GREEN CURRY/RED CURRY	
	■ Vegetable	525
	Chicken	595
	Served with choice of steamed basmati rice or jasmine rice	
	CHOICE OF FRIED RICE OR NOODLES	

Vegetable

Chicken

Prawns

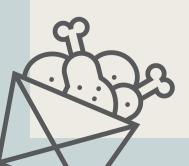


395

495

595

FROM THE INDIAN KITCHEN 11:00 am to 11:30 pm	PANEER HANDI LAZEEZ/KADAI PANEER/ PANEER LABABDAR	545
	DAL TADKA	425
	• ALOO JEERA/ ALOO GOBHI	475
	SUBZ NIZAMI HANDI/VEGETABLE JALFREZI	575
	●MURGH LABABDAR/ DHABA MURGH	725
	SOUTHERN RAILWAY LAMB CURRY	845
	WHOLESOME BIRYANIS	
	■ Subz biryani	645
	Murgh biryani	725
	All biriyanis are served with baingan ka salan, raita, papad &	pickles
STAPLES 11:00 am to 11:30 pm	FROM THE GRIDDLE	195
	Tawa paratha, Phulka, Chapati, Malabar paratha, Lachha paratha	
	TANDOORI PARATHA	245
	 Indian flat breads with your choice of filling (Aloo- potatoes/Paneer - cottage cheese/Gobi - cauliflower) 	
	KULCHA	215
	 Scrumptious Indian bread with your choice of filling (Aloo – potatoes/Paneer – cottage cheese/Onions) 	
	RICE	
	Steamed Basmati rice, Jasmine or Ponni rice	225
	Curd rice, Bisi bele bath	395
DESSERTS 11:00 am to 11:30 pm	WARM CHOCOLATE & WALNUT BROWNIE PUDDING	445
	Served with vanilla ice-cream	
	GULAB JAMUN	375
	Sweetened cottage cheese dumplings, deep fried & doused in sugar syrup	
	CHOICE OF ICE-CREAMS Vanilla, Strawberry, Chocolate, Butterscotch	375
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445

HAZLENUT CRÈME BRULEE

Anise biscotti, candied figs