



hotel

*Savithri*

**RESTAURANT MENU**



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# Breakfast


07.30 Hrs to 10.00 Hrs




-  **English Breakfast** ..... 292  
Two slices of toast with butter and preserves, cereals, fresh fruit cuts, sausages, choice of eggs, tea/coffee.
-  **Indian Breakfast** ..... 320  
Choice of fresh juice/lassi sweet or salt, idly/dosa/aloo paratha/poori bhaji with tea/coffee/ hot chocolate.
-  **Savithri Breakfast** ..... 320  
Seasonal fresh juices, fresh fruits cut, toast with preserves, cereals choice of eggs, sausages with tea/coffee/hot chocolate.
-  **Puttu with Kadala Curry** ..... 252  
Traditional Kerala steam cake served with kadala curry tea/coffee.
-  **Upama** ..... 172  
Thick porridge from dry roasted semolina/coarse rice flour.
-  **Masala Dosa** ..... 172  
Crispy dosa with potato filing served with sambar and coconut chutney.
-  **Egg to Order** ..... 120  
Eggs boiled/scrambled/poached/ omelet served with 2 slices of toast.
-  **Appam with Egg Roast** ..... 172  
A type of pancake made with fermented ricer batter and coconut milk with egg roast

 - Veg

 - Spicy

 - Non Veg

 - Chilly




# Lunch & Dinner


12:30 HRS to 15:00 HRS  
19:00 HRS to 22:30HRS





## Soups

-  *Sweet Corn Vegetable Soup* ..... 100  
Sweet corn, vegetable, creamy soup
-  *Vegetable Manchow Soup* ..... 100  
Soya based vegetable soup garnished with fried noodles.
-  *Cream of Vegetable Soup* ..... 100  
Creamy pure vegetable soup
-  *Caldo Verdi* ..... 100  
Cream of potato soup with blanched spinach
-  *Cream of Tomato Soup* ..... 100  
Creamy pure tomato soup
-  *Sweet Corn Chicken Soup* ..... 132  
Sweet corn with chicken and egg drop creamy soup
-  *Chicken Manchow Soup* ..... 132  
Soya based chicken soup garnished with fried noodles
-  *West Lake Chicken Soup* ..... 132  
Chicken and vegetable soya base egg drop soup.
-  *Peeking Chicken Soup* ..... 132  
Chicken with soya based spicy soup
-  *Lung Fug Kai Soup* ..... 132  
Soya based chicken soup with fried noodles
-  *Sea Food Chowder* ..... 132  
Prawns, squid fish, with puree potato soup flavoured saffron.

 - Veg

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# Salads Selections



- **Creek Salad** ..... 180  
 Cubes of carrot, cucumber, tomato, capsicum, lettuce, and olives with fetacheese
- **Tossed Salad** ..... 148  
 Cubes of carrot, cucumber, tomato, capsicum, with vinaigrette dressing
- **Spicy Pineapple Salad** ..... 132  
 Cubes of pineapple and chilly tomato sauce dressing
- **Water melon Feta Salad** ..... 212  
 Watermelon, mint leaf feta cheese with pesto sauce
- **Trio Colour Vegetable Salad** ..... 188  
 Cherry tomato, iceberg lettuce and blanched broccoli with Thai chilly sauce
- **Melon and Prawn Salad** ..... 212  
 Honey dew rockmelon with prawns and pineapple salsa
- **Chicken Hawaii Salad** ..... 180  
 Chicken, pineapple, capsicum, onion, cabbage with mayonnaise.
- **Ginger & Flavoured Chicken Salad** ..... 172  
 Chicken , onion, capsicum, flavored ginger dressing
- **Ceaser Salad** ..... 180  
 Romalio lettuce grilled chicken parmesan cheese croutons boiled egg
- **Cajun Chicken Salad** ..... 180  
 A chicken salad done Louisiana style with a remoulade, Tabasco sauce and a little Cajun spices.
- **Russian Salad** ..... 180  
 Cooked beans, carrot, potato, pineapple, green peas, apple, with mayonnaise sauce garnished with boiled eggs.

■ - Veg

■ - Spicy

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■ - Chilly



# Starter
















- **Crispy Fried Vegetable** ..... 156  
 Carrot Cabbage, beans, cauliflower, batter fried sautéed in hot garlic sauce.
- **Mushroom Spinach Cigar** ..... 180  
 Mushroom blanched cigar stuffing in pan cake and crumb fried served with ranch sauce.
- **Corn Fritters** ..... 180  
 Sweetcorn mixed with cornflour, refined flour and battered served with hot garlic sauce.
- **Vegetable Spring Roll** ..... 156  
 Julienne of vegetables sautéed in soya and wrapped with pancake.
- **Carrot Cheese Ball** ..... 212  
 Carrot, onion, garlic, celery, grated cheddar cheese mix and deep fry served with cheese dip.
- **Chicken Lolly Pop** ..... 236  
■ Chicken winglet marinated with ginger garlic chilly paste with celery and spring onion
- **Prawns Varvel** ..... 252  
 Prawns marinated with south Indian spice cooked in coconut oil
- **Golden Fried Calamari Rings** ..... 252  
 Suid dips on batter fried.
- **Prawns salt n Pepper** ..... 252  
 Sautted prawn with ginger garlic onion flavoured with soya sauce
- **Cajun spiced Chicken** ..... 204  
 Cajun spiced chicken with french fries
- **Chicken Coconut Fry** ..... 204  
 Cubes of chicken marinated with south Indian spices and coconut cooked in coconut oil
- **Chilli Carlic Tenderlion** ..... 204  
■ Tenderlion sautéed with spicy garlic sauce and pepper and capsicum.


- - Veg
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# Flavours of Kerala




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|---|--|
| <p> <i>Avial</i> ..... 120<br/>Gardian of mix vegetable with cumin flavoured coconut paste.</p> <p> <i>Sambar</i> ..... 120<br/>Mix vegetable wih dal and spices.</p> <p> <i>Ullitheeyal</i> ..... 120<br/>Shallots with masala and fried coconut paste.</p> <p> <i>Mix Vegetable Thoran</i> ..... 120<br/>Mix vegetable with turmeric flavoured coconut.</p> <p> <i>Vegetable Stew</i> ..... 212<br/>Delicious mix vegetable south Indian curry with spices and coconut milk.</p> <p> <i>Travancore Fish Curry</i> ..... 316<br/>Fish cube cooked with drumstick, coconut paste.</p> <p> <i>Ashtamudi Karimeen Pollicahthu Chef Signature</i> ..... 452<br/>Karemeen with pollicha masala wrapped in banana leaf</p> | <p> <i>Chemmeen Pollichathu</i> ..... 396<br/>Sauteed prawns with south Indian masala and coconut flakes.</p> <p> <i>Kadankudi Tiger Prawns Chef Signature</i> ..... 796<br/>Grilled tiger prawns with chef special medium spicy homemade masala.</p> <p> <i>Ashtamudi Crab Roast Chef Signature</i> ..... 236<br/>Crab cooked in roast gravy.</p> <p> <i>Chicken Varatharacha Curry</i> ..... 236<br/>Curry cut chicken with coconut spices roasted gravy.</p> <p> <i>Tenderloin Malli Peralan</i> ..... 292<br/>Cubes of tenderloin cooked in coriander powder perfection with garam masala powder.</p> <p> <i>Mutton Coconut Fry</i> ..... 396<br/>Kerala style of making meat with dry gravy and coconut flavor.</p> |
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# Western Main Course



- ❑ *Chicken Steak Diane* ..... 316  
 Chicken steak with creamy mushroom sauce fries, and buttered vegetable.
- ❑ *Crilled Fish Lemon Butter Sauce* ..... 496  
 Seer dan marinated with crushed pepper and Olive oil and herbs grilled perfection.
- ❑ *Crilled prawns with garlic butter sauce* ..... 316  
 Prawns marinated with herbs olive oil crushed pepper and lime juice grilled perfection.
- ❑ *Tenderloin steak with pepper sauce/ mushroom sauce* ..... 316  
 Tenderloin steak with creamy pepper/ mushroom sauce.
- ❑ *Mexican Tenderloin* ..... 316  
🔪 Slice of Tenderloin marinated with Mexican spice and grilled served with French fries.



## Pasta

- ❑ *Choice of Pasta Penne, Fusili, Spaghetti Pasta Carbonara* ..... 236  
 Pasta with bacon, mushroom, herb sauce.
- ❑ *Pasta Primavera* ..... 236  
 Pasta with mix vegetable white sauce and cheese.
- ❑ *Pasta Napolitana* ..... 236  
 Pasta with tomato concasse peppers onion and chesse.
- ❑ *Pasta Arabiata* ..... 236  
 Pasta with tomato sauce pimentos, olive, cheese and chilly flakes.

❑ - Veg

🔪 - Spicy









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🌿 - Chilly











# BIRIYANI PULAO & Indian Breads




 Vegetable Biriyanis .....	226
 Chicken Biriyanis .....	292
 Mutton Biriyanis .....	372
 Tenderloin Biriyanis .....	292
 Fish Biriyanis .....	236
 Kashmir Pulao .....	236
 Vegetable Pulao .....	212
 Jeera Pulao .....	188


## Breads

 Naan .....	52
 Roti .....	52
 Chapatti .....	36
 Tawa Paratha .....	52
 Phulka (No's) .....	52
 Appam .....	36
 Kerala Paratha .....	36

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# Indian Selections




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|--|---|
| <p> <i>Palak Paneer</i> ..... 236<br/>Chuks of cottage cheese simmed in a spiced spinach puree garnished with cream.</p> <p> <i>Paneer Butter Masala</i> ..... 236<br/>Cottage cheese cooked in tomato cashew nut gravy.</p> <p> <i>Navratan Korma</i> ..... 196<br/>Vegetable and fruits cooed in rich cashew nut gravy.</p> <p> <i>Aloo Cobi Kashmiri</i> ..... 196<br/>Potato and cauliflower cooked in rich tomato gravy.</p> <p> <i>Aloo Jeera</i> ..... 196<br/>Fried aloo sautéed in cumin seed and spices.</p> | <p> <i>Jeera Dal</i> ..... 196<br/>Moongdal cooked in cumin seed.</p> <p> <i>Butter Chicken</i> ..... 260<br/>Chicken with tomato, onion, cashew nut gravy garnished with butter and cream.</p> <p> <i>Amritsari Murgh Makhani</i> ..... 260<br/>Authentic Punjabi dish makhani made of tandoori chicken pieces simmered in rich creamy gravy.</p> <p> <i>Chicken Tikka Sag</i> ..... 260<br/> Chicken marinated with spices and cooked in tandoor and rich creamy spinach pure.</p> <p> <i>Bhuna Coshts</i> ..... 396<br/> Mutton cubes cooked with spices and yogurt and milk.</p> |
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 - Veg

 - Spicy
















 - Non Veg


 - Chilly




## From the Clay Oven




- |  |   |
|--|---|
| <p> <b>Kadai Mutton</b> ..... 396<br/>Mutton fried in a kadai and cooked with tomatoes, onion, ginger, garlic paste.</p> <p> <b>Fish Tikka</b> ..... 396<br/>An all time favorite fish preparation.</p> <p> <b>Tandoori Jhinga</b> ..... 796<br/>Marinated flour prawns cooked in tandoor (tiger prawns).</p> <p> <b>Adrak Jhinga</b> ..... 396<br/>Ginger flavored prawns cooked in tandoor.</p> <p> <b>Nawabi Jhinga</b> ..... 396<br/>Prawns marinated with rich cream and saffron, cooked in tandoor oven.</p> <p> <b>Chicken Tikka</b> ..... 260<br/>Boneless chicken preparation cooked in tandoor oven.</p> <p> <b>Lasooni Chicken Tikka</b> ..... 260<br/>Garlic flavored chicken preparation cooked in tandoor.</p> | <p> <b>Murgh Shahi Tikka</b> ..... 260<br/>Boneless chicken pieces marinated in cream and yoghurt cooked.</p> <p> <b>Fill Murgh Kabab</b> ..... 260<br/>Boneless chicken pieces cooked in tandoori masala.</p> <p> <b>Subzi Malai</b> ..... 204<br/> Mix vegetables with cream and chick pea flour spices.</p> <p> <b>Subzi Harayali</b> ..... 204<br/>Mix of vegetable with palak cashew nut paste chat masala and garam masala.</p> <p> <b>Harabara Kabab</b> ..... 204<br/>Mix vegetable with chick peas flour cheese green peas puree and nuts.</p> <p> <b>Paneer Tikka</b> ..... 236<br/> Panner marinated with cashew nut paste yoghurt and spices.</p> |
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# GREAT WALL OF CHINA












- *Frio of Vegetable in Chinese Sauce* ..... 180  
 Mushroom, baby corn, paneer cooked in soya sauce and tomato sauce.
- *Cauliflower Manchurian* ..... 180  
 Batter fried cauliflower in Manchurian sauce.
- *Chicken in Black Bean Sauce* ..... 260  
 Batter fried chicken in ginger garlic onion capsicum and black bean sauce.
- *Chicken in Hoisin Sauce* ..... 260  
 Batter fried chicken in ginger garlic onion capsicum and hoisin sauce.
- *Chilly Chicken* ..... 260  
♣ Batter fried chicken in onion capsicum and ginger garlic.
- *Chilly Wine Fish* ..... 396  
♣ Fried fish with wine onion bell peppers.
- *Ginger Garlic Fish* ..... 396  
 Fried fish with roasted ginger garlic sauce.
- *Steak with Pineapple* ..... 292  
 Strip of tenderloin with pineapple.
- *Cronji Crispy Tenderloin* ..... 292  
 Crispy tenderloin with onion and bell peppers.
- *Sweet and Sour Prawns* ..... 396  
 Fried prawns with pineapple and tomato sauce.
- *Chilly Prawns* ..... 396  
♣ Fried prawns with onion bell peppers ginger garlic.
- *Squid in Oyster Sauce* ..... 292  
 Sauteed squid rings in oyster sauce.

- - Veg
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- ♣ - Chilly




















# Rice & Noodles




 Steamed Rice ..... 140	 Chicken Noodles with Vegetables ..... 212
 Trio of Vegetable Fried Rice ..... 172	 Egg Noodles ..... 180
 Chicken Fried Rice ..... 212	 Prawns Noodles ..... 236
 Egg Fried Rice ..... 180	 Chinese Vegetable Chopsuey ..... 260
 Prawns Fried Rice ..... 236	 Chinese Chopsuey ..... 316
 Szechwan Seafood Fried Rice ..... 228	 American Chopsuey ..... 316
 Hakka Noodles ..... 172	





## Beverages

 Tea/ Coffee ..... 60	 Milk Shakes (Chocolate/Strawberry/ Vanilla) ..... 132
 South Indian Coffee ..... 68	 Fresh Lime Soda Water ..... 76
 Masala Tea ..... 68	 Smoothies (Banana/Mango/Vanilla/ Kiwi) ..... 108
 Cinnamon Tea ..... 60	 Ice Tea (Mint/Lemon/Peach) ..... 108
 Cappuccino ..... 100	 Indian Sparkling Water ..... 36
 Espresso ..... 76	 Soft Drinks (Coke/Panta/Sprite/ Diet Coke) ..... 32
 Café latte ..... 100	 Bottle Water ..... 32
 Hot Chocolate ..... 100	
 Seasonal Fresh Juices ..... 132	
 Cold coffee with ice cream ..... 132	

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# Kids Menu & Deserts



- *Butter Fly Sandwich* ..... 172  
 Two slice of bread, cheese, vegetables and lettuce.
- *Crispy Corn* ..... 172  
♣ Corn Kernels flavoured with sweet and spicy sauce.
- *Chicken Enchilada* ..... 212  
 Sliced chicken cooked in blackend, paprika, enchilada powder and ball peppers in tortilla bread with chips.
- *Chilly Paprika Cheese Ball* ..... 212  
♣ Cheddar cheese, paprika, chilly cheese ball.
- *Exotica Chicken Mini Burger* ..... 212  
 Chicken celery, onion, boiled potato patties stuffed in mini burger bun.
- *Chicken Corden Blue* ..... 212  
 Minced meat with onion garlic herbs patties stuffed cheese and deep fry.



## DESSERTS

- *Fresh Fruit Salad* ..... 156
- *Dates pancake with Ice Cream* ..... 188
- *Choice Of Ice Cream (Please ask Your Server)* ..... 140
- *Fresh Fruit Cuts (Seasonal Fruit)* ..... 180
- *Island Delight (Chef's Signature Dessert)* ..... 212
- *Fruit Salad with Ice cream* ..... 188
- *Culab Jamun* ..... 156
- *Caramel Custard* ..... 156
- *Tender Coconut Souffle* ..... 180

- - Veg      ♣ - Spicy
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