












HOTEL AKSHAYA

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ITEMS	DESCRIPTION	IMAGE	RATE
BREAKFAST::: (7:00 am to 10:30 am)			
Bread Toast	<p>Toast is bread that has been browned by exposing to radiant heat. This browning is the result of a Maillard reaction, altering the flavor of the bread as well as making it firmer so it holds toppings more securely. Toasting is a common method of making stale bread more palatable.</p>		30
Veg. Sandwich	<p>A sandwich is a food item consisting of one or more types of food placed on or between slices of bread, or more generally any dish wherein two or more pieces of bread serve as a container or wrapper for some other food</p>		35
Idly 2 no.	<p>Also romanized idly or iddly, plural idlis, is a traditional breakfast in south Indian households. Idli is savory cake of South India that is most popular throughout the southern part of India. The cakes are usually two to three inches in diameter and are made by steaming a batter consisting of fermented black lentils (de-husked) and rice.</p>		28
Vada 2 no.	<p>Vadai, also known as wada or vade or vadai or bara, is a savoury fritter-type snack from South India</p>		25

Dosa Plain	A tried-and-tested recipe that serves as a wholesome answer to the hungry palate a thin crisp dosa. Very popular south indian dish usually sell in every single restaurant.		25
Dosa Masala / Onion	A tried-and-tested recipe that serves as a wholesome answer to the hungry palate a thin crisp dosa, engulfed in a spicy potato bhaji. Very popular south indian dish usually seen in every single restaurant.		30
Poori Bhaji	Puri bhaji (sometimes spelled poori bhaji) is an Indian dish made up of puri and aloo bhaji [disambiguation needed]. The puris are made up of flat rounds of flour which are deep fried, served with a spiced potato dish which could be dry or curried. It is a traditional breakfast dish in North India		28
Lassi (Sweet/Salted)	Lassi is a popular, traditional, yogurt-based drink. Lassi is a blend of yogurt, water, spices and sometimes, fruit. Traditional lassi (a.k.a., "salted lassi", or simply, "lassi") is a savory drink, sometimes flavored with ground and roasted cumin. Sweet lassi, however, contains sugar or fruits, instead of spices.		30
Butter Milk	Buttermilk was the liquid left behind after churning butter out of cream. This type of buttermilk is known as traditional buttermilk.		25
Soft Drinks	Cold Drinks are beverages that typically contain water, usually a sweetener, and usually a flavouring agent. Always used with main course or after having main course.		20

Mineral Water (bottled)

Mineral water is water from a mineral spring that contains various minerals, such as salts and sulfur compounds. Mineral water may be effervescent (i.e., "sparkling") due to contained gases.



20

Bourn vita

Bournvita, previously called Bournvita, is the name of a brand of malted and chocolate malt drink mixes



30

Milk

Milk is a white liquid produced by the mammary glands of mammals. It is the primary source of nutrition for young mammals before they are able to digest other types of food. Early-lactation milk contains colostrum, which carries the mother's antibodies to the baby and can reduce the risk of many diseases in the baby. It also



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Horlicks

Horlicks is the name of a company and of a malted milk hot drink



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Tea

Tea is an aromatic beverage commonly prepared by pouring hot or boiling water over cured leaves of the tea plant. It has a cooling, slightly bitter, and astringent flavour that many people enjoy.



15

Coffee

Coffee is a brewed beverage prepared from the roasted seeds of several species of an evergreen shrub of the genus Coffea.



18

Fresh Lime Soda

Lime soda was "the supreme quencher of colonial thirst" in India.



30

Lime Water (Sweet/Salted)

Lime water or milk of lime is the common name for saturated calcium hydroxide solution. The term is based on the mineral sense of lime, rather than the fruit sense of lime.



30

SOUPS:::

Coriander Soup

Coriander is an easy low-fat vegetarian and vegan soup recipe that you can serve for a light lunch or dinner.



35

Chicken Noodles Soup

Chicken soup is a soup made from chicken, simmered with various other ingredients. The classic chicken soup consists of a clear broth, often with pieces of chicken or vegetables; common additions are pasta (e.g., noodles, although almost any form can be used), dumplings, or grains such as rice and barley.



40

Veg. Noodles Soup

A wonderfully warming noodle soup, with fragrant spices.



35

Sweet Corn Veg	Sweet corn is a variety of maize with a high sugar content. Sweet corn is the result of a naturally occurring recessive mutation in the genes which control conversion of sugar to starch inside the endosperm of the corn kernel.		35
Sweet Corn Non Veg	Sweet corn is a variety of maize with a high sugar content. Sweet corn is the result of a naturally occurring recessive mutation in the genes which control conversion of sugar to starch inside the endosperm of the corn kernel.		40
Hot and Sour Veg	Hot and sour soup can refer to soups from several Asian culinary traditions. In all cases, the soup contains ingredients to make it both spicy and sour.		35
Hot and Sour Chicken	Hot and sour soup can refer to soups from several Asian culinary traditions. In all cases, the soup contains ingredients to make it both spicy and sour.		40
Tomato Soup	Tomato soup is a soup made with tomatoes as the primary ingredient. It may be served hot or cold, and can be made in many styles. It may be smooth in texture, and there are also recipes which include chunks (or small pieces) of tomato, cream and chicken.		35

STARTERS VEG:::

French fries

French fries testy fries



45

Veg. Manchurian (Dry/Wet)

This ever popular chinese dish is rall easy to make. When you eat these deep fried vegetable balls in a soya sauce based gravy, do not let mundane things like the weighing scale bother you! Just dig into these deep fried delights and enjoy!



65

Gobi Manchurian (Dry/Wet)

It has cauliflower fritters in a thick soup like spicy gravy/dry sauce made of corn flour. It is generally served with varieties of rice dishes in main course.



65

Chilli Crispy baby corn

Crispy Baby Corn is a crisp, tender and delicious delicacy from the Thai cuisine. This chilli baby corn recipe is a crisp version and a semi dry dish. Its has some moistness, hence call it semi dry. There is no gravy and the sauce coats the fried baby corn



70

Chilli Paneer

The traditionally dish viz. Chilli chicken is modified for vegetarians. This melt in the mouth starter flavoured with all the ethnic chinese flavours is an all time favourite that is really easy to preapare. Serve it as a starter or main course.



85

Paneer Tikka

Paneer tikka is an Indian dish made from chunks of paneer marinated in spices and grilled in a tandoor. It is a vegetarian alternative to chicken tikka and other dishes. It is a popular dish that is widely available in India



90

Chilli Mushroom

Chilli Mushroom is a classic Chinese dish that is inspired with the Indian ingredients



85

Veg. Spring rolls

Spring rolls are a large variety of filled, rolled appetizers. The name is a literal translation of the Chinese character 'spring' found in East Asian and Southeast Asian cuisine. The kind of wrapper, fillings, and cooking technique used, as well as the name.



70

Chilli Crispy Vegetables

The light *crispy* batter on the *vegetables* and hot *chilli* sauce coating makes this dish a flavorful tongue tickling appetizer or a dry side dish



65

Vegetable Pakoras (Soft / Crispy)

Pakorras are an all-time favorite snack in India. They are perfect for a rainy day, and delicious paired with a cup of hot spicy Indian chai.



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Pakorras are made with a variety of vegetables dipped in a spicy besan (gram flour) batter and deep-fried.

Paneer Pakoda

Paneer Pakora is a delicacy! Marinated paneer (Indian cheese) dipped in a batter and fry makes a crispy, mouthwatering appetizer.



80

Peanut Masala

Snack- Roasted peanuts with tomatoes, herbs, lemon juice and chaat masala



40

Samosa (2no.)

A samosa or samoosa is a fried or baked pastry with a savory filling, such as spiced potatoes, onions, peas, lentils.



25

Papad (2no.)

It is a thin,crisp disc-shaped Indian food typically based on a seasoned dough made from black gram (urad flour), fried or cooked with dry heat. Flours made from other sources such as lentils, chickpeas, rice, or potato, can be used.



20

Masala Papad (2no.)

Its very delicious dish with different types of vegetables included. Its also contains the different tasty masalas.



25

STARTERS NON VEG:::

Boiled Egg (2no.)

Boiled eggs are eggs cooked by immersion in boiling water with their shells unbroken. Slice or cut into wedges for tossed salad.



35

Egg Omelet (Plain/ Masala)

In cuisine, an **omelette** or **omelet** is a dish made from beaten eggs quickly cooked with butter or oil in a frying pan, sometimes folded around a filling such as cheese, vegetables, or some combination of the above.



40

Chicken Manchurian (Dry/Wet) 95

A party appetizer that is loved by all at any home. Marinated boneless chicken is deep fried and the golden balls are tossed with a cornflour based ginger-garlic concoction and garnished with a generous amount of spring onion greens. Served hot to savor the true flavor of this Indo Chinese starter.



Chilli Chicken (Dry/Wet) 95

Chilli chicken is a popular Indo-Chinese dish of chicken. In India, this may include a variety of dry chicken preparations.



Chilli Chicken Crispy 95

Chilli Chicken is one of the most popular Indo-chinese appetizers. As the name goes this is a spicy appetizer where marinated chicken is deep fried to get a crispy texture.



Chilli Loose Prawns 110

Loose chilli prawns are crispy and spicy snack or appetizer made with prawn batter coated and deep fried until done and then tossed in a spicy chilli masala.



Chilli Fish 100

Chilli Fish is one of the most sought after Indian Chinese dish. Made with fillet of Bhetki/Barramundi (Lates calcarifera), chilli fish makes excellent finger snack with drinks, also can be served as a side dish with Asian main course of rice or noodles.



Chicken Lollipop 140

Chicken lollipop is an hors d'œuvre that is made from the middle (and sometimes inner) segments of chicken wings. The middle segment has one of the two bones removed, and the flesh on the segments is pushed to one end of the bone. These are then coated in a spicy red batter and deep fried. It is also a popular



Kheema Balls

A quick and easy to prepare minced mutton (lamb) balls, which serves as a good side dish. It can also be taken along with drinks.



110

Chicken Tikka

The word Tikka means bits, pieces or chunks. Chicken Tikka is an easy-to-cook dish in which chicken chunks are marinated in special spices and then grilled on skewers. This is one of India's most popular dishes. Chicken Tikka can also be made into Chicken Tikka Masala, a tasty gravy dish.



120

Fish Tikka

fish fillets marinated with spices and yoghurt, grilled in oven. - It is traditionally grilled with skewers on small pieces of boneless fish pieces (fillets).



120

Tandoori Chicken – Half

Tandoori chicken is a popular Indian dish consisting of roasted chicken prepared with yogurt and spices. The name comes from the type of cylindrical clay oven, a tandoor, in which the dish is traditionally prepared.



125

Tandoori Chicken – Full

Tandoori chicken is a popular Indian dish consisting of roasted chicken prepared with yogurt and spices. The name comes from the type of cylindrical clay oven, a tandoor, in which the dish is traditionally prepared.



240

Kalmi Kabab

Kalmi Kabab is essentially chicken drumsticks marinated in yogurt and spices and cooked in a tandoor.



110

Tangdi Kabab

Though kababs/ kebabs originated in Persia, India has it's own share of varieties. Tangdi kabab is one such appetizer served in parties and family gatherings. Kababs made on skewers are sometimes called 'Tangdi Kabab'.



110

NOODLES & FRIED RICE:::

Veg. Noodles

Vegetable noodles is a very popular Indo Chinese dish



65

Egg Noodles

Simple one-dish noodles meal using dried egg noodles



75

Chicken Noodles

Chicken and an abundance of vegetables are tossed with noodles and teriyaki sauce in this tasty fare.



90

schzewan Noodles Veg.

Prepare the popular schzewan hakka veg noodles at home with this easy recipe. The schzewan sauce enrobes the boiled noodles and stir fried vegetables and makes for a healthy and tasty snack or tiffin choice for all, especially children.



65

Veg Fried Rice

Chinese Fried Rice is one of the most popular fried rice recipes in the world. This vegetarian recipe includes lots of vegetables and sausages giving it a unique tempting flavor and color.



75

Egg Fried Rice

Chinese Egg-Fried Rice is a very popular dish. Rice has carrots, french beans, capsicum, celery and spring onions.



80

Chicken Fried Rice

Chicken fried rice, a popular fried rice with chicken and mixed vegetables.



90

Mixed Fried Rice

Mixed fried rice is a popular dish in the Asian cuisine especially Chinese food. The dish is made of rice stir fried in a wok with other ingredients such as eggs, vegetables, prawns, muttons and spices/ sauces.



100

Schezwan Fried Rice Veg

Schezwan denotes spice and this dish is a delectable blend of spicy flavours that are sure to tease your palate. Very popular chinese dish.



75

Schezwan Fried Rice Non Veg

Indo-Chinese Recipes are the combination of Indian spices & Chinese seasoning and cooking method. Schezwan chicken fried rice is a fusion of long grained Basmati rice along with chopped Vegetables and Chicken.



90

SALADS / RAITA:::

Green salad

Salad is a combination of various foods, that may or may not contain leafy vegetables, usually served chilled or at a moderate temperature.



35

Mix Veg Raita

Mixed Vegetable Raita is a magical combination of various delicious vegetables on the bed of beaten curd and then flavored with the chilli and cumin seeds powder. Any meal without raita is just incomplete and this is one of the best refreshing raita of Indian raita recipes



30

INDIAN BREADS:::

Plain Naan

Naan or Nan is a leavened, oven-baked flatbread. It is typical of and popular in West, Central and South Asia. Originally, naan was a general term for various flatbreads from different parts of the world.



20

Butter Naan

Naan or Nan is a leavened, oven-baked flatbread. It is typical of and popular in West, Central and South Asia. Originally, naan was a general term for various flatbreads from different parts of the world. Butter with naan.









25

Kulcha Masala






Kulcha stuffed with Paneer, potato & carrot)



25

Paratha	<p>The Paratha is an important part of a traditional Punjabi item. Parantha is an amalgamation of the words parata and atta which literally means layers of cooked dough.</p>		20
Kulcha Plain	<p>Plain Kulcha - Plain leavened flatbread - A popular bread from Punjab region. It is soft yet tougher than Naan.</p>		20
Rumali Roti	<p>Roomali roti is a traditional very thin flat bread popular from the Mughlai cuisine. The bread is usually made with a combination of whole and white wheat flours (atta and maida respectively) and best cooked on a tandoor.</p>		30
Pulka	<p>Phulka is a flatbread made with wheat flour. The rolled out dough is first cooked on the stovetop and finished cooking on an open flame which puffs up the bread into layers making it very soft.</p>		15
Tandoori Roti	<p><i>Tandoori Roti</i> is a famous bread (roti) made with whole wheat flour, curd, baking soda and salt and traditionally cooked in a clay oven or tandoor.</p>		15
Chapati with Kurma	<p>A flat, unleavened, disk-shaped bread of northern India, made of wheat flour, water, and salt. This mixed vegetable kurma/veg kurma is a great side dish for chapati</p>		30

RICE / BIRYANIS:::

Steam Rice	Steamed rice refers to rice that has been cooked either by steaming or boiling.		40
Jeera Rice	Jeera rice or Zeera rice is an Indian dish consisting of rice and cumin seeds. This rice dish is known as "Zeera rice" in Pakistan. It is a popular dish in North India, an everyday rice dish. It is easy to prepare unlike a biryani.		70
Veg. Biryani	Vegetable biryani is a mughlai recipe and is prepared by a lot of pressure (dum). Green vegetables, basmati rice, desi ghee, curd and endless spices are brought in use which gives it a unique flavor that is liked by all.		75
Chicken Biryani	<i>Biryani</i> is an Indian <i>chicken</i> and Basmati rice recipe that is cooked on Dum over slow heat.		110
Mutton Biryani	A meat biryani dish that is a speciality of Hyderabad. The meat is marinated and then layered with half-cooked rice in a tight pot and then cooked together,		120

Prawn Biryani

A delightful combination of *prawns* ,
rice and spices.



160

Curd Rice

Curd rice also called yogurt rice is a
dish of India. The word "curd" in India
usually refers to unsweetened yogurt



50

Sambar Rice

Bisi Bele Bath also known as the
spicy mixed vegetable sambar rice is a
traditional south indian dish made
from cooked rice and lentils, mashed
along with a spicy tamarind and
vegetable curry / sambar that is simply
delicious. Serve this delicious dish
from southern india along with a
tomato onion raita for lunch or dinner.
The south Indian special thali which is



50

South Indian Thali – Veg

offered in our restaurants is the
favorite among the customers. The
south Indian thali is a plethora of
dishes with Rice, sambhar, rasam,
vegetable dishes, curds and sweet
dishes. Pappads and pickles are a
accomplishment in the south Indian
thali. The south Indian thali in our



70

South Indian Thali – Non Veg

The south Indian special thali which is
offered in our restaurants is the
favorite among the customers. The
south Indian thali is a plethora of
dishes with Rice, sambhar, rasam,
vegetable dishes, Non Veg curry,
curds and sweet dishes. Pappads and
pickles are a accomplishment in the
south Indian thali. The south Indian



120

North Indian Thali - Veg

Similar to South Indian Thali and
instead of South Indian curries it
includes North Indian curries.



90

VEG CURRIES:::

Paneer Butter Masala

Punjabi paneer butter masala is one of the most popular paneer recipes in Indian cuisine. The near perfect combination of spiciness and creaminess of its gravy makes it simply irresistible and versatile to be served with any Indian bread.



90

Shahi Paneer

Shahi paneer is a preparation of paneer in a thick gravy made up of cream, tomatoes and spices. It is a mainstay of Nepalese Cuisine, Indian cuisine and Punjabi cuisine originated in Nepal. It is mainly eaten with roti, chappati or other breads.



90

Palak Paneer

Many of the best loved vegetarian punjabi dishes are the ones where paneer is combined with a vegetable. Paneer is widely used and very popular in punjab due to the abundance of milk and milk products in the area. This combination of spinach and paneer.



90

Mix Vegetables

A simple *vegetable curry* - perfect as a side dish, or on its own. It is mild in flavour, so suits all manner of tastes.



70

Kadai Veg

Kadai Vegetable is a spicy Indian gravy served as a side dish to Indian Flat breads. Indian spices are freshly ground and added to the gravy which adds more flavor and taste to the recipe.



70

Aloo Gobi Mutter

Aloo Gobi Matar is a classic North Indian curry that is a favorite of many.

The lovely combo of potatoes (aloo), cauliflower (gobi) and green peas (matar) in an onion-tomato based curry spiced the Indian way is truly a delight to have with naan or rotis.



60

Mushroom Baby Corn Masala

The tempting *mushroom baby corn masala* is a mixed vegetable recipe with mushrooms and baby corns stir fried together.



90

Dal Fry / Tadka

Dal Fry is the restaurant style Indian dal recipe. It is also known as Punjabi Yellow Dhaba Fried dal.



50

Veg. Kurma

A healthy recipe packed with a rainbow of vegetables that we could scoop up with some Phulkas. A kurma, sometimes called a kuruma or korma, is made with vegetables



75

Malai Kofta

An extra-special party favourite. The koftas will melt in your mouth. Is is serve hot with roti. Very popular sweet indian dish. Used with main course.



85

Aloo Palak

Aloo Palak is a classic Punjabi dish prepared with potatoes and spinach.



65

Aloo Jeera Fry

Aloo Jeera yet irresistible dish of potatoes spiced with cumin seeds.



65

NON VEG CURRIES:::

Butter Chicken

Butter chicken or murg makhani is an Indian dish from the Punjab region popular in countries all over the world that have a tradition of Indian restaurants. Butter chicken is slightly sweet and sour. Restaurant style Indian butter chicken has tomato and cashewnut based gravy garnished with butter and cream.



110

Chicken Curry

Chicken breasts simmer in a *curry* sauce with yogurt, tomatoes, onion, garlic, and ginger in this spicy Indian dish.



100

Chicken Fry

This spicy *chicken fry* goes well with rice and roti. It is often served in parties along with hot beverages.



100

Chicken Chettinad

Chettinad pepper chicken is a delicious, hot and spicy dry chicken recipe cooked in aromatic spice blend featuring the uniqueness of Chettinad dishes. This dish is a great feast for all spice lovers



100

Mutton Gongura

Gongura mamsam is a spicy lamb curry with the distinctive taste of its main ingredient *gongura* or sorrel leaves.



110

Mutton Rogan Josh

Mutton Rogan Josh - Hot Kashmiri Delight - A fine delicacy from Kashmir which derives its name from red Kashmiri Chillies and literally means Red lamb



110

Prawn Curry

This creamy *prawn curry* is a north Indian delicacy



120

Prawn Fry

Tasty side dish for rice .A delightfully gently and aromatic curry from the Kerala Region



120

Mutton Curry

Easy Indian food recipe made with mutton, yogurt, onions, spices and slow cooked till meat is tender. *Mutton curry* goes well with roti, rice.



110

Fish Curry

The tamarind in this gravy-based dish gives it a lovely tangy flavor that goes really well with plain boiled rice. In fact, that is how it is traditionally eaten.



110

Fish Fry

Fish fry or Chepa Vepudu, is a popular South Indian food recipe, fish simmered and marinated in an awesome spicy masala and cooked to perfection. It is simple, easy and a lip smacking fish fry.



110

Egg Curry

Egg Masala or anda curry is spicy curry with boiled eggs, spices and cooked in onion, tomato gravy



40

Egg Omelet (plain / Masala)

In cuisine, an *omelette* or *omelet* is a dish made from beaten *eggs* quickly cooked with butter or oil in a frying pan.



40

Egg Bhurji

The popular *egg bhurjee* is an easy way of cooking scrambled eggs with onion, tomato, ginger, chillies and garam masala.



40

DESSERTS:::

Vanilla



30

Strawberry



30

Chocolate



35

Butterscotch



40

Sweet



25

BEVERAGES::: (HOT & COLD)

Lassi (Sweet/Salted)

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Milk Shakes (Vanilla / Strawberry/ Chocolate)



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Fresh Lime Soda

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