

# Breakfast

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## BREAKFAST MENU

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**7.00AM - 11.00AM**

**ALL THE SOUTH INDIAN BREAKFAST ARE SERVED WITH SAMBAR, TWO CHUTNEYS AND GUNPOWDER SPICE.**

### **IDLI (GF) @ 89**

Steamed Rice and lentil cakes, served with sambar, chutneys.

### **MEDU WADA (GF) @ 99**

Crisp lentil fritters with cumin, black pepper, curry leaves.

### **DOSA@ 99**

Thin rice pancakes, masala or plain

### **MASALA UTTAPAM@ 99**

Thick rice pancakes with mixed vegetables topping.

### **PARATHA@125**

Choose from Aloo, Gobi, Paneer and mixed vegetables.  
Served with yoghurt, mixed pickle and ghee.

### **PURI BHAJI@ 109**

Deep fried wheat flour breads served with tomato & potato stew with coriander.

### **TOAST@ 69**

Whole wheat or white bread, served with butter & jam.

### **CEREALS @ 109**

Choose one : Corn Flakes, Chocó's,

### **FRESH CUT FRUITS @ 149**

Watermelon / Papaya / Muskmelon / Pineapple

### **FRESHLY SQUEEZED SEASONAL@ 125**

Orange / Watermelon / Pineapple / Muskmelon

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### **EGGS & OMELETTES**

#### **Range Eggs to Order @ 89**

Scrambled / Boiled / Sunny side

#### **Soft Rolled Omlettes @ 99**

Classic Masala / Mushroom / Bell Peppers / Cheese

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### **HOT BEVERAGES**

**Chai @ 69**

**Coffee @ 79**

**Lemon Tea / Ginger Tea / Green Tea @ 89**

(Serves 1 Person )

\* Taxes Applicable



# The Salad Trip

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(12.00PM -3.00PM) (7.00PM -11.00PM)

## **GREEN SALAD @ 99**

Classic Indian salad with slices of onions, tomatoes, cucumber, carrot.

## **CAESER SALAD VEG @ 169 / NON-VEG @ 199**

Iceberg lettuce, sliced olives, broccoli & garlic tossed croutons in classic Caesar dressing.

## **CRISPY NOODLE SALAD @ 199**

Crispy noodles tossed with assorted vegetables in a tangy dressing.

## **CORN SALAD @ 199**

American Corn tossed with assorted peppers in lemon vinaigrette

# From The Tureen

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(12.00PM -3.00PM) (7.00PM -11.00PM)

## **VEG**

### **TAMATAR DHANIYA SHORBA @ 129**

Spiced ripe tomato broth, laced with fresh Cilantro

### **VIETNAMESE NOODLE CLEAR SOUP@ 149**

Flavored with star anise, ginger and spring onion

### **SWEET CORN SOUP @ 149**

Soft sweet corn mush in a steaming broth

### **HOT AND SOUR SOUP @ 149**

Hot and homely soup livened with soy and crushed white peppercorns

### **LEMON CORIANDER SOUP@ 149**

Seductive thick soup with fresh coriander and squeeze of lemon

## **NON-VEG**

### **VIETNAMESE NOODLE CLEAR SOUP WITH CHICKEN@ 169**

Flavored with star anise, ginger and spring onion

### **SWEET CORN SOUPCHICKEN/PRAWNS @ 169 / 199**

Soft sweet corn mush in a steaming broth

### **HOT & SOUR SOUP CHICKEN/PRAWNS@ 169 / 199**

Hot and homely soup livened with soy and crushed white peppercorns

### **LEMON CORIANDER SOUP CHICKEN/PRAWNS@ 169 / 199**

Seductive thick soup with fresh coriander and squeeze of lemon

\* Taxes Applicable

**T-grill**  
Taste of Terega People

# From The Clay Oven

## **PANEER TIKKA @ 248**

Chunks of Cottage Cheese marinated with yoghurt skewered with bell peppers, onions, tomatoes and cooked in tan door.

## **HARA BHARA KEBAB @ 198**

Griddle fried spinach kebab with cottage cheese, raisins and cashew nuts.

## **TILWALE TANDOORI ALOO @ 218**

Scooped potatoes, stuffed with vegetables and spices, coated with yoghurt white sesame seeds and cooked in tandoor.

## **CHOTA BHUTTA SEEKH @ 218**

Minced corn kernels with roasted vegetables spiced with black pepper cumin and cinnamon skewered and roasted over charcoal.

## **LAL MIRCHI KA JHENGA @ 399**

Jumbo prawns marinated in pounded chili, cashew, yoghurt and honey infused with smoked chili flakes and Indian spices cooked in tandoor.

## **CHATPATI MACHHI @ 349**

Basa fillets seasoned with coriander, mint, green chilies and caraway seeds, flavored with garam masala.

## **NIMBU MACHLI TIKKA @ 288**

Lemon scented yoghurt and spice marinated fish.  
Finished in clay oven

## **LEHSUNI MURG TIKKA @ 288**

Succulent chicken tikka marinated with aromatic spices, garlic, creamy yoghurt, cheese and cooked in tandoor.

## **MURG TIKKA KALIMIRCH @ 288**

Chicken morsels marinated with creamy yoghurt and seasoned with spices, coated with black pepper and cooked in tandoor.

## **KALMI KEBAB @ 288**

Succulent morsels of chicken coated with cheese and finished in tandoor.

## **BHATTI KA MURGH (HALF/FULL) @ 220/399**

Marinated chicken with roasted spice mix, finished over charcoal.

## **Parmial ka Badshah Kebab @299**

Chunks of Boneless Chicken Flavoured with Indian Spices garnished with Almonds flakes.

\* Taxes Applicable

**T-grill**  
Taste of Talyga People

# From The Wok

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## VEG SHARING BITES

### CRISPY CHILLI POTATOES @ 179

Hand cut potatoes fried crisp and tossed in chili sauce

### STIR FRIED VEGETABLES WITH THAI BASIL @ 229

### SICHUAN @ 249 / 229 / 199

Cottage Cheese/mushroom/baby corn

### CHILI @ 249 / 229 / 199

Cottage Cheese/mushroom/baby corn

### CRISPY CORN CHILLY PEPPER @ 199

Basket of corn

### VEGETABLE TEMPURA @ 199

Choice of sauce garlic / green chilly / Sichuan

### BATTER FRIED MUSHROOMS SALT N PEPPER @ 229

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## NON-VEG SHARING BITES

### POULTRY

### MANJIL'S DRY FRY CHICKEN @ 248

DRUMS OF HEAVEN

In your choice of, Hong Kong style, chili sauce

### CHICKEN WITH ASSORTED PEPPER @ 248

Diced chicken with peppers, cooked oyster sauce

### CHICKEN TAIPEI @ 248

### CHICKEN SALT N PEPPER @ 248

### THE DEVILS CHICKEN @ 248

### DRAGON CHICKEN @ 248

### ROASTED CHILLI AND BASIL CHICKEN @ 248

### SICHUAN CHICKEN @ 248

### GREEN SPICY CHICKEN @ 248

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## SEAFOOD STARTERS @ 399

### KUNGPOW FISH

### GINGER FISH

### PAN FRIED CHILI FISH

### CRANKY FISH

### SICHUAN FISH

### GARLIC FRIED PRAWNS

### PEPPER PRAWNS

### LOOSE PRAWNS

### PRAWNS SALT N PEPPER

\* Taxes Applicable

**T-grill**  
Taste of Togo People

# Wak

## Main Course

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### VEG

#### MAIN COURSE VEGETABLE @ 229

Mixed Oriental Greens In Parsely Sauce  
Okra Potato In Kungpow Sauce  
Mix Vegetable In Choice Of Sauce  
(sichuan/Chilly/Hot Garlic / Chilly Soya)  
Mushroom In Pepper Sauce  
Paneer Cashewnuts In Hot Garlic Sauce  
Thai Green Curry Served With Steam Rice

### NON - VEG

#### MAIN COURSE NON-VEG

@ C – 269, F – 399, P – 349, M - 399

Chicken In Black Pepper Sauce  
Shredded Chicken Tossed In Black Pepper Sauce  
Tao's Chicken  
Diced Chicken In Sweet Sour And Spicy Soya  
Sauce With Crushed Peanuts  
Chicken In (sichuan/Kungpow/Chili)  
Chicken & Mushrooms In Oyster Sauce  
Hunan Chicken  
Soft Fried Shredded Chicken Cooked In Hunan Sauce  
Oriental Chicken  
Red Thai Curry (chicken / Prawns)  
Fish (sichuan / Kungpow / Chilli / Pepper Sauce)  
Prawns (hunan / Sichuan / Shanghai / Chilli)  
Lamb (ginger / Chilli / Hot Garlic)

### RICE

#### EGG Fried Rice @209

Corn Tomato Fried Rice @ 199

Ginger Capiscum Fried Rice@ 199

Sichuan Fried Rice@ 199 / 239 / 269 / 289

Vegetable/Chicken/Prawns/Lamb

Bamaboo Fried Rice@ 199 / 239 / 269 / 289

Vegetable/Chicken/Prawns/Lamb

Manchow Fried Rice @ 199 / 239 / 269 / 289

Vegetable/Chicken/Prawns/Lamb

Butter Garlic Fried Rice @ 199 / 239 / 269 / 289

Vegetable/Chicken/Prawns/Lamb

\* Taxes Applicable



**Mongolian Fried Rice@ 199 / 239 / 269 / 289**

Vegetable/Chicken/Prawns/Lamb

**NOODLES**

**SOFT NOODLES @189**

**Egg Noodles @209**

**(Sichuan/chilly/garlic) @ 199 / 239 / 269 / 289**

Veg/chicken/shrimps/lamb

**HAKKA NOODLES @ 199 / 239 / 269 / 289**

Veg/chicken/shrimps/lamb

**3 FLAVOR NOODLES @ 199 / 239 / 269 / 289**

(Veg/chicken/shrimps/lamb)

**AMERICAN CHOPUSEY @ 199 / 239 / 269 / 289**

(Veg/chicken/shrimps/lamb)

**CHINESE CHOPUSEY@ 199 / 239 / 269 / 289**

(Veg/chicken/shrimps/lamb)

**PAN FRIED NOODLES @ 199 / 239 / 269 / 289**

(Veg/chicken/shrimps/lamb)

# Indian Main Course

**VEG**

**Aloo Aap Ki Pasand @228**

Your Choice of Potato Preparation

Aloo Jeera/Aloo Gobi / Aloo Capsicum/ Aloo Mutter

**Paneer Aap Ki Pasand @248**

Your Choice of Potato Preparation

Palak Paneer/Panner Makhani/Matter Panner/Kadhai Paneer

**Bhendi Masala @198**

Okra Sauteed with Onions, Tomato, Ginger & Green Chillies

**Guthi Vankai Masala @198**

Baby Eggplant Simmered in sesame gravy  
with dry Coconut & Peanut

**Puttagodulla Masala @238**

Mushroom in Onion Tomato Gravy

**Aloo Gada Vepudu @198**

A Traditional style of Telangana Preparation

**Makai Palak Bhurji @248**

Mix of Corn & Shredded Palak, creating Memorable  
taste with garlic & aromated spices

**Malai Kofta Curry @268**

Cottage Cheese & Potato dumplings simmered  
in a rich cashew based gravy.

\* Taxes Applicable

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## NON VEG

### **MUTTON SUKKHA @ 399**

Boneless mutton braised with sliced onions, yoghurt, tomato and chef special spices.

### **MANMOD KA LAAL MAAS @349**

A take on mutton cooked in select Rajasthan red chilies & cloves.

### **ROGANJOSH @ 349**

Kashmiri braised lamb chunks cooked in onion gravy with the traditional spices.

### **STREETSIDE MUTTON CURRY @ 349**

Juicy mutton cooked over a low flame with a mix of whole spices.

### **ADRABI BHUNA GOSHT @ 349**

Mutton bhuna pieces cooked in spicy onion, tomato gravy with a hint of ginger freshly grounded spices.

### **GONGURA MAMSAM @ 399**

Boneless mutton cubes cooked with tender sorrel leaves & Indian spices.

### **MAMSAM IGURU @ 399**

Boneless mutton cooked in Rayalaseema spiced semi gravy.

### **MURG MAKHANI @ 269**

Tandoori chicken cooked in creamy tomato gravy & finished with butter. A Punjabi favorite.

### **MURG TIKKA BUTTER MASALA @ 269**

Succulent chicken tikka cooked in tomato onion gravy.

### **METHI MURG @ 269**

Pieces of cooked with fresh fenugreek leaves & Indian herbs.

### **HYDERABADI CHICKEN KORMA @ 269**

Rich creamy chicken cooked in Hyderabad style spices, heavy but not be missed.

### **MURGH TANGDI ROGAN JOSH @ 299**

Tandoori chicken legs cooked spicy roghni gravy.

### **CHICKEN CHETTINAD @ 269**

Chicken cooked in typical chettinad grounded spices.

### **ANIL'S KODI KURA @ 269**

Our Chef's Special Home Style Spicy chicken curry.

### **KARIVEPAKU KODI KURA @ 269**

Chicken cooked in traditional spices and flavored with curry leaves.

\* Taxes Applicable

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# *Basmati-Ka-Kushboo*

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- SADA CHAWAL @ 110  
JEERA RICE @ 140  
SUBZ BIRYANI @ 190  
PITAMBAR KA MURGH BIRYANI @ 289  
HYDERABADI GOSHT BIRYANI @ 329  
PRAWNS BIRYANI @ 369  
FISH BIRYANI @ 349

## *Dal Ke Nazrane*

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- YELLOW DAL @ 129  
DAL TADKA @ 139  
PALAK DAL @ 139  
TOMATO PAPPU @ 139  
DAL MAKHANI @199

## *Rotiyon Ki-Daawat*

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- Roti @70  
Butter Roti @80  
Naan @80 ( Plain, Garlic, Butter )  
PHULKA (2PCS) @ 49  
Paratha @80 (Laccha, Pudina, Ajwaini)  
CHAPATI (1PCS) @ 39  
PARATHA (Aloo/Gobi/Paneer/Chicken)  
@ 99/99/129/169  
Hari Mirchiwala Naan @90

## *Dhai Papad*

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- RAITA  
(pineapple/Boondi/Cucumber Mint/Onion)  
@ 99 / 89 / 69 / 69  
PAPAD @79  
MASALA PAPAD @99

\* Taxes Applicable





## *Sham-Ki-Nasta*

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**Pakoda @149**

Mix Veg/Onion/Paneer/Palak

**Chicken pakoda @199**

**Veg/Chicken Sandwich @179/250**

**French Fries @149**

**Potato Wedges @159**

## *Sheer - E - Fannat*

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**GULAB JAMUN @120**

**KALA JAMUN @120**

**GAJJAR KA HALWA @120**

**KADDU KA KHEER @140**

**ICE CREAM (2 scoops) @ 89**

## *Mehfil - E - Sherbat*

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**WATERMELON/PINEAPPLE/MUSKMELON/PAPAYA**

**@ 99/129/119/119**

**FRESH LIME SODA (SWEET/SALT) @ 99**

**FRESH LIME WATER (SWEET/SALT) @ 89**

**CHANCH/MASALA CHANCH @ 99**

**LASSI (SWEET) @ 99**

**COLD COFFEE @ 149**

**COKE/DIET COKE/THUMS UP/SPRITE/FANTA @ MRP**

**MINERAL WATER @ MRP**

\* Taxes Applicable

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## DECCAN SERAI HOTEL

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