WELCOME TO

Hotel Sea Forest

Hotel Sea Forest Restaurant · Puri, Odisha

Our Menu

203 dishes in 19 categories · freshly prepared · ready in 30–45 minutes

INSIDE THIS MENU

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MEAL TIMINGS

Breakfast · 7 AM – 11 AM
Lunch · 12 PM – 3:30 PM
Evening Snacks · 4 PM – 7 PM
Dinner · 7 PM – 10:30 PM

HOW TO ORDER

1. Tap "Order now" next to any dish (or scan the QR code)
2. Choose takeaway or dine-in and the time you will come
3. Pay online or at the counter — we keep it ready

Pay online and save 3% on your food order

Scan to order online
www.hotelseaforest.com/food

Puri - Konark Marine Drive Road, Baliguali, Puri - 752002, Odisha, India
Call / WhatsApp +91 9090901118 · www.hotelseaforest.com

Dosa

18 dishes · photos & details online >

Butter Dosa ₹95
Our crispy dosa roasted with a generous layer of butter for a rich, melt-in-the-mouth flavour.
Order now >

Cheese Dosa ₹120
Crispy dosa topped with a generous layer of melted cheese – a favourite with kids and adults alike.
Order now >

Cheese Masala Dosa ₹140
Golden dosa filled with potato masala and loaded with melted cheese.
Order now >

Cheese Paneer Dosa ₹140
Crispy dosa stuffed with soft paneer and topped with melted cheese for a rich, creamy bite.
Order now >

Cheese Podi Dosa ₹150
Crispy dosa layered with melted cheese and spicy podi – a delicious mix of creamy and fiery.
Order now >

Ghee Podi Dosa ₹125
Ghee-roasted dosa finished with fragrant podi spice powder – crisp, nutty and gently spicy.
Order now >

Ghee Podi Masala Dosa ₹140
Ghee-roasted dosa layered with aromatic podi and filled with potato masala – a rich, flavourful favourite.
Order now >

Ghee Roast Dosa ₹95
Paper-thin dosa roasted in ghee until golden and crisp, with a wonderful nutty aroma.
Order now >

Masala Dosa ₹110
The South Indian classic – a crispy dosa filled with mildly spiced potato masala, served with chutney and sambar.
Order now >

Mysore Masala Dosa ₹120
Crispy dosa spread with spicy red Mysore chutney and filled with potato masala – bold and full of flavour.
Order now >

Onion Masala Dosa ₹115
Golden dosa filled with potato masala and sautéed onions for extra sweetness and flavour.
Order now >

Paneer Butter Masala Dosa ₹150
A fusion favourite – crispy dosa filled with paneer in a rich, buttery tomato masala.
Order now >

Paneer Chilli Dosa ₹150
An Indo-Chinese twist on the dosa – filled with paneer tossed with peppers, onions and spicy chilli sauce.
Order now >

Paneer Masala Dosa ₹140
Crispy dosa filled with spiced paneer and traditional potato masala.
Order now >

Paneer Podi Dosa ₹160
Crispy dosa filled with fresh paneer and finished with aromatic podi spice powder.
Order now >

Plain Dosa ₹70
Thin, golden and crispy dosa made from fermented rice-and-lentil batter, served with chutney and sambar.
Order now >

Podi Dosa ₹120
Crispy dosa dusted with podi – a fiery South Indian spice powder made from roasted lentils and chillies.
Order now >

Podi Masala Dosa ₹135
Crispy dosa coated with spicy podi and filled with our classic potato masala.
Order now >

Main Course

38 dishes · photos & details online >

Aloo Gobi Masala ₹180
Potatoes and cauliflower cooked together with onions, tomatoes and aromatic spices.
Order now >

Baby Corn Do Pyaza ₹240
Baby corn cooked with plenty of onions in a rich, aromatic gravy.
Order now >

Baby Corn Masala ₹230
Tender baby corn cooked in a rich, spiced onion-tomato gravy.
Order now >

Bhindi Masala ₹190
Tender okra stir-cooked with onions, tomatoes and aromatic spices.
Order now >

Chana Masala ₹180
Chickpeas simmered in a robust, tangy and spiced Punjabi-style gravy.
Order now >

Dahi Baigan ₹90
Tender fried brinjal served in a creamy, lightly spiced yogurt sauce – an Odia favourite.
Order now >

Dahi Raita ₹45
Cool, creamy yogurt lightly seasoned with roasted cumin – a refreshing side for any meal.
Order now >

Dal Fry
₹150
Yellow lentils cooked with onions, tomatoes and aromatic spices.
Order now >

Dal Makhani
₹210
Black lentils and kidney beans slow-cooked with butter and cream for a rich, velvety finish.
Order now >

Dal Tadka
₹170
Creamy yellow lentils finished with a sizzling tempering of ghee, cumin, garlic and red chillies.
Order now >

Kadai Baby Corn
₹240
Baby corn cooked with capsicum, onions and freshly ground kadai spices.
Order now >

Kadai Mushroom
₹230
Mushrooms cooked with capsicum, onions and freshly ground kadai spices.
Order now >

Kadai Paneer
₹250
Paneer cooked with capsicum, onions and freshly ground kadai spices in a thick, flavourful gravy.
Order now >

Malai Kofta
₹290
Soft paneer and vegetable dumplings served in a rich, creamy and mildly sweet gravy.
Order now >

Matar Paneer
₹230
Paneer and green peas cooked together in a homestyle onion-tomato gravy.
Order now >

Mix Veg Curry
₹190
Fresh seasonal vegetables cooked in a homestyle Indian curry.
Order now >

Mushroom Butter Masala
₹270
Mushrooms simmered in a rich, creamy tomato and butter gravy.
Order now >

Mushroom Do Pyaza
₹230
Mushrooms cooked with plenty of onions in a rich, aromatic gravy.
Order now >

Mushroom Kolhapuri
₹250
Mushrooms cooked in a bold and spicy Kolhapuri-style gravy.
Order now >

Mushroom Lababdar
₹250
Mushrooms in a rich, creamy tomato-based gravy with aromatic spices.
Order now >

Mushroom Masala
₹220
Mushrooms cooked in a rich, aromatic onion-tomato masala.
Order now >

Mushroom Matar
₹220
Mushrooms and green peas cooked together in a flavourful onion-tomato gravy.
Order now >

Mushroom Tikka Masala
₹290
Chargrilled mushrooms cooked in a rich, spiced tomato gravy.
Order now >

Palak Paneer
₹290
Soft paneer cubes in a smooth, mildly spiced spinach gravy – wholesome and flavourful.
Order now >

Paneer Achari
₹250
Paneer cooked with tangy pickling spices for a bold, zesty achari flavour.
Order now >

Paneer Butter Masala
₹250
Soft paneer cubes in a rich, creamy tomato and butter gravy – a North Indian favourite.
Order now >

Paneer Dhaniya Adraki
₹250
Paneer cooked with fresh coriander and ginger in a fragrant, flavourful gravy.
Order now >

Paneer Do Pyaza
₹240
Paneer cooked with a generous amount of onions in a rich, aromatic gravy.
Order now >

Paneer Handi
₹250
Paneer slow-cooked in a rich, creamy handi-style gravy with aromatic spices.
Order now >

Paneer Korma
₹290
Tender paneer in a creamy, mildly spiced and nutty korma gravy.
Order now >

Paneer Lababdar
₹250
Paneer simmered in a rich, creamy tomato gravy with aromatic spices and a hint of butter.
Order now >

Paneer Pasanda
₹290
Paneer slices sandwiched with a savoury filling and cooked in a rich, creamy, mildly spiced gravy.
Order now >

Paneer Tikka Masala
₹290
Chargrilled paneer tikka simmered in a rich, spiced onion-tomato gravy.
Order now >

Rajma Masala
₹180
Red kidney beans slow-cooked in a comforting onion-tomato masala – best enjoyed with steamed rice.
Order now >

Shahi Paneer
₹290
Royal-style paneer in a rich, creamy and mildly sweet gravy with aromatic spices.
Order now >

Veg Handi
₹210
Mixed vegetables slow-cooked in a rich, aromatic handi-style gravy.
Order now >

Veg Kadai
₹210
Mixed vegetables cooked with capsicum, onions and aromatic kadai spices.
Order now >

Veg Kolhapuri
₹210
Mixed vegetables cooked in a bold, fiery Kolhapuri-style gravy – for those who like it spicy.
Order now >

Evening Snacks

14 dishes · photos & details online >

Aloo Tikki Burger
₹130
Soft bun with a crispy spiced potato tikki, fresh salad and tangy sauce.
Order now >

Bombay Veg Sandwich
₹150
Mumbai street-style sandwich layered with vegetables and tangy green chutney.
Order now >

Cheese Maggi
₹140
Hot Maggi noodles topped with melted cheese for a creamy twist.
Order now >

Cheese Veg Burger
₹160
Our crispy vegetable burger topped with a slice of melted cheese.
Order now >

Cheese Veg Sandwich
₹150
Grilled sandwich layered with fresh vegetables and melted cheese.
Order now >

Onion Pakoda
₹160
Crispy onion fritters in spiced gram-flour batter – the perfect tea-time snack.
Order now >

Paneer Burger
₹180
Soft bun filled with a seasoned paneer patty, fresh salad and creamy sauce.
Order now >

Paneer Grilled Sandwich
₹170
Grilled sandwich filled with seasoned paneer and fresh vegetables.
Order now >

Paneer Maggi
₹160
Maggi noodles cooked with soft paneer cubes and flavourful seasoning.
Order now >

Plain Maggi
₹90
Classic Maggi noodles cooked with their signature masala – quick, hot and comforting.
Order now >

Veg Burger
₹140
Soft bun with a crispy vegetable patty, fresh salad and creamy sauce.
Order now >

Veg Club Sandwich
₹190
Triple-layered sandwich filled with fresh vegetables and a creamy spread – a filling, flavourful snack.
Order now >

Veg Grilled Sandwich
₹130
Sandwich filled with spiced mixed vegetables and grilled until crisp and golden.
Order now >

Vegetable Maggi
₹120
Maggi noodles cooked with fresh vegetables and savoury masala.
Order now >

Combo

6 dishes · photos & details online >

Dosa Combo – Masala Dosa + Vada + Sambar + Chutney
₹180
A complete South Indian meal – crispy masala dosa and a vada, served with sambar and chutney.
Order now >

Healthy Combo – Upma + Fruit + Juice
₹190
A wholesome trio of savoury upma, fresh seasonal fruit and a glass of fresh juice.
Order now >

Pongal Combo – Pongal + 1 Vada + Sambar + Chutney
₹160
Comforting pongal paired with a crispy vada, served with sambar and chutney.
Order now >

Poori Combo – 4 Poori + Aloo Sabzi
₹160
Four fluffy pooris served with a comforting, lightly spiced potato sabzi.
Order now >

Sea Forest Breakfast Special – Idli + Vada + Upma + Sambar + Chutney
₹220
Our signature breakfast platter – idli, vada and upma, served with sambar and chutney. A hearty start to your day.
Order now >

South Indian Combo – 2 Idli + 1 Vada + Sambar + Chutney
₹150
A classic South Indian platter of two soft idlis and a crispy vada, served with sambar and chutney.
Order now >

Indian Breads

11 dishes · photos & details online >

Butter Naan ₹70
Soft tandoori naan brushed generously with butter.
Order now >

Butter Tawa Roti ₹35
Soft tawa roti brushed with butter.
Order now >

Cheese Naan ₹130
Soft tandoori naan stuffed with melted cheese – rich and indulgent.
Order now >

Garlic Naan ₹90
Fluffy naan topped with chopped garlic and fresh coriander, baked in the tandoor.
Order now >

Lachha Paratha ₹90
Flaky, multi-layered paratha cooked to a crisp, golden finish.
Order now >

Paneer Kulcha / Masala Kulcha ₹140
Soft kulcha stuffed with your choice of seasoned paneer or a spiced masala filling.
Order now >

Plain Kulcha ₹110
Soft, leavened North Indian bread baked until lightly golden.
Order now >

Plain Naan ₹60
Soft, fluffy leavened bread baked fresh in the tandoor.
Order now >

Plain Paratha ₹60
Layered whole-wheat flatbread, lightly crisp outside and soft inside.
Order now >

Plain Tawa Roti ₹27
Soft whole-wheat flatbread, freshly cooked on the tawa.
Order now >

Tandoori Roti ₹40
Whole-wheat roti baked in the tandoor for a lightly crisp, smoky finish.
Order now >

Thali Special

3 dishes · photos & details online >

South Indian Thali ₹199
A traditional South Indian meal of rice, sambar, vegetable preparations and accompaniments.
Order now >

Special Veg Thali ₹349
A generous vegetarian platter featuring special curries, dal, rice, breads and accompaniments.
Order now >

Veg Thali ₹249
A wholesome vegetarian meal on one plate – dal, seasonal vegetables, rice, roti and accompaniments.
Order now >

Desserts

6 dishes · photos & details online >

Brownie with Ice Cream ₹170
Warm chocolate brownie served with a scoop of creamy ice cream.
Order now >

Fruit Salad ₹150
Fresh seasonal fruits served as a light and refreshing dessert.
Order now >

Gajar Halwa ₹110
Traditional carrot dessert slow-cooked with milk, sugar, ghee and cardamom.
Order now >

Gulab Jamun – 2 Pcs ₹60
Two soft gulab jamuns soaked in fragrant sugar syrup – a classic Indian sweet.
Order now >

Ice Cream – Single Scoop ₹90
A single scoop of creamy ice cream in your choice of available flavours.
Order now >

Rasmalai ₹130
Soft paneer dumplings soaked in chilled, saffron and cardamom-flavoured milk.
Order now >

Starters

22 dishes · photos & details online >

Baby Corn Manchurian ₹190
Crispy baby corn tossed in a tangy, garlicky Indo-Chinese Manchurian sauce.
Order now >

Chilli Baby Corn ₹190
Crispy baby corn tossed with peppers, onions and a spicy Indo-Chinese chilli sauce.
Order now >

Chilli Gobi ₹180
Crispy cauliflower florets tossed with peppers, onions and a spicy Indo-Chinese chilli sauce.
Order now >

Chilli Mushroom
₹250
Juicy mushrooms tossed with peppers, onions and a spicy chilli sauce.
Order now >

Chilli Paneer
₹220
Soft paneer cubes tossed with peppers, onions and a spicy Indo-Chinese chilli sauce.
Order now >

Crispy Baby Corn
₹180
Baby corn coated in a light, spiced batter and fried until perfectly crisp.
Order now >

Crispy Chilli Potato
₹170
Crispy potato fingers tossed with chilli, peppers and a savoury Indo-Chinese sauce.
Order now >

Crispy Corn
₹170
Golden fried sweet corn kernels tossed with onions, herbs and mild spices – crunchy and addictive.
Order now >

Gobi Manchurian
₹190
Crispy cauliflower florets coated in a tangy, garlicky Indo-Chinese Manchurian sauce.
Order now >

Hara Bhara Kebab
₹250
Green kebabs of spinach, peas and potato, delicately spiced and pan-fried until crisp.
Order now >

Honey Chilli Potato
₹170
Crispy potato fingers glazed in a sweet and spicy honey-chilli sauce.
Order now >

Mixed Veg Pakoda
₹150
Assorted vegetables coated in spiced gram-flour batter and fried until crisp – perfect with chutney or tea.
Order now >

Mushroom Salt & Pepper
₹220
Crispy fried mushrooms tossed with crushed black pepper, garlic and onions – simple and full of flavour.
Order now >

Paneer 65
₹220
Crispy, fiery paneer bites tossed with curry leaves and green chillies in the classic South Indian '65' style.
Order now >

Paneer Malai Tikka
₹290
Tender paneer in a creamy, mildly spiced malai marinade, grilled until lightly charred.
Order now >

Paneer Pakoda
₹180
Soft paneer pieces dipped in spiced gram-flour batter and fried until golden and crisp.
Order now >

Paneer Tikka
₹280
Paneer cubes marinated in spiced yogurt and grilled with peppers and onions, tandoori style.
Order now >

Tandoori Aloo
₹180
Potatoes marinated in tandoori spices and roasted to a smoky, golden finish.
Order now >

Tandoori Mushroom
₹290
Mushrooms marinated in tandoori spices and roasted for a smoky, juicy bite.
Order now >

Veg Cutlet
₹150
Crispy golden cutlets made with spiced mixed vegetables.
Order now >

Veg Manchurian
₹180
Crispy mixed-vegetable dumplings tossed in a tangy, savoury Manchurian sauce.
Order now >

Veg Spring Roll
₹170
Golden, crispy rolls filled with stir-fried seasoned vegetables.
Order now >

Fresh Juice & Beverages

23 dishes · photos & details online >

Chaas (Buttermilk)
₹70
Chilled, lightly spiced buttermilk – a cooling digestive drink.
Order now >

Chocolate Milkshake
₹150
Thick, creamy milkshake made with rich chocolate.
Order now >

Cold Coffee
₹150
Chilled, creamy blended coffee – smooth, rich and refreshing.
Order now >

Cold Drinks
₹50
Chilled bottled soft drinks (choice subject to availability).
Order now >

Elaichi Tea
₹40
Fragrant tea brewed with cardamom (elaichi) for a soothing aroma.
Order now >

Filter Coffee
₹50
Traditional South Indian filter coffee – strong, aromatic and frothy.
Order now >

Fresh Lime Soda
₹80
Fresh lime with chilled soda for a fizzy, zesty refreshment.
Order now >

Fresh Lime Water — ₹60
Freshly squeezed lime with chilled water – sweet, tangy and refreshing.
Order now >

Ginger Tea — ₹40
Hot tea brewed with fresh ginger for a warming, spicy kick.
Order now >

Green Tea — ₹50
Light, refreshing green tea with a clean, delicate flavour.
Order now >

Hot Milk — ₹60
A glass of warm, comforting milk.
Order now >

Masala Cold Drinks — ₹70
Chilled soft drink with a tangy masala twist.
Order now >

Mixed Fruit Juice — ₹150
A refreshing blend of fresh seasonal fruits.
Order now >

Mosambi Juice — ₹130
Fresh sweet-lime juice – light, citrusy and refreshing.
Order now >

Orange Juice — ₹130
Refreshing juice made from fresh, zesty oranges.
Order now >

Oreo Milkshake — ₹150
Thick, creamy milkshake blended with Oreo cookies – a chocolatey treat.
Order now >

Pineapple Juice — ₹120
Fresh pineapple juice with a naturally sweet and tangy flavour.
Order now >

Plain Curd (Dahi) with Salt — ₹50
A bowl of cool, creamy curd with a pinch of salt.
Order now >

Sweet Lassi — ₹100
Thick, chilled yogurt drink, lightly sweetened – creamy and refreshing.
Order now >

Tea — ₹40
Freshly brewed hot tea – smooth and comforting.
Order now >

Vanilla Milkshake — ₹150
Smooth, creamy milkshake with classic vanilla flavour.
Order now >

Water 1 Litre — ₹19
Chilled packaged drinking water (1 litre).
Order now >

Watermelon Juice — ₹100
Freshly prepared watermelon juice – cool, light and naturally sweet.
Order now >

Healthy Breakfast

4 dishes · photos & details online >

Oats Bowl — ₹130
Wholesome oats with fresh, nutritious toppings for a satisfying start to the day.
Order now >

Sabudana Khichdi — ₹110
Soft tapioca pearls tossed with potatoes, roasted peanuts and mild spices – light yet filling.
Order now >

Sprouts Salad — ₹120
Fresh, crunchy sprouts tossed with chopped vegetables, lemon and a light seasoning – rich in protein.
Order now >

Vegetable Poha — ₹90
Light, fluffy flattened rice cooked with vegetables and a fragrant tempering – a healthy start to the day.
Order now >

Idli & Vada

5 dishes · photos & details online >

Dahi Vada — ₹110
Soft lentil vadas soaked in chilled, creamy yogurt and finished with gentle spices.
Order now >

Idli Sambar – 2 Pcs — ₹80
Two soft, fluffy steamed idlis served with aromatic sambar and chutney.
Order now >

Idli Vada Combo – 2 Pcs — ₹80
Soft idli and crispy vada (2 pieces in total), served with sambar and chutney – a perfect light breakfast.
Order now >

Mini Idli with Sambar — ₹100
Bite-sized soft idlis served in hot, flavourful sambar – light and comforting.
Order now >

Vada Sambar – 2 Pcs — ₹80
Two crisp, golden lentil vadas served with hot sambar and chutney on the side.
Order now >

Mocktails

10 dishes · photos & details online >

Blue Angel — ₹149
A vibrant blue citrus cooler with a sweet and tangy flavour.
Order now >

Green Apple Kiwi Night — ₹199
Fruity cooler of green apple and kiwi with a bright, refreshing flavour.
Order now >

Litchi Twist — ₹149
Fruity litchi cooler with a sweet and tangy twist.
Order now >

Orange Chatpata — ₹149
Zesty orange cooler with a tangy, spicy chatpata twist.
Order now >

Pomegranate Mojito — ₹199
Pomegranate, fresh lime and mint mixed into a refreshing mojito-style cooler.
Order now >

Rose Berry Basil Lemonade — ₹199
Lemonade infused with rose and berries, finished with fresh basil – floral and refreshing.
Order now >

Spanish Fruit Punch — ₹199
A colourful punch of assorted fruit flavours – sweet, tangy and refreshing.
Order now >

Strawberry Lemonade — ₹149
Sweet strawberries and fresh lemon blended into a vibrant cooler.
Order now >

Virgin Mojito — ₹149
Classic cooler of fresh lime, mint and soda – crisp and refreshing.
Order now >

Virgin Pina Colada — ₹199
Creamy tropical blend of pineapple and coconut – a taste of the beach.
Order now >

Noodles

4 dishes · photos & details online >

Chilli Garlic Noodles — ₹210
Noodles wok-tossed with fresh garlic, chilli and crisp vegetables.
Order now >

Schezwan Veg Noodles — ₹210
Stir-fried noodles and vegetables tossed in a bold, spicy Schezwan sauce.
Order now >

Veg Chowmein — ₹190
Classic stir-fried noodles with shredded vegetables and savoury seasoning.
Order now >

Veg Hakka Noodles — ₹190
Stir-fried noodles tossed with crunchy vegetables in classic Hakka style.
Order now >

Poori & Parathas

7 dishes · photos & details online >

Aloo Paratha — ₹100
Whole-wheat flatbread stuffed with spiced mashed potatoes and roasted on the tawa until golden.
Order now >

Curd Paratha — ₹120
Hot, freshly made paratha served with a bowl of cool, creamy curd.
Order now >

Gobi Paratha — ₹120
Golden paratha stuffed with spiced grated cauliflower – a North Indian breakfast classic.
Order now >

Mix Veg Paratha — ₹110
Wholesome paratha stuffed with a flavourful mix of spiced vegetables.
Order now >

Paneer Paratha — ₹130
Soft paratha stuffed with seasoned grated paneer and roasted until lightly crisp.
Order now >

Poori Chole – 3 Pcs — ₹130
Three puffed, golden pooris served with hearty, spiced chickpea curry.
Order now >

Poori Sabzi – 3 Pcs — ₹110
Three fluffy, golden pooris served with a lightly spiced potato sabzi.
Order now >

Rice & Biryani

10 dishes · photos & details online >

Jeera Rice — ₹140
Fragrant basmati rice tempered with ghee and cumin seeds.
Order now >

Mushroom Biryani — ₹240
Fragrant basmati rice cooked with mushrooms and aromatic biryani spices.
Order now >

Paneer Biryani — ₹250
Aromatic basmati biryani layered with spiced paneer and fragrant herbs.
Order now >

Paneer Fried Rice — ₹230
Wok-fried rice with soft paneer, vegetables and savoury seasoning.
Order now >

Paneer Mushroom Fried Rice — ₹250
Wok-tossed rice with paneer, mushrooms and fresh vegetables.
Order now >

Steamed Rice ₹110
Fluffy steamed rice – the perfect partner for any curry or dal.
Order now >

Veg Biryani ₹220
Fragrant basmati rice layered with spiced vegetables, fried onions and aromatic herbs.
Order now >

Veg Fried Rice ₹190
Wok-tossed rice with fresh vegetables and savoury Indo-Chinese seasoning.
Order now >

Veg Pulao ₹170
Basmati rice cooked with mixed vegetables and whole spices – light and fragrant.
Order now >

Veg Schezwan Fried Rice ₹210
Fried rice tossed with vegetables in a fiery Schezwan sauce.
Order now >

Salads & Papads

5 dishes · photos & details online >

Fried Papad ₹30
Crispy papad fried until golden and crunchy.
Order now >

Green Salad ₹89
Fresh, crisp seasonal vegetables, sliced and served with lemon.
Order now >

Masala Papad ₹45
Crispy papad topped with chopped onions, tomatoes, chillies and fresh coriander.
Order now >

Onion Salad ₹60
Freshly sliced onions with lemon and a light seasoning – a classic side for Indian meals.
Order now >

Roasted Papad ₹30
Crisp papad roasted over an open flame for a light, smoky crunch.
Order now >

Soups

6 dishes · photos & details online >

Clear Veg Soup ₹110
Light, clear broth with fresh vegetables – simple, healthy and soothing.
Order now >

Cream of Mushroom ₹145
Velvety, creamy mushroom soup with a rich, earthy flavour.
Order now >

Cream of Tomato ₹120
Smooth, velvety tomato soup finished with a touch of cream – rich and comforting.
Order now >

Hot & Sour Veg ₹130
Tangy and peppery Indo-Chinese soup loaded with fresh vegetables.
Order now >

Sweet Corn Veg ₹130
Mild, thick soup of sweet corn and fresh vegetables – light and warming.
Order now >

Veg Manchow ₹140
Spicy Indo-Chinese vegetable soup with garlic and ginger, topped with crispy fried noodles.
Order now >

Upma & Pongal

4 dishes · photos & details online >

Ghee Pongal ₹120
Creamy rice-and-lentil pongal cooked with ghee and flavoured with black pepper and cumin.
Order now >

Plain Upma ₹90
Soft, savoury semolina upma tempered with mustard seeds, curry leaves and green chillies.
Order now >

Vegetable Pongal ₹120
Comforting rice-and-lentil pongal cooked with fresh vegetables and mild spices.
Order now >

Vegetable Upma ₹100
Savoury semolina upma cooked with fresh vegetables and a fragrant South Indian tempering.
Order now >

Uttapam

7 dishes · photos & details online >

Cheese Uttapam ₹160
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