



  
**LOTUS**  
MULTI-CUISINE RESTAURANT

## Allergen Details

Kindly let the associate know if you are allergic to Molluscs, Egg, Fish, Soya, Milk, Peanut, Gluten, Crustaceans, Nuts, Mustard, Sesame, Celery, Sulphites or any other ingredients

### List of Allergens:



Some food preparation may contain Mono Sodium Glutamate. Please inform our associate in case you would like your food prepared without it.

Calories in KCal and Size in Grams per serving. As per the guidelines issued by the Food Safety & Standard Authority of India (FSSAI) an average active adult requires 2000 KCals of energy per day however, the actual calories needed may vary per person.

Vegetarian  Non - Vegetarian

# BREAKFAST A LA CARTE

07:00 am to 10:30 am

- Two Farm Fresh Eggs to Order** 330  
Healthy and wholesome!  
*Served with chicken sausages and two slices of bread* KCal : 300 | 160 gm 🍞 🥚 🍳
- Boiled KCal : 156 | 100 gm 🥚  
Fried KCal : 180 | 92 gm 🥚  
Omelette KCal : 330 | 142 gm 🥚  
Poached KCal : 144 | 100 gm 🥚  
Scrambled KCal : 182 | 122 gm 🥚 🍳
- Baker's Basket – Fresh From The Oven - Choose Any Three** KCal : 600 | 150 gm 🍞 🍞 🍞 330  
Hard to resist, harder to share!  
*Croissant / Danish / Doughnut / Muffin*
- French Toast** KCal : 333 | 122 gm 🥚 🍳 🍞 330  
Melt in the mouth!  
*Served with melted butter and honey*
- Pancakes** 320  
Soft, fluffy and irresistible  
*Served with maple syrup or honey* KCal : 245 | 160 gm 🍞 🍳 🥚
- Fresh Fruit Platter** KCal : 78.8 | 150 gm 330  
A fresh start to the day!  
*Assorted seasonal fresh cut fruits*
- Cereals** KCal : 399 | 80 gm 330  
Choice of corn flakes, wheat flakes, or choco pops 🌿 🍞 🥚  
*Served with hot or cold milk* 🥛
- Selection of Plain or Toasted Bread** KCal : 98 | 45 gm 🍞 🍳 220  
The all time favourite, all time classic  
*White or whole wheat bread served with butter and preserves*
- Dosa or Uttapam** 320  
Traditional fare served hot!  
*Served with sambar and chutney* 🍲
- Masala KCal : 389 | 220 gm 🍞 🍳  
Onion KCal : 255 | 180 gm 🍞 🍳  
Plain KCal : 240 | 180 gm 🍞 🍳  
Rava KCal : 167 | 150 gm 🍞 🍳

## List of Allergens:

Gluten 🍞 Egg 🥚 Fish 🐟 Shellfish 🦞 Milk 🥛 Peanut 🌿 Soyabean 🌱 Sesame Seed 🌰 Molluscs 🐌 Mustard 🌿 Crustaceans 🦞 Nuts 🌿 Celery 🌿 Sulphites 🧴 Vegetarian 🌱 Non-Vegetarian 🍳

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- Idly or Vada** KCal : 296 | 180 gm 310

An age old indulgence!

*Served with sambar and chutney*
- Poori with Aloo Bhaji** KCal : 240 | 100 gm 320

Every reason to go "mmmmmm"!

Fried Fluffy Indian Bread

*Served with potato masala*
- Paratha** KCal : 240 | 180 gm 320

Flaky Indian bread stuffed with potato

*Served with natural yogurt and pickles*

## Lunch & Dinner Menu

12:30 pm to 03:30 pm & 07:00 pm to 10:30 pm

### From Our Salad Bowl

- Caesar Salad with Chicken** KCal : 293 | 200 gm 370

Light, fresh and healthy!

*Perfectly cooked chicken served on a bed of crunchy iceberg lettuce, griddled with ceaser dressing*
- Caesar Salad with Grilled Vegetables** KCal : 191 | 200 gm 280

Light, fresh, healthy and vegetarian!

*Grilled vegetables served on a bed of crunchy iceberg lettuce*
- Bowl of Garden Green Salad** KCal : 125 | 180 gm 230

The garden on your platter!

*Crispy lettuce, onion, tomato and cucumber served with vinaigrette and creamy mayo dressing*

### Appetizers

- Grilled Bay Prawns** KCal : 278 | 180 gm 890

A Western indulgence!

*Bite into grilled prawns in a lemon butter sauce*
- Salt and Pepper Prawns** KCal : 278 | 180 gm 890

Sea food lovers unite!

*Crispy fried marinated prawns tossed with salt and crushed pepper*
- Southern Bay Fish Fingers** KCal : 300 | 175 gm 620

Secrets of the Sea!

*Crumb fried spicy fish fingers served with tartar sauce and spicy tomato salsa*

List of Allergens:

Gluten
 Egg
 Fish
 Shellfish
 Milk
 Peanut
 Soybeans
 Sesame Seed
 Molluscs
 Mustard
 Crustaceans
 Nuts
 Celery
 Sulphites
 
 Vegetarian
 Non - Vegetarian

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- ▲ **Chicken Tender Nuggets** KCal : 300 | 175 gm     620  
An all-time favourite!  
*Battered, crumb fried minced chicken cakes served with creamy mayo*
- ▲ **Kodi Veppudu** KCal : 420 | 180 gm   620  
From the kitchens of Andhra!  
*Succulent pieces of chicken tossed with cubes of peppers, onions and fennel powder*
- ▲ **Shanghai Chicken Lollipops** KCal : 223 | 100 gm    MSG 620  
A far eastern delicacy!  
*Chicken wings, deep fried and tossed with onions, garlic and soya sauce*
- ▲ **Mutton Sukka Varuval** KCal : 265 | 100 gm   720  
A timeless recipe from the kitchens of down South!  
*A traditional dry lamb preparation from south india*
- **Salt and Pepper Baby Corn** KCal : 93 | 100 gm   MSG 430  
Chinese and Vegetarian!  
*Crispy fried baby corn tossed in salt and crushed pepper*
- **Karaikudi Mushroom Varuval** 430  
A South Indian spin!  
*Stir fried mushrooms, onions and black pepper - south indian style*
- ### From our tandoori pot
- ▲ **Tandoori Jhinga** KCal : 126 | 100 gm   890  
Spicy, smoky, crunchy!  
*Fresh bay prawns marinated in a mix of lemon juice, green cardamom and spices. Grilled in a clay oven*
- ▲ **Machi Tikka** KCal : 250 | 180 gm   620  
From the ocean to the Tandoor!  
*Succulent pieces of fish, marinated and char grilled*
- ▲ **Murgh Tikka** KCal : 473 | 200 gm   620  
A Mughal indulgence!  
*Chicken cubes with yogurt and spices, grilled in a tandoor*
- ▲ **Murgh Malai Kebab** KCal : 460 | 200 gm   620  
From the Lucknowi kitchens!  
*Chicken morsels enriched with cream, cheese and white pepper*

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**Tandoori Chicken** KCal : 385 | 300 gm   620  
 A magnificent kebab!  
*To make this king of kebabs truly magnificent,  
 our masters roast the chicken after curing it in a herbal marinade*

**Paneer Tikka** KCal : 161 | 150 gm   520  
 Irresistible then, irresistible now!  
*Cottage cheese marinated and grilled to perfection in a clay oven*

**Subzi Seekh Kebab** KCal : 121 | 150 gm   440  
 The flavours of the clay pot!  
*Minced vegetables and spices pressed on a seekh, cooked in a clay oven*

### From our soup pot

*Sip on the healthy soup!*

**Sweet Corn Chicken Soup** KCal : 190 | 240 gm   290  
**Creamy Sweet Corn Soup** KCal : 120 | 240 gm   280  
**Chef's Cauldron** KCal : 180 | 240 gm   280  
**Tomato Basil Soup** KCal : 170 | 240 gm   280

### From our grill and sauce pan

**Grilled Fish** KCal : 290 | 180 gm    620  
 C'est magnifique!  
*A classical dish with fries and boiled vegetables*

**Ocean Fish and Chips** KCal : 450 | 185 gm     620  
 A classic English dish, now in Tuticorin!  
*Served with tartar sauce and fries*

**Grilled Chicken Breast** KCal : 350 | 240 gm  620  
 A stuffed and grilled scrumptious treat!  
*Chicken breast served with brown onions, fries and seasonal vegetables*

### Pasta – Penne / Spaghetti / Macaroni

Eat Italian, feel Italian!

Take your pick from the sauces below:

*Alfredo / Napolitana / Pesto / Duglere*   

**Prawns** KCal : 375 | 240 gm    890  
**Chicken** KCal : 425 | 240 gm   620  
**Vegetables** KCal : 325 | 240 gm   500

#### List of Allergens:

 Gluten  Egg  Fish  Shellfish  Milk  Peanut  SoyaBeans  Sesame Seed  Molluscs  Mustard  Crustaceans  Nuts  Celery  Sulphites  Vegetarian  Non-Vegetarian

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## From our wok station

Succulent, spicy and so good - Chinese Style! Try our various delicacies in an assortment of sauces!

### Main course

- ▲ **Choice of Prawns** KCal : 265 | 240 gm    MSG  890  
*Chilli / Schezwan / Hot Garlic*
- ▲ **Choice of Fish** KCal : 309 | 240 gm    MSG  630  
*Chilli / Schezwan / Hot Garlic*
- ▲ **Choice of Chicken** KCal : 309 | 240 gm   MSG  630  
*Chilli / Schezwan / Hot Garlic*
- **Choice of Cauliflower** KCal : 48 | 240 gm   MSG 430  
*Chilli / Manchurian / Hot Garlic*
- **Crispy Fried Vegetables with Spicy Tomato Sauce** KCal : 450 | 240 gm  MSG  430







### Staples

All-time favourites in 2 famous cooking styles, choose from Schezwan or Shanghai and enjoy!

- ▲ **Shrimps** KCal : 360 | 240 gm   MSG   600
- ▲ **Chicken** KCal : 270 | 240 gm  MSG   550
- ▲ **Egg** KCal : 230 | 240 gm  MSG   500
- **Vegetable** KCal : 230 | 240 gm  MSG 500

## From our South Indian curry pot

### Main course

- ▲ **Athangudi Kozhi Chettinad** KCal : 450 | 200 gm  620  
A classical timeless recipe from kitchens of Chettinad!  
*Chicken preparation with traditional spices from the chettinad region*
- **Bengaluru Bisi Bela Bath** KCal : 400 | 200 gm    450  
Hot, tangy and so good!  
*Deccan style ponni rice and lentil preparation*
- **Namba Veetu Thayir Sadam** KCal : 200 | 200 gm   350  
The finishing touch!  
Our Speciality Curd Rice with accompaniments  
*White butter, lemon pickle, raw mango pickle, mor milagai and appalam*

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## From our Indian curry pot

- Chicken Makhani** KCal : 422 | 250 gm   620  
The Great Indian Conquest  
*The world famous tikka makhani even adopted as national dish by the british*
- Mutton Roganjosh** KCal : 432 | 250 gm  720  
A Kashmiri delicacy preparation with Kashmiri chillies!  
*Traditional kashmiri delicacy of lamb cooked with spices*
- Vegetable Kaju Kurma** KCal : 350 | 200 gm   430  
Vegetable lovers unite!  
*Classical vegetable preparation in a cashew enriched gravy*
- Choice of Paneer** 520  
Soft, succulent and irresistible!  
Makhani KCal : 431 | 250 gm    
Spinach KCal : 428 | 250 gm  
- Malai Kofta Curry** KCal : 740 | 250 gm   500  
Punjab on a platter!  
*Dry fruits, potatoes and paneer dumplings laced with rich cashew gravy*
- Subzi Miloni Tarkari** KCal : 221 | 250 gm   430  
Goodness of vegetables and spinach!  
*Mixed vegetable curry finished with spinach*
- Choice of Aloo** 430  
The many avatars of the humble potato!  
*Potatoes cooked to your choice*  
Capsicum KCal : 198 | 250 gm    
Gobi KCal : 213 | 250 gm    
Jeera KCal : 233 | 250 gm    
Mutter KCal : 219 | 250 gm  
- Dal Makhani** KCal : 400 | 240 gm  400  
A buttery, creamy indulgence!  
*Simmered black lentils enriched with butter and fresh cream*
- Dal Tadka** KCal : 220 | 302 gm  400  
Just like how mom makes!  
*Tempered yellow lentil curry*

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## From our tandoori pot

- 🟢 **Tandoori Roti** KCal : 86 | 40 gm 🌾 160
- 🟢 **Tandoori Paratha** 170
  - Cheese KCal : 286 | 80 gm 🌾 🥛
  - Aloo KCal : 242 | 80 gm 🌾 🥛
  - Pudina KCal : 277 | 80 gm 🌾 🥛
- 🟢 **Naan** 170
  - Tandoor KCal : 106 | 40 gm 🌾 🥛
  - Butter KCal : 138 | 40 gm 🌾 🥛
  - Garlic KCal : 147 | 40 gm 🌾 🥛

## From our rice pot

- 🟠 **Murgh Biryani** KCal : 443 | 240 gm 🍛 🥛 🌾 620
  - Classics are always in fashion!
  - Preparation of seasoned chicken and basmati rice, served with raita*
- 🟠 **Gosht Dum Biryani** KCal : 443 | 220 gm 🍛 🥛 🌾 720
  - Binge on the Biryani!
  - Classical preparation of seasoned mutton and basmati rice, served with raita*
- 🟢 **Subzi Biryani** KCal : 329 | 240 gm 🥛 🌾 500
  - A vegetable treat!
  - Preparation of seasoned vegetable and basmati rice, served with raita*
- 🟢 **Choice of Pulao** KCal : 329 | 240 gm 500
  - Indulge in a classic favourite!
  - Pulao cooked to your choice*
  - Cashewnut KCal : 260 | 210 gm 🌾 🥛
  - Jecra KCal : 240 | 210 gm 🌾 🥛
  - Mushroom KCal : 190 | 210 gm 🌾 🥛
  - Peas KCal : 275 | 210 gm 🌾 🥛
- 🟢 **Steamed Basmati Rice** KCal : 240 | 210 gm 300

### List of Allergens:

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# Between meals

For those in between hunger pangs!






10:30 am to 12:30 pm & 03:30 pm to 07:00 pm

## From our cutting board





Choose your Bread - Whole Wheat or White Bread

-  **The Great Club House Sandwich** KCal : 660 | 250 gm     500





A whopper of a sandwich!

*Chicken salami, omelette, sun dried tomato, cheese and crunchy iceberg lettuce*
-  **New York City CLT Sandwich** KCal : 601 | 250 gm     520





For the health conscious!

*Sliced chicken breast, crispy lettuce and fresh tomatoes*
-  **The Green Club House Sandwich** KCal : 500 | 250 gm    400































Time to hit the club !

*Grilled vegetables, sun dried tomato, cucumber, cheese and crunchy iceberg lettuce*
-  **Kansas City CLT Sandwich** KCal : 456 | 250 gm    400

Cheesy, crunchy, juicy - all at the same time!

*Cheese, crispy lettuce and fresh tomato*
-  **Grilled Vegetable Sandwich** KCal : 300 | 180 gm    400

Say cheese!

*Grilled vegetables, tomatoes, roast bell pepper and cheese*
- From our fryer**
-  **Vegetable Cocktail Samosa** KCal : 312 | 270 gm  330
-  **Stuffed Bread Pakora with Potato Masala** KCal : 312 | 270 gm   330
-  **Vegetable Pakora** KCal : 315 | 100 gm   330
-  **Onion Garam Pakora** KCal : 240 | 100 gm   330
-  **Mozzarella Cheese Chilli Toast** KCal : 225 | 50 gm   380
-  **Crunchy Nachos with Cheese Dip** KCal : 330 | 100 gm   380
-  **French Fries** KCal : 365 | 100 gm   320
-  **Masala Potato Wedges** KCal : 196 | 100 gm  320
-  **Fried Cashewnuts** KCal : 488 | 100 gm  320
-  **Masala Peanuts** KCal : 567 | 100 gm    250
-  **Masala Papad** KCal : 150 | 100 gm  250

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## Dessert

We understand your sweet cravings!

- ▲ **Chocolate Brownie with Vanilla Ice-Cream** KCal : 385 | 100 gm  420
- ▲ **Dark & White Chocolate Mousse** KCal : 488 | 100 gm  330
- **Gajar Halwa** KCal : 343 | 100 gm  330
- **Gulab Jamun** KCal : 357 | 100 gm  330
- **Ice-cream Sundae Coupe** KCal : 186 | 100 gm  400
- **Choice of Ice-Cream** 280  
*Vanilla / Chocolate / Strawberry* KCal : 207 | 100 gm 

## Beverages

- **Tender Coconut Water** 220
- **Seasonal Fresh Fruit Juice** KCal : 135 | 240 gm 260
- **Milkshake with Ice cream** KCal : 400 | 240 gm  240
- **Cold Coffee** KCal : 110 | 240 gm  240
- **Iced Tea** KCal : 45 | 240 gm 230
- **Lassi** KCal : 200 | 240 gm  240
- **Coffee** KCal : 5 | 150 gm  180
- **Tea** KCal : 2 | 150 gm  180
- **Health Beverages** KCal : 150 | 300 gm  200

## Local eats

- ▲ **Yera Malli Peratal with Set Dosai** KCal : 325 | 300 gm  890
- ▲ **Nethili Meen Kuzhambu with Vellai Sadam** KCal : 375 | 480 gm  700
- ▲ **Kanava Meen Thokku with Kal Appam** KCal : 330 | 300 gm  700
- ▲ **Chicken Salna with Poricha Parotta** KCal : 425 | 300 gm  700
- ▲ **Kari Milagu Sukka with Vattu Parotta** KCal : 525 | 300 gm  720
- **Vegetable Salna with Veechu Parotta** KCal : 425 | 300 gm  500
- **Vatha Kuzhambu and Vellai Sadam** KCal : 325 | 300 gm  450

## Dessert

- **Karupatti Paal Kozhukattai** KCal : 175 | 70 gm  380
- **Pana Vellam Paniyaram** KCal : 55 | 50 gm  380

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