

Symphony Menu

Menu

Price INR

Breakfast (7 A.M -10 A.M.)

Cereals (<i>Muesli /Chocos /Cornflakes</i>)	200
Baker's Basket (<i>Croissant, Danish,Muffin&Doughnut</i>)	250
Pancakes (<i>Blueberry /Dry Fruits</i>)	200
Idly with Medu Vada	200
Poori with Potato Bhaji	200
Choice Of Dosa	200
Continental Breakfast	350
Seasonal Fresh Fruit Platter	200

Lunch (12 p.m. - 3 p.m.) / Dinner (7 p.m. - 11 p.m.)

Starters: Veg

Chilli Cheese Toast	200
Cottage Cheese Fingers with Tartare Sauce	300
Corn Cheese Shots	300
Kalan Kurumilagu Pirattal	300
<i>(Farm Fresh Mushroom Tossed with Shallots and Crushed Peppercorns)</i>	
Choice Of Paneer Tikka	350
<i>(Punjabi /Hariyali /Lasooni /Malai /Dakshini)</i>	

Paneer Tawa Fry 350

(Pan Seared Indian Cottage Cheese Sticks with Curry Leaves and Fresh Hand-Ground Peppercorns)

Mushroom/ Baby Corn/Cauliflower 300

(Dragon /Honey Hot Chilli /Salt & Pepper /Manchurian)

Choice of Paneer 350

(Dragon /Honey Hot Chilly /Salt & Pepper /Manchurian)

Starters: Non-Veg

Nadan Chemmeen Thoran 550

(Small Prawns Tossed with Coconut, Shallots, Turmeric and Curry Leaves)

Kollam Koonthal Roast 450

(Squid Stir Fried with Shallots, Green Chilly and Aromatic Spices)

Tawa Fried Fish 425

(Seasonal Fresh Catch from the Sea, Marinated with Freshly Ground Spices and Shallow Fried)

TGR Special Tawa Chicken 350

(Our Signature Chicken, Marinated with Chef's Secret Ingredients and Tawa Grilled)

Sarila Chicken Fingers 350

(Chicken Breast Fingers Marinated with Lemon, Ginger, Chillies and Tawa Grilled)

Kerala Fried Chicken 350

(Authentic Homemade Mildly Spiced Deep-Fried Chicken from God's Own Country)

Tandoori Chicken Half 450

Choice Of Chicken Tikka 350

(Punjabi / Hariyali / Lasooni / Malai / Dakshini)

Choice Of Chinese Chicken	350
<i>(Dragon /Honey Hot Chilli /Salt & Pepper /Manchurian)</i>	
Schezwan Chicken Lollypop	350
South Indian Chicken	350
<i>(Ghee Roast /Sukka /Pepper Fry /Thengai Pirattal)</i>	
South Indian Mutton	500
<i>(Ghee Roast /Sukka /Pepper Fry /Thengai Pirattal)</i>	
Fish Finger with Tartare Sauce	425

Soup

Shourabat El Qeema [160.0cals]	250
<i>(Meatball Soup)</i>	
Bean And Grain Soup [142.0cals]	200
<i>(Mediterranean Style)</i>	
Fenugreek Sprouts Soup [156.5cals]	200
<i>(This Soup Is Rich Source Of Minerals And Vitamins)</i>	
4 C Soup [274.5cals]	200
<i>(It Is Made Out Of Corn, Capsicum, Cabbage, And Coconut)</i>	
Summer Vegetable Minestrone [177.0cals]	200
<i>(Healthy Summer Soup Based On An Italian Classic And Packed With Green)</i>	
Choice of Cream Soup	200
<i>(Veg/Tomato/Mushroom/Pumpkin/Broccoli)</i>	
Choice of Veg Soup	200
<i>(Sweet Corn/ Clear / Manchow /Hot & Sour)</i>	
Tomato Aur Dhaniya Ka Shorba	200

Murungakai Thippili Saaru	200
Kozhi Milagu Rasam	250
Choice of Chicken Soup	250
(Cream/Sweet Corn/Clear/Manchow/Hot And Sour)	

Salads

Fresh Garden Salad [128.0cals]	200
(A Combination of Fresh Veggies Served with Creamy Celery Dressing)	
Italian Style Tossed Salad [177.0cals]	250
(This Salad is a Mix of Low Calorie Veggies)	
Corn Bean Salad [218.0cals]	250
(A Whole Lot Of Iron Fun!)	
Char-Grilled Pepper & Cheese Salad [213.0 Cals]	250
(A Beautifully Grilled Pepper And Cheese Salad)	
Fruit & Lettuce Salad [98.0cals]	250
(A Traditional Middle-Eastern Salad)	
Rainbow Salad [215.0cals]	250
(This Salad is a Bounty Of Nutrients Like Vitamin A and C)	
Chicken Caesar Salad [245.0cals]	300
(A Creamy, Tangy Chicken Salad with Savory Taste)	
Mustard Egg Salad [219.0cals]	275
(A Delicious Twist on Egg Salad, Loaded with Red Onion)	

Main Course: Veg

Kaju Makhana Ki Subzi 375

(Cashewnut and Fox Nuts Cooked in a Spiced Tomato-Cashew Sauce)

Banaras Anjeer Malai Kofta 350

(Soft Koftas made with Figs and Dry Fruits, Served in a Rich Creamy Malai Sauce from Banarasi Cuisine)

Kashmiri Veg Kurma 300

(Mild Spiced Creamy Curry Made With Mixed Vegetables, Yogurt And Kashmiri Spices)

Gutti Vengaya Pulusu 275

(Stuffed Eggplants Simmered with a Peanut-Based Sauce from Andhra Pradesh)

Paneer Bhurji Mutter Masala 350

(Crumbled Cottage Cheese and Green Peas Tossed with Onion, Tomato and Spices)

Aloo Gobi Masaledar 275

(Stir Fried Potato and Cauliflower, Finished with Roasted Methi Leaves and Fresh Coriander)

Kadai Subzi 275

(Mixed Vegetables Tossed in Tangy Tomato Sauce and Finished with Hand -Ground Indian Spices)

Murungakai Poondu Vendaya Kuzhambu 275

(A Tangy Drumstick, Fenugreek and Garlic Preparation from Kongunadu Cuisine)

Awadhi Dhingri Dolma 350

(A Mild Spiced Rice Royal Nawabi Preparation made with Mushroom and Paneer)

Paneer Butter Masala 350

(Indian Cottage Cheese Cooked in Smooth Onion and Tomato Masala, Finished with Roasted Fenugreek Leaves)

Peshawari Kadai Paneer 350

(Indian Cottage Cheese Stir Fried with Capsicum, Onion and Tomato, Simmered with Tomato Sauce and Finished with Hand-Ground Kadai Masala)

Dal-e-Afghan 250

(Our Signature Dish. Overnight Simmered Black Lentil Preparation, Finished with Butter and Roasted Fenugreek Leaves)

Yellow Dal 200

(Tadka/ Lasooni/ Panchapooran /Tamatri/ Fry)

Main Course: Non-Veg

Koonthal Mulakittathu 450

(Squid Cooked in a Spicy Red Chilly and Tamarind-Based Curry)

Chemmeen Thenga Pal Curry 550

(Delicious Kerala Style Prawn Curry Made with Coconut Milk, Mild Spices and Curry Leaves)

Kaalan Kozhi Kuzhambu 375

(A Rare Combination, Cooked in Hand-Ground South Indian Masala and Slow Simmered)

Butter Chicken Masala 375

(Chicken Tikka Cooked in Smooth Onion and Tomato Masala, Finished with Roasted Fenugreek Leaves)

Murgh Tikka Makhni 375

(Chicken Cooked in a Silky and Shiny Cashew and Tomato Gravy with Butter, Finished with Roasted Fenugreek Leaves)

Kadai Murgh Masala 375

(Chicken Stir Fried with Capsicum, Onion and Tomato, Simmered in Tomato Gravy and Finished with Hand-Ground Kadai Masala)

Mutton Rogan Josh	500
(Mildly Spiced, Succulent Pieces Of Lamb, Simmered in Tomato Gravy and Finished with Saffron Rogan)	
Velluli Mamsam Iguru	500
(A Delicious Mutton Preparation from the Andhra Region)	
Kozhi Varutha Curry	375
(Chicken Cooked with Roasted and Ground South Indian Spices with Shallots)	
Guntur Kodi Kura	375
(A Bold, Hot and Deeply Flavourful Chicken Curry Made with Fiery Guntur Chillies, Onion and Spices)	
Manpaanai Meen Kuzhambu	425
(Seasonal Fresh Catch from the Sea, Cooked in the Ancient Way of Clay Pot Cooking)	

Fillers

Dosa (Plain/Podi/Onion/Ghee/Masala/Egg)	200
Fried Rice/Noodles (Veg/Egg/Chicken)	250/275/300
Chef's Spl. Chicken Biryani	450
Chef's Spl. Mutton Biryani	500
Lagan Ka Vegetable Biryani	375
Sambar Rice/Rasam Rice/Curd Rice	250
Steamed Basmati Rice/Ponni Arisi Sadam	100
Choice Of Pulao (Saffron/Jeera/Mutter/Veg)	300
Tawa Paratha/Chapati/Phulka/Roti/Naan/Nool Paratha	120
Butter Naan /Butter Roti /Romali Roti /Tandoori Paratha /Kulcha	140

Western Corner

Shredded Lamb with Curry Sauce, Zucchini, Vichy Carrots & Broccoli	500
Herb Crusted Chicken Breast, Pepper Jus, Buttered Vegetables with Paprika Potato Crisps	475
Thai Chicken Curry with Jasmine Rice	475
Chicken Stroganoff with Rotini Pasta	475
American Chicken Chop Suey	475
Mushroom Goulash with Parsley Pilaf	400
Choice Of Pasta:	
- Veg (Arabiatta /Mornay Sauce /Saffron Sauce)	350
- Chicken (Arabiatta /Mornay Sauce /Saffron Sauce)	400
French Fries/ Potato Wedges	200
Garden Fresh Veg Sandwich	200
Cheese & Veg Sandwich	220
Classic Chicken Sandwich	250
Veg Burger	200
Chicken Burger	250
Veggie Supreme Pizza	400
(Bell Peppers, Red Onion, Olives, Mushrooms and Tomatoes)	
Hawaiian Chicken Pizza	450
(Chicken, Pineapple, Tomato, Bell-Peppers, Jalapeno and Gherkins)	
Mexican Chicken Pizza	450
(Topped with Mexican Chicken, Corn, Olives and Spiced Salsa)	

Dessert

Fresh Fruit Platter	200
Classic Italian Tiramisu	250
Chocolate Blondie	250
Gulab Jamun with Ice Cream	250
Hot Brownie with Ice Cream	250
Bavarian Vanilla Cream	250
Tender Coconut Souffle	250
Dessert Of The Day	200
Choice of Ice Cream	200

Beverages

Seasonal Fresh Fruit Juice	200
Fresh Vegetable Juice (Carrot /Cucumber /Beetroot)	200
Cold Coffee	200
Milk Shake /Smoothie (Vanilla /Strawberry /Butterscotch /Chocolate)	200
Tea	100
Coffee	100
Lassi (Sweet , Salt, Strawberry, Black Currant)	150
Healthy Beverages (Horlicks, Boost)	150
Hot Chocolate	200
Fresh Lime (Water /Soda)	100
Masala Butter Milk	80
Water Bottle	40

Supper Menu (11p.m. - 7a.m.)

Tea	100
Coffee	100
Seasonal Fresh Fruit Juice	200
Garden Fresh Veg Sandwich	200
Cheese & Veg Sandwich	220
Classic Chicken Sandwich	250
Dal Tadka	200
Phulka	120
Jeera Pulao	300
Sambar Rice /Rasam Rice /Curd Rice	250
Home-Style Chicken Curry	350
Supper Combo I (<i>Chicken Curry, Steamed Rice and Green Salad</i>)	450
Supper Combo Ii (<i>Chicken Curry, Phulka and Green Salad</i>)	450