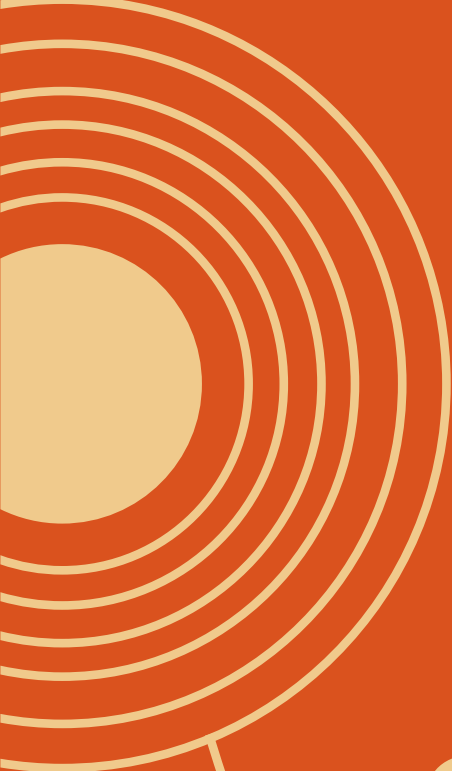




*rain*tree

RESTAURANTS

BEVERAGES

Tender coconut water 125
Fresh tender coconut water

Aerated drinks 90
Choice of cola, lime or orange

Packaged drinking water 30

Fresh lime - soda or water 125
Choice of sweet, salted or both

Ice cream smoothie 175
Choice of flavors

Lassi / Neermore 125
Choice of sweet, salted or masala

All prices in Indian Rupees
The menu prices are Inclusive of GST

■ Vegetarian ■ Non Vegetarian

INDIAN CUISINE

STARTERS (VEGETARIAN)

Paneer tikka 295

Cubes of cottage cheese marinated with yogurt and Indian spices cooked in the tandoor

Paneer pepper fry 295

Tender pieces of paneer cooked in black pepper masala

Paneer ghee toast 295

Paneer marinated overnight and roasted over the pan with homemade ghee

Paneer 65 295

Traditional South Indian favourite tender morsels of Paneer marinated in a spicy Indian batter and deep fried

Baby corn pepper fry 275

Tender pieces of babycorn cooked in black pepper masala

Cheese balls 275

Spicy deep fried cheese balls that will melt in your mouth

Tandoori Aloo 275

Aloo marinated and cooked in the charcoal oven

Tandoori mushroom 275

Mushrooms marinated in Indian spices and cooked in the tandoor

Koonkuru mulagu 275

Tender mushrooms mildly cooked in black pepper masala

Tiranga paneer tikka 275

Combination of three different and most popular varieties of tikka which is coated in absolutely flavorful marinades

Sundari gobhi 275

Fresh cauliflower marinated with cashew nuts part grilled in tandoor

Subz seekh kebab 275

Minced vegetables skewered and roasted over a tandoori fire

Raintree tandoori platter - vegetarian 395

A combination of our choice vegetarian kebabs on a platter - serves two

All prices in Indian Rupees
The menu prices are Inclusive of GST

NON VEGETARIAN

Tandoori murgh full 595

The king of kebabs, traditionally marinated chicken roasted in the tandoor

Tandoori murgh half 395

The king of kebabs, traditionally marinated chicken roasted in the tandoor

Murgh malai kebab 325

Chicken marinated with curd, cheese and spices skewered and grilled in the tandoor

Hariyali murgh tikka 325

Chicken marinated with garden fresh greens and spices and finished in the tandoor

Murgh tikka 325

All time favorite kebab, tender morsels of chicken marinated in yogurt and spices and grilled in the tandoor

Chicken seekh kabab 325

Mince chicken marinated with herbs and spices and cooked in tandoor

Chicken kali mirch kabab 325

Mince chicken marinated with balack paper and spices and cooked in tandoor

Chicken 65 325

Traditional South Indian favourite tender morsels of chicken marinated in a spicy Indian batter and deep fried

Chicken sukka 325

Tender morsels of chicken cooked in Mangalore style dry coconut chilly paste

Chicken pepper fry 325

Tender pieces of chicken cooked in black pepper masala

Chicken ghee roast 325

Chicken marinated over night and roasted over the pan with homemade ghee

Ajwaini fish tikka 450

Sear fish marinated with yogurt and Indian spices cooked in the tandoor

All prices in Indian Rupees
The menu prices are Inclusive of GST

Fish in lemon butter 475

Fillet of sear fish crumb fried and served with lemon butter sauce

Fish fingers 450

Fingers of fish crumb fried and served with tartar sauce

Fish 65 450

Traditional South Indian favourite tender morsels of fish marinated in a spicy Indian batter and deep fried

Surmai masala 475

Slices of sear fish fried in a choice of rava or masala fry

Mutton sukka 525

Tender pieces of mutton cooked in Mangalore style dry coconut chilly paste

Mutton pepper fry 525

Tender pieces of mutton cooked in black pepper masala

Prawn ghee roast 525

Prawns cooked in rich ghee

Prawn pepper fry 525

Tender prawns mildly cooked in black pepper masala

Kebab platter non vegetarian 750

An assortment of kebabs with tandoori salad served with Chef's special chutney - serves two

All prices in Indian Rupees
The menu prices are Inclusive of GST

SOUPS

- | | |
|--|-----|
| ■ Cream of tomato | 180 |
| <i>A combination of tomato puree and freshly cooked Tomatoes are combined with spices and blended into a rich soup</i> | |
| ■ Sweet corn soup veg | 180 |
| <i>Thick soup of American corn and garden fresh vegetables</i> | |
| ■ Hot & sour vegetarian | 180 |
| <i>A fiery thick soup with vegetables</i> | |
| ■ Manchow vegetarian | 180 |
| <i>Spicy thick soup contains minced chopped vegetables</i> | |
| ■ Lemon coriander vegetarian | 180 |
| <i>A light thin soup contains cilantro paste with lime juice</i> | |
| ■ Clear soup vegetarian | 180 |
| <i>Thin soup with vegetables</i> | |
| ■ Pepper rasam | 180 |
| <i>South Indian hot lentil soup</i> | |
| ■ Tomato shorba | 180 |
| ■ Hot & sour chicken | 195 |
| <i>Spicy thick soup with vegetables and chicken</i> | |
| ■ Manchow chicken | 195 |
| <i>Spicy thick soup contains minced chopped chicken and vegetables</i> | |
| ■ Lemon coriander chicken | 195 |
| <i>Thin soup contains chicken and cilantro paste with lime juice</i> | |
| ■ Chicken clear soup | 195 |
| <i>Thin soup with chicken</i> | |
| ■ Chicken meatball soup | |
| <i>Thin soup in meatball served with spring onion</i> | |

All prices in Indian Rupees
The menu prices are Inclusive of GST

SALAD

- Garden fresh green salad 100
Garden fresh vegetables sliced
- Tossed salad 100
Cubes of vegetables & bell pepper in lemon dressing
- Murgh tikka salad 175
Chicken cooked in charcoal oven mix bell pepper

INDIAN MAIN COURSE

- Paneer butter masala 295
Cubes of cottage cheese cooked in rich smooth makhani gravy
- Palak paneer 295
Cubes of cottage cheese cooked in a spinach gravy
- Shahi paneer 295
Cubes of paneer cooked in smooth cashew nut curry and finished with cream
- Paneer tikka lababdar 295
Cottage cheese cubes cooked in a creamy, mildly tangy and faintly sweet gravy
- Paneer do pyaza 295
Soft paneer cubes cooked in a semi-dry gravy made with lot of onions, spices, cream and herbs
- Kadhai paneer 295
Cubes of cottage cheese roasted with kadhai masala
- Methi malai mutter 270
Fenugreek, green peas cooked in smooth cashew nut curry and finished with cream
- Subz kadhai 270
Garden fresh vegetable tossed with kadhai masala
- Aloo gobi 270
Potatoes and cauliflower blended together in a spicy dish

All prices in Indian Rupees
The menu prices are Inclusive of GST

■	Aloo palak <i>Diced potatoes cooked in a spinach gravy</i>	270
■	Aloo capsicum <i>Potatoes and green peppers blended into a colorful dish</i>	270
■	Aloo jeera <i>Potatoes and cumin tossed in a pan</i>	270
■	Vegetables chettinadu <i>Flavorful and spicy curry prepared using vegetables of your choice, coconut and different spices</i>	270
■	Vegetables stew <i>Traditional Kerala dish of assorted vegetables simmered in coconut milk</i>	270
■	Mix vegetables kurma <i>Assortment of diced vegetables cooked in Hyderabadi coconut gravy</i>	270
■	Vegetable kolhapuri <i>A spicy assortment of mix vegetables Kolhapuri style</i>	270
■	Dal makhani <i>A Punjabi mixed lentil cooked overnight rich in butter and cream</i>	225
■	Dal fry <i>Yellow lentils seasoned with Indian spices</i>	210
■	Kuru Curry <i>Cooked fresh beans seeds with traditional coorg spices</i>	225
■	Butter chicken <i>Boti of chicken cooked in makhni gravy and finished with cream</i>	350
■	Kadhai murgh <i>Chicken cooked in yellow gravy with whole spices</i>	350
■	Murgh methi malai <i>Chicken and fenugreek cooked in smooth cashew nut curry and finished with cream</i>	350
■	Murgh banjara <i>Traditional Rajasthani nomad dish of chicken cooked in coarsely ground spices</i>	350
■	Chicken masala <i>A delicious Indian dish made with chicken, spices, herbs, onions and tomatoes</i>	350

All prices in Indian Rupees
The menu prices are Inclusive of GST

- 
- **Chicken pepper masala** 350
A simple homestyle spicy chicken curry made with freshly ground pepper and spices
 - **Murg tikka lababdar** 350
Tikka of chicken cooked in the tandoor and finished in makhni gravy
 - **Koli curry** 350
A typical South Indian home style chicken curry
 - **Koli gassi** 350
Traditional Mangalore style chicken curry in a coconut gravy
 - **Chettinadu chicken** 350
South Indian spicy chicken delicacy
 - **Chicken stew** 350
A traditional Keralite dish of garden fresh vegetables and chicken morsels cooked in coconut milk
 - **Kundapur chicken** 350
A spicy coastal chicken curry from Kundapur in Karnataka
 - **Mangalore fish curry** 450
Kingfish morsels cooked Mangalore style in a spicy tangy curry
 - **Laal maas** 450
Traditional Rajasthani fiery mutton dish cooked with red chillies and spices
 - **Mutton rogan josh** 450
A traditional Kashmiri mutton dish with a thick gravy of onions and spices
 - **Mangalore mutton curry** 450
Tender pieces of mutton cooked with spices and coconut in Mangalore style
 - **Mutton vindaloo** 450
A Goan favorite, cubes of mutton cooked with potatoes, spices and vinegar
 - **Mangalore prawn curry** 495
Prawns cooked in rich mangalore coconut masala
 - **Goan prawn curry** 495
Prawns simmered in a coconut based curry seasoned with traditional Goan spices
 - **Prawn kadhai** 495
Prawns cooked in a North Indian kadhai masala

All prices in Indian Rupees
The menu prices are Inclusive of GST

STAPLES

Akki roti	50
Tandoori roti	50
Tandoori butter roti	55
Tandoori naan	55
Cheese naan	70
Tandoori butter naan	60
Kulcha	55
Butter kulcha	60
Tandoori laccha paratha	60
Tawa chappati	40
Kerala paratha	60
Appam	50
■ Peas pulao <i>Basmati rice cooked with fresh green peas</i>	160
■ Vegetable biryani <i>Basmati rice cooked with assorted seasonal fresh vegetable and masala</i>	200
■ Jeera rice <i>Steamed basmati rice tempered with cumin seeds</i>	150
■ Ghee rice <i>Steamed basmati rice tossed with aromatic homemade ghee</i>	150
■ Basmathi steam rice <i>Aromatic steamed basmati rice</i>	100
■ Prawn biryani <i>Basmati rice with marinated prawns finshed in dum</i>	450
■ Murgh hyderabadi dum biryani <i>Basmati rice slow cooked with marinated chicken pieces and spices finshed in dum</i>	350
■ Mutton biryani <i>Basmati rice with marinated lamb pieces and spices finished in dum</i>	395
■ Curd rice <i>Steamed rice and hung curd mixed together and tempered</i>	110
■ Raitha <i>Our speciality tempered yoghurt</i>	90

All prices in Indian Rupees
The menu prices are Inclusive of GST

ORIENTAL FARE

STARTERS

- | | |
|--|-----|
| ■ Golden fried babycorn | 275 |
| <i>Golden fried baby corn served with a sweet and sour garlic sauce</i> | |
| ■ Veg manchurian | 275 |
| <i>Fried vegetable dumplings in a manchurian sauce</i> | |
| ■ Mushroom manchurian | 275 |
| <i>Button mushrooms in a manchurian sauce</i> | |
| ■ Baby corn manchurian | 275 |
| <i>Baby corn in a manchurian sauce</i> | |
| ■ Mushroom chilli | 275 |
| <i>Crispy mushroom batter fried tossed in Oriental spices</i> | |
| ■ Paneer chilli | 295 |
| <i>Crispy batter paneer fried tossed in Oriental spices</i> | |
| ■ Baby corn chilli | 275 |
| <i>Crispy batter fried baby corn tossed in spicy Oriental spices</i> | |
| ■ Crispy chilli potato | 275 |
| <i>Potatoes tossed with chillies and garlic sauce</i> | |
| ■ Salt & pepper veg | 275 |
| <i>Garden fresh vegetables and chillis tossed in a wok with Chinese seasonings</i> | |
| ■ Salt & pepper mushroom | 275 |
| <i>Mushrooms and chillis tossed in a wok with Chinese seasonings</i> | |
| ■ Salt & pepper babycorn | 275 |
| <i>Baby corn and chillis tossed in a wok with Chinese seasonings</i> | |
| ■ Golden fried prawn | 495 |
| <i>Golden batter fried prawns served with a sweet and sour garlic sauce</i> | |
| ■ Prawn manchurian | 495 |
| <i>Succulent prawns tossed in a manchurian sauce</i> | |
| ■ Prawn chilli | 495 |
| <i>Batter fried prawns tossed in Oriental spices</i> | |

All prices in Indian Rupees
The menu prices are Inclusive of GST

- 
- | | |
|---|-----|
| ■ Salt & pepper prawn | 495 |
| <i>Prawns tossed with chilli oil and Chinese seasonings</i> | |
| ■ Fish manchurian | 450 |
| <i>Fish morsels in a manchurian sauce</i> | |
| ■ Fish chilli | 450 |
| <i>Crispy batter fried fish tossed in Oriental spices</i> | |
| ■ Golden fried chicken | 325 |
| <i>Batter fried golden brown chicken served with sweet and sour garlic sauce</i> | |
| ■ Chicken chilli | 325 |
| <i>Batter fried chicken tossed in Oriental spices</i> | |
| ■ Crispy chilli chicken | 325 |
| <i>Your choice tossed with chillies and garlic sauce</i> | |
| ■ Salt & pepper chicken | 325 |
| <i>Chicken tossed with chilli oil and Chinese seasonings</i> | |
| ■ Hunan chicken | 325 |
| <i>Sliced chicken cooked in exotic Chinese bean sauce and honey</i> | |
| ■ Oyster chicken | 325 |
| <i>Diced chicken cooked in authentic Hong Kong oyster sauce</i> | |
| ■ Chicken lollipop | 325 |
| <i>Crispy fried chicken winglets</i> | |
| ■ Sesame chicken | 325 |
| <i>Crispy batter fried chicken cubes with sesame seeds and a dash of sesame oil</i> | |
| ■ Garlic chicken dry | 325 |
| <i>Diced chicken cooked with garlic sauce</i> | |
| ■ Dragon chicken | 325 |
| <i>Diced chicken dragon style</i> | |

All dishes above can be served dry as a starter or with a sauce to accompany rice and noodles

All prices in Indian Rupees
The menu prices are Inclusive of GST

RICE & NOODLES

■ Classic fried rice

Classic Chinese style fried rice

■ Schezwan fried rice

Hot fried rice with Schezwan spices

■ Burnt garlic fried rice

Fried rice with a burnt garlic touch

■ Classic hakka noodles

Classic Chinese style noodles

■ Singapore noodles

Singapore style rice noodles

■ Schezwan noodles

Hot schezwan style noodles

■ American chopsyuey

Popular American Chinese style dish with crispy noodles

■ Vegetable 215

■ Egg 245

■ Prawn 370

■ Chicken 310

■ Mixed 350

All prices in Indian Rupees
The menu prices are Inclusive of GST

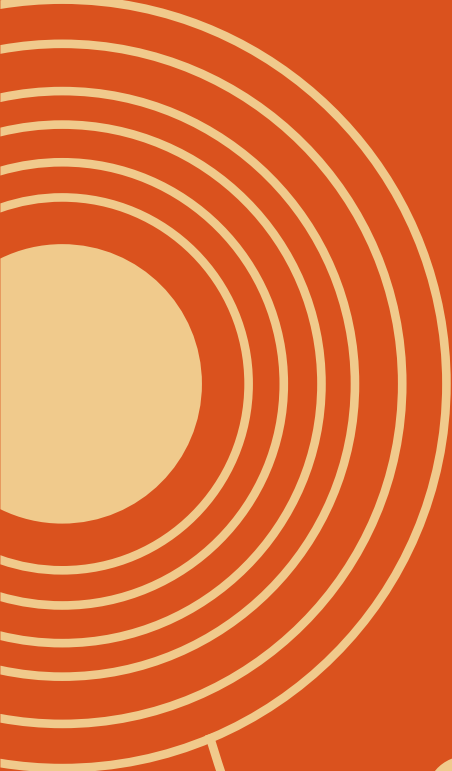
■ Vegetarian ■ Non Vegetarian

DESSERTS

- | | |
|--|-----|
| ■ Elaneer payasam | 190 |
| <i>Tender coconut soaked in sweetened reduced milk, garnished with slivered pistachois</i> | |
| ■ Gulab jamun | 180 |
| <i>Milk dumping cooked with khova and soaked in sugar syrup</i> | |
| ■ Ice cream | 130 |
| <i>Two scoops of ice-cream from a variety of flavors</i> | |

All prices in Indian Rupees
The menu prices are Inclusive of GST

■ Vegetarian ■ Non Vegetarian



raintree

RESTAURANTS