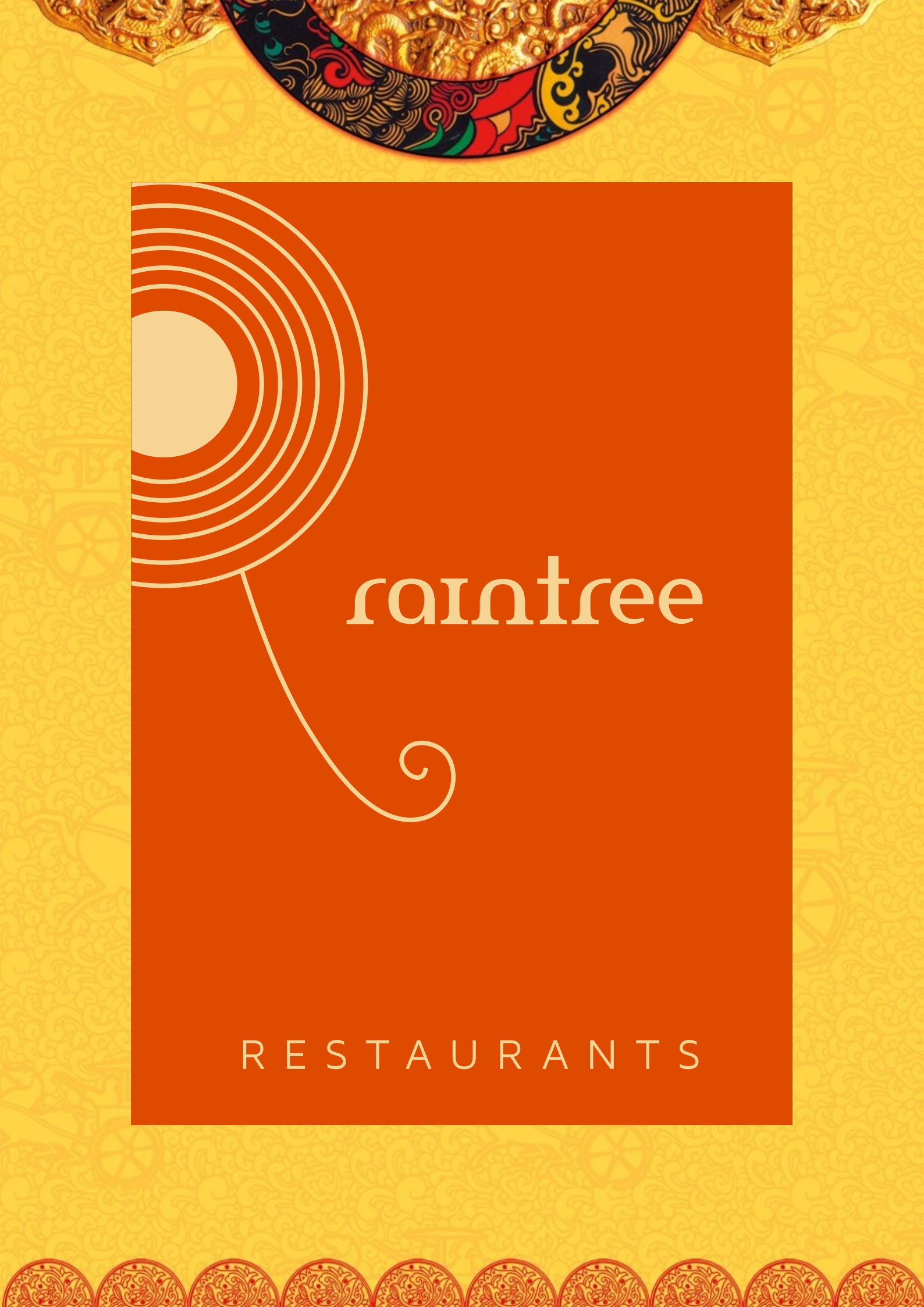




rain tree

RESTAURANTS



BEVERAGES

Aerated drinks <i>Pepsi or 7 Up</i>	90
Packaged drinking water 1000ml	30
Fresh lime - soda or water <i>Choice of sweet, salted or both</i>	125
Lime Mint Cooler <i>Choice of seasonal fresh juice</i>	150
Ice cream smoothie <i>Choice of flavors</i>	175
Butter milk <i>Plain , Salted Or Masala</i>	130
Sweet Lassi	150
Mango Lassi	190
Dates Lassi	190
Virgin mojito	190
Blue curaco mojito	190

All prices in Indian Rupees
The menu prices are inclusive of GST as we are in composition scheme
If you have any allergies to any particular ingredients, kindly bring this to the attention of the serving team
We do not charge any service charge

■ Vegetarian ■ Non Vegetarian





INDIAN CUISINE

- **Paneer Tikka** 315
Cubes of cottage cheese marinated with yogurt and Indian spices cooked in the tandoor
- **Paneer Pepper Fry** 315
Tender pieces of paneer tossed in black pepper masala
- **Paneer Ghee Roast** 320
Paneer marinated overnight and roasted over the pan with aromatic ghee
- **Paneer 65** 315
Traditional South Indian favourite tender morsels of paneer marinated in a spicy Indian batter and deep fried
- **Pineapple paneer tikka** 320
A melange of paneer and pineapple marinated and cooked in the tandoor
- **Cheese balls** 310
Spicy deep fried cheese balls that will melt in your mouth
- **Tandoori babycorn** 310
Marinated babycorn finished in the tandoor
- **Babycorn pepper fry** 290
Babycorn tossed in a black pepper masala
- **Tandoori mushroom** 300
Mushrooms marinated in Indian spices and cooked in the tandoor
- **Koonkuru mulagu** 300
Tender mushrooms mildly cooked in black pepper masala
- **Subz seekh kebab** 290
Minced vegetables skewered and roasted over a tandoori fire
- **Sundari gobhi** 290
Fresh cauliflower marinated with cashew nuts and part grilled in the tandoor
- **Raintree tandoori platter - vegetarian** 450
A combination of our choice vegetarian kebabs on a platter - serves two
- **French Fries** 230
Plain or Peri Peri or Cheese

■ Vegetarian ■ Non Vegetarian





NON VEGETARIAN

- **Ajwaini fish tikka** 470
Sear fish marinated with yogurt and Indian spices cooked in the tandoor
- **Surmai masala** 495
Slices of sear fish fried in a choice of rava or masala fry
- **Tandoori mackrel** 525
Whole mackrel fish marinated and grilled in the tandoor
- **Fish 65** 470
Traditional South Indian favourite, tender morsels of fish marinated in a spicy Indian batter and deep fried
- **Fish in lemon butter** 495
Fillet of sear fish crumb fried and served with lemon butter sauce
- **Fish fingers** 470
Fingers of fish crumb fried and served with tartar sauce
- **Prawn ghee roast** 530
SPrawns marinated over night and roasted in a pan with aromatic ghee
- **Prawns pepper fry** 530
Tender Prawns Mildly Cooked In Black Pepper Masala.
- **Tandoori murgh full** 625
The king of kebabs, traditionally marinated chicken cooked in the tandoor
- **Tandoori murgh half** 395
The king of kebabs, traditionally marinated chicken cooked in the tandoor
- **Murgh malai kebab** 340
Chicken marinated with curd, cheese and spices skewered and grilled in the tandoor
- **Hariyali murgh tikka** 340
Chicken marinated with garden fresh greens and spices and finished in the tandoor
- **Tandoori murgh platter** 760
A combination of murgh kebabs on a platter - serves two

- 
- **Murgh tikka**
All time favorite kebab, tender morsels of chicken marinated in yogurt and spices and cooked in the tandoor

340
 - **Murgh pahadi kebab**
A rustic North Indian kebab - chicken marinated in homestyle spices and finished in the tandoor

340
 - **Murgh cheese garlic kebab**
Morsels of chicken marinated in cheese and garlic and cooked in the tandoor

340
 - **Murgh tangdi kebab**
Drumsticks of chicken marinated in yogurt and spices and cooked in the tandoor

350
 - **Chicken sukka**
Tender morsels of chicken cooked in Mangalore style dry coconut chilly paste

340
 - **Chicken ghee roast**
Chicken marinated over night and roasted over the pan with aromatic ghee

350
 - **Chicken pepper fry**
Tender pieces of chicken cooked in black pepper masala

340
 - **Mutton sukka**
Tender pieces of mutton cooked in Mangalore style dry coconut chilly paste

530
 - **Mutton pepper fry**
Tender pieces of mutton cooked in black pepper masala

530
 - **Mutton ghee roast**
Mutton marinated over night and roasted over the pan with aromatic ghee

550
 - **Mix kebab platter non vegetarian**
An assortment of non-veg starters including fish, prawns, chicken and mutton served with a glass of mojito mocktail

875



SOUPS

■	Sweet corn soup vegetarian <i>Thick soup of American corn and garden fresh vegetables</i>	180
■	Hot & sour vegetarian <i>A fiery thick soup with vegetables</i>	180
■	Manchow vegetarian <i>Spicy thick soup with minced chopped vegetables</i>	180
■	Lemon coriander vegetarian <i>Traditional South Indian favourite, tender morsels of fish marinated in a spicy Indian batter and deep fried</i>	180
■	Clear soup vegetarian <i>Thin soup with vegetables</i>	180
■	Pepper rasam <i>South Indian hot lentil soup</i>	180
■	Tomato shorba <i>North Indian spiced tomato soup</i>	180
■	Cream of tomato <i>A thick and velvety soup with tomatoes</i>	180
■	Cream of mushroom <i>A thick and velvety soup with mushrooms</i>	180
■	Sweet corn soup chicken <i>Thick soup with American corn and chicken</i>	195
■	Hot & sour chicken <i>Spicy thick soup with vegetables and chicken</i>	195
■	Manchow chicken <i>Spicy thick soup with minced chicken and vegetables</i>	195
■	Lemon coriander chicken <i>Thin soup contains chicken with cilantro paste and lime juice</i>	195

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|---|--|-----|
| ■ | Chicken clear soup
<i>Thin soup with chicken</i> | 195 |
| ■ | Chicken meatball soup
<i>Thin soup of chicken dumplings served with spring onion</i> | 195 |
| ■ | Cream of chicken
<i>Spicy thick soup with minced chopped vegetables</i> | 195 |

SALAD

VEGETARIAN

- | | | |
|---|---|-----|
| ■ | Garden fresh green salad
<i>Garden fresh sliced vegetables</i> | 110 |
| ■ | Tossed salad
<i>Cubes of garden fresh vegetables tossed in a lemon dressing</i> | 110 |

NON-VEGETARIAN

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| ■ | Murgh tikka salad
<i>Cubes of chicken tikka tossed with onion, tomatoes and peppers finished with lime juice</i> | 200 |
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INDIAN MAIN COURSE

- | | | |
|---|--|-----|
| ■ | Paneer butter masala
<i>Cubes of cottage cheese cooked in rich smooth makhani gravy</i> | 310 |
| ■ | Palak paneer
<i>Cubes of cottage cheese cooked in a spinach gravy</i> | 310 |
| ■ | Kadhai paneer
<i>Cubes of cottage cheese roasted with kadhai masala</i> | 310 |
| ■ | Shahi paneer
<i>Cubes of paneer cooked in a smooth cashewnut curry and finished with cream</i> | 310 |
| ■ | Paneer tikka lababdar
<i>Cottage cheese cubes cooked in a creamy, mildly tangy and faintly sweet gravy</i> | 310 |
| ■ | Paneer do pyaza
<i>Soft paneer cubes cooked in a semi-dry gravy made with onions, spices and cream</i> | 310 |
| ■ | Mattar paneer
<i>Cubes of paneer cooked with green peas in thick tomato gravy</i> | 310 |
| ■ | Methi malai mutter
<i>Fenugreek, green peas cooked in smooth cashew nut curry and finished with cream</i> | 280 |
| ■ | Baingan tomatar masala
<i>Tomatoes and brinjals cooked in a thick gravy</i> | 280 |
| ■ | Subz kadhai
<i>Garden fresh vegetable tossed with kadhai masala</i> | 280 |
| ■ | Aloo gobi
<i>Potatoes and cauliflower blended together in a spicy dish</i> | 280 |
| ■ | Dhingri mattar hara pyaz
<i>Mushrooms and green peas cooked with spring onions</i> | 280 |
| ■ | Bhindi masala
<i>Lady fingers cooked with spices in a dry preparation</i> | 280 |



■	Aloo jeera <i>Potatoes and cumin tossed in a pan</i>	280
■	Vegetable stew <i>Traditional Kerala style dish of assorted vegetables cooked in coconut milk</i>	280
■	Vegetable jalfrezi <i>Assorted vegetables cooked in a hot thick onion gravy</i>	280
■	Mix vegetable kurma <i>Assorted vegetables cooked in Hyderabadi coconut gravy</i>	280
■	Vegetable chettinadu <i>Flavorful and spicy curry prepared with assorted vegetables, coconut and spices</i>	280
■	Vegetable Kolhapuri <i>A spicy assortment of mix vegetables Kolhapuri style</i>	280
■	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>	225
■	Coorg style kummu curry <i>Coorg style dish of mushrooms in a gravy</i>	280
■	Kuru curry <i>Coorg style dish of butter beans and fresh spices in a gravy</i>	280
■	Mangalore vegetable curry <i>Assorted seasonal vegetables cooked with coconut, chilies and spices Mangalore style</i>	280



NON-VEGETARIAN

- **Mangalore fish curry** 470
Seer fish morsels cooked Mangalore style in a spicy tangy curry
- **Mangalore prawn Curry** 520
Traditional Kerala style dish of assorted vegetables cooked in coconut milk
- **Goan prawn Curry** 520
Prawns simmered in a coconut based curry seasoned with traditional Goan spices
- **Prawn masala** 520
Prawns cooked in a North Indian home style masala
- **Prawn pepper masala** 530
Tender prawns mildly cooked in black pepper masala
- **Murgh handi** 370
Chicken cooked in a medium spicy onion gravy
- **Butter chicken** 370
Boti of tandoori chicken cooked in makhni gravy and finished with cream
- **Murgh tikka lababdar** 370
Tikka of chicken cooked in the tandoor and finished in makhni gravy
- **Murgh methi malai** 370
Chicken and fenugreek cooked in a smooth cashew nut curry and finished with cream
- **Kadhai murgh** 370
Chicken cooked in yellow gravy with whole spices
- **Murgh Mughalai masala** 370
A Lucknawi style chicken preparation with yogurt, spices, nuts and a brown gravy
- **Chettinadu chicken** 370
South Indian spicy chicken delicacy
- **Chicken stew** 370
A traditional Keralite dish of garden fresh vegetables and chicken morsels cooked in coconut milk

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| ■ | Koli curry
<i>A typical South Indian home style chicken curry</i> | 370 |
| ■ | Koli gassi
<i>Traditional Mangalore style chicken curry in a coconut gravy</i> | 370 |
| ■ | Kundapur chicken
<i>A spicy coastal chicken curry from Kundapur in Karnataka</i> | 370 |
| ■ | Chicken pepper masala
<i>A simple homestyle spicy chicken curry made with freshly ground pepper and spices</i> | 370 |
| ■ | Laal maas
<i>Traditional Rajasthani fiery mutton dish cooked with red chillies and spices</i> | 470 |
| ■ | Mutton rogan josh
<i>A traditional Kashmiri mutton dish with a thick gravy of onions and spices</i> | 470 |
| ■ | Mangalore mutton curry
<i>Tender pieces of mutton cooked with spices and coconut Mangalore style</i> | 470 |
| ■ | Mutton saagwala
<i>Tender morsels of mutton cooked with spinach and spices</i> | 470 |





STAPLES

■ Akki roti	50
■ Tandoori roti	60
■ Tandoori butter roti	65
■ Tandoori naan	65
■ Cheese naan	80
■ Tandoori butter naan	70
■ Kulcha	60
■ Butter kulcha	70
■ Tandoori laccha paratha	70
■ Tawa chapathi	40
■ Kerala paratha	60
■ Appam	50
■ Peas pulao <i>Basmati rice cooked with fresh green peas</i>	170
■ Jeera rice <i>Steamed basmati rice tempered with cumin seeds</i>	160
■ Ghee rice <i>Steamed basmati rice tossed with aromatic home made ghee</i>	170
■ Basmathi steam rice <i>Aromatic steamed basmati rice</i>	110
■ Dal khichdi (child portion) <i>Non-spicy easy meal for children</i>	110
■ Dal khichdi <i>Non-spicy easy meal for children</i>	250
■ Vegetable biryani <i>Basmati rice cooked with assorted seasonal fresh vegetable and masala</i>	210

■ Vegetarian ■ Non Vegetarian



■	Prawn biryani	475
	<i>Basmati rice with marinated prawns finshed in dum</i>	
■	Murgh Hyderabad dum biryani	360
	<i>Basmati rice slow cooked with marinated chicken pieces and spices finshed in dum</i>	
■	Tandoori murgh biryani	360
	<i>An aromatic biryani cooked with tandoori chicken</i>	
■	Mutton biryani	420
	<i>Basmati rice with marinated lamb pieces and spices finshed in dum</i>	
■	Curd rice	120
	<i>Steamed rice and hung curd mixed together and tempered</i>	
■	Raitha	90
	<i>Mix of yogurt</i>	



ORIENTAL FARE STARTERS

Vegetarian

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| ■ Golden fried babycorn | 290 |
| <i>Golden fried baby corn served with a sweet and sour garlic sauce</i> | |
| ■ Veg manchurian | 290 |
| <i>Fried vegetable dumplings in a manchurian sauce</i> | |
| ■ Mushroom manchurian | 290 |
| <i>Bottom mushrooms in a manchurian sauce</i> | |
| ■ Baby corn manchurian | 290 |
| <i>Baby corn in a manchurian sauce</i> | |
| ■ Mushroom chilli | 290 |
| <i>Crispy mushroom batter fried tossed in Oriental spices</i> | |
| ■ Paneer chilli | 290 |
| <i>Crispy batter paneer fried tossed in Oriental spices</i> | |
| ■ Baby corn chilli | 290 |
| <i>Crispy batter fried baby corn tossed in spicy Oriental spices</i> | |
| ■ Crispy chilli potato | 290 |
| <i>Potatoes tossed with chillies and garlic sauce</i> | |
| ■ Salt & pepper veg | 290 |
| <i>Garden fresh vegetables and chillis tossed in a wok with Chinese seasonings</i> | |
| ■ Salt & pepper mushroom | 290 |
| <i>Mushrooms and chillis tossed in a wok with Chinese seasonings</i> | |
| ■ Salt & pepper babycorn | 290 |
| <i>Baby corn and chillis tossed in a wok with Chinese seasonings</i> | |



Non - Vegetarian

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|---|---|-----|
| ■ | Golden fried prawn
<i>Golden batter fried prawns served with a sweet and sour garlic sauce</i> | 520 |
| ■ | Prawn manchurian
<i>Succulent prawns tossed in a manchurian sauce</i> | 520 |
| ■ | Prawn chilli
<i>Batter fried prawns tossed in Oriental spices</i> | 520 |
| ■ | Salt & pepper prawn
<i>Prawns tossed with chilli oil and Chinese seasonings</i> | 520 |
| ■ | Dragon fish
<i>Fish morsels in a dragon style</i> | 460 |
| ■ | Fish chilli
<i>Crispy batter fried fish tossed in Oriental spices</i> | 460 |
| ■ | Golden fried chicken
<i>Batter fried golden brown chicken served with sweet and sour garlic sauce</i> | 340 |
| ■ | Chicken chilli
<i>Batter fried chicken tossed in Oriental spices</i> | 340 |
| ■ | Crispy chilli chicken
<i>Your choice tossed with chillies and garlic sauce</i> | 340 |
| ■ | Salt & pepper chicken
<i>Chicken tossed with chilli oil and Chinese seasonings</i> | 340 |
| ■ | Hunan chicken
<i>Sliced Chicken cooked in Exotic Chinese bean sauce and honey</i> | 340 |
| ■ | Crumb fried chicken
<i>Oriental preparation of chicken tossed in the wok</i> | 340 |
| ■ | Chicken lollipop
<i>Crispy fried chicken winglets</i> | 340 |
| ■ | Honey sesame wings
<i>Chicken winglets fried in hot oil with sesame seeds and honey glaze</i> | 340 |
| ■ | Garlic chicken
<i>Diced chicken cooked with garlic sauce</i> | 340 |
| ■ | Dragon chicken
<i>Diced chicken dragon style</i> | 340 |

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

■ Vegetarian ■ Non Vegetarian





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*

Price options	Vegetable	225
	Egg	260
	Prawn	390
	Chicken	325
	Mixed	400

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>	

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