



Purple Room – Food Menu

APPETITE

MEDITERRANEAN SALAD **250**
EXOTIC VEGETABLE SALAD IN VINAIGRETTE DRESSING TO TICKLE YOUR APPETITE

GREEN SALAD **280**
*CUBED OF TOMATO, CUCUMBER, BELL PEPPER, ONION WITH FETA CHEESE
& OLIVES TYPICALLY SEASONED WITH SALT OREGANO AND DRESSED WITH OLIVE OIL*

ASIAN CHICKEN SALAD **250**
BED OF LETTUCE WITH GRILLED CHICKEN IN THAI DRESSING

MINI BITES

MASALA PEANUT 210

MASALA PAPAD 210

FRENCH FRIES 250

ALL TIME PICK – UP

PANCO POTATO CROQUETTES **310**
*POTATO MASHED WITH VEGETABLE & CREAM, ROLLED IN PANCO CRUMB
& DEEP FRIED*

CHEESY NACHOS **310**
*MAIZE FLOUR BATTER ROLLED, FLATTENED TOPPED WITH VEGETABLE &
CHEESE AND GRATINATED*

NUTS PAKODA **310**
*BROKEN CASHEW & ALMOND FLAKES DEEP FRIED IN BESAN FLOUR BATTER WITH
SOUTH INDIAN FLAVORS'*

FISH FINGER **440**
*BASA FISH MARINATED IN JERK SPICES, DUSTED IN FLOUR
AND DEEP FRIED*

MALLI KOZHI VARUVAL **440**
*CHICKEN LEG BONELESS MARINATED IN CORIANDER &
SOUTH INDIAN SPICES AND DEEP FRIED*

ELLU MEEN FRY	500
<i>PARLA FISH MARINATED IN SPICY MASALA & TOPPED WITH WHITE SESAME SEED AND SHALLOW FRIED</i>	
MUTTON SUKKA	500
<i>MUTTON COOKED WITH CHEF'S SPECIAL MASALA & COCONUT OIL IN KARAUKUDI STYLE</i>	
KARUVEPILAI YEAR VARUVAL	880
<i>TIGER PRAWNS MARINATED IN CURRY LEAVES & SOUTH INDIAN SPICES AND COOKED IN CHETTINADU MASALA</i>	
PAN ASIAN & CLAY POT	
SHANGAI FRIED MUSHROOM	380
<i>SHANGAI STYLE MUSHROOM COOKED IN SPICY CHILI SAUCE</i>	
MANGOLIAN CAULIFLOWER	380
<i>CRISPY CAULIFLOWER COOKED IN SOYA, CHILI AND PEPPERS</i>	
VEGETABLE TIKKI	380
<i>MASHED VEGETABLE COOKED IN INDIAN TANDOOR SPICES AND TAWA FRIED</i>	
MIRCHY PANEER TIKKA	440
<i>PANEER MARINATED IN TANDOORI MASALA & LIME PICKLE AND COOKED IN CLAY OVEN</i>	
KUNG PAO CHICKEN	440
<i>CHICKEN TOSSED IN CASHEW AND DRY CHILI</i>	
PHUKET FISH	500
<i>BASA FISH BATTER FRIED & TOSSED IN CHILI SAUCE IN PHUKET STYLE</i>	
MIRCHY MURGH TIKKA	440
<i>CHICKEN BONELESS LEG MARINATED WITH CREAM, KASHMIRI YOGHURT, CHILI POWDER, RED CHILI PASTE & TANDOORI SPICES AND COOKED IN A CLAY POT</i>	
AMRITSAR MACHI TIKKA	500
<i>PARLA FISH MARINATED WITH GREEN CHILI PASTE, CORIANDER, MINT PASTE & TANDOOR SPICES AND COOKED IN A CLAY POT</i>	
TANDOORI POMFRET	750
<i>WHOLE POMFRET MARINATED WITH CORIANDER, MINT, GREEN CHILI PASTE & TANDOORI SPICES AND COOKED IN CLAY POT</i>	

TANDOORI JHINGA **880**
*TIGER PRAWNS MARINATED WITH SPICY TANDOORI MASALA
AND COOKED IN A CLAY POT*

SANDWICHES

VEGETABLE CHEESE SANDWICH **250**
SLICES OF BREAD STUFFED WITH TOMATO, CUCUMBER AND CHEESE

ELEGANT DANCING SANDWICH **280**
*BAGUETTE LAYERED WITH GRILLED VEGETABLES,
SPICY FRENCH FRIES IN COCKTAIL DRESSING AND CHEESE*

MEXICAN HOT DOG SANDWICH **310**
*BREAD LOAF STUFFED WITH GRILLED CHICKEN SAUSAGES,
GRILLED ONION, GHERKINS AND MUSTARD SAUCE*

CLARION CLUB SANDWICH **340**
*SLICES OF BREAD STUFFED WITH GRILLED
CHICKEN PEPPERONI & FRIED EGG*

BURGER

VEGETABLE TIKKI BURGER **250**
*BURGER DUN STUFFED WITH SPICY VEGETABLE CHEESE PATTIE AND
TOPPED WITH GRILLED ONIONS*

CORN & CHEESE BURGER **280**
*BURGER BUN STUFFED WITH SPICY CORN
POTATO SLICED CHEESE AND TOPPED WITH GRILLED ONIONS*

COUNTRY ROASTED CHICKEN BURGER **320**
*BURGER BUN STUFFED WITH SPICED MARINATED
GRILLED CHICKEN BREAST CHEESE AND FRIED EGG*

PUERTO RICO BURGER **410**
*BURGER BUN STUFFED WITH SPICY LAMB SCALOPPINI, CHEESE
AND TOPPED WITH GHERKINS & JALEPHINO CHILI*

*TIMING OF TANDOORI & PAN ASIAN DISHES
(FROM 12 NOON - 3 P.M & 7:00 PM - 11 PM)*