



LAYER 3

RESTAURANT & CAFE



M E N U



SOUP

01



01 **Hot & Sour Veg** **540**

Fresh mixed vegetables simmered in a tangy broth with a pleasant chili kick.

02 **Sweet Corn Veg** **490**

Fresh mixed vegetables and sweet corn cooked in a smooth, mild broth for a light and comforting taste.

03 **Sweet Corn Chicken** **590**

Tender chicken and sweet corn cooked in a smooth, mild broth for a light and comforting taste.

04 **Hot & Sour Chicken** **640**

Tender chicken and fresh vegetables simmered in a tangy broth with a pleasant chili kick.

05 **Hot & Sour Seafood** **740**

Fresh mixed seafood and vegetables simmered in a tangy broth with a pleasant chili kick.

06 **Hot & Sour Mutton** **790**

Tender mutton and fresh vegetables simmered in a tangy broth with a pleasant chili kick.

07 **Crab Soup** **740**

Tender crab in a warm, rich seafood broth garnished with fresh scallions and pepper.

08 **Jaffna Kool (3 Persons)** **4440**

A traditional rich seafood broth packed with crab, prawns, cuttlefish, and fish, thickened with Palmyra root flour and spices—portioned for 3 people.



STARTERS

02



01 **Onion Pakoda** 780

Golden, crunchy onion fritters seasoned with carom seeds, ginger, and aromatic Indian spices.

02 **Onion Rings** 680

Golden, crunchy onion rings lightly seasoned and cooked till sweet and tender on the inside.

03 **French Fries** 840

Golden, crispy potato fries, lightly salted and cooked to perfection.

04 **Cashew Fry** 1280

Crispy, butter-toasted cashews seasoned with crushed black pepper and toasted curry leaves.

05 **paneer 65** 1280

Golden-fried paneer coated in a bold South Indian spice mix, garlic, and fried curry leaves.

06 **Mushroom 65** 1180

Crispy, spiced mushroom bites tossed with fiery red chilies, garlic, and fresh curry leaves.



STARTERS

03



01 Boiled Egg 140

Fresh eggs boiled to a soft or firm texture, lightly seasoned with salt and pepper.

02 bull's Eye 240

A fresh egg fried sunny-side up with a soft, lightly seasoned with salt and pepper.

03 Plain Omelette 380

Fluffy eggs seasoned lightly with salt and pepper, cooked to golden perfection.

04 Masala Omelette 480

Fluffy eggs cooked with chopped onions, green chilies, and fresh herbs with warm Indian spices.

05 Cheese Omelette 640

Fluffy eggs cooked to perfection and filled with melted, gooey cheese for a rich and cozy taste.

06 Chicken Omelette 840

Fluffy eggs stuffed with spiced shredded chicken, onions, and fresh coriander.



STARTERS

04



01 **Chicken Fry (Jaffna Style)** **1180**

Chicken bites tossed in roasted Jaffna spices, black pepper, and crisp curry leaves.

02 **Gripsy Fried Chicken** **1240**

Golden-fried chicken coated in a crunchy spiced batter, juicy on the inside.

03 **Chicken 65** **1280**

Crispy boneless chicken tossed with red chilies, mustard seeds, and fresh curry leaves.

04 **Chicken Sasusage** **980**

Juicy chicken sausages grilled golden and finished with fine herbs and sea salt.

05 **Mutton Fry** **1840**

Slow-cooked mutton fried crisp in a bold, aromatic blend of chili, fennel, and garlic.

01 **Prawns Fry** **1780**

Plump prawns pan-fried in a spiced pepper rub with caramelized onions.

02 **Prawns 65** **1480**

Plump prawns fried golden-crisp in a bold South Indian red chili glaze.

03 **Gripsy Fried Prawns** **1480**

Crispy, golden-fried prawns served with a pinch of sea salt and pepper.

04 **Cuttlefish Fry** **1780**

Crispy, spice-crust cuttlefish tossed with caramelized onions and green chilies.



BRIYANI

05



01 **Panner Briyani** **1100**

A aromatic basmati rice cooked with soft paneer, herbs, and warm spices.

02 **Egg Briyani** **940**

Aromatic basmati rice cooked with boiled eggs, fresh herbs, and warm spices.

03 **Chicken Briyani** **1180**

Aromatic basmati rice cooked with tender chicken, fresh herbs, and warm spices.

04 **Chicken 65 Briyani** **1280**

Aromatic basmati rice layered with crispy, spiced Chicken 65 and fresh herbs.

05 **Chicken Tikka Briyani** **1380**

Aromatic basmati rice layered with smoky grilled chicken tikka and warm spices.

06 **Mutton Briyani** **1580**

Aromatic basmati rice cooked with tender mutton pieces, fresh herbs, and rich spices.

07 **Prawns Briyani** **1580**

Aromatic basmati rice cooked with juicy prawns, fresh herbs, and warm spices.



CHINESE RICE

06



01 **Veg Fried Rice** **780**

Wok-tossed basmati rice with crunchy fresh vegetables and light seasonings

02 **Paneer Fried Rice** **980**

Wok-tossed basmati rice with golden paneer cubes, crisp vegetables, and subtle spices.

03 **Mushroom Fried Rice** **980**

Fragrant wok-tossed rice with earthy mushrooms, crisp vegetables, and subtle spices.

04 **Egg Fried Rice** **860**

Wok-tossed basmati rice with fluffy scrambled eggs, crisp vegetables, and light seasonings.

05 **Chicken Fried Rice** **980**

Wok-tossed basmati rice with tender chicken, fresh vegetables, and light seasonings.

06 **Mutton Fried Rice** **1440**

Wok-tossed basmati rice with tender mutton pieces, crisp vegetables, and light seasonings.

07 **Seafood Fried Rice** **1240**

Wok-tossed basmati rice with mixed fresh seafood, crisp vegetables, and light seasonings.

08 **Mixed Fried Rice** **1340**

Wok-tossed basmati rice with chicken, mutton, prawns, eggs, and crisp vegetables.

06 **Singapore Prawns Fried Rice** **1240**

Wok-tossed basmati rice with juicy prawns, vibrant vegetables, and a mild Curry-spiced kick.

06 **Singapore Prawns Fried Rice** **1540**

Fluffy, curry-spiced rice stir-fried over high heat with plump prawns, scrambled egg, and scallions.



CHINESE RICE

07



01 Chicken Nasi Goreng 1240

Smoky wok-fried rice with tender chicken, kecap manis, sambal chili, and a runny sunny-side egg.

02 Mutton Nasi Goreng 1580

Smoky wok-fried rice with juicy spiced mutton, kecap manis, chili, and a runny sunny-side egg.

03 Seafood Nasi Goreng 1440

Smoky wok-fried rice with fresh mixed seafood, kecap manis, chili, and a runny sunny-side egg.

03 Mixed Nasi Goreng 1540

Smoky wok-fried rice with chicken, fresh seafood, kecap manis, chili paste, and a runny sunny-side egg.

04 Chicken Sechezwan Rice 1240

Wok-tossed rice with tender chicken, crunchy peppers, and bold, spicy Szechuan sauce.

05 Mutton Schezwan Rice 1580

Wok-tossed rice with tender mutton, crisp peppers, and a bold, fiery Szechuan sauce.

06 Seafood Schezwan 1440

Fluffy rice stir-fried over high heat with tender meats, fresh seafood, garlic, and scallions.

06 Mixed Schezwan Rice 1540

Fluffy stir-fried rice loaded with tender meats, fresh seafood, scrambled egg, and spicy red chili garlic paste.

07 Seafood Schezwan 1440

Fluffy rice stir-fried over high heat with tender meats, fresh seafood, garlic, and scallions.

08 Mixed Schezwan Rice 1540

Fluffy stir-fried rice loaded with tender meats, fresh seafood, scrambled egg, and spicy red chili garlic paste.



Rotti Kottu

08



01 Veg kottu 780

Chopped flatbread stir-fried with fresh mixed vegetables, onions, and flavorful house spices.

02 Paneer Kottu 980

Chopped flatbread stir-fried with soft paneer cubes, fresh mixed vegetables, and flavorful house spices.

03 Egg Kottu 860

Chopped flatbread stir-fried with scrambled eggs, fresh mixed vegetables, and flavorful house spices.

04 Chicken Kottu 980

Chopped flatbread stir-fried with tender chicken, scrambled eggs, fresh mixed vegetables, and flavorful house spices.

05 Mutton Kottu 1440

Chopped flatbread stir-fried with tender mutton, scrambled eggs, fresh mixed vegetables, and flavorful house spices.

04 Seafood Kottu 1240

Chopped flatbread stir-fried with mixed fresh seafood, scrambled eggs, fresh vegetables, and flavorful house spices.

05 Mixed Kottu 1340

Chopped flatbread stir-fried with tender chicken, mutton, prawns, scrambled eggs, and flavorful house spices.

06 Chicken kottu paratha 1280

Shredded parotta stir-fried with succulent chicken, spices, and eggs. A street-food favorite.

07 Mutton kottu paratha 1680

Shredded parotta stir-fried with tender mutton, bold spices, and eggs. Rich and satisfying.





NOODLES



09

01 Veg Noodles 780

Stir-fried noodles with fresh crisp vegetables and subtle house spices.

02 Paneer Noodles 980

Stir-fried noodles with soft paneer cubes, fresh crisp vegetables, and subtle house spices.

03 Mushroom Noodles 980

Wok-tossed noodles stirred with earthy mushrooms, crisp vegetables, and savory spices.

04 Egg Noodles 860

Stir-fried noodles with scrambled eggs, fresh crisp vegetables, and subtle house spices.

05 Chicken Noodles 980

Stir-fried noodles with tender chicken, scrambled eggs, fresh crisp vegetables, and subtle house spices.

06 Mutton Noodles 1440

Stir-fried noodles with tender Mutton, scrambled eggs, fresh crisp vegetables, and subtle house spices.

07 Seafood Noodles 1240

Stir-fried noodles with tender Seafood, scrambled eggs, fresh crisp vegetables, and subtle house spices.

08 Mix Noodles 1340

Stir-fried noodles with tender chicken, mutton, prawns, scrambled eggs, and subtle house spices.

09 Dragon Chicken Noodles 1280

Stir-fried noodles tossed with spicy dragon chicken, scrambled eggs, fresh vegetables, and chili house spices.



PAROTTA / NAAN

10



01 Parotta 140

Flaky, layered flatbread grilled golden-brown and served warm.

02 Nool Parotta 180

Stringy, layered flatbread handcrafted into delicate threads, grilled golden-brown and served warm.

03 Bun Parotta 180

Fluffy, thick layered flatbread crafted into a soft bun shape, grilled golden-brown and served warm.

04 Plain Naan 380

Soft, pillowy oven-baked flatbread baked to perfection and served warm.

05 Butter Naan 440

Soft, pillowy oven-baked flatbread brushed with rich, melted butter and served warm.

06 Garlic Naan 480

Soft, pillowy oven-baked flatbread infused with fragrant minced garlic, brushed with butter, and served warm.



PITTU

11



01 Pittu x Brinjal Curry 180

Soft, steamed rice-and-coconut pittu paired with a rich, aromatic paneer curry.

02 Pittu x Mango 980

Soft, steamed rice-and-coconut pittu paired with a rich, spiced sweet-and-tangy mango curry.

03 Pittu x Chicken Curry 1380

Soft, steamed rice-and-coconut pittu paired with a rich, slow-simmered spiced chicken curry.

04 Pittu x Prawns Curry 1880

Soft, pillowy oven-baked flatbread baked to perfection and served warm.

05 Pittu x Mutton Curry 1980

Soft, steamed rice-and-coconut pittu paired with a rich, slow-simmered spiced mutton curry.

06 Pittu x Cuttlefish Curry 1880

Soft, steamed rice-and-coconut pittu paired with a rich, spiced cuttlefish curry.



INDIAN STYLE CURRY

12

01 Panner chettinad 1380

Soft paneer cubes simmered in a rich, fiery Chettinad gravy infused with freshly roasted spices.

02 Panner Butter masala 1380

Soft paneer cubes simmered in a creamy, velvety tomato gravy finished with rich butter and aromatic spices.

03 panner tikka masala 1590

Char-grilled marinated paneer cubes simmered in a rich, smoky tomato-onion gravy with house spices.

04 kadai Panner 1380

Soft paneer cubes tossed with crisp bell peppers and onions in a robust, freshly ground spice gravy.

04 Mushroom Masala 1380

Tender mushrooms simmered in a rich, fragrant onion-tomato gravy with aromatic spices.

05 Veg Kuruma 1180

Assorted garden vegetables simmered in a rich, fragrant coconut and spice gravy.



INDIAN STYLE CURRY

13



01 Chicken Chukka 1380

Tender chicken pieces dry-roasted with caramelized onions, curry leaves, and freshly ground southern spices.

02 Chicken Sinthamani 1380

Tender chicken dry-cooked with fiery sun-dried red chillies, shallots, and aromatic curry leaves.

03 Chicken Pepper Fry 1280

Tender chicken pieces tossed in a fiery blend of crushed black pepper, caramelized onions, and fresh curry leaves.

04 Chicken Pallipalayam 1380

Succulent chicken sautéed with crisp coconut slivers, shallots, and fiery red chillies.

05 Chicken Chettinad 1380

Tender chicken simmered in a bold, aromatic Chettinad gravy infused with freshly roasted spices.

06 Butter Chicken Masala 1380

Tender chicken pieces simmered in a velvety, butter-infused tomato gravy finished with aromatic spices.



07 Chicken Tika Masala 1380

Char-grilled marinated chicken pieces simmered in a rich, smoky tomato-onion gravy.

08 Kadai Chicken 1380

Tender chicken pieces tossed with crisp bell peppers and onions in a robust, freshly ground spice gravy.



INDIAN STYLE CURRY

13



01 Mutton Chukka 1980

Tender mutton pieces dry-roasted with caramelized shallots, fresh curry leaves, and freshly ground southern spices.

02 Mutton Kadai 1980

Succulent mutton pieces tossed with crisp bell peppers and onions in a robust, freshly ground spice gravy.

03 Mutton Pepper Fry 1890

Succulent mutton tossed in a fiery blend of freshly crushed black pepper, caramelized shallots, and aromatic curry leaves.

04 Mutton chettinad 1980

Succulent mutton pieces slow-cooked in a rich, deeply aromatic Chettinad gravy crafted with freshly roasted spices.

05 Prawns Chukka 1580

Juicy prawns dry-roasted with shallots, curry leaves, and bold spices.

06 Prawns Pepper Fry 1480

Juicy prawns tossed with crushed black pepper, shallots, and fresh curry leaves.

07 Prawn masala 1680

Juicy prawns simmered in a rich, aromatic tomato-onion spice gravy.

09 Crab masala curry 1780

Fresh crab simmered in a rich, fiery southern-spiced curry.



JAFFNA STYLE CURRY

14



01 Chicken Curry 980

Tender chicken simmered in a traditional, highly spiced home-style gravy.

02 Mutton Curry 1890

Succulent mutton slow-simmered in a rich, traditional home-style spice gravy.

03 Crab Curry 1790

Fresh crab simmered in a rich, traditional home-style spice gravy.

04 Prawn Curry 1790

Juicy prawns simmered in a rich, traditional home-style spice gravy.

05 Cuttlefish Curry 1690

Tender cuttlefish simmered in a rich, traditional home-style spice gravy.



TANDOORI MENU

15



01 **Panneer tikka** **1180**

Marinated paneer cubes grilled to perfection with smoky spices and fragrant herbs.

02 **Tandoori chicken**

Classic spiced chicken marinated in yogurt and herbs, roasted to smoky perfection.

Quator **1180**

Half **1780**

Full **3480**

03 **Chicken tikka** **1180**

Tender spiced chicken pieces marinated in yogurt, roasted to smoky perfection.

04 **Chicken pepper tikka** **1480**

Tender chicken marinated in yogurt and crushed black pepper, roasted to smoky perfection.

05 **Prawn tikka** **1980**

Succulent prawns marinated in yogurt and aromatic spices, roasted to smoky perfection.

BEVERAGES

16

- | | | |
|----|---------------------|-----|
| 01 | WATER BOTTLE
1L | 140 |
| 02 | PEPSI /7UP
400ml | 240 |
| 03 | PEPSI /7UP
1L | 380 |

DESSERTS

- | | | |
|----|--|-----|
| 01 | Ice Cream
(Vanilla/Strawberry / Chocolate) | 480 |
| 02 | Ice Cream With Nuts | 580 |
| 03 | Fruit Salad | 480 |
| 04 | Fruit Salad With Ice Cream | 580 |
| 05 | Brownie | 380 |
| 05 | Brownie with Ice Cream | 580 |

