



# HOTEL RUDRA REGENCY

The luxury awaits you

*Flavoresca*  
*a multi cuisine restaurant*



*Menu*

## BREAKFAST MENU

(served from 8:00AM to 10:00AM)

### THE FLAVORESCA BREAKFAST

Selection of fresh seasonal juice or sliced fruit platter, selection of morning bakeries, selection of cereals, two farm fresh eggs  
selection of breakfast beverages



350/-

### INDIAN BREAKFAST

Selection of fresh seasonal juice or sliced fruit platter, selection of any one parathas- plain, potato or cottage cheese served with yoghurt, poori with bhaji or chole, idli, dosa served with sambar and coconut chutney and selection of breakfast beverages



350/-

### CONTINENTAL BREAKFAST

Selection of fresh seasonal juice or sliced fruit platter, selection of morning bakeries and selection of breakfast beverages



300/-

### SELECTION OF CEREALS

Choose one - corn flakes, wheat flakes, choces, oatmeal served with hot or cold milk



200/-

### UTTAPAM PLAIN OR MASALA

Served with sambar and coconut chutney



200/-

### IDLI/DOSA

Served with sambar and coconut chutney



200/-

### POORI WITH POTATO BHAJI OR CHOLE

#### PARATHAS

Plain, Potato or cottage cheese served with yoghurt and pickle



200/-



250/-

### NATURAL YOGHURT



75/-

### SLICED FRESH FRUITS



150/-

### BREAKFAST BEVERAGES

Horlicks, Bournvita, Hot chocolate, juices, lassi



125/-

## SOUP

### CREAMY TOMATO

Blend of roasted roam tomatoes with rice whipping cream



80/-

### CREAMY MUSHROOM

Blend of roasted roam mushroom with rice whipping cream



125/-

### TOMATO DHANIYA SHORBA

Blend of roasted roam tomatoes, dhaniya with butter



125/-

### HOT AND SOUR (L&D)

Choice of vegetable or chicken (spicy)



80/115/-

### CHICKEN SWEET CORN SOUP (L&D)

Cream of Sweet corn with chicken (Salt & Sweet) Veg.



80/105/-

### MURGA SHORBA LAHSOONI

Garlic flavoured Chicken soup



150/-

### MANCHOW SOUP

Choice of vegetable or chicken



90/115/-



Vegetarian Non Vegetarian Healthy Option Chef's Special  
 AD- (All Day Menu) L&D- Lunch (1230- 1500hrs) & Dinner (1900-2300 hrs)  
 All applicable taxes shall be charged extra  
 Kindly let us know about your food allergies



# SALADS (AD)

|  |     |       |
|--|-----|-------|
| <b>MIX GREEN SALAD</b><br>Exotic vegetable salad with greens                                       | 🟢❤️ | 90/-  |
| <b>NUTTY CUCUMBER</b><br>Exotic cucumber, peanut with lemon & chilly                               | 🟢❤️ | 150/- |
| <b>LACHHA ONION WITH LEMON</b>   | 🟢   | 80/-  |
| <b>HEALTHY STEAM VEGETABLES</b><br>Exotic vegetable, sweet corn, mushroom with black pepper & salt | 🟢❤️ | 180/- |
| <b>SPROUTS &amp; NUTS</b><br>Exotic vegetable, sweet corn, mushroom with black pepper & salt       | 🟢❤️ | 150/- |
| <b>TANDOORI CHICKEN SALAD</b><br>Indian speciality of chicken, capsicum, onions and tomatoes       | 🔴   | 200/- |

# ACROSS THE INDIA



|   |   |        |
|---|---|--------|
| <b>CHOICE OF ALOO</b><br>Allo matar, aloo jeera, aloo bhujia.   | 🟢 | ₹150/- |
| <b>ALOO DUM KASHMIRI</b><br>Potato whole boiled in the water, stuffed paneer, khoYa coconut, aloo or fried papad crunch with indian gravy, sweet and salty flavour. | 🟢 | ₹250/- |
| <b>SEASONAL VEG.</b><br>Gobhi, Parwal, ladyfinger etc.  | 🟢 | ₹185/- |
| <b>VEG. KOFTA</b><br>Exotic veggies chopped and marinated in Indian spicy masala, ball shape and deep fried with Indian curry.                                      | 🟢 | ₹225/- |
| <b>DILKHUSH MALAI KOFTA</b><br>Coconut and Khoya stuffed kofta with rich flavoursome sweet curry.   | 🟢 | ₹370/- |
| <b>SELECTION OF DAL</b><br>Yellow dal tadka, plain dal, dal makhni  | 🟢 | ₹200/- |
| <b>MUSHROOM BUTTER MASALA</b><br>Mushroom cut fried and marinated in indian masala and cooked in butter tomato gravy with butter and cashew nuts.                   | 🟢 | ₹310/- |



|  |     |        |
|--|-----|--------|
| <b>MUSHROOM KADHAI</b><br>Mushroom cooked in your style.   | 🟢   | ₹280/- |
| <b>PANEER KOLIWARA</b><br>Paneer Cube marinated in besan, corn flour, ajwain and Indian spicy masala this food is half Indian and half Chinese very tasty.       | 🟢   | ₹325/- |
| <b>PALAK PANEER</b><br>Fresh Palak boll, paneer cube cut fried toasted with garlic paste and Indian gravy or masala.   | 👨🍳🟢 | ₹250/- |
| <b>SHAHI PANEER</b><br>Star cutting paneer cooked in buttery tomato gravy with cashew nuts Flavour is sweet.   | 🟢   | ₹340/- |
| <b>PANEER KADHAI</b><br>Paneer cube cooked with capsicum & whole corlander or dry red chilly   | 🟢   | ₹310/- |
| <b>PANEER BUTTER MASALA</b><br>Paneer Cube fried and cooked in butter tomato gravy and Indian masala with spicy sweet and salted flavour (butter or rice cream.) | 🟢   | ₹300/- |

🟢 Vegetarian 🔴 Non Vegetarian ❤️ Healthy Option 👨🍳 Chef's Special  
 AD- (All Day Menu) L&D- Lunch (1230- 1500hrs) & Dinner (1900-2300 hrs)  
 All applicable taxes shall be charged extra  
 Kindly let us know about your food allergies



### PANEER DO PYAZA

Star cut paneer and two styles of onion cooked Indian masala gravy spicy flavoursome dish.



₹300/-

### MUTTER PANEER

paneer Cubes fried marinated in Indian masala, cooked In onion tomato gravy with matar.



₹250/-

### GOBHI ACHARI

Cumin tempered cauliflower fleralmopped in onion tomato masala flavored with pickle.



₹200/-

### BHINDI TIL WALI

Fresh ladyfinger cooked with two styles of onion Indian masala with white sesame seeds.



₹ 200/-

### VEG. MIXED JALFREZI

Assorted exotic, vegetable cooked with our chef special gravy.



₹225/-

### CHICKEN DEHATI

Chicken cooked with whole garam masala and traditional Indian gravy or thick gravy.



₹300/-

### CHICKEN TIKKA MASALA

Succulent boneless chicken cooked in rich tomato gravy. Finished with cream and butter.



₹375/-

### PARIWARIK CHICKEN

Slice onion, g.chilly, garam masala, marinated chicken cooked in onion gravi (Thin gravy)



₹450/-

### CHICKEN DO PYAZA

Chicken pieces cooked with two types of Indian gravy.



₹320/-

### CHICKEN BUTTER MASALA

Chicken cooked with creamy fenugreek flavoured tomato gravy.



₹350/-

### CHAMPARAN CHICKEN (H/F)



₹320/580/-

### MURG DILKHUSH MUSALLAM

Top Secret recipe of our chef.



₹850/-

### CHICKEN KOLIWARA

Chicken boneless cube marinated in traditional indian spices & cooked in onion gravy half indian-half chinese dish.



₹320/-

### MUTTON ROGAN JOSH

Meat Cooked in onion, tomato and five spices, Indian Masala spicy flavour.



₹350/-

### MUTTON KADHAI

Mutton cooked in your styles



₹375/-

### MUTTON CHAMPARAN (H/F)

₹380/750/-



## CHOICE OF BREADS

### PHULKA

Cooked in tawa.



₹35/-

### TANDOORI ROTI



₹30/-

### NAAN TANDOORI



₹60/-

### GARLIC NAAN



₹75/-

### MISSI ROTI

Made from besan, corn, aata, marinated in Indian Masala and baked in tandoor



₹65/-

### STUFFED NAAN

stuffed with veg & paneer, aata bread cooked in tandoor



₹90/-

### LACHHA PARATHA

wheat flat breads made with a simple unleavened dough and cooked in tandoor



₹65/-

### MUGLAI PARATHA

Exotic veggies, chopped paneer, keema boneless chicken stuffed in Indian bread and served with pudina chutney/dhaniya chutney, grated cheese.



₹150/200/-



■ Vegetarian ■ Non Vegetarian ♥ Healthy Option 👨‍🍳 Chef's Special  
 AD- (All Day Menu) L&D- Lunch (1230- 1500hrs) & Dinner (1900-2300 hrs)  
 All applicable taxes shall be charged extra  
 Kindly let us know about your food allergies



## ROUND 'O' CLOCK

### KATHI ROLL

Skewer-roasted veggies/chicken wrapped in a paratha bread

### VEG. SANDWICH

Bread sandwich with fresh veggies & mayonnaise

### CHICKEN SANDWICH

with fresh chicken sauted in indian spices and mayonnaise

### DAL KHICHDI

Made from toordal, rice or veggies chop for cooking with tadka

### LEMON RICE

Made from exotic veggie/chicken boneless seasoned with curry pata, rai lemon juice & rice

### FRESH LIME SODA OR WATER

Freshly squeezed lime as per your taste

### SELECTION OF SHAKE

Vanilla, strawberry, chocolate mango, banana and oreo.

### SWEET DESHI LASSI

### BUTTER MILK

### SELECTION OF REFRESHED MOCKTAILS

Virgin mojito, pinklady, virgin, sunset, mint julep, ice-TEA

### COLD COFFEE



100/125/-



₹150/-



₹200/-



₹200/-



₹150/-

₹80/-

₹150/-

₹100/-

₹65/-

₹100/-

₹100/-

## CHOICE OF RAITA AND PAPAD

|               |        |
|---------------|--------|
| BOONDI RAITA  | ₹100/- |
| FRUIT RAITA   | ₹150/- |
| PLAIN CURD    | ₹80/-  |
| VEG. RAITA    | ₹100/- |
| ROASTED PAPAD | ₹40/-  |
| MASALA PAPAD  | ₹75/-  |
| FRIED PAPAD   | ₹60/-  |



## Dessert

### OREO ICE-CREAM

Ice-cream ball of marinated oreo & chocolate sauce.

₹150/-

### FRUIT ICE-CREAM

Sliced fruits with ice-cream and fresh cream

₹200/-

### SHAHI TUKDA

A Hyderabadi popular rich sweet recipe made with bread milk nuts and khoya.

₹200/-

### HOT GULAB JAMUN

₹100/-

### HOT GULAB JAMUN WITH ICE-CREAM

₹150/-

### CHOICE OF ICE-CREAM

Vanilla/chocolate/Butterscotch

₹125/-

### KALA JAMUN (01piece)

₹80/-



■ Vegetarian ■ Non Vegetarian ♥ Healthy Option 👨‍🍳 Chef's Special  
 AD- (All Day Menu) L&D- Lunch (1230- 1500hrs) & Dinner (1900-2300 hrs)  
 All applicable taxes shall be charged extra  
 Kindly let us know about your food allergies



# FROM PADDY FILED

- STEAMED RICE** 🟢 ₹135/-  
Steamed long grain basmati rice
- JEERA RICE** 🟢 ₹160/-  
Rice made with tadka of jeera, coriander-leaf, salt & ghee
- PEAS PULAO** 🟢 ₹195/-  
Fresh green peas tossed with ghee in basmati rice
- KASHMIRI PULAO** 🟢 ₹200/-  
Long grain basmati rice cooked with traditional kashmiri spices and dry fruits.
- CHICKEN BIRYANI** 🟠 ₹280/-  
chicken prepared in a choice of exotic spices, fried onion nuts cream and aromatic basmati rice.
- GOSHT BIRYANI** 🟠 ₹350/-  
Meat prepared with delectable spices fried onion, nuts, cream and aromatic basmati rice.
- EGG BIRYANI** 🟠 ₹190/-  
egg prepared with delectable spices fried onion, fried egg and nut cream with basmati rice.

- GHEE BHAAT** 🟢 ₹165/-  
Boiled basmati rice with desi ghee and salt.
- WOK VEGETABLE RICE** 🟢 ₹175/-  
Rice is a delicious meal in itself, loaded with fresh vegetable & Chinese spices.
- WOK CHICKEN RICE** 🟠 ₹225/-  
Fried rice cooked with fried chicken boneless cube & chinese masala.
- FRIED EGG RICE** 🟠 ₹210/-  
Egg fried rice is cooked with egg bhurji and little chinese masala.
- FRIED MIX VEG RICE** 🟢 ₹200/-  
All exotic Vegetable chop mix, cooked with baby corn & mushroom with little chinese masala.
- FRIED MIX NON-VEG RICE** 🟠 ₹275/-  
Chicken boneless, egg, cooked in traditional chinese masala with basmati rice.
- YANG CHOW FRIED RICE** 🟢 🟠 🍳 ₹250/-  
Exotic Veggie chop/fried chicken cube with basmati rice, five star masala powder and sauces.
- VEG HAKKA NOODLES** 🟢 ₹175/-  
Chinese wok toasted noodles with vegetable in chinese masala.
- CHICKEN / EGG HAKKA NOODLES** 🟠 ₹225/-  
Chinese wok toasted noodles with exotic Veg. or Chicken boneless sliced pieces with spicy Garlic base Chinese gravy.
- SCHEZWAN NOODLES** 🟠 🟢 175/225/-  
Exotic Veg, or chicken boneless cut and fry with chinese spicy toss on noodles.
- PACKING FRIED RICE** 🟠 🟢 225/275/-  
Exotic veggie chop/chicken cube cutting fried with half noodles & rice cooked in Chinese sauce
- CHINESE MOONLIGHT CHOPSUEY** 🟠 🟢 225/275/-



# NOURISHERS



- TEA HOUSE** ₹40/-  
Masala, Ginger, Lemon
- SELECTION OF COFFEE** ₹75/100/-  
Black, Expreso, cappuccino
- SELECTION OF HERBS TEA** ₹75/-  
Green, Tulsi, Mint
- MINERAL WATER** ₹30/60/-
- MILK** ₹80/-  
Hot and Cold
- COFFEE** ₹50/-

🟢 Vegetarian 🟠 Non Vegetarian ❤️ Healthy Option 🍳 Chef's Special  
 AD- (All Day Menu) L&D- Lunch (1230- 1500hrs) & Dinner (1900-2300 hrs)  
 All applicable taxes shall be charged extra  
 Kindly let us know about your food allergies

## APPETIZERS

### SOYA MASALA TIKKA

Marinated soya chunks in tandoori sauce

### VEGETABLE SEEK KEBAB

Minced veggies blend with aromatic spices, cooked in tandoor

### ACHARI PANEER TIKKA

Cubes of cottage cheese marinated with pickle

### PANEER TIKKA

Cubes of cottage cheese marinated with tandoori sauce

### MUSHROOM TIKKA

Marinated mushroom with tandoori sauce

### FISH TIKKA

Marinated Fish with tandoori Spices

### CHICKEN WINGS (L&D)

Fried Chicken Wings tossed in hot tomato vinegar sauce

### MURGA TANDOORI F/H.

Chicken marinated in tandoori spices

### MALAI TIKKA

succulent pieces of paneer/chicken marinated with cheese and cream flavored

### CHICKEN TIKKA

marinated of chicken, besan, egg, with Indian spicy masala and green cardamom

### CHICKEN RESHMI KEBAB

Succulent pieces of Paneer/chicken Marinated with cheese and cream Flavoured with green cardamom

### TANDOORI TANGARI KEBAB

Made with chicken drumsticks, spices, curd & more cream

### VEG. GOLI KEBAB

Made from minced veggies blend, crispy ball deep fried with dhaniya pudina chutney.



₹250/-



₹250/-



₹300/-



₹275/-



₹250/-



₹350/-



₹250/-



₹620/-320/-



₹330/-360/-



₹300/-



₹420/-



₹300/-



₹175/-



### ASSORTED VEG. PAKODA

Exotic veggie chop marinated with besan, corn flour deep fried crispy

### BEETROOT KEBAB

Beetroot Kebab are a power house of energy & marinated with crushed anardana, chat masala & bread crumbs

### VEG. SHAMI KEBAB

Exotic veggie chop marinated with Indian masala or crispy deep fried

### CHICKEN LOLLIPOP

Made from fried chicken winglets, crispy deep fried & Chinese masala satay hot & schezwan sauce.

### CHICKEN PAKODA

Made from the chicken boneless cutting in cubes and marinated Indian masala or crispy deep fried

### POTATO CHILLY (DRY)

Finger cutting potato & crispy deep fried with chinese masala.

### CRISPY BABY CORN

crispy deep fried baby corn cooked with chopped onion & chinese sauce

### VEG. SALT & PEPPER

Exotic veg. cube cutting & crispy deep fried in chopped onion, chilly or pepper

### CORN SALT & PEPPER

American corn crispy deep fried in chopped onion, chilly, pepper and chef special liquid.

### MUSHROOM CHILY (DRY/GRAVY)

Crispy deep fried mushroom cube with chinese masala

### VEG. MANCHURIAN (DRY/GRAVY)

Exotic veggie chop marinated with maida, corn flour, chilly pepper in a ball of deep fried and chinese sauce.

### CHICKEN CHILLY (DRY/GRAVY)

Made with chicken bone/boneless cube cutting in chinese spicy masala, thick gravy.

### AFGHANI CHICKEN TIKKA

Made with chicken cubes marinated in rich ingredients & kaju paste

### CHICKEN SEEK KEBAB

Made with tender chicken keema, masala & seasoning on grill

### MUTTON SEEK KEBAB

Made from tender meat, masala & seasoning on grill

### CHICKEN BOTI KEBAB

Made with boneless chicken marinated with tandoori masala & toasted indian gravy

Vegetarian Non Vegetarian Healthy Option Chef's Special

AD- (All Day Menu) L&D- Lunch (1230- 1500hrs) & Dinner (1900-2300 hrs)

All applicable taxes shall be charged extra Kindly let us know about your food allergies



### CHICKEN SHAHJANI KEBAB

Made with bone chicken marinated with tandoor masala & toasted indian gravy

### TIKKA SIZZLER

Made from paneer/chicken with tandoori salad, french fries & served on sizzler plates

### MALHA SIZZLER

Made from chinese vegetable choice of veg/chicken spicy flavour Served on a sizzler plates

### SCHEZWAN SAUCE

Exotic veg/paneer/chicken (bones/boneless), chinese spicy food so tasty.

### CHICKEN SALT PEPPER

Made from chicken boneless cube cutting, so crispy deep fried, satay with onion chilly pepper & important chef liquid.

### CHICKEN MANCHURIAN (DRY/GRAVY)

Keema chicken marinated with corn flour chilly ginger garlic chip, deep fried and chinese sauce.

### CHICKEN "65"

Made from chicken boneless cutting in crispy deep fried with curry patta, curd & black pepper & Chinese spicy sauce.

### HOT GARLIC SAUCE

Exotic veg/chicken/paneer fried with hot garlic & Chinese sauce.



₹350/-



360/-400/-



360/-400/-



₹300/-350/-



₹275/-



₹300/-



₹275/-



₹250/275/300/-



### DRAGON CHICKEN

Deep fried finger cut chicken boneless, marinated with corn flour, maida ginger, garlic & kaju paste and cooked in chinese spicy sauce.



375/-

### MUTTON DO PYAZA

Mutton cooked with diced onion and brown gravy.



₹360/-

### MUSTARD FISH CURRY

Rehu Fish cooked in traditional mustard gravy. (Bengali Style)



₹275/-

### EGG CURRY OF CHOICE

Egg & Poached Curry



145/-

### CHICKEN KADHAI

Chicken cooked with diced onion, whole coriander, red chilly and garam masala with traditional onion gravy.



₹320/-

## ORIENTED-FAR EAST REGION

### PANEER CHILLY DRY / GRAVY

paneer cube cut & fried in Chinese sauce.



₹280/-

### MONGOLION COTTAGE CHEESE / CHICKEN

Cube of cottage cheese / chicken deep fried with chinese sauce satay



₹350/-

### AMRITSARI FISH FRY

A lightly battered fish fry in indian spices, ginger garlic paste crunchy deep fried.



₹250/-

### FISH FINGER

Crumb Fried crispy fish finger with mayonnaise sauce.



₹300/-

### CHICKEN NUGGETS

Crispy fried chicken cube with tomato sauce.



₹300/-

### CHICKEN ANGARA KEBAB

Chicken Tandoori marinated kaju & cream paste backed in tandoor with dhaniya pudina chutney



₹400/-



🟢 Vegetarian 🟡 Non Vegetarian ❤️ Healthy Option 👨‍🍳 Chef's Special  
AD- (All Day Menu) L&D- Lunch (1230- 1500hrs) & Dinner (1900-2300 hrs)  
All applicable taxes shall be charged extra  
Kindly let us know about your food allergies



# MOCTAILS

*Flavoresca*  
a multi cuisine restaurant

|                                      |   |              |
|--------------------------------------|---|--------------|
| <b>MINT MOJITO</b>                   | ■ | <b>100/-</b> |
| <b>BLUE LAGOON MOJITO</b>            | ■ | <b>125/-</b> |
| <b>GREEN APPLE MOJITO</b>            | ■ | <b>135/-</b> |
| <b>SPICY MANGO MOJITO</b>            | ■ | <b>135/-</b> |
| <b>SUGER FREE VIRGIN MOJITO</b>      | ■ | <b>145/-</b> |
| <b>IRISH MOJITO</b>                  | ■ | <b>125/-</b> |
| <b>HAZELNUT MOJITO</b>               | ■ | <b>135/-</b> |
| <b>CARAMEL CHOCOLATE MOJITO</b>      | ■ | <b>135/-</b> |
| <b>BLUE CURACO MOJITO</b>            | ■ | <b>135/-</b> |
| <b>LEMON ICE / TEA</b>               | ■ | <b>125/-</b> |
| <b>PINEAPPLE CRUSH VIRGIN MOJITO</b> | ■ | <b>135/-</b> |





# HOTEL RUDRA REGENCY

The luxury awaits you

