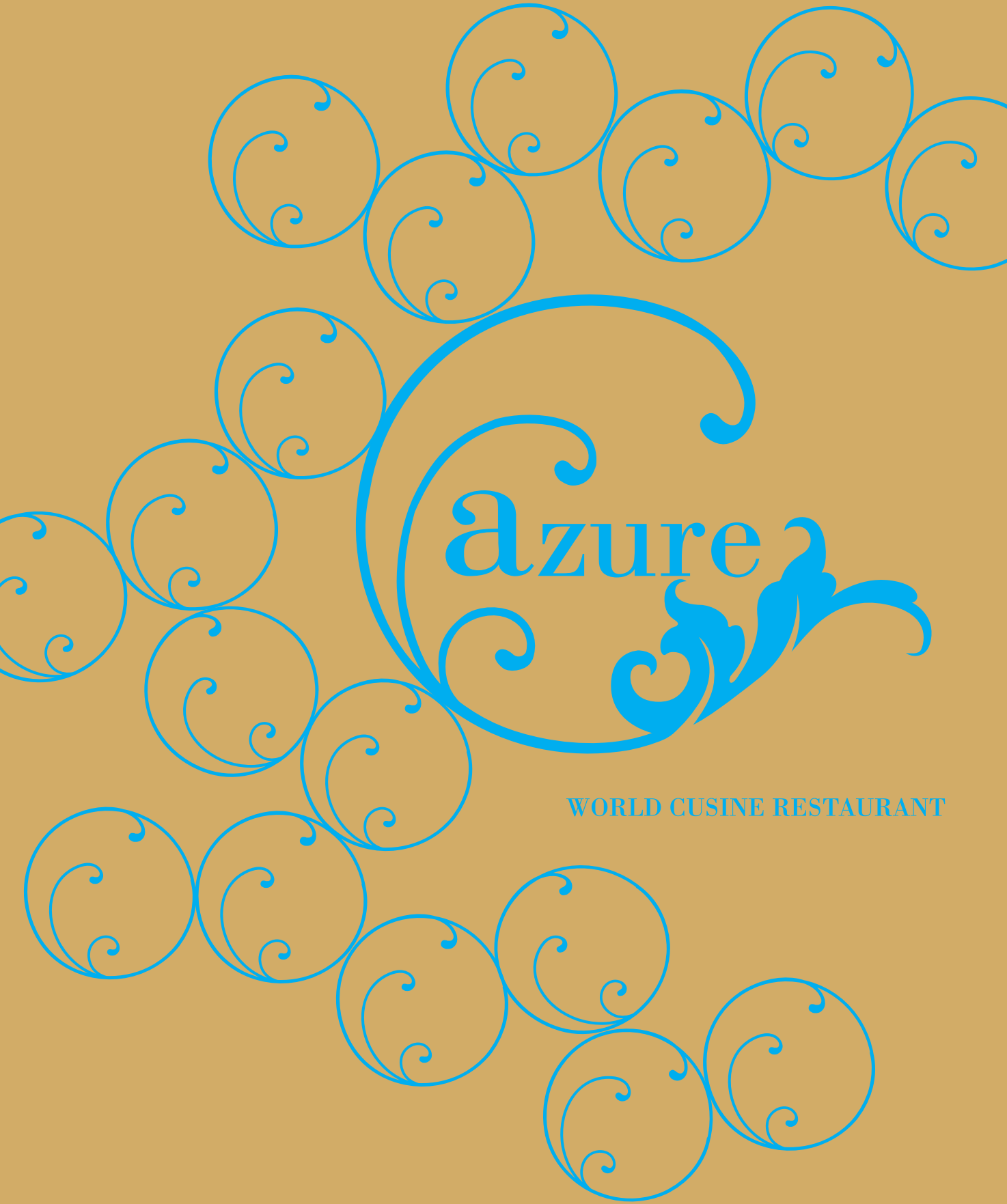


The background of the left page is a solid tan color. It is decorated with numerous light blue swirls of varying sizes. A large, prominent swirl is positioned behind the word 'azure', framing it. Other smaller swirls are scattered across the page, some overlapping each other.

azure

WORLD CUSINE RESTAURANT

Azure
signifies blue,
like the limitless sky
and ocean. Here you will
experience lavish cuisines
that will lend you a wholesome
experience. Azure is a patented multi
cuisine restaurant with handpicked recipes
so that you can savor the authentic taste
of your favorite dishes. The elegant and
rich décor, soothing ambience and
personalized service are sure to lend
you a memorable experience.
Surya Palace welcomes you to
taste the 'flavors of the
world'

Beverages

Fresh Fruit Juice Choice of freshly squeezed seasonal fruit juice	175
Lassi Sweet or salted healthy yoghurt drink	150
 Smoothie Banana or Papaya blended with cold milk & yoghurt	150
Hot Chocolate	150
Tea (Assam/Darjeeling/Masala)	125
Coffee (Café Latte/Cappuccino/Espresso)	125
Hot Milk	125

North Indian

Poori Bhaji Potato and tomatoes tempered with spices served with puffed fried bread	175
Parathas Choice of Potato/Cauliflower pan fried bread served with curds & pickle	175
Pohe Flattened rice flavoured with onions, mustard seeds & curry leaves	150
North Indian Breakfast Choice of any of the above with choice of tea/coffee, fresh juice	350

South Indian

Idli Sambhar Steamed rice cakes with spiced lentil stew & coconut chutney	150
Wada Sambhar Crisp savoury donuts with spiced lentil stew & coconut chutney	150
Dosa (Masala or Plain) Paper thin rice pancakes served plain or stuffed	175
Uttapam (Masala or Plain) Plain or masala rice flat cakes	175
Upama Semolina tempered with onions, tomatoes & curry leaves	150
South Indian Breakfast Choice of any of the above with tea/coffee, fresh juice	350

breakfast
a' la carte



SIGNATURE SPECIAL DISHES



breakfast a' la carte

Continental

Vegetable Cutlets Golden fried savoury vegetable cakes with grilled tomato & hash browns	150
Sautéed Mushrooms on Toast Sauteed herbed Mushrooms with cream on toasted bread	175
Baked Beans on Toast Tangy Beans on toasted Bread	175
Chicken Sausages Pan grilled chicken sausages	325
Bacon Crisp bacon strips with grilled tomato & hash browns	375
Eggs of your choice Two eggs made your way Boiled/Omelette/Scrambled	175
Continental Breakfast Choice of an egg preparation with tea/coffee,fresh juice	350

Baker's Delight

Bread Basket 2 Sliced breads plan/whole-wheat served toasted /plain with butter & preserve	125
Croissants 2 Sugared or Chocolate dipped	125
Muffins Choice of 2 plain/chocolate/chocolate chip muffins	125
Doughnuts 2 Sugared or Chocolate dipped	125
Danish Pastry 2 pin wheel fruit pastry	125

Cereal

Wheat / Corn / Muesli Cereal of your choice served with Hot or Cold Milk	175
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Fruits

Fresh Fruit Platter Seasonal fresh fruit platter	150
Freshly Cut Papaya Platter Cut Papaya platter with lime	110

Soups & Salads

Cream of Tomato/Vegetable/Mushroom Creamiest soup of your choice of vegetables with select herbs	160
Cream of Chicken Creamed chicken aromatic soup	195
Minestrone Select Italian vegetable broth with parmesan cheese	160
Minced Coriander (Vegetable/Chicken) Steamed broth spiked with Oriental spices and greens	165/195
Garden Green Salad Garden fresh select of seasonal greens	150
Greek Pepper Salad Crisp pepper, tomatoes, olives & feta cheese	250
Caesar's Salad (Add grilled chicken) Seasonal lettuce with parmesan cheese, roasted croutons and classic Caesar dressing	225/275
Russain Salad All time favorite creamy mayo salad with boiled peas & vegetables	200
Hearty Sprouted Bean Salad All time favorite creamy mayo salad with boiled peas & vegetables	150

Tandoori Starters



Veg/Non Veg Tandoori Platter Assortment of Tandoori Veg & Non Veg grills	600/700
Makai Malai Seekh Fresh corn & vegetable mince laced with cottage cheese	275
Bharwan Aloo Barbequed potatoes stuffed with vegetables & cheese	275
Soya Gilawat Kebab made of finely minced soya mixed with spices and cooked on Mahi Tawa	275
Paneer Tikka Masala marinated cottage cheese chunks, grilled to perfection	300
Tandoori Chicken All time favorite char grilled delicacy	375/475
Murg Malai Tikka Mildly spiced grilled chicken supreme marinated with cheddar cheese & cream	395
Murg Angara Boneless Chicken flavored with Indian Spices cooked in Tandoor	395
Tangdi Kebab Tandoor grilled & lightly spiced chicken legs	395
Gilafi Seekh Kebab Minced chicken coated with bell pepper	395
Seekh Kebab Minced tender lamb flavored with Indian spices & herbs, skewered and grilled in tandoor	395

soups

salads

starters



SIGNATURE SPECIAL DISHES



SPICY

starters

Patthar Ke Kebab All time favourite stone chargrilled Lamb slices	550
Mutton Shammi Kebab Finely Minced Lamb mixed with Indian spices Cooked on Mahi Tawa	500
 Fish Tikka Fish fillet cubes grilled with choice of malai or chutney marination	450
 Fish Tikka Malvani Cubes of Fish marinated in Malvani spices cooked in Tandoor	450
Tandoori Prawns Perfectly grilled fresh water prawns marinated in spiced yoghurt	625

Oriental Starters

starters

Spring Rolls Crispy fried rolls with choice of vegetable or chicken	275/350
Manchurian Vegetables Wok fried vegetables or chicken dumplings in garlic soya sauce	275/350
Crispy Vegetables Crispy vegetables fritters stir fried in tangy aromatic sauce	275
  Satay Paneer/Chicken Grilled cottage cheese or chicken skewers served with peanut dip	300/350
Chilly Paneer/Chicken All time local favorite with choice of cottage cheese or chicken fingers	300/350
Chicken Yakitori Succulent Chicken Cubes grilled with Japanese herbs and sauces	400

Continental Starters

Cheesy Stuffed Mushrooms Tangy saucy mushrooms with petal onions, bell peppers and herbs	325
 Azure Fried Chicken Nuggets Crispy breaded cubed chicken supremes	375
Crispy Chicken Cigar Battered Fried Chicken sticks served with Barbeque Tomato Sauce	375
 Fish & Chips Crumb fried fish fillets served with french fries n lemon mayo	375



Indian Vegetarian

Tawa Paneer Semi dry, spicy griddle cooked cottage cheese with capsicum or baby corn	350
 Paneer Tikka Masala Tandoori cottage cheese tikkas simmered in creamy tomato gravy	350
Kundan Paneer Cottage cheese stuffed with nuts, cooked in mildly spiced creamy brown gravy	350
Shahi Paneer Cottage cheese cooked in rich creamy cashew gravy	350
 Paneer Mewa Roll Flavored cottage cheese rolls in spicy curry	375
Kadhai Vegetables Vegetables cooked with whole spices in brown onion gravy	300
Malai Kofta Cottage cheese & vegetables dumplings in yellow gravy	300
Methi Malai Mutter Creamy, fresh fenugreek & green peas curry	300
Vegetable Makhanwala Rich tangy gravy with assorted vegetables	300
 Kumbh Hara Dhaniya Mushrooms & green peas cooked in a coriander & mint flavored gravy	300
Dum Aloo Rajwadi Scooped potatoes stuffed with khoya, nuts & green masala, simmered in a rich onion & tomato gravy	300
Aloo Gobi Adraki Pan braised potatoes & cauliflower, a dry specialty	275
Vegetable Nargisi Literally means beautiful eye, we created it on platter	350

Rice & Daal

 Daal Makhani Charcoal simmered whole black lentils, cooked in our own special way	295
Yellow Daal Tadka Creamy yellow lentils, Tempered traditionally	225
Biryani (Vegetable/Chicken/Mutton) Pan fried aromatic rice with choice of Masala vegetables and chicken	275/375/425
Vegetable Pulao Melange of select vegetables & rice simmered with spices	225
Steamed Rice Plain aromatic basmati rice steamed with perfection	200
Boondi/Vegetable Raita	175

main course indian

daal

rice



SIGNATURE SPECIAL DISHES



SPICY

main
course
indian



Indian Non - Vegetarian

Chicken Tikka Masala Global delicacy with chicken tikkas in tomato cream gravy	425
Bhuna Murg Semi dry shredded tandoori chicken delicacy	425
Kadhai Murg Chicken simmered in spiced brown gravy	425
Kheema Hyderabad Minced lamb cooked with green peas & potato	275
Seekh Kebab Masala Barbequed lamb seekh kebab cooked in spicy onion gravy	475
Mutton Roganjosh Lamb cooked in its own juice with Indian spices & saffron	475
Banjara Gosht Mutton cooked in its own juices with roasted spices, onion & yoghurt	475
Egg Curry Boiled eggs cooked in creamy spicy gravy	275
Fish Curry	450
Prawn Masala Prawns cooked in smooth yellow gravy	600

Breads

Tandoori Roti	45
Khasta Roti	50
Lachha Paratha	50
Tandoori Stuffed Paratha	95
Pudina Paratha	85
Naan	55
Onion/Garlic Kulcha	75
Tandoori Tokri	200

kid's
menu

For our little guests

Khichdi	195
Curd Rice	195
French Fries	175
Mini Pizza	275
Cheese/Tomato/Jam Sandwich	225



Oriental Vegetarian

Chili Paneer Butter fried cottage cheese fingers in soya garlic sauce	325
Stir Fried Vegetables with Cashews Stir fried exotic vegetables with cashews in five spice sauce	325
Sweet & Sour Vegetables Tangy combination of vegetables & pineapple	275
Mushroom & Baby Corn in Black Bean Sauce Pan-fried mushrooms & baby corn in garlic & black bean sauce	300
Vegetable Dumplings in Garlic Sauce Crisp & soft vegetable balls in tomato n chili garlic sauce	300
Red/Green Vegetable Thai Curry Thai inspired, coconut flavored aromatic red or green curry	275
Kung Pao Vegetables Wok fried vegetables in chili garlic sauce, red chili & cashew nut	300



Oriental Non-Vegetarian

Chili Chicken Chicken in soy garlic sauce with hint of green chili & capsicum	395
Kung Pao Chicken Wok fried chicken with tangy chili sauce, red chili & cashew nut	395
Hunan Chicken Stir fried dry chicken with capsicum n onions	395
Red/Green Chicken Thai Curry Thai inspired coconut flavored aromatic green or red curry	450
Sliced Fish in Ginger Garlic Sauce Lightly batter fried fish in lemon flavored ginger sauce	450
Prawns in Hot Garlic Sauce Prawns in tangy n spicy garlic sauce	600

Rice & Noodles

Veg/Egg/Chicken Fried Rice Choice of ingredients stir fried with five spice rice	250/325
Indonesian Fried Rice (Veg/Non Veg) Coconut & chilly infused bamboo cooked rice, served in bamboo shell	250/325
Thai Fried Rice Basil flavored spicy Thai inspired rice	300
Schezwan Fried Rice Spicy Sichuan peppered rice	250
Hakka Noodles (Vegetable/Chicken) Steamed noodles with choice of shredded vegetables or chicken	275/325
Thai, Spicy Noodles (Vegetable/Chicken) Rice noodles stir fried with red curry paste	275/325

main
course
oriental

noodles

rice



SIGNATURE SPECIAL DISHES



SPICY

main
course
continental

Continental Dishes

Pasta (Penne/Fusilli/Spaghetti/Farfelle) with
Choice of sauce (Pomodoro/Alfredo/Bolognaise)
Add Vegetables/Chicken 350/400



Cannelloni Florentine 325
Spinach in fresh pasta rolls topped with bechamel sauce,
tomato coulis, cheese & baked to perfection

Vegetable Au Gratin 300
White sauce & cheesy gratin of select vegetables

Sizzler (Vegetable/Chicken) 400/450
Cottage cheese or Chicken breasts served in sizzling hot plate
with smoky barbeque sauce, onions, vegetables & fries

Grilled Lamb in Pepper Sauce 450

Grilled Chicken with Garlic Pepper Sauce 400
Pan grilled chicken breasts served with pepper sauce
& steamed vegetables

Grilled Fish with Lemon Butter Sauce 425
Grilled fish with lemon sauce

Lamb Stroganoff 425
Shredded lamb cooked in sour cream sauce, served with buttered rice

Grilled Sandwich (Vegetable/Chicken) 250/350
Sandwich served with lettuce and choice of bread
(White/Wheat/Multigrain)

desserts

Desserts



Warm Apple Pie with Vanilla Ice-cream 275
Crusted Apple pie served warm with Ice cream & Melba Sauce



Sizzling Brownie with Ice-cream 275
Served on sizzling hot plate with truffle sauce & nuts

Tiramisu 275



Crunchy Fried Ice-cream Ball 275
A Signature dessert since 20 years that dates back to 1980

Chef's Special Cheese Cake 300

Dark Chocolate Mousse 300

Gulab Jamun 225

Malai Kulfi 250

Ice-cream (Vanilla/Chocolate/Strawberry) 200

beverages

Aerated Water 100
Fresh seasonal fruit juice 175
Fresh Lime Soda/Water (Sweet/Salted) 125
Lassi (Sweet/Salted) 150
Virgin Mojito 150
Iced Tea (lemon/peach) 125
Tea (Assam/Darjeeling/Earl Grey/Camomile/Green) 125
Cafe Latte 125
Cappuccino 125
Cafe Americano 125
Espresso 125



SIGNATURE SPECIAL DISHES

Taxes Applicable

