

AHAARAM

MULTI-CUISINE RESTAURANT



Allergen Details

Kindly let the associate know if you are allergic to Molluscs, Egg, Fish, Soya, Milk, Peanut, Gluten, Crustaceans, Nuts, Mustard, Sesame, Celery, Sulphites or any other ingredients

List of Allergens:



Some food preparation may contain Mono Sodium Glutamate. Please inform our associate in case you would like your food prepared without it.

Calories in KCal and Size in Grams per serving. As per the guidelines issued by the Food Safety & Standard Authority of India (FSSAI) an average active adult requires 2000 KCal of energy per day however, the actual calories needed may vary per person.

Vegetarian Non - Vegetarian

















BREAKFAST A LA CARTE

7:00 am - 10:00 am

Non-Vegetarian

-  **Two Farm Fresh Eggs to Order** 310
Healthy and wholesome!
Served with Chicken Sausage & Two Slices of Bread KCal : 149 | 37 gm  
Boiled KCal : 156 | 100 gm 
Fried KCal : 156 | 100 gm 
Omelette KCal : 156 | 100 gm 
Poached KCal : 156 | 100 gm 
Scrambled KCal : 156 | 100 gm  
-  **Pancakes** KCal : 245 | 160 gm    290
Soft, fluffy and irresistible
Served with Maple Syrup or Honey
-  **French Toast** KCal : 380 | 160 gm    310
Melt in the mouth!
Served with Melted Butter & Honey
-  **Baker's Basket – Fresh From The Oven** KCal : 600 | 220 gm    310
Hard to resist, harder to share!
Choose Any Three:
Croissant / Danish / Doughnut / Muffin

Vegetarian

-  **Cereals** KCal : 188 | 80 gm   290
Be a cereal eater!
Choice of Corn Flakes, Chocó Pops or Wheat Flakes
Served with Hot or Cold Milk 
-  **Dosa or Uttapam** 290
Traditional fare served hot!
Masala KCal : 203 | 150 gm   
Onion KCal : 160 | 150 gm  
Plain KCal : 133 | 150 gm  
Rava KCal : 167 | 150 gm   
Served with Sambar and Chutney 

List of Allergens:

               Vegetarian  Non - Vegetarian

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- 🟢 **Fresh Fruit Platter** KCal : 78 | 150 gm **280**
A fresh start to the day!
Assorted Seasonal Fresh Cut Fruits

- 🟢 **Idly or Vada** **290**
An age old indulgence!
Idly KCal : 174 | 150 gm
Vada KCal : 255 | 150 gm
Served with Sambar and Chutney 🍷

- 🟢 **Paratha** KCal : 607 | 350 gm 🌾 🍷 **290**
Some delicious dishes just don't go out of fashion!
Flaky Indian Bread Stuffed with Potato,
Served with Natural Yogurt and Pickles

- 🟢 **Poori with Aloo Bhaji** KCal : 607 | 350 gm 🌾 🍷 **300**
Every reason to go "mmmmm"!
Fried Fluffy Indian Bread, Served with Potato Masala

- 🟢 **Selection of Plain or Toasted Bread** KCal : 98 | 37 gm 🍷 🌾 **200**
The all time favourite, all time classic
White or Whole Wheat Bread Served with Butter and Preserves

Lunch & Dinner Menu

12:00 Noon to 03:00 pm & 07:00 pm to 11:00 pm
All day! A burst of freshness. The flavours of the street on a platter

Street Salads















-  **Ask the Chef for your favorite Non-Vegetarian option** **300**
KCal : 135 | 255 gm    
-  **Chef's Salad** **250**
Tandoori paneer, Lettuce, Onions, Olives, Peppercorns and Jalapenos in a creamy dressing KCal : 160 | 240 gm  
-  **Garden Fresh Greens with Chickpeas and Raw Mango** **250**
Healthy and Tangy! KCal : 120 | 240 gm
-  **Garden Green Salad** **200**
A fresh pick of season! KCal : 60 | 240 gm

Homemade Soup

-  **Non Vegetarian Soup of the day** **310**
KCal : 250 | 245 gm  
-  **Tomato Soup** **220**
KCal : 91 | 245 gm  
-  **Sweet Corn Soup** **220**
KCal : 187 | 245 gm MSG  

Street Snacks

Non Vegetarian

-  **Salt and Pepper Prawns** **850**
KCal : 329 | 150 gm MSG   
An all time classic!
Crispy fried marinated prawns tossed with salt and pepper, served with a house dip
-  **Coromandel Black Pepper Prawns** **850**
KCal : 341 | 150 gm  
One of the many treats that the coromandel has to offer!
Fresh Bay prawns coated with crushed black peppers and stir fried
-  **Bay Fish Fingers** **520**
KCal : 311 | 150 gm   
From the depth of the ocean straight on your platter
Fresh fish caught in the Bay and deep fried with a spicy chef's marinade
-  **Sizzling Chicks** **500**
KCal : 280 | 150 gm  
Treat your taste buds to some sizzle
Spicy masala chicken wings in spiked BBQ sauce and melted cheese

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Vegetarian

-  **Chaaaaat** 330

Take your pick!

Bhel Puri KCal : 265 | 100 gm  

Dahi Puri KCal : 221 | 180 gm  

Dahi Vada KCal : 289 | 180 gm  

Vada Pav KCal : 260 | 180 gm  

330

-  **Dhaba Samosa with Chana** KCal : 310 | 180 gm  330

Your search for the best samosa chana ends here!

Samosa dunked in chana masala with sweet tamarind chutney and sev

330

-  **Italian Bruschetta** KCal : 135 | 150 gm   310

A hearty italian medley!

A combination of fresh tomato, basil and cheese spiked with jalapenos and served on warm garlic bread

310

-  **Jane Auntie's Veggie Cutlet** KCal : 277 | 160 gm   330

An Anglo-Indian recipe!

330

-  **Joey's Potato Wedges** KCal : 233 | 150 gm  310

Just what you need for that healthy, yet delicious snack!

Fried wedges served with a spicy dip

310

-  **Mexican Street Nachos** KCal : 670 | 300 gm  330

Mexican Magic!

Nachos served with melted cheese and tomato salsa

330

-  **Mumbai Galli Pav Bhajji** KCal : 260 | 240 gm   330

All time favorite street food from Mumbai

330

-  **Madurai Urulai Bonda** KCal : 311 | 155 gm  330

Perfect for the satisfying snack!

Flour dumplings with potato and served with coconut chutney

330

-  **Punjab Da Paneer** KCal : 180 | 100 gm  330

Paneer tikka from the heart of punjab!

Served with sweet chilli chutney

330















Slides, Wraps or Panini

Lets's call it a wrap!

Burgers or Panini or Wraps are served with Crispy House Salads and Potato Wedges

Non Vegetarian

- ▲ **The Fisherman's Tale** KCal : 512 | 245 gm     440
A fresh catch, a fresh dish!
 Crumbed fish fillet with mayo and cocktail sauce
- ▲ **The Samurai Chicken** KCal : 465 | 225 gm    500
Ready for some teriyaki!
 Toasted bun brushed with Teriyaki sauce and crispy fried chicken
- ▲ **Muscle Man** KCal : 510 | 280 gm    400
Tell mom that you ate healthy!
 Omelette with tomatoes, onions and chillies topped with house sauce and grilled veggies

Vegetarian

- **Chatpata** KCal : 389 | 240 gm   300
Something grilled something chewy, something delicious!
 Cottage cheese grilled and swathed in a house sauce
- **Spicy Joe** KCal : 392 | 240 gm  300
Little bite of spice and everything nice!
 Button Mushroom cutlet with green tomato chutney
- **Soya Surprise** KCal : 440 | 238 gm    300
Far East delicacies!
 Burger bun toasted with soy nuggets in spicy Asian sauce
- **Veggie Delight** KCal : 390 | 240 gm    300
Fresh from the garden!
 Garden Vegetable patty with garlic mayo

List of Allergens:

             
 Vegetarian  Non - Vegetarian

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Have a Special Pizza

12:00 Noon To 11:00 pm

Non Vegetarian

-  **Ferrari** KCal : 678 | 340 gm   **400**
For those on the fast lane!
Hand Tossed Pizza with thin slices of salami topped with herbs and Cheese
-  **Pollo Parmigiana** KCal : 689 | 340 gm   **400**
Say cheese to hand tossed pizza!
Hand Tossed Pizza, Shredded Chicken and Mozzarella Cheese
-  **House Special Naan Pizza** KCal : 605 | 340 gm   **400**
Pizza at heart, Punjab in soul!
Hand Tossed Pizza with Chillies, Tandoori Chicken, Onion & Mozzarella Cheese













Vegetarian

-  **Green Garden Vegetable** KCal : 612 | 340 gm  **290**
Fresh from the garden on to your plate!
Hand Tossed Pizza dressed with Garden Vegetables
-  **Margherita** KCal : 725 | 340 gm   **290**
Always in fashion!
Bright canvas of homemade tomato sauce, fresh mozzarella and basil leaves
-  **House Special Naan Pizza** KCal : 742 | 340 gm   **290**
Now its Italy, now its India!
Hand Tossed Pizza with Chillies, Paneer, Onion & Mozzarella Cheese

International Street Favorites

12:00 Noon To 11:00 pm

Non Vegetarian

-  **London Wharf Fish & Chips** KCal : 660 | 350 gm     **480**
A seafood classic!
Batter fried fish with chips and salad
-  **Singapore Satay** KCal : 180 | 160 gm   MSG **480**
Singapore secrets!
Grilled chicken seasoned with kaffir lime & peanut butter sauce
-  **Crispy Chinese Wonton** KCal : 220 | 100 gm MSG    **480**
So delicious, you'll keep won ton them!
Assorted filling – Fish, Chicken and Lamb

Vegetarian

-  **Choice of Cauliflower** KCal : 290 | 200 gm MSG   **420**
Chilli / Hot Garlic / Manchurian
-  **Thai Veg Red Curry** KCal : 240 | 240 gm MSG **420**
So Thai, so irresistible!
Vegetables cooked in Lemon grass and galangal flavored mild spicy coconut sauce



Local Mafioso - All Day

Italian food cooked to Indian taste. We have adapted the Italian cuisine to bring you spicy and flavourful variations

Pasta: Spaghetti / Penne / Farfelle / Fusilli / Macaroni 🌿

Sauces: Spiced Arrabiata / Pesto / Cheesy Alfredo 🥛 🍝

- 🔺 **Toppings : Chicken Tikka / Chicken Sausage** KCal : 290 | 140 gm **520**
- 🟢 **Toppings : Garden Fresh Vegetables** KCal : 225 | 140 gm **410**

Indo – Chinese Bowls

12:00 Noon to 03:00 pm & 07:00 pm to 11:00 pm

The Term Indo – Chinese was coined from the small Chinese community who lived in Kolkata for over a century. This is an adaptation of cooking Chinese to Indian taste

- 🔺 **Chicken** KCal : 330 | 250 gm 🌿 🍝 MSG 🍷 **480**
Chilli / Garlic / Manchurian / Szechwan
- 🟢 **Gobi** KCal : 290 | 200 gm 🌿 🍝 MSG **410**
Deep fried cauliflower tossed with spiced Chinese soya sauce
Chilli / Manchurian

Noodles (Chilli Garlic / Hakka / Szechwan)

- 🔺 **Chicken** KCal : 275 | 150 gm 🌿 🍝 MSG 🍷 **480**
- 🟢 **Vegetable** KCal : 225 | 150 gm 🌿 🍝 MSG **410**

Fried Rice (Szechwan / Malacca)

- 🔺 **Chicken** KCal : 271 | 150 gm 🌿 🍝 MSG 🍷 **480**
- 🟢 **Vegetable** KCal : 196 | 150 gm 🌿 🍝 MSG **410**

List of Allergens:















 Vegetarian
  Non-Vegetarian

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Indian Street's

Lets go Desi ! - Treasured Recipes from the Streets

12:00 Noon To 03:00 pm & 07:00 pm To 11:00 pm

Non Vegetarian

- ▲ **Chicken 65 Wraps** KCal : 420 | 250 gm 🌾 🥛 🍗 **480**
All you have to do is bite in!
Succulent cubes of boneless Chicken cooked to perfection and wrapped in a roomali roti with beet, onion, microgreens and tangy mint mayo
- ▲ **Butter Chicken with Amritsari Kulcha** KCal : 680 | 350 gm 🥛 🍗 🌾 **510**
A touch of gold!
Famous delicacy from Dhaba's of Amritsar
- ▲ **Tandoori Chicken with Butter Naan and Maa Ki Dal** KCal : 750 | 350 gm 🌾 🥛 🍗 **410**
Keep it simple!
Punjabi farmer's staple, made famous all over the World by travelling sardars
- ▲ **Biryani**
For those who longed for the heady whiff on the streets!
Home style dum biryani made famous as the streets of Madurai
- Chicken KCal : 430 | 300 gm 🍗 🥛 🍛 **480**
Mutton KCal : 550 | 300 gm 🍗 🥛 🍛 **560**
- ▲ **Lamb Seekh Kebab Roll** KCal : 600 | 250 gm 🥛 🌾 🍗 **540**
Charminar calling!
Succulent cubes of lamb seekh cooked to perfection and rolled in a roomali roti with beet, onion, microgreens and tangy mint mayo
- ▲ **Kal Dosa - Kari Kuzhambu** KCal : 380 | 350 gm 🥛 **480**
Dosa lovers unite!
Anytime sumptuous meal cooked on a stone griddle and served with Lamb curry
- ▲ **Muttai Semiya** KCal : 350 | 200 gm 🌾 🍛 **410**
Masala scrambled egg and semiya, from the street's of Southern coast

Vegetarian

- **Kal Dosa - Kai Kari Kuzhambu** KCal : 110 | 350 gm 🥛 🍗 **420**
A South Indian favourite - rice and lentil pancakes, served with spicy vegetable curry
- **Vegetable Biryani** KCal : 175 | 200 gm 🥛 🍗 **420**
Street styled dum biryani from the sidewalks of TamilNadu



Curry Tales

All curry plates are accompanied with a Malabar Paratha 🍞 🥛
or a bowl of rice with pickles and Papads

12:00 Noon To 03:00 pm & 07:00 pm To 11:00 pm

Non Vegetarian

- 🍱 **Machilipatnam Chapala Pulusu** KCal : 300 | 240 gm 🐟 🌿 🥛 **510**
From the coast of Andhra Pradesh!
Machilipatnam fisher folk recipe with fresh fish in spicy tamarind gravy
- 🍱 **Meen Manga Kuzhambu** KCal : 200 | 240 gm 🐟 **510**
The manga says it all!
South Indian Traditional spicy fish curry made with raw mango
- 🍱 **Chicken Tikka Makhani** KCal : 450 | 240 gm 🌿 🥛 🍝 **500**
The Great Indian conquest!
The world famous Tikka Makhani even adopted as National dish by British
- 🍱 **Chicken Chettinad** KCal : 350 | 240 gm **500**
A housewife's recipe for hungry chettiar!
Spicy Chicken curry cooked with onion, tomato and Chettinad spices
- 🍱 **Mutton Roganjosh** KCal : 550 | 240 gm 🥛 **550**
From Kashmir with love!
Authentic Kashmiri recipe travelled from Himalayas to enthral palates
- 🍱 **Kola Urundai Kuzhambu** KCal : 400 | 240 gm 🥛 **550**
A dravidian delicacy!
Mentioned in History book as a favorite of Dravidian
Spicy minced mutton dumplings in flavorful curry

Vegetarian

- 🍱 **Andhra Bendakaya Pulusu** KCal : 140 | 240 gm 🥛 **400**
The deccan casts its spell!
Okra cooked in tamarind and jaggery and spiced with chilli
- 🍱 **Gobi Mutter Masala** KCal : 163 | 240 gm 🥛 🍝 **420**
Time tested and tasty!
Cauliflower and peas cooked in an Indian spiced masala
- 🍱 **Paneer Makhani** KCal : 338 | 240 gm 🌿 🥛 🍝 **440**
Just a generous dose of butter can do!
A Recipe of Paneer and Tomato in a creamy butter gravy from
the house of Punjabis

List of Allergens:

🌿 Gluten 🥛 Egg 🐟 Fish 🐚 Shellfish 🥛 Milk 🌿 Peanut 🌿 SoyaBeans 🌿 Sesame Seed 🐚 Molluscs 🌿 Mustard 🐛 Crustaceans 🌿 Nuts 🌿 Celery 🧪 Sulphites

🍱 Vegetarian 🍱 Non - Vegetarian

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Side Orders

All time Favourites!

- 🍱 **Dal** 350
 - Makhani** KCal : 400 | 240 gm 🍷
 - Pancharatan** KCal : 350 | 240 gm 🍷
 - Tadka** KCal : 250 | 240 gm 🍷

- 🍱 **Pulao** 380
 - Green peas** KCal : 254 | 200 gm 🍷 🍲
 - Jeera** KCal : 199 | 200 gm 🍷 🍲
 - Saffron with nuts** KCal : 236 | 200 gm 🍷 🍲
 - Vegetable** KCal : 250 | 200 gm 🍷 🍲

- 🍱 **Indian Bread**
 - Tandoori Roti** KCal : 86 | 40 gm 🍷 140
 - Kulcha** KCal : 220 | 80 gm 🍷 🍲 140

 - Tandoori Paratha** 150
 - Aloo** KCal : 242 | 80 gm 🍷 🍷
 - Cheese** KCal : 286 | 80 gm 🍷 🍷
 - Pudina** KCal : 277 | 80 gm 🍷 🍷
 - Tawa Paratha** KCal : 57 | 30 gm 🍷 130
 - Naan** 130
 - Butter** KCal : 280 | 80 gm 🍷 🍷
 - Garlic** KCal : 270 | 80 gm 🍷 🍷

All-Day Tiffin

- 🍱 **Gundu Malli Sambar Idly** KCal : 225 | 150 gm 🍷 300

As soft as cotton!
Steamed mini idly with sambar

- 🍱 **Maami's Thayir Vadai** KCal : 275 | 150 gm 🍷 🍲 300

Besh besh!
Deep Fried lentil doughnut laced with unsweetened yoghurt

- 🍱 **Mysore Masala Dosa** KCal : 325 | 150 gm 🍷 🍲 320

The real raja of dosas!
Dosa rubbed with spicy tomato chutney, served with potato Masala.

- 🍱 **Parry's Corner Pan-Fried Chilli Idlis** KCal : 275 | 150 gm 🍷 🍲 300

Idli goes to Parry's corner!

- 🍱 **Veetu Dosa** KCal : 125 | 80 gm 🍷 🍲 300




















For those who miss the home!
Original Crepe recipe of Rice and Lentil

Sweet Tooth
















Non Vegetarian

-  **Orange Cream Caramel** KCal : 175 | 100 gm   **250**

Vegetarian

-  **Baked Gulab Jamun with Ice Cream** KCal : 475 | 150 gm    **250**
-  **Chocolate Mousse in a Bottle** KCal : 325 | 100 gm  **280**
-  **Gajar Halwa** KCal : 225 | 100 gm   **250**
-  **Kesar Pista Kulfi** KCal : 175 | 100 gm    **280**
-  **Kesar Rabadi with Jangiri** KCal : 425 | 150 gm   **250**
-  **Moong Dal Halwa** KCal : 375 | 100 gm   **250**

Beverages

-  **Tender Coconut Water** KCal : 45 | 240 gm **200**
-  **Seasonal Fresh Fruit Juices** KCal : 125 | 240 gm **210**
-  **Milkshake with Ice Cream** KCal : 350 | 240 gm  **180**
-  **Cold Coffee** KCal : 75 | 240 gm  **180**
-  **Iced Tea** KCal : 25 | 240 gm **160**
-  **Coffee** KCal : 5 | 240 gm  **130**
-  **Tea** KCal : 5 | 240 gm  **130**
-  **Lassi** KCal : 200 | 240 gm  **210**
-  **Health Beverages** KCal : 100 | 240 gm  **170**

Eat Local

Appetizers

-  **Mutton Kola Urundai with Vengaya Pachadi** KCal : 475 | 200 gm   **550**
Minced Mutton mixed with spices, ball shaped and deep fried, served with onion salad
-  **Paniyaram with Kara Chutney** KCal : 375 | 150 gm    **320**
Savoury snack shallow fried in a special mould served with chutneys
-  **Vazhapoo Vadai with Coconut Chutney** KCal : 425 | 150 gm **320**
Banana blossom, lentil fritters served with coconut chutney

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Main courses




Non Vegetarian

- ▲ **Nethili Meen Kuzhambhu with Arisi Soru** KCal : 325 | 350 gm  **500**
Traditional preparation of fish curry served with steamed ponni rice
- ▲ **Mutton Sukka Varuval with Parotta and Pachadi** **600**
KCal : 574 | 350 gm    
A traditional mutton dry preparation served with parotta & local salad
- ▲ **Simmakal Muttai Kothu Parotta with Pachadi and salna** **400**
KCal : 575 | 350 gm    
Very famous Madurai flaky parotta spiced and minced on a hot griddle
- ▲ **Muttai Appam with Elumbu Roast** KCal : 475 | 350 gm  **550**
Hoppers with egg, served with lamb chops gravy

Vegetarian

- **Kudaipoo Mundri Piratal with Chapati** KCal : 411 | 350 gm   **400**
Mildly spiced Cauliflower tossed with Cashews served with chapati
- **Kariyapattii Siru Urulai Masala served with Nei soru** **400**
KCal : 425 | 350 gm  
Baby Potatoes dry fried served with ghee tempered rice
- **Veechu Parotta with Vegetable Khurma** **400**
KCal : 525 | 350 gm    
Layered thin Parotta served with Vegetable gravy prepared with coconut

Dessert

- **Karupatti Paniyaram** KCal : 321 | 110 gm   **240**
Sweet snack prepared with palm sugar in a mould
- **Paal Kozhukattai** KCal : 222 | 100 gm  **240**
Steamed rice dumpling soaked in sweetened milk



Scan QR code
to explore the menu



REGENCY

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