



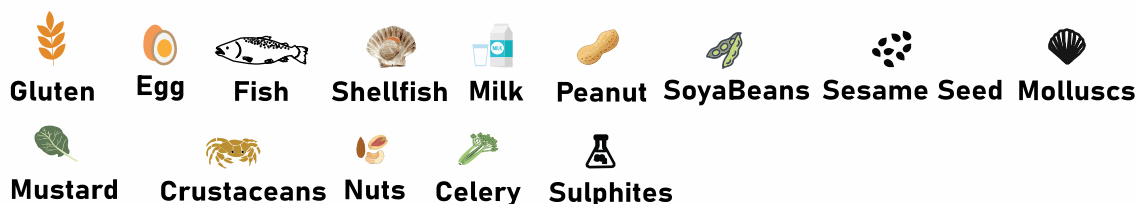
LOTUS

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 KCals of energy per day however, the actual calories needed may vary per person.

Vegetarian Non - Vegetarian

BREAKFAST A LA CARTE

07:00 am to 10:30 am

- ▲ **Two Farm Fresh Eggs to Order** 300
Healthy and wholesome!
Served with chicken sausages and two slices of bread KCal : 300 | 160 gm 🌾 🥛
Boiled KCal : 156 | 100 gm 🍳
Fried KCal : 180 | 92 gm 🍳
Omelette KCal : 330 | 142 gm 🍳
Poached KCal : 144 | 100 gm 🍳
Scrambled KCal : 182 | 122 gm 🍳 🥛
- ▲ **Baker's Basket – Fresh From The Oven - Choose Any Three** KCal : 600 | 150 gm 🍞 🍩 🍪 300
Hard to resist, harder to share!
Croissant / Danish / Doughnut / Muffin
- ▲ **French Toast** KCal : 333 | 122 gm 🍳 🥛 🌾 300
Melt in the mouth!
Served with melted butter and honey
- ▲ **Pancakes** 300
Soft, fluffy and irresistible
Served with maple syrup or honey KCal : 245 | 160 gm 🌾 🥛 🍳
- **Fresh Fruit Platter** KCal : 78.8 | 150 gm 280
A fresh start to the day!
Assorted seasonal fresh cut fruits
- **Cereals** KCal : 399 | 80 gm 300
Choice of corn flakes, wheat flakes, or choco pops 🌾 🌾 🍫
Served with hot or cold milk 🥛
- **Selection of Plain or Toasted Bread** KCal : 98 | 45 gm 🌾 🥛 190
The all time favourite, all time classic
White or whole wheat bread served with butter and preserves
- **Dosa or Uttapam** 300
Traditional fare served hot!
Served with sambar and chutney 🥛
Masala KCal : 389 | 220 gm 🌾 🥛
Onion KCal : 255 | 180 gm 🌾 🥛
Plain KCal : 240 | 180 gm 🌾 🍫 🥛
Rava KCal : 167 | 150 gm 🌾 🍫

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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- Idly or Vada** KCal : 296 | 180 gm 300

An age old indulgence!

Served with sambar and chutney 🍷
- Poori with Aloo Bhaji** KCal : 240 | 100 gm 🍷 🍷 300

Every reason to go "mmmmmm"!

Fried Fluffy Indian Bread

Served with potato masala
- Paratha** KCal : 240 | 180 gm 🍷 🍷 300

Flaky Indian bread stuffed with potato

Served with natural yogurt and pickles

Lunch & Dinner Menu

12:30 pm to 03:30 pm & 07:00 pm to 10:30 pm

From Our Salad Bowl

- Caesar Salad with Chicken** KCal : 293 | 200 gm 🍷 🍷 🍷 290

Light, fresh and healthy!

Perfectly cooked chicken served on a bed of crunchy iceberg lettuce with ceaser dressing
- Caesar Salad with Grilled Vegetables** KCal : 191 | 200 gm 🍷 🍷 🍷 210

Light, fresh, healthy and vegetarian!

Grilled vegetables served on a bed of crunchy iceberg lettuce
- Bowl of Garden Green Salad** KCal : 125 | 180 gm 🍷 🍷 🍷 180

The garden on your platter!

Crispy lettuce, onion, tomato and cucumber served with vinaigrette and creamy mayo dressing

Appetizers

- Grilled Bay Prawns** KCal : 278 | 180 gm 🍷 🍷 780

A Western indulgence!

Bite into grilled prawns in a lemon butter sauce
- Salt and Pepper Prawns** KCal : 278 | 180 gm 🍷 🍷 🍷 MSG 🍷 🍷 780

Sea food lovers unite!

Crispy fried marinated prawns tossed with salt and crushed pepper
- Southern Bay Fish Fingers** KCal : 300 | 175 gm 🍷 🍷 🍷 🍷 🍷 530

Secrets of the Sea!

Crumb fried spicy fish fingers served with tartar sauce and spicy tomato salsa

List of Allergens:










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  Egg
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  Milk
  Peanut
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- ▲ **Chicken Tender Nuggets** KCal : 300 | 175 gm  **530**
An all-time favourite!
Battered, crumb fried minced chicken cakes served with creamy mayo
- ▲ **Kodi Veppudu** KCal : 420 | 180 gm  **530**
From the kitchens of Andhra!
Succulent pieces of chicken tossed with cubes of peppers, onions and fennel powder
- ▲ **Shanghai Chicken Lollipops** KCal : 223 | 100 gm  **530**
A far eastern delicacy!
Chicken wings, deep fried and tossed with onions, garlic and soya sauce
- ▲ **Mutton Sukka Varuval** KCal : 265 | 100 gm  **600**
A timeless recipe from the kitchens of down South!
A traditional dry lamb preparation from south india
- **Salt and Pepper Baby Corn** KCal : 93 | 100 gm  **370**
Chinese and Vegetarian!
Crispy fried baby corn tossed in salt and crushed pepper
- **Karaikudi Mushroom Varuval** **370**
A South Indian spin!
Stir fried mushrooms, onions and black pepper - south indian style
- ## From our tandoori pot
- ▲ **Tandoori Jhinga** KCal : 126 | 100 gm  **780**
Spicy, smoky, crunchy!
Fresh bay prawns marinated in a mix of lemon juice, green cardamom and spices. Grilled in a clay oven
- ▲ **Machi Tikka** KCal : 250 | 180 gm  **500**
From the ocean to the Tandoor!
Succulent pieces of fish, marinated and char grilled
- ▲ **Murgh Tikka** KCal : 473 | 200 gm  **530**
A Mughal indulgence!
Chicken cubes with yogurt and spices, grilled in a tandoor
- ▲ **Murgh Malai Kebab** KCal : 460 | 200 gm  **530**
From the Lucknowi kitchens!
Chicken morsels enriched with cream, cheese and white pepper

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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▲ Tandoori Chicken KCal : 385 | 300 gm   530
 A magnificent kebab!
*To make this king of kebabs truly magnificent,
 our masters roast the chicken after curing it in a herbal marinade*

■ Paneer Tikka KCal : 161 | 150 gm   370
 Irresistible then, irresistible now!
Cottage cheese marinated and grilled to perfection in a clay oven

■ Subzi Seekh Kebab KCal : 121 | 150 gm   370
 The flavours of the clay pot!
Minced vegetables and spices pressed on a seekh, cooked in a clay oven





From our soup pot

Sip on the healthy soup!

- ▲ Sweet Corn Chicken Soup** KCal : 190 | 240 gm   250
- Creamy Sweet Corn Soup** KCal : 120 | 240 gm   250
- Chef's Cauldron** KCal : 180 | 240 gm   250
- Tomato Basil Soup** KCal : 170 | 240 gm   210

From our grill and sauce pan

▲ Grilled Fish KCal : 290 | 180 gm    530
 C'est magnifique!
A classical dish with fries and boiled vegetables

▲ Ocean Fish and Chips KCal : 450 | 185 gm     530
 A classic English dish, now in Tuticorin!
Served with tartar sauce and fries

▲ Grilled Chicken Breast KCal : 350 | 240 gm  530
 A stuffed and grilled scrumptious treat!
Chicken breast served with brown onions, fries and seasonal vegetables

Pasta – Penne / Spaghetti / Macaroni

Eat Italian, feel Italian!

Take your pick from the sauces below:

Alfredo / Napolitana / Pesto / Duglere   

- ▲ Prawns** KCal : 375 | 240 gm    660
- ▲ Chicken** KCal : 425 | 240 gm   530
- Vegetables** KCal : 325 | 240 gm   410

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From our wok station

Succulent, spicy and so good - Chinese Style! Try our various delicacies in an assortment of sauces!

Main course

- ▲ **Choice of Prawns** KCal : 265 | 240 gm    MSG  780
Chilli / Schezwan / Hot Garlic
- ▲ **Choice of Fish** KCal : 309 | 240 gm    MSG  530
Chilli / Schezwan / Hot Garlic
- ▲ **Choice of Chicken** KCal : 309 | 240 gm   MSG  530
Chilli / Schezwan / Hot Garlic
- **Choice of Cauliflower** KCal : 48 | 240 gm   MSG 370
Chilli / Manchurian / Hot Garlic
- **Crispy Fried Vegetables with Spicy Tomato Sauce** KCal : 450 | 240 gm  MSG  370

Staples

All-time favourites in 2 famous cooking styles, choose from Schezwan or Shanghai and enjoy!

- ▲ **Shrimps** KCal : 360 | 240 gm   MSG   510
- ▲ **Chicken** KCal : 270 | 240 gm  MSG   390
- ▲ **Egg** KCal : 230 | 240 gm  MSG   360
- **Vegetable** KCal : 230 | 240 gm  MSG 340

From our South Indian curry pot

Main course

- ▲ **Athangudi Kozhi Chettinad** KCal : 450 | 200 gm  530
A classical timeless recipe from kitchens of Chettinad!
Chicken preparation with traditional spices from the chettinad region
- **Bengaluru Bisi Bela Bath** KCal : 400 | 200 gm   370
Hot, tangy and so good!
Deccan style ponni rice and lentil preparation
- **Namba Veetu Thayir Sadam** KCal : 200 | 200 gm   280
The finishing touch!
Our Speciality Curd Rice with accompaniments
White butter, lemon pickle, raw mango pickle, mor milagai and appalam

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From our Indian curry pot

- Chicken Makhani** KCal : 422 | 250 gm   **530**
 The Great Indian Conquest
The world famous tikka makhani even adopted as national dish by the british
- Mutton Roganjosh** KCal : 432 | 250 gm  **600**
 A Kashmiri delicacy preparation with Kashmiri chillies!
Traditional kashmiri delicacy of lamb cooked with spices
- Vegetable Kaju Kurma** KCal : 350 | 200 gm   **370**
 Vegetable lovers unite!
Classical vegetable preparation in a cashew enriched gravy
- Choice of Paneer** **370**
 Soft, succulent and irresistible!
 Makhani KCal : 431 | 250 gm  
 Spinach KCal : 428 | 250 gm  
- Malai Kofta Curry** KCal : 740 | 250 gm   **370**
 Punjab on a platter!
Dry fruits, potatoes and paneer dumplings laced with rich cashew gravy
- Subzi Miloni Tarkari** KCal : 221 | 250 gm   **370**
 Goodness of vegetables and spinach!
Mixed vegetable curry finished with spinach
- Choice of Aloo** **370**
 The many avatars of the humble potato!
Potatoes cooked to your choice
 Capsicum KCal : 198 | 250 gm  
 Gobi KCal : 213 | 250 gm  
 Jeera KCal : 233 | 250 gm  
 Mutter KCal : 219 | 250 gm  
- Dal Makhani** KCal : 400 | 240 gm  **320**
 A buttery, creamy indulgence!
Simmered black lentils enriched with butter and fresh cream
- Dal Tadka** KCal : 220 | 302 gm  **320**
 Just like how mom makes!
Tempered yellow lentil curry

List of Allergens:















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  Egg
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  SoyaBeans
  Sesame Seed
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From our tandoori pot

- **Tandoori Roti** KCal : 86 | 40 gm  110
- **Kulcha** KCal : 220 | 80 gm 110
- **Tandoori Paratha** 130
 - Cheese KCal : 286 | 80 gm  
 - Aloo KCal : 242 | 80 gm  
 - Pudina KCal : 277 | 80 gm  
- **Tawa Paratha** KCal : 57 | 30 gm  130
- **Naan** 130
 - Tandoor KCal : 106 | 40 gm  
 - Butter KCal : 138 | 40 gm  
 - Garlic KCal : 147 | 40 gm  



From our rice pot

- ▲ **Murgh Biryani** KCal : 443 | 240 gm    490

Classics are always in fashion!

Preparation of seasoned chicken and basmati rice, served with raita
- ▲ **Gosht Dum Biryani** KCal : 443 | 220 gm    550

Binge on the Biryani!









Classical preparation of seasoned mutton and basmati rice, served with raita
- **Subzi Biryani** KCal : 329 | 240 gm   350

A vegetable treat!

Preparation of seasoned vegetable and basmati rice, served with raita
- **Choice of Pulao** KCal : 329 | 240 gm 320

Indulge in a classic favourite!

Pulao cooked to your choice

 - Cashewnut KCal : 260 | 210 gm  
 - Jeera KCal : 240 | 210 gm  
 - Mushroom KCal : 190 | 210 gm  
 - Peas KCal : 275 | 210 gm  
- **Steamed Basmati Rice** KCal : 240 | 210 gm 230

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Between meals

For those in between hunger pangs!












10:30 am to 12:30 pm & 03:30 pm to 07:00 pm

From our cutting board

Choose your Bread - Whole Wheat or White Bread

- The Great Club House Sandwich** KCal : 660 | 250 gm  **410**
A whopper of a sandwich!
Chicken salami, omelette, sun dried tomato, cheese and crunchy iceberg lettuce
- New York City CLT Sandwich** KCal : 601 | 250 gm  **420**
For the health conscious!
Sliced chicken breast, crispy lettuce and fresh tomatoes
- The Green Club House Sandwich** KCal : 500 | 250 gm  **350**
Time to hit the club !
Grilled vegetables, sun dried tomato, cucumber, cheese and crunchy iceberg lettuce
- Kansas City CLT Sandwich** KCal : 456 | 250 gm  **320**
Cheesy, crunchy, juicy - all at the same time!
Cheese, crispy lettuce and fresh tomato
- Grilled Vegetable Sandwich** KCal : 300 | 180 gm  **320**
Say cheese!
Grilled vegetables, tomatoes, roast bell pepper and cheese

From our fryer

- Vegetable Cocktail Samosa** KCal : 312 | 270 gm  **250**
- Stuffed Bread Pakora with Potato Masala** KCal : 312 | 270 gm  **250**
- Vegetable Pakora** KCal : 315 | 100 gm  **250**
- Onion Garam Pakora** KCal : 240 | 100 gm  **250**
- Mozzarella Cheese Chilli Toast** KCal : 225 | 50 gm  **250**
- Crunchy Nachos with Cheese Dip** KCal : 330 | 100 gm  **250**
- French Fries** KCal : 365 | 100 gm  **210**
- Masala Potato Wedges** KCal : 196 | 100 gm  **210**
- Fried Cashewnuts** KCal : 488 | 100 gm  **300**
- Masala Peanuts** KCal : 567 | 100 gm  **130**
- Masala Papad** KCal : 150 | 100 gm  **130**

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Dessert

We understand your sweet cravings!

- ▲ **Chocolate Brownie with Vanilla Ice Cream** KCal : 385 | 100 gm  **320**
- ▲ **Dark & White Chocolate Mousse** KCal : 488 | 100 gm  **250**
- **Gajar Halwa** KCal : 343 | 100 gm  **230**
- **Gulab Jamun** KCal : 357 | 100 gm  **230**
- **Ice cream Sundae Coupe** KCal : 186 | 100 gm  **250**
- **Choice of Ice Cream** **240**
Vanilla / Chocolate / Strawberry KCal : 207 | 100 gm 

Beverages

- **Tender Coconut Water** KCal : 45 | 240 gm **190**
- **Seasonal Fresh Fruit Juice** KCal : 135 | 240 gm **190**
- **Milkshake with Ice cream** KCal : 400 | 240 gm  **190**
- **Cold Coffee** KCal : 110 | 240 gm  **190**
- **Iced Tea** KCal : 45 | 240 gm **140**
- **Lassi** KCal : 200 | 240 gm  **210**
- **Coffee** KCal : 5 | 150 gm  **110**
- **Tea** KCal : 2 | 150 gm  **110**
- **Health Beverages** KCal : 150 | 300 gm  **160**

Local eats

- ▲ **Yera Malli Peratal with Set Dosai** KCal : 325 | 300 gm  **780**
- ▲ **Nethili Meen Kuzhambu with Vellai Sadam** KCal : 375 | 480 gm  **530**
- ▲ **Kanava Meen Thokku with Kal Appam** KCal : 330 | 300 gm  **530**
- ▲ **Chicken Salna with Poricha Parotta** KCal : 425 | 300 gm  **530**
- ▲ **Kari Milagu Sukka with Vattu Parotta** KCal : 525 | 300 gm  **600**
- **Vegetable Salna with Veechu Parotta** KCal : 425 | 300 gm  **380**
- **Vatha Kuzhambu and Vellai Sadam** KCal : 325 | 300 gm  **380**

Dessert

- **Karupatti Paal Kozhukattai** KCal : 175 | 70 gm  **240**
- **Pana Vellam Paniyaram** KCal : 55 | 50 gm  **240**

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to explore the menu



REGENCY

TUTICORIN

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