VAPOR R LOUNGE BAR



Starters

•	KASHMIRI MIRCH PANEER TIKKA Cottage cheese marinated in saffron, flavoured with deghi mirch & garlic	₹ 800
•	KUZHI PANIYARAM Fermented black gram and rice dumplings, steamed and tempered with mustard	₹ 800
•	THAI FRIED WONTON Fried dumplings stuffed with sprouts and vegetables served with sweet chilli sauce	₹ 800
•	MASALA VADA Crispy fried lentil batter with red chilli, cinnamon, ginger & jeera, served with chutney	₹ 800
•	MASALA PAPAD Crispy roasted papad topped with onions, tomatoes, and spices	₹ 525
•	MASALA PEANUTS Roasted peanuts served with a garnish of onions, tomatoes and chillies	₹ 525
•	ASIAN SLICED LAMB Crispy fried mutton slivers coated with a flavourful asian sauce	₹ 875
•	MUTTON SUKKA Spicy and aromatic traditional chettinad delicacy with spicy pepper masala	₹ 875
•	CLASSIC CHICKEN 65 Crispy fried chicken tossed in a masala of green chillies, garlic and curry leaves	₹ 875
•	FISH FINGERS	₹ 875

Crispy fried fish fingers coated in panko crumbs

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	Sarers	
•	MURGH MALAI FALOODA Tandoor cooked malai chicken topped with cheese	₹ 875
•	PRAWN VEPPUDDU Crunchy fried prawns tossed with classical South Indian spices	₹ 875
•	AFGHAN SEEKH KEBAB Minced lamb seekh kebab with aromatic spices	₹ 875
•	BANGERS & MASH Chicken sausage, mashed potato & caramelised onion gravy	₹ 875
	TAWA FRIED FISH Fish fillets marinated in spices and pan-fried to crispy perfection on a flat griddle	₹ 875
	THAI CHILLI GARLIC PRAWNS Aromatic dish featuring succulent prawns stir-fried with garlic, chilies, and Thai seasonings.	₹ 875

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Salads

•	GRILLED PINEAPPLE & CUCUMBER SALAD Tossed with olive oil & cinnamon	₹ 700
•	WARM SPROUTS SALAD Tossed in garlic, lemon juice & olive oil	₹ 700
•	PLATE OF PEANUT SUNDAL Tossed in curry leaf, mustard and red chilli	₹ 775
•	ORGANIC QUINOA SALAD Quinoa with organic dressing	₹ 800
•	FEATHERS CAESAR SALAD (CHICKEN/ PRAWN) Romaine lettuce salad with mustard, lemon juice, olive oil dressing & parmesan cheese	₹ 950

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FOOD MENU

	Mains	
•	FISH & CHIPS Crispy fried fish served with chips, green peas puree & tartare sauce	₹ 1050
	LEBANESE SHISH TAOUK Traditional marinated chicken kebab served with fries & garlic mayonnaise	₹ 1000
	GRILLED JUMBO PRAWNS Herb marinated jumbo prawns grilled on a hot plate and served with mashed potatoes	₹ 1250
	HERB MARINATED GRILLED FISH Fish fillets infused with fresh herbs and spices, then grilled to a tender and smoky perfection	₹ 1250
•	HARIYALI GRILLED FISH Cilantro marinated fish cooked on a hot plate	₹ 1250
	Desserts	
•	CLASSIC TIRAMISU Classic Italian dessert layered with mascarpone, coffee & savoiardi	₹ 625
•	PARIS- BREST Almond studded choux pastry with rich nutty praline creme	₹ 625
•	COFFEE CREME BRULEE	₹ 625

Creamy caramel pudding with a flavour of toasted coffee

Flattened balls of chhena soaked in malai, flavoured with cardamom

RASMALAI

₹ 625

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