

# menu

Waters  
edge  
FOOD FAMILY & FUN



# Ask Before you Eat

Kindly note: some of the food items on this menu may contain traces of egg, peanut, soya bean or one of its derivatives, milk, fish, shell fish, wheat gluten or sesame seeds.

If you are intolerant to any of these products, kindly let us know, we shall suggest alternatives for you.

**FOR JAIN FOOD KINDLY CONTACT  
THE SERVICE CREW.**

 VEG

 NON VEG

 LOW FAT

 LOW SODIUM

 LOW CHOLESTEROL

 SPICY

 LOCAL CUISINE

 LOW SUGAR

 LOW CARBOHYDRATES

18% GST is applicable on food and juices.

Discretionary service charge of 5% on food and beverages, is applicable.

# Lunch & Dinner Menu

## (Appetizers & Soup)

### ASIAN SEAFOOD & NOODLE SALAD

Marinated assortment of seafood, field greens, and noodles in a tangy tamarind chilli dressing

₹525

### CEASER SALAD À LA TEMPLE BAY

A traditional salad with iceberg lettuce, tandoori chicken, served with ceaser dressing topped with cheese croutes and parmesan shavings

₹525

### WARM GOAT CHEESE & VEGGIE SALAD

Young goat cheese, garden fresh veggies, poached pear, cherry tomatoes, olives, seasonal greens

₹495

### HAND TOSSED PIZZA

Thin crust of bread topped with mushroom, feta cheese, sun-dried tomatoes, cheese and olives

₹625

### ORGANIC FIELD GREENS/CYPRESS GROVE CHEVRE, PUMPKIN SEEDS, EVOO

(If you're a veggie buff, then allow us to help you make the most tantalising salad possible)

₹495

### CHETTINAD MARGANDAM SOUP

A soup from South India, made with an extract of lamb, pulses and flavoured with spices

₹345

### KHAO SUEY

Burmese chicken soup flavoured with garlic, herbs, spices, lemongrass and noodles

₹345

### MINISTRONE ROMAGNOLE

A delicate soup made from tomatoes, vegetables with potato and rice

₹345

### ROASTED TOMATO & BASIL BISQUE

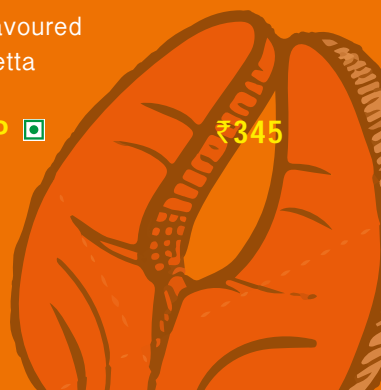
Traditional Italian roasted tomato broth flavoured with fresh basil, served with olive bruschetta

₹345

### CREAMED VEGETABLE & CORN SOUP

A rich, creamy puree of corn and vegetable finished with herbs

₹345



# Main Course

## GRILLED PRAWN GRIGLIO ₹1250

Jumbo prawns, marinated with lemon garlic herb seasoning, served with a balsamic orange relish

## PAN-FRIED FISH FROM THE BAY OF BENGAL ₹795

Pan fried fresh catch of the day, loaded potato skins with herbs and winter vegetable salad

## PAN-SEARED RED SNAPPER WRAP ₹795

Fillet of red snapper wrapped with zucchini served with crushed new potatoes & peas

## GRILLED FILLET OF MARKET FISH ₹795

Fillet of local catch with a porcini and ham crust, served with rocket pesto and a chef's salad

## ROASTED, LOCAL, FREE RANGE CHICKEN BREAST ₹795

Herb and honey-roasted free range chicken served with potato purée, broccoli & corn tian with natural jus

## ROTISSERIE CHICKEN WITH A SPICE RUB ₹795

This delicious preparation consists of roasted chicken with a spice rub, served with wild mushroom jus

## GRILLED BEEF TENDERLOIN ₹795

The finest cut of wine marinated beef, slow roasted barrel potatoes, roasted tomato and artichoke salad, green pepper sauce

## GRILLED TOFU SQUARES STUFFED WITH MUSHROOM AND OLIVES ₹625

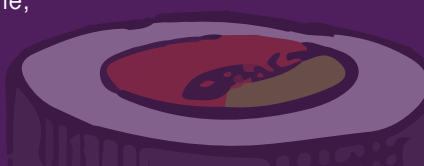
Grilled tofu squares stuffed with mushrooms and olives, with paprika cream and tian of ratatouille

## GRILLED VEGETABLES IN ROMESCO AND WARM GOAT CHEESE ₹625

Finely grilled vegetables infused with garlic, pepper and olive oil are served in Romesco

## BAKED VEGETARIAN LASAGNE ₹625

Mediterranean baked vegetable lasagne, with smoked tomato basil sauce



# Pasta of your choice

## PENNE/FUSILLI/SPAGHETTI 🍷

₹695

with tomato/cheese/basil pesto sauce

# From the land of Tandoor and Curries

## Tandoor

### NON VEGETARIAN KABAB PLATTER 🍷

₹1295

The finest selection of chicken, fish, prawn and lamb kababs

### JHINGA NISHA 🍷

₹1150

Succulent tiger prawns marinated in cream and spices and roasted to perfection

### TANDOORI POMFRET 🍷 🍴 🏠

₹795

Delicious silver pomfret marinated in chilli, mustard oil and cooked to your taste.

### ACHARI MACHCHI 🍷 🍴

₹755

Succulent cubes of fresh fish marinated with mango pickle and cooked on the tandoor

### NOORINI SHEEKH KABAB 🍷 🍴

₹755

Tender and juicy traditional lamb mince kababs, skewered and then roasted in a clay pot

### TANDOORI MURGH 🍷 🍴 🍴

₹795

This well-known Punjabi delicacy consists of tender chicken marinated in a special blend of spices and roasted to perfection

### MURGH KI CHAAP 🍷

₹795

Young chicken marinated with a rich saffron & paprika marination. Flavoured with coriander, slow roasted in a tandoor



**MURGH TIKKA MAKHMALLI** 🇮🇳 🍴 ₹795

Marinated in yoghurt, chilly and cardamom, these boneless pieces of chicken are then roasted

**VEGETABLE KABAB PLATTER** 🇮🇳 ₹875

The finest selection of vegetarian kababs like paneer, aloo akroot ki tikki, pineapple, sheekh and bharwan capsicum

**PANEER TIKKA ADRAKI** 🇮🇳 ₹625

Chunks of fresh paneer, flavoured with ginger

**MEWA BHUTTE KI SHEEKH** 🇮🇳 ₹625

Tender corn kernels, cooked with potato and spices over a skewer

**DINGRI DALCHA KABAB** 🇮🇳 🌱 ₹625

Baby mushrooms stuffed with lentils and herbs, roasted over a tandoor

**BHARWAN KHUMB** 🇮🇳 🍴 🌱 🍴 🍴 ₹625

Tender mushrooms stuffed with cottage cheese and nuts, cooked to perfection

## From the curry pot

**YEERA KAL MASALA** 🇮🇳 🌱 🍴 🍴 🍴 ₹995

Fresh Bay of Bengal prawns tossed in a Chef's special combination of South Indian spices

**AWADHI GOSHT** 🇮🇳 ₹795

Tender lamb chunks, simmered in a rich cashew and cream gravy with light spices

**AMRITSARI TAWA GOSHT** 🇮🇳 ₹795

Grilled tender lamb chunks marinated in home-ground masala

**MURGH HANDI LAZZEZ** 🇮🇳 ₹795

Succulent pieces of chicken cooked in the traditional dum style with a silky rich curry

**KAIRI KADAI MURGH** 🇮🇳 🌱 ₹795

Home style chicken preparation, flavoured with raw mango and spices



**KOZHI MILAGU MASALA** 🍲 🌶️ 🍴 ₹795

Young chicken pieces simmered over a pepper-flavoured South Indian curry

**MAHABS MEEN KUZHAMBU** 🍲 🌶️ 🍴 ₹795

Traditional fish curry, as made by the fisher folk of Mahabalipuram

**MEEN POLLICHATHU** 🍲 ₹795

Juicy fish with a tangy spice marinade, wrapped in a banana leaf and grilled to perfection

**CHILGOZEY AUR BADAM  
KI KOFTHA PALAKI** 🍲 ₹625

Pine nut and almond dumplings in a spinach gravy

**VILAYATHI SUBZI** 🍲 ₹625

A mélange of garden vegetables in creamy gravy

**GUCCHI MUTTER** 🍲 ₹625

Kashmiri morrels, stuffed with cheese and nuts simmered in a rich gravy with peppers

**GOBI HARA PYAZ** 🍲 🌶️ ₹625

Cauliflower and scallion tossed with special hand-pounded spice mixture

**PANEER PAPPAD KI SUBZI** 🍲 ₹625

Tender chunks of cottage cheese tossed with onion tomato masala and pappad

**PANEER TAKE YOUR PICK** 🍲 🌶️ ₹625

Palak/Kadai/Lababdar/Pepper fry/Bhurjee

**AMCHOORI BHINDI** 🍲 ₹625

Okra tossed in a tangy and spicy concoction

**SIRU URULAI ROAST** 🍲 🌶️ 🍴 ₹625

Baby potatoes cooked with herbs and spices

**KALANTHA KAI MALLI KUZHAMBU** 🍲 🍴 ₹625

Mixed garden vegetables simmered to perfection with a mild flavour of coriander



**MUSHROOM AND BABYCORN CHETTINAD** 🍄 🌶️ 🍛 ₹625

Tender button mushrooms and babycorn in a five-spice mixture from the Chettinad region

**CHOICE OF ALOO** 🍅 ₹625  
**JEERA/GOBI/PEAS/VATHAKAL**

**DAL MAKHMALI** 🍲 ₹395

Traditional dal makhani enriched with cream and butter

**DAL TADKEYWALI** 🍲 ₹395

Tempered yellow dal

**RAITHA OF YOUR CHOICE** 🍅 ₹325

Onion/Tomato/Pineapple

**POT YOGHURT** 🍲 ₹125

## Staples

**GOSHT DUM BIRIYANI** 🍖 🍛 🌶️ ₹795

Aromatic Basmati rice blended with tender and juicy chunks of lamb, herbs, spices cooked on a slow fire to capture the best flavors

**MURGH DUM BIRIYANI** 🍗 🍛 🌶️ ₹795

Aromatic Basmati rice blended with tender and juicy chunks of chicken, herbs, spices cooked on a slow fire to capture the best flavors

**SUBZI DUM BIRIYANI** 🍲 🍛 ₹625

The vegetarian version

**NAWABI PULAO** 🍲 ₹375

Choice of Jeera/Vegetable/Peas/Paneer

**BISBELA BATH** 🍲 🍛 🍛 ₹375

**THAYIR SADAM** 🍲 🍛 🍛 ₹375





**UBALA CHAWAL** 🍱 🍴 ₹250  
Steamed fluffy Basmati rice

**TANDOORI BREADS** 🍱 ₹175  
Naan/Paratha/Kulcha/Roti

## Oriental Appetizers & Starters

**GOONG GAH TIEM** 🍱 🍴 ₹1150  
Tender sea prawns flavoured with fish sauce and garlic

**SCHEZWAN SQUIDS** 🍱 🍴 🍷 ₹795  
Roundels of squids coated with a fiery chilli marinade

**CHICKEN SATAY** 🍱 ₹795  
Grilled tender boneless chicken strips marinated with Thai spices, served with peanut sauce

**TOM YUM KAI** 🍱 🍷 ₹345  
Traditional chicken soup flavoured with kafir lime leaves and cilantro

**GOLDEN FRY OF YOUR CHOICE** 🍱 ₹625  
Babycorn/Mushroom/Cauliflower/Potato

**HONEY CHILLI BABYCORN** 🍱 ₹625

**TENDER COCONUT AND LEMONGRASS SOUP** 🍱 🍷 ₹345  
A variation of the lemongrass soup with morsels of tender coconut in tender coconut water seasoned with chillies, cayenne and vegetables

## Main Course

**PAD GA POW** 🍱 🍷 ₹795  
Chicken chunks tossed in a basil and fish sauce

**KUNG PAO KAI** 🍱 🍷 ₹795  
Tender chicken chunks tossed with dry chillies and cashewnut

**MAA THAI LAMB** 🍱 🍷 ₹795  
Stir-fried lamb with chestnuts and chilli

**SINGAPORE CHILLI CRAB** 🇸🇬 🍷 ₹795

Fiery crab dish, a speciality from Singapore

**YIN YO CHAODAN XIANG GU** 🇸🇬 🍷 🍷 ₹795

Filletts of exotic sole fish are flavoured with rice wine and soya sauce

**NAMBHANG** 🇮🇳 ₹625

A Thai vegetable curry made with seasonal vegetables, tofu, shitake mushroom and pak choy with dash of red wine

**STIR FRIED BROCCOLI, BABY CORN AND PEPPERS WITH CHILLI** 🇮🇳 🍷 ₹625

## Noodles/Fried rice

**CHICKEN/FISH/SEAFOOD/PRAWN** 🇮🇳 ₹695

**CORN/SPINACH/MIXED VEGETABLES/MUSHROOM** 🇮🇳 ₹595

## Dessert

**ALPHONSO MASCARPONE RED VELVET GATEAUX** ₹395

**CAPPUCCINO CREME BRULEE WITH BITTER CHOCOLATE BAVAROISE** ₹395

**BAKED CHOCOLATE PUDDING WITH COFFEE CUSTARD SAUCE AND VANILLA ICE CREAM** ₹395

**BANANA AND PALM JAGGERY PANNACOTTA** ₹395


**GULKAND RASGULLA** ₹395

**BAKED LUNGCHA WITH PISTA CREAM** ₹395


**SEASONAL FRUIT PLATTER** ₹375

# Kids Menu


**COCK-A-DOODLE-DOO**  ₹295  
Creamy chicken soup


**BLONDIE'S SANDWICH**  ₹395  
Crumb-fried chicken over a bread, served with fries


**JUGHEAD'S DELIGHT**  ₹395  
Mini chicken burgers

**POPEYE'S SIDEKICK**  ₹395  
A double cheese sandwich with spinach

**CHOTA BHEEM'S LIKES**  ₹395  
Spicy cheese balls

**GARFIELD'S FAVOURITE**  ₹395  
Macaroni and cheese lasagne with veggies

**WINNIE THE POOH**  ₹395  
Fresh fruit, yoghurt with honey parfait

**POPCORN**  ₹395  
Butter toffee/Milk choco/Loaded cheddar

# Beverages

**HEALTH SMOOTHIES** ₹345

**MILK SHAKE WITH ICE CREAM** ₹345  
(Oreo/Brownie and nut/Sheik shake/Fruit loops)

**COLD COFFEE WITH ICE CREAM** ₹345

**LASSI - SWEET OR SALTED** ₹345

**COFFEE OF YOUR CHOICE** ₹275  
Cappuccino/Espresso/Café late/  
South Indian filter/Decaffeinated

**TEA OF YOUR CHOICE** ₹275  
Darjeeling/Assam/English breakfast/  
Green tea/Lemon tea/Masala chai/Earl grey

**SEASONAL FRESH JUICES/  
TENDER COCONUT WATER** ₹275



**Radisson** **BLU**  
RESORT TEMPLE BAY  
MAMALLAPURAM

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