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SOUPS

Seafood Almond and Broccoli Soup Rs. 300
A rich creamy almond broccoli soup flavored with fresh herbs cooked with seafood

Seafood Herbs Cream Soup Rs. 300
A rich creamy seafood soup flavored with herbs

Okaiyo Rs. 300
A Japanese style clear seafood soup with glass noodles

✦ Jordan Rs. 300
Tender coconut water broth soup with vegetables and seafood

California Seafood Soup Rs. 300
Seafood and spinach leaves, sun-dried tomato in a tomato broth soup garnished with saffron

Goong Gaeng Chud (Thai Prawns Soup) Rs. 250
A Thai style soup cooked with prawns

Samak Krra Shorba (Red Pumpkin Seafood Soup) Rs. 200
A rich creamy red pumpkin soup with sea food flavored with herbs and garlic

Sesame Coconut Seafood Soup Rs. 300
Sesame coconut seafood thin soup flavored with herbs in Arabic style served with a lime wedge

TANDOOR

✦ Machchi Tandoor ki Shaan Rs. 650
Sliced fish rolls and bell pepper in a spicy brown masala cooked with charcoal fire

Theeki Machchi Seekh Rs. 600
Spicy fish seekh kebab flavored with coconut

Malabar Machchi/Jhinga Tikka Rs. 600
Boneless fish/prawns marinated in malabar style spicy coconut masala and cooked in charcoal

✦ Bhuna Hua Reg. Crab/Fish/Prawns Rs. 650 Jumbo Crab/Lobster/Pomfret A.P.S.
Crab/fish/lobster/pomfret/prawns marinated with spicy brown masala cooked in clay oven

Roasted Fish Rawas/Surma Rs. 650 Pomfret Rs. 1100
Charcoal grilled boneless choice of fish marinated with herbs and spices

DEEP FRIED

Dakshin Style Spicy Stir Fried Fish / Prawns (Reg) Rs. 500
Crispy fried fish/prawns tossed with garlic crushed cashew nut chilly flakes and coriander leaves

Jhinga Macchi Ka Milan Rs. 650
Jumbo Prawns coated with spiced cheesy minced fish and crispy fried

✦ Chef's Special

* Govt. Taxes and Service Charge as applicable

* Glass of House Wine/Pint of House Beer with every Starter/Main Course

TAWA

- ❖ Puli Meelagai Pundu Meen (Sour & Spicy Garlic Tawa Fish) Rs. 500
Choice of sliced fish marinated and grilled with south indian masala
- Swaad ki Tawa Macchi Rs. 500
Spiced minced fish grilled patties stuffed with almond butter
- Karam Meen Rs. 500
Spice marinated sliced grilled fish topped with almond butter
- Maske se Bhuna hua Kekda Rs. 650
Crab meat stir fried with butter and fresh herbs
- Varutha Nandu Rs. 650
Stir fried crab meat served on a crispy rice pancake

CURRIES

- Vijaywada Curry Rs. 450
Seafood cooked in a slightly sour and spicy curry flavored with coconut tempering with ghee and spices
- ❖ Man Chatti Kari Crab(Reg)/Fish Rs. 450 Prawns Rs. 400
Chennai style spiced coconut curry served in a mud pot
- Kerala Seafood Stew Rs. 450
Coconut milk based stew cooked with seafood
- Pondicherry Curry Rs. 450
Fish/Prawns cooked in a coconut and green chilly spiced curry
- Hyderabadi Salan Surmai/Rawas Rs. 450 Pomfret Rs. 550
Authentic hyderabadi style curry prepared with choice of fish cooked with minced prawns

CONTINENTAL

- Grilled Fish in Lemon Butter Sauce Surmai/Rawas/Basa Rs. 550 Pomfret Rs. 650
Grilled fish served with lemon butter sauce and butter vegetables with butter rice
- Fish Cleopatra Surmai/Rawas/Basa Rs.550 Pomfret Rs. 650
Grilled fish served with cream prawn sauce and butter vegetables with butter rice
- Grilled Fish with Parsley Mint Pinenut Salad Rawas Rs. 550
Grilled fish served with saffron cream sauce and butter vegetables with butter rice

❖ Chef's Special

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SEAFOOD BAKED MENU

Stuffed Crab A. P. S.
Richly stir fried crab meat served in its own shell topped with cheese

Grilled Fish in Crab Sauce Surmai/Rawas/Basa Rs. 550 Pomfret Rs. 650
Grilled fillet fish served with crab cream herbs sauce with butter rice and salad

ORIENTAL SEAFOOD

Roasted Fish with Thai Salad Rawas/Basa Rs. 550
Boneless fish roasted and served on top of thai salad

Indonesian Fish Fried Rice Rs. 450
Rice noodles, vegetables and fish fried rice flavored with coconut and spices

Roasted Fish with Masala Fried Rice Rawas/Basa Rs. 550
Stir fried masala egg fried rice served with roasted fillet fish

✦ Kadal Meen Idiyappam Rs. 450
Seafood rice noodle stir fried with butter and spices

Thai Style Fish Fried Rice Rs. 550
Crispy fried rice noodle with egg fried rice and thai style fish curry served together

Chilly Fish with Garlic Bell Pepper Surmai/Rawas/Basa/Prawns(Reg) Rs. 450 Pomfret Rs. 550
Stir fried, choice of fish with chilly garlic sauce garnished by fried green chilly and crispy garlic

Indonesian Style Fried Fish Surmai/Rawas/Basa Rs. 450 Pomfret Rs. 550
Crispy fried fish marinated with herbs and sesame paste

Kitam Bungkus Rs. 600
Seafood prepared in indonesian style, wrapped in banana leaves and cooked in steam

DESSERT

✦ Elaneer Payassam Rs. 140
This festive dessert of Tamil Nadu made with tender coconut, served chilled

Almond Junket Rs. 175
Made with almonds, cream, sugar and gelatine

Coconut Soufflé Rs. 175
A rich coconut soufflé made with coconut cream sugar and gelatine

SIDE ORDERS

Idiyappam (Steamed rice noodles) Rs. 40

Akki Roti (Ground rice dough cooked on tawa) Rs. 25

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