



FLAVOURS

MULTI CUISINE RESTAURANT





SOUPS

[12 noon to 3.30pm & 7pm to 10.30pm]

CONTINENTAL

Cream Soups
(Mushroom/Vegetable/Tomato/Chicken)

French Onion Soup
(Onion soup traditionally served along with croutons and cheese)

Minestrone
(Soup of Italian origin containing assorted vegetables, pasta & cheese)

Mexican Corn Soup
(Tomato based with capsicum, corn, onion)

ORIENTAL

Sweet Corn Soup
(Veg. / Chicken)

Clear Soup
(Veg. / Chicken)

Hot & Sour Soup
(Veg. / Chicken)

Manchow Soup
(Veg./Chicken)

DESI

Dal or Tomato Shorba
(Favorite of the north)
Shorba
(Mutton/Chicken)
Mulligatawny
(Curry flavoured soup)

SALADS

[12 noon to 3.30pm & 7pm to 10.30pm]

Tandoori Tikka Salad (Veg. / Non-Veg.)
(Oven roasted green vegetables with tandoori seasonings)

Waldorf Salad
(A classic combination of fruits & nuts)

Hawaian Salad (Veg. / Non.Veg).
(Way to sneak more veggies mixed with sweet mayo)

Greek Salad with Homemade Fish Salad
(A salad of lettuce,fish,veggies dressed with vinaigrette dressing)

Macaroni and Cottage Cheese Salad
(A typical Italian pasta,tomato & cheese mixed with lemon aioli)

Russian Salad
(Carrot,beans,potato,green peas,pineapple with mayo dressing)

Choice of Chats
(Fruit / Aloo Papdi / Aloo Channa)

Green Salad/Tossed Salad



STARTERS

[12 noon to 3.30pm & 7pm to 10.30pm]

ORIENTAL VEG.

Baby Corn

(Chilli / Crispy / Schezwan / Manchurian / 65)

Vegetables

(Manchurian / Chilly / Salt & Pepper / Crispy)

Panner

(Chilli / 65 / Crispy / Schezwan / Salt & Pepper / Mongolian)

Mushroom

(Chilli / Crispy / Schezwan / Mongolian / Salt&Pepper/Stuffed/65)

Crispy Corn Kernel

(Corn coated with oriental spices and deep fried)

Spring Rolls with Sweet Chilli Dip

(Oriental pancake stuffed with sautéed vegetables and deep fried)

ORIENTAL NON-VEG.

Chicken

(Chilli / Manchurian / Schezwan / Dragon / Salt 'n' Pepper)

Drums of Heaven

Pepper Leg

Fish

(Chilli / Manchurian / Schezwan / Dragon / Salt 'n' Pepper)

Prawn

(Chilli / Manchurian / Schezwan / Dragon / Salt 'n' Pepper)

Loose Prawns

Lamb

(Chilli / Manchurian / Schezwan / Hot Garlic)

Konjee Crispy Lamb



BHATI-SE

[12 noon to 3.30pm & 7pm to 10.30pm]

VEG.

Makai Malai Kebab

Paneer Malai Tikka

(Cottage cheese marinated in yougurt cream with distinct flavor of mace)

Phalon ki Sheekh

(Mix of fruits marinated in tangy spice, skewered and roasted)

Shabnam ke Moti

(Stuffed mushrooms cooked in a clay oven)

Tandoori Gobi / Gobi Musalam

Regalia Veg. Platter

(An assortment of veg kebab, paneer tikka, stuff khumbu, aloo tikka, served along with creamy veg. tandoori salad)

NON-VEG.

[12 noon to 3.30pm & 7pm to 10.30pm]

Chicken Tikka

(Tender Cubes of Chicken marinated in traditional spices and cooked over Clay oven)

Tangri Kebab

Tandoori Chicken (Half / Full)

Murgh Malai Kebab

Murg Hara Mirchi Kebab

Kalmi Kebab

Chicken Seekh Kebab

(Minced chicken mixed with herbs and spices and cooked over clay oven)

Mutton Seekh Kebab

(Minced Meat mixed with herbs and spices and cooked over clay oven)

Mutton Shami Kebab

Fish Tikka

(Haryali / Ajwain / Amritsar)

Regalia Non-Veg. Platter





INDIAN NON-VEG

[12 noon to 3.30pm & 7pm to 10.30pm]

Masala Fried fish

(Batter fried fish with Indian spices)

Chicken 65

(Diced tender chicken tossed in the wok Indian touch)

Apollo Fish

Miriyalu (Kodi/Mamsam/Royalu)

(A spicy preparation cooked with crushed peppers)

Mirpakaya (Kodi/Mamsam/Royalu)

(Pan-fried chicken pieces cooked with slit green chilies and tomato gravy)

Fish Koli Wada

Fish Kela Patta



MAIN COURSE

VEGETARIAN [12 noon to 3.30pm & 7pm to 10.30pm]

Kadai Veg.

(Stir fried mix veg in tomato based gravy)

Subzi kholapuri

(Delicacy of Maharashtra with assorted vegetables)

Bhindi-do-Pyaza

(Stir fried okra with onions and tomatoes)

Navratna Khorma

(Delicious Mughali curry with nine ingredients including vegetables, nuts and cottage cheese)

Panner Butter Masala

(Indian cottage cheese cooked in tomato gravy)

Paneer Tikka Masala

(Indian cottage cheese cooked in a tandoor with tomato onion gravy)

Kadai Paneer

(Indian cottage cheese with chopped onions and capsicum)

Palak Paneer

(Homemade cottage cheese cooked in spinach gravy)

Malai Kofta

(cubes homemade cheese cooked in rich cashew gravy)

Aloo Palak

HOME SPECIALITY [12 noon to 3.30pm & 7pm to 10.30pm]

Tomato Cashew Curry

(Fresh tomatoes and cashew nut cooked in tangy tomato sauce)

Vegetable Chettinad

(Seasonal vegetables cooked in Chettinad masala)

Nilgiri Khorma

(A famous dish from ooty made with coriander, mint & coconut paste)

Khumb Mutter Masala

(Mushrooms with peas cooked in tomato based sauce)

Dal Makhani

(A spicy and heavy dal preparation made with a combination of rajma and urad dal)

Rajma Masala

(Kidney beans stew)

Dal Dakshin Se

(Fry / Tomato / Palak/ Tadka)

(Arhar Dal Preparation of Your Choice)

Cashew Nut Curry

NON-VEGETARIAN [12 noon to 3.30pm & 7pm to 10.30pm]

Butter Chicken

(With chicken bone cooked in tomato and buttery sauce)

Mutton Rogan Josh

(Typical Kashmir spicy mutton preparation , Flavored with rattan jog)

Mutton Kheema Masala

Prawn Masala

(Regular / King Prawn)

Allam Kodi Kura

(A traditional ginger flavoured chicken)

Miriyalu (Royyalu / Kodi / Mamsam)

(A spicy mutton preparation cooded with crushed peppers)

Andhra Chicken Curry

(Pan-fried chicken pieces cooked with slit green chilies and tomato gravy)

Chettinad chicken

(Green chilies and tomato gravy)

Andhra Mutton Curry





CHAWAL SE

[12 noon to 3.30pm & 7pm to 10.30pm]

Subzi Biryani

Chicken Dum Biryani

Chicken Tangdi Biryani

Chicken Tikka Biryani

Nellore Mutton Biryani

Mutton Kheema Biryani

Prawns Biryani

Pulao

(Jeera / Mutter / Paneer / Kashmiri)

Bisi Bele Bath

(Tasty South Indian rice dish, cooked with lentil, and vegetable (Bisi-means hot, Bele-means dal)

Curd Rice

Plain Rice

Sambar / Rasam

Curd



BEVERAGES

[7am to 10pm&4pm to 10.30pm]

Milk Shake

(Strawberry/Vanilla/Chocolate/Mango)

Milk Shake

(Black Currant/ButterScotch/Pista)

Seasonal Fresh Fruit Juice

Packaged Drinking Water

DESSERTS

[7am to 10pm&4pm to 10.30pm]

Chocolate Fudge Cake with Ice-cream

Tiramisu

Apple Pie

Caramel Custard

Gajar Ka Halwa

Gulab Jamun

Ice-cream Selection

(Chocolate / Vanilla / Mango / Strawberry)

Ice-cream Selection

(Blackcurrant / Pistachio / Butterscotch)

THICK SHAKES

[7am to 10pm&4pm to 10.30pm]

Oreo Shake

Kit Kat shake

Ferreo Roacher Shake

Strawberry Fruit Shake



NOODLES & RICE

[7am to 10pm&4pm to 10.30pm]

Fried Rice (Veg. / Non-Veg.)

(Schezwan / Hakka / Chilli / Garlic / Singaporean)

Wok Tossed Noodled (Veg. / Non-Veg.)

Chopsuey (Veg. / Non-Veg.)

(American / Chinese)

(Crispy noodles served with choice of hot Chinese or American sauce)

CONTINENTAL

VEGETARIAN [7am to 10pm&4pm to 10.30pm]

Veg. Au gratin

(Dices of vegetables tossed with herbs and cooked in béchamel sauce, baked with cheese)

Corn Spinach Bakes

Cottage Cheese Shashlik

(Homemade cheese, onion, bell pepper skewers grilled and served with saffron rice)

SIZZLERS [7am to 10pm&4pm to 10.30pm]

Veg. Fazita Sizzler

(Carrot, beans, mushroom, baby corn, paneer in salsa sauce)

Veg. Patties with Barbeque Sauce Sizzler

(Minced vegetables coated with crumbs in dip oil)

Chicken Sizzler in Pepper Sauce

Sizzling Prawn in Pepper Sauce

NON – VEGETARIAN [7am to 10pm&4pm to 10.30pm]

Roasted Chicken in Mushroom Pepper Sauce

(Oven roasted chicken cooked in mushroom & pepper sauce)

Lamb Stroganoff

(Strips of mutton cooked with peppers and served with rice)

Chicken a la Kiev

(Chicken breast stuffed with butter, mushroom, parsley and crumb deep fried crumb)

Cheese 'n' Herb Crumb Fried Fish

(Deep fried slices of fish)



PASTA

[7am to 10pm & 4pm to 10.30pm]

Napolitana

(Penne / Macaroni / Spaghetti / Fusilli)

(Rich tomato sauce flavored with oregano)

Arrabiata

(Penne / Macaroni / Spaghetti / Fusilli)

(Roman tomato sauce of tomato, red chilli & garlic cooked in olive oil)

Bolognese (Chicken / Mutton)

(Penne / Macaroni / Spaghetti / Fusilli)

(Meat base tomato sauce)

CHOICE OF BREADS

[7am to 10pm & 4pm to 10.30pm]

Naan

(Butter / Plain / Garlic)

Parantha

(Laccha / Pudhina / Aloo / Methi)

Roti

(Whole wheat Indian flat bread)

Kulchas

(Stuffed / Masala / Onion)

Pulkha (2 Pcs.)

(Classic Indian flatbread is made with filling of your choice)

Raita

(Plain / Mix Veg / Pineapple / Boondi)

BREAKFAST MENU

[7am to 10pm & 4pm to 10.30pm]

Idly

Wada

Pongal/Upma

Plain dosa

Onion dosa

Karam dosa

Podi dosa

Masala dosa

Ghee dosa

Uthappam

(Plain/Onion/Masala)

Poori

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***"Government all Taxes as Applicable".**

*** Minimum Serving time 30 Minutes**