



Hotel   
**Diamond's Pearl**  
— the luxury boutique stay —



**Note :**

Dear Valued Guests Kindly Read the below Points :  
OUTSIDE FOOD ARE NOT ALLOWED  
PLEASE CO-OPERATE FOR NOT ORDERING

- a) Kindly allow us 20/25 minutes to serve your food order.
- b) GST as applicable.
- c) All the items in this menu is subject to availability.
- d) The Chicken / Mutton / Halal.
- e) Please inform the order taker before hand of any allergies you suffer from.
- f) Food & beverage once ordered cannot be cancelled.
- g) Last order for Lunch : 3-00 p.m. & Dinner : 10.30 p.m.



# Restaurant Menu

## Breakfast

7:00 am to 11:00 am

<b>HOTEL DIAMOND'S PEARL SPECIAL SOUTH INDIAN BREAKFAST</b>	<b>150</b>
Choice of Idly / Vada / Dosa / Uttapam / Poori Bhaji Served With Sambar & Chutneys Tea / Coffee	
<b>HOTEL DIAMOND'S PEARL INDIAN BREAKFAST</b>	<b>150</b>
Glass of Fresh Fruit Juice Aloo/PaneerParatha Served With Yoghurt & Pickle Tea / Coffee	
<b>HOTEL DIAMOND'S PEARL CONTINENTAL BREAKFAST</b>	<b>150</b>
Glass of Fresh Fruit Juice Fried Egg / Omelette / Masala Omelette Choice of cereals served with milk /2 Slices Bread Toast Served with Butter & Jam Tea / Coffee	
<b>CEREALS CORN FLAKES / CHOCO FLAKES</b>	<b>60</b>
Served with Cold / Hot Milk	
<b>BREAD TOAST</b>	<b>75</b>
2 Slices of Bread Toast Served With Butter & Jam	
<b>SEASONAL FRESH CUT FRUITS</b>	<b>75</b>
Banana, Papaya, Watermelon, Muskmelon	
<b>EGG TO ORDER</b>	<b>75/85</b>
Fried Egg / Boiled Egg / Omelette (Masala /Plain / Cheese)	
<b>IDLY / SAMBAR IDLY (3 Pcs.)</b>	<b>95</b>
<b>VADA / SAMBAR VADA (3 Pcs.)</b>	<b>95</b>
<b>DOSA (PLAIN / ONION / MASALA)</b>	<b>75/85/95</b>
<b>MASALA UTTAPAM</b>	<b>95</b>
<b>POORI BHAJI</b>	<b>105</b>
<b>VEGETABLE UPMA</b>	<b>75</b>
<b>POHA</b>	<b>75</b>
<b>ALOO PARATHA</b>	<b>110</b>
Made using wheat flour dough rolled with a mixture of mashed potato and spices, cooked on a hot tawa with butter or ghee and served with curd & Indian pickles.	
<b>CHOLE BHATURE</b>	<b>110</b>
Tempting and flavourful dishes from Punjabi Cuisine. The union of Chickpea Curry and Fried Flatbread, served with along with Onion and Pickle.	





# Restaurant Menu

## Veg. Soups

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

<b>TOMATO SOUP</b>	120
Cream of fresh tomatoes, onion, ginger, cinnamon and bay leaf and served with bread croutons	
<b>VEG MANCHOW SOUP</b>	120
Prepared with vegetables, spices and served with crispy fried noodles	
<b>HOT N SOUR VEG SOUP</b>	120
Vegetables stock water mixed with spices and citrus flavour piping hot	
<b>SWEET CORN VEG SOUP</b>	120
Chopped vegetables with corn cooked in Indo Chinese style	
<b>LEMON CORIANDER SOUP</b>	120
Clear vegetables with corn, Lemon & Coriander Cooked in indo Chinese style	
<b>VEG CLEAR SOUP</b>	120
Vegetables stock water mixed with spices and herbs.	

## Non Veg. Soups

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

<b>CHICKEN MANCHOW SOUP</b>	140
Prepared with vegetables, chicken, spices and served with crispy fried noodles.	
<b>HOT N SOUR CHICKEN SOUP</b>	140
Stock water mixed with spices and citrus flavour served piping hot.	
<b>SWEET CORN CHICKEN SOUP</b>	140
Chopped vegetables with corn cooked in Indo Chinese style.	
<b>LEMON CORIANDER CHICKEN SOUP</b>	140
Made with Shredded Chicken, fresh broth, herby flavours of cilantro and the tang of Lemons.	
<b>CHICKEN CLEAR SOUP</b>	140
Simmering chicken pieces with vegetable and seasonings until a flavourful Stock Water mixed with spices.	





# Restaurant Menu

## Salads

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

<b>GARDEN GREEN SALAD</b>	95
A classic Indian salad which has sliced cucumbers, carrots, tomatoes, onions, Lemon & Green chilly	
<b>TOSSED SALAD</b>	100
Variety of fresh vegetables (tomatoes, cucumbers, carrots, and bell peppers) cut it in cube style and tossed with vinegar, salt & Black pepper.	
<b>CAESER SALAD VEG</b>	185
Made with lettuce and crunchy croutons tossed with creamy vegetarian Caesar dressing ,Black pepper.	
<b>RUSSIAN SALAD</b>	185
Made with peas, carrots, potatoes, capsicum, French beans and eggless mayonnaise.	

## Veg. Starters

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

<b>VEG MANCHURIAN DRY</b>	185
Stir-fried Minced vegetables rolled into balls and fried in oil. Tossed with Chopped Onion, tomatoes, red chilli paste, spices& Soya sauce.	
<b>CHATPATA CRISPY CORN</b>	195
Made from sweet corn kernels binding with plain flour, corn flour and spices. Tossed with garlic, chopped onions, chopped chillies, salt and pepper.	
<b>CRISPY VEGETABLES</b>	175
Mixed vegetables coated with plan flour, corn flour and spices, and then crispy fried. Tossed with garlic, chopped onions, chopped chillies, and salt n pepper.	
<b>BABY CORN PEPPER N SALT</b>	195
Fried baby corn tossed with garlic, pepper& Chinese spices	
<b>PANEER FINGER</b>	225
Stripped Cottage cheese coated with cornflour, red chilli powder, black pepper powder, Italian seasoning, garlic powder, salt and bread crumb. Deep fried to perfection.	
<b>MUSHROOM PEPPER N SALT</b>	195
Fried Mushroom tossed with garlic, pepper& Chinese spices.	
<b>CHILLY MUSHROOM</b>	195
Fresh fried mushroom tossed with diced onion, capsicum chilli tomato & soyasauce	
<b>PANEER - 65</b>	225
Fried cottage cheese tossed with chilli, curry leaves and yoghurt based spicy sa	
<b>CHILLY PANEER</b>	225
Diced cottage cheese tossed with diced onion, capsicum, chillies, tomatoes&Soyasauce	







## Restaurant Menu

**CHILLY BABY CORN** 195  
Deep fried baby corn tossed with Chinese spices, diced onion, capsicum, chillies, Tomatoes & soyasauce

**VEGETABLE SPRING ROLLS** 185  
Wrappers stuffed with Julian vegetables cooked with tomato ketchup and deep fried

**STUFFED MUSHROOM**  210  
Boiled spinach, ginger, garlic, chillies, spices and cheese stuffed in mushroom binding Dough and bread crumb deep fried in oil.

**GULHARI KARTOOS**  195  
Made with beetroot, vegetables minced and Indian spices, binding with vermicelli And deep fried in oil.

**ASSORTED VEG/ONION PAKODA** 175  
Mixed veggies cut round dipped in spiced chickpea batter and deep fried.

**PEANUT MASALA** 175  
Roasted/ boiled peanuts mixed with chopped tomato, onion, green chilli, red chilli powder, chaat masala and lemon juice.

### Non Veg. Starters

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

**CHICKEN LOLLYPOP** 275  
A drenched Chicken is marinated and fried until crisp. Tossed in a sweet and spicy sauce.

**CHILLY CHICKEN** 265  
Tender fried chicken bites, bell pepper, diced onion and chilly, tossed in aromatic sweet, Spicy and slightly tangy chili sauce

**DRAGON CHICKEN** 265  
Thin stripped chicken, coated in a batter and fried till crispy texture and coated in a Sauce is made with chillies, soy sauce, ginger and garlic topped with sesame seeds.

**CHICKEN 65** 265  
Chunks of boneless fried chicken cooked and tossed with turmeric, chilli, curry Leaves and yoghurt sauce.

**CHICKEN MANCHURIAN** 275  
Chunks of boneless fried chicken tossed with onion, ginger, garlic, salt & pepper, soya sauce.



**CHILLY CRISPY CHICKEN** 275  
Tender stir fried chicken crispy bites tossed in a aromatic Chinese spices, Julian cut onion, Bell pepper, chilli sauce, tomato sauce.

**KUNG PAO CHICKEN** 275  
Small pieces of stir fried diced chicken, Tossed with Chinese spices, peanuts, dried Red chilli peppers, green onions, schezwan peppercorns and schezwan sauce.





## Restaurant Menu

- STUFFED EGG**  285  
Boiled egg fully loaded with minced spicy chicken coated with douve binding with bread Crumband deep fried in oil.
- MUTTON FRY** 395  
Crispy fried mutton flavour with onion, chilli, ginger, tomato and south Indian spices.
- MUTTON PEPPER FRY** 395  
Mutton fry which is primarily cooked with lot of black pepper powder and roasted over Low flame until dry.
- MUTTON KEEMA BALLS**  395  
Crispy fried mutton flavour with onion, chilli, ginger, tomato and south Indian spices.

### Tandoori Khazana Veg.

- PANEER TIKKA** 225  
Cubes of cottage cheese & diced onion, capsicum marinated with yogurt and aromatic Tandoor spices. Grilled in clay oven to perfection.
- ACHARI PANEER TIKKA** 225  
Cottage cheese cubes are flavoured with Marinated of thick curd, pickling spices and Grilled in clay oven to perfection.
- HARABARA KEBAB** 195  
Savoury oil fried patties loaded with spinach, cottage cheese, potatoes, peas, spices and herbs.
- TANDOORI MUSHROOM** 195  
Marinated mushrooms with aromatic tandoori Indian spices, herbs & yogurt, later grilled To perfection.
- VEG CORN TIKKI** 195  
Patties made with crushed sweet corn kernels with other supporting vegetables, Cheese, Spices and green chillies and fried in oil.
- TANDOORI PINEAPPLE** 195  
Marinate the pineapple pieces with aromatic tandoor spices Arrange them in a skewers and grilled to perfection After grilling add chopped coriander leaves and sprinkle little chat masala over it and serve.
- PANER KATHI ROLL** 225  
Succulent pieces of spicy paneer cooked with freshly chopped onions and peppers, drizzled With a tangy cilantro mint chutney, and rolled in soft flaky parathas





## Restaurant Menu

### Tandoori Khazana Non Veg.

<b>MURGH TIKKA</b> Boneless chicken marinated with Indian spices and yogurt and grilled to perfection. Serve it with mint chutney or Dahl chutney, Lachha onions	285
<b>MURGH MALAI KEBAB</b> Tendered boneless chicken marinated with Indian spices, yogurt, cream and cheese and Grilled to perfection. Served with mint chutney & Laccha onions	295
<b>RESHMI KEBAB</b> Tendered boneless chicken marinated with spices, yogurt, cream, cheese and Egg and Grilled to perfection. Served with mint chutney & Laccha onions	295
<b>KALMI KEBAB</b> Chicken leg piece marinated in a special blend of Indian spices, yogurt, butter and then Grilled to perfection. Served with Mint Chutney & Laccha Onions	300
<b>TANDOORI CHICKEN (HALF/FULL)</b> Marinated chicken with Indian spices, herbs and yogurt and roasted in clay oven to Perfection. Served with Mint Chutney & Laccha Onions	300/550
<b>HARYALI CHICKEN TIKKA</b> Marinated chicken pieces in a blend of boiled spinach, yogurt, spices, lemon juice and Tandoor masala. Grilled to perfection. Served with Mint Chutney & Laccha Onions	295
<b>CHICKEN KATHI ROLL</b> Succulent pieces of spicy chicken cooked with freshly chopped onions and peppers, Drizzled with a tangy cilantro mint chutney, and rolled in soft flaky parathas.	245
<b>MURGH PALAK TIKKI</b>  Fresh tender chicken sauté with ginger- garlic paste, green chilli, spinach and aromatic Indian Spices grind all together with cream and shaped patties and cooked on hard plate.	325
<b>FISH TIKKA</b> Marinated fish pieces in a blend of yogurt, spices, lemon juice and tandoori masala. Grilled Them until they're tendered. Served with Mint Chutney & Laccha Onions	295
<b>HARYALI FISH TIKKA</b> Marinated fish pieces in a blend of boiled spinach, yogurt, spices, lemon juice and tandoori Masala. Grilled them until they're tender. Served with Mint Chutney & Laccha Onions	295
<b>TAWA FISH</b> Marinated fish in variety of spices, fresh ginger and garlic, curry leaves and lemon juice. Shallow fried on hot plate/pan. Served with Mint Chutney & Laccha Onions	295
<b>TANDOORI VANJARAM</b> Marinated King fish in variety of native spices, fresh ginger and garlic paste, curry leaves, lemon juice and tandoori masala. Roasted in clay oven to perfection.	550
<b>TANDOORI POMFRET</b> Marinated Pomfret fish in variety of native spices, fresh ginger and garlic, curry leaves, Lemon juice and tandoori masala. Roasted in clay oven to perfection.	475
<b>GALOUTI KEBAB</b>  Minced mutton flavoured with spices, rose extract, kewra water, raw papaya paste and Herbs. Grilled to perfection. Served with Mint Chutney & Laccha Onions	395
<b>MUTTON SHEEKH KEBAB</b> Minced mutton marinated with yogurt, onions and a blend of spices. Roasted to perfection in clay oven. Served with Mint Chutney & Laccha Onions.	395





## Restaurant Menu

### Continental - Veg. & Non Veg.

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

<b>FRENCH FRIES</b> Lightly salted snack/side meal, real potatoes strips deep fried to crispy perfection. Served with ketchup.	195
<b>VEGETABLE BULLETS</b> Mixture of grated carrot, mashed potatoes, coriander, green chili, ginger garlic paste and Spices. Roll shaped and coated with bread crumb, then deep fried.Served with Ketchup	210
<b>CHEESE BALLS</b> Boiled potato, chilli, Spices, Garlic & cheese rolled in to a ball shape, binding dough of sauce and bread crumb coated and then deep fried.	250
<b>VEG SANDWICH</b> Fresh bread applied butter,pepper & salt and spread creamy mayonnaise and Sliced Tomatoes and cucumber	195
<b>VEG GRILLED SANDWICH</b> Fresh bread applied butter pepper & salt and spread creamy mayonnaise and Sliced tomatoes and cucumber and grilled to perfection.	220
<b>GRILLED CHICKEN SANDWICH</b> Fresh bread applied butter pepper & salt and spread creamy mayonnaise, mincedboiled chicken and grilled to perfection.	250
<b>CHOICE OF PASTA ARRABIATA (VEG/NON-VEG)</b> Arrabbiata sauce - tomato puree, garlic, dried red chilli pepper flakes, oregano all cooked to Perfection in olive oil. Choice of pasta and fresh veggies tossed with arabita sauce.	270
<b>CHOICE OF PASTA ALFREDO (VEG/NON-VEG)</b> Alfredo sauce - butter,cream, Parmesan cheese, garlic, and fresh parsley all cooked to Perfection. Choice of pasta,oregano and fresh veggies tossed with alfredo sauce.	320

### Main Course Non Veg.

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

<b>ANDHRA CHICKEN CURRY</b> Tender chicken cooked with aromatic native spices, ginger garlic paste,yoghurt,curry leaves And chopped tomatoes, onion, and green chilli.	275
<b>CHICKEN CHETTINAD</b> Spicy and robust chicken curry perfectly balances spices, herbs, and tender chicken, Resulting in rich and flavourful gravy.	275
<b>MUGHLAI CHICKEN</b> Tender chicken cooked with korma spices, yogurt, cream, cashew, and almond paste	285
<b>BUTTER CHICKEN</b> Made with marinated & grilled chicken (Tandoori chicken), simmered in a creamy onion, tomato & cashew gravy.	285
<b>NAWABI CHICKEN</b> Tender chicken is cooked with onions, cashew nut gravy with a blend of aromatic spices Which give a divine flavour to the dish.	285





## Restaurant Menu

<b>KADAI CHICKEN</b> Tender Chicken is cooked in spicy Onion tomato masala gravy along with onions, dry chilly, Capsicum.	275
<b>METHI MURGH</b> Chicken cooked with fenugreek leaves and Mild spicy rich, thick, creamy gravy & mildly spices	285
<b>DHANIA MURGH</b> Cooked in a cilantro yogurt-based marinade along with tomatoes, onions, spices, fresh cream And cashew nut paste.	285
<b>NELLORE CHAPALA PULUSU</b> Fresh fish pieces are simmered to perfection in a rich and aromatic Nellore-style tamarind gravy, infused with traditional spices	285
<b>MUTTON CURRY ANDHRA STYLE</b> Mutton pieces braised in yoghurt and cream, cooked in spicy onion tomato coconut gravy with Indian spices and seasoned to taste.	395
<b>MUTTON ROGAN JOSH</b> Mutton braised with gravy flavoured with garlic, ginger, onion, yogurt, aromatic spices & herbs and cooked till perfection.	395
<b>LAAL MAAS</b> Mutton cooked in lots of red chillies, ginger garlic paste, yogurt, turmeric fragrant spices, ghee and infused with the smoky flavour of charcoal.	395

### Main Course Veg.

<b>TOMATO CASHEW CURRY</b> Typically, Cashews are roasted and then ground into a paste, which is then added to a cooked tomato and onion base with spices.	255
<b>PANEER BUTTER MASALA</b> Paneer cubes Cooked in a tomato, butter and cashew sauce that is known here as makhani gravy topping with cream.	255
<b>KADAI PANEER</b> Paneer cubes is cooked in a spicy Onion tomato masala gravy along with onions, dry chilly, capsicum topping kada masala	255
<b>KAJU MATAR PANEER</b> Paneer and Mutter cooked in a tomato and onion gravy with cooking cream and fried Kaju topping Cream	255
<b>PANEER LABABDAR</b> Rich creamy and delicious made with Indian cottage cheese (paneer) onions, tomato, cashews gravy and basic Indian spices.	255
<b>PALAK PANEER</b> Cottage Cheese Made with spinach, onions, Garlic, spices and herbs topping with cream.	255





## Restaurant Menu

<b>METHI CHAMAN</b> Grated paneer Rich and creamy sauce primarily with spinach (palak) and fenugreek (methi) leaves, cream, and Indian spices.	255
<b>MALAI KOFTA</b> Paneer dumplings in a creamy-cashew sauce	255
<b>MUSHROOM MASALA</b> Mushrooms simmered in a spicy and fragrant gingery, garlic onion tomato masala aromatic Indian Spices garam masala, cumin powder, and coriander powder and kasuri methi.	245
<b>MUSHROOM MATAR MASALA</b> Mushroom and green peas cooked in spicy creamy gravy and onion tomato masala with Indian spices.	245
<b>MIXED VEGETABLE CURRY</b> Mixed vegetables with onion tomato ginger, garlic masala, cashew cream and Indian spices.	225
<b>KADAI VEGETABLE</b> Mixed vegetables are cooked with freshly ground spices and then simmered in delicious tomato gravy with Indian spices and topping kada masala	225
<b>VEG KOFTA</b> Minced veggies, processed cheese, paneer. Herbs, spices and gram flour are added. The mixture is then shaped into balls and deep fried and a simmered in a rich creamy tomato based spiced gravy.	235
<b>PANEER TIKKA MASALA</b> Paneer and capsicum onion marinated with tandoor spices and cooked in tandoor then simmered in A rich tomato, onion based gravy with Indian spices	255
<b>SINDHI KADHI</b> Kadhi is made with roasted gram flour and mix of vegetables, Tamarind Pulp or Lemon juice good combination with steamed rice.	225

## Dal Khazana

<b>DAL FRY</b> Made with boiled lentil together with onions, , garlic, butter, herbs and Indian spices.	195
<b>DAL TADKA</b> Made with boiled lentils, garlic, onion, tempered twice with Indian spices, herbs & butter.	195
<b>PALAK DAL</b> Spinach cooked with lentils, spices and herbstempered twice with Indian spices.	215
<b>TOMATO DAL</b> Sautéed the onions, ginger, garlic and tomatoes. Later arhar dal added and cooked until the lentils are softened.	225
<b>DAL MAKHANI</b> Whole black lentils & kidney beans are slow cooked with Indian spices, herbs, butter & cream.	250





# Restaurant Menu

## Indian Breads

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

PHULKA (2 No's)	45
ROTI	55
BUTTER ROTI	65
CHOICE OF KULCHA	95
(ONION, PANEER, MASALA, ALOO, PALAK, GREEN PEAS)	
LACHHA PARATHA	85
MALBAR PARATHA	85
NAAN	75
BUTTER NAAN	85

## Biryanis Veg.

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

VEGETABLE BIRYANI	245
CASHEW PANEER BIRYANI	275
MUSHROOM BIRYANI	255
VEGETABLE PULAO	245
GREENPEAS PULAO	245

## Biryanis Non-Veg.

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

CHICKEN DUM BIRYANI	295
CHICKEN FRY BIRYANI	285
MUTTON FRY BIRYANI	395
PRAWN FRY BIRYANI	350
FISH FRY BIRYANI	350
CHICKEN MUGHLAI BIRYANI	310






# Restaurant Menu

## Rice Veg.

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

<b>JEERA RICE</b>	225
<b>TOMATO RICE</b>	225
<b>CORRIANDER RICE</b>	225
<b>MUDDA PAPPU AVAKAI ANNAM</b>	245
<b>PALAK RICE (CHOICE OF RICE BROWN/WHITE)</b>	225/275
<b>GONGURA RICE (CHOICE OF RICE BROWN/WHITE)</b>	225/275
<b>BISIBELEBATH</b>	245
<b>STEAM RICE</b>	200
<b>CURD RICE</b>	210
<b>SPECIAL CURD RICE</b> 	245

## Fried Rice Veg.

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

<b>VEG FRIED RICE</b>	225
mix of fresh vegetables, green onions, seasonings and spices for an incredibly flavourful fried rice.	
<b>KAJU PANEER FRIED RICE</b>	245
Made with rice, cottage cheese, mixed vegetables, herbs and spices	
<b>MUSHROOM FRIED RICE</b>	245
Made with rice, fresh mushroom, mixed vegetables, herbs and spices	
<b>MANGOLIAN VEG FRIED RICE</b> 	235
Whisk together Sesame oil, garlic, ginger puree, rice vinegar, brown sugar, and soy sauce. Add boiled rice, chopped veggies, Sesame and toss to coat.	
<b>SIZECHWAN VEG FRIED RICE</b>	225
Made with rice, hot & spicy with bursting flavours of ginger, garlic, soya sauce & red chilli paste and vegetables.	

## Fried Rice Non-Veg.

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

<b>CHICKEN FRIED RICE</b>	285
Stir fried Chopped chicken, egg, green onions, seasonings and spices for incredibly flavourful fried rice.	
<b>SCHEZWAN CHICKEN FRIED RICE</b>	285
Boiled rice is stir fried with chicken, egg, fresh veggies, spices and spicy sauce & a special schezwan flavoured sauce.	
<b>MIX NON-VEG FRIED RICE</b>	295
Stir fried Chopped chicken, egg, green onions, seasonings and spices for an incredibly flavourful fried rice.	
<b>MANGOLIAN CHICKEN FRIED RICE</b> 	285
Whisk together Sesame oil, garlic, ginger puree, rice vinegar, brown sugar plum sauce and soy sauce. Add Egg, boiled rice, stir fried chicken, Sesame and toss to coat.	
<b>EGG FRIED RICE</b>	255
Stir fried fresh veggies, egg, green onions, seasonings and spices for an incredibly flavourful fried rice.	





## Restaurant Menu

### Noodles Veg.

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

<b>GARLIC MAGGI</b>	165
<b>VEG SOFT NOODLES</b> Boiled noodles are stir fried with lots of vegetables. seasoned with a splash of sauces, vinegar and black pepper.	175
<b>VEG HAKKA NOODLES</b> Boiled noodles are stir fried with vegetables, mushroom in Chinese sauces & Spices	185
<b>SCHEZWAN VEG NOODLES</b> Boiled noodles, fresh veggies, spices and spicy sauce & a special schezwan flavoured sauce.	185
<b>MANGOLIAN VEG NOODLES</b> Whisk together Sesame oil, garlic, ginger puree, rice vinegar, brown sugar, and soy sauce. Add Noodles, julian veggies, Sesame and toss to coat.	195
<b>AMERICAN CHOPSEY</b> Stir-fried Julian cut vegetables, tossed with Chinese spices and herbs add a sweet and spicy sauce and served with crispy fried noodles.	235

### Noodles Non Veg.

12:00 pm to 3:00 pm & 7:00 pm to 10:30 pm

<b>CHICKEN SOFT NOODLES</b> Boiled noodles are stir fried with chicken, egg and vegetables seasoned with a splash of sauces, vinegar and black pepper	245
<b>SCHEZWAN CHICKEN NOODLES</b> Boiled noodles are stir fried with chicken, egg, fresh veggies, spices and spicy sauce & a special schezwan flavoured sauce.	245
<b>MIX NON VEG NOODLES</b> Boiled noodles are stir fried with chicken, egg, shrimps and vegetables seasoned with a splash of sauces, vinegar and black pepper.	275
<b>MANGOLIAN CHICKEN NOODLES</b> Whisk together Sesame oil, garlic, ginger puree, rice vinegar, brown sugar, and soy sauce. Add Egg, Noodles, shredded chicken, Sesame and toss to coat.	245
<b>EGG NOODLES</b> Boiled noodles are stir fried with egg and vegetables seasoned with a splash of sauces, vinegar and black pepper.	185
<b>AMERICAN CHOPSEY</b> Stir-fried Julian cut vegetables, chicken tossed with Chinese spices and herbs add a sweet and spicy sauce and served with crispy fried noodle stopping fried egg.	285





# Restaurant Menu

## Accompainments

CURD	85
PINEAPPLE RAITA	95
CUCUMBER RAITA	95
MIXED VEG RAITA	105
ROASTED PAPAD	75
MASALA PAPAD	115

## Desserts

GULAB JAMUN	85
GAJAR KA HALWA	75
RASMALAI	95
CHOICE OF ICE CREAM (VANILLA/STRAWBERRY/BUTTER SCOTCH/CHOCOLATE)	85
FRUIT SALAD	125

## Cold Beverages

BUTTER MILK	85
LASSI (SWEET/SALT)	95
FRESH LIME SODA (SWEET/SALT)	95
FRESH JUICE (SEASONAL)	95
COLD COFFE	145
CHOICE OF MILKSHAKE (CHOCOLATE/VANILLA/BUTTER SCOTCH/STRAWBERRY)	130
PACKAGED DRINKING WATER	40
SODA	50
SOFT DRINK (300ML)	75

## Hot Beverages

COFFEE	75
TEA	75
MILK	85
HORLICKS	85
BOURNVITA	85





*Thank You, Visit Again*

SCAN ME



Hotel   
**Diamond's Pearl**  
— the luxury boutique stay —

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E-mail : reservation@hoteldiamondspearl.com | Website : www.hoteldiamondspearl.com