



North Indian

₹ 460

Bread & Muffin

Continental

₹ 460

One Muffin and three slice of bread (plain / toast) with preserves

Cornflakes with Milk

Hot or Cold

Cut Fruit

Seasonal Fresh Fruit Juice Tea or Coffee

Aloo Paratha

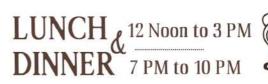
Poori Bhaji

curried potatoes

2 pieces of whole wheat Indian bread, stuffed with mashed potatoes, green chillies, indian spices and coriander leaves served with pickle & yogurt

Fried whole wheat puffs served with

Lassi or Butter Milk/ Tea or Coffee



South Indian

₹ 460

Idly Sambar

3 pieces of steamed rice cakes served with sambar & coconut chutney

Medu Vada

2 pieces of deep fried lentil doughnuts served with sambar & coconut chutney

Dosa of your choice

Crisp rice pancake
Plain/ Masala / Onion/ Ghee

Or

Upma

South Indian Breakfast dish made out of sooji

Tea or Coffee

From Our Soup Kettle

Red Lentil Soup

EF'S CHOICE BEST

₹ 180

Made with roasted cumin flavoured red lentils, a popular recipe of middle east

Murungaikai Chaaru

₹ 180

Drumstick rasam with freshly ground spice powder & tomato puree

Keerai Thandu Chaaru

₹ 180

A traditional soup with chopped spinach and yellow lentil

Kalan Soup

₹ 180

Delicious mushroom soup flavored with garlic ginger paste and butter

Please give us 30 minutes to serve your order. Taxes as applicable.

Milagu Rasam

₹ 180

APPETIZERS From the North

A traditional spicy tomato soup made with tomato, tamarind pulp, black pepper & green chilli topped with coriander leaves

Daiwik Special Kebab

₹ 375

Oriental Soup

₹ 180

A delicious and nutritious kebab made from soya bean, carrot, beans, paneer and a blend of chosen spices

Manchow / Hot & Sour / Sweet Corn

Paneer Amritsari



₹ 430

Oven Roasted Tomato Soup

₹ 180

Deep fried cottage cheese cubes marinated in gram flour and Indian spices

Oven roasted Tomato Soup tempered with garlic cloves and basil

CULWY U

Minestrone Soup

₹ 180

Grilled cottage cheese marinated with red mirch masala, hung curd and Indian spices

Lal Mirch Paneer Tikka

It's a rustic Italian soup made with vegetables and green beans in a tomato based broth

Aloo Pudina Angara

₹ 325

₹ 430

Almond Broccoli Soup

NEW ₹ 180

Grilled potatoes in tangy mint sauce

Tandoori Veg Platter

NEW

₹ 430

Made with roasted broccoli, almond and garlic

Noodles served in a light broth of vinegar,

soya sauce, sesame oil and ginger

Marinated cottage cheese, potatoes, capsicum, cauliflower and babycorn grilled in tandoor &

served sprinkled with indian spices

cum,

Noodle Soup

NEW ₹ 180

Tandoori Paneer Tirang Platter



₹ 430

Grilled cottage cheese in tricolor

Cheese Beignet

NEW

₹ 335

Spiced Cheese balls served with basil flavored tomato sauce

Bhindi Kurkure

₹ 325

Made with tender okra, gram flour & spices

spices

Umalo: Vona da	₹ 70°E	China	
Urulai Vepudu Soft and fluffu spice potatoes stir fried	₹ 325	Chinese	
Soft and fluffy spicy potatoes stir fried along with some caramelized onions, tomatoes and crunchy urad dal		Spring Rolls Rolled with stir fried vegetables	₹ 295
Karivepaku Mushroom Button mushroom tossed with curry leaves and spices	₹ 440	Honey Chilli Potatoes Deep fried potato fingers tossed in honey red chilli sauce	₹ 295
Kavipoo Varuval South Indian style deep fried spicy cauliflower	₹ 335	Crispy Chilli Baby Corn Crunchy, crispy fried pieces of baby corn	₹ 325
Vegetable Basket	₹ 355	tossed in red chilli sauce	
Crunchy deep fried vegetable tossed with crushed peanuts, cashew and andhra spices		SALADS	
Mushroom 65	₹ 430	Green/ Tossed/ Kachumber/ Greel	₹ 210
Mushrooms coated in a delicious Indian spice batter and deep fried until crisp		Sunshine Pasta Salad	₹ 300
Mushroom Coconut Pepper Fry	₹ 365	Made with penne pasta, cucumbers, sweet corn, feta cheese, and a silky lemon dressing	
Stir fried fresh mushrooms and coconut flakes		Russian Salad	₹ 210
sauteed in spices		Made with peas, carrots, potatoes, capsicum, french beans and eggless mayonnaise	
Paneer Bhurji	₹ 43 0	Waldorf Salad	₹ 225
A light stir-fried fresh grated cheese with diced onions, tomatoes, ginger with mild Indian spices			
Continental		A fruit and nut salad made with apples, celery, walnuts, dressed in mayonnaise	
Garlic Spinach Balls	₹ 325	MAIN COURSE	
Spinach and garlic dumplings, coated with crunchy crumbs & fried, served with tartar sa	исе	North Indian	
Crumb Fried Cauliflower	₹ 325	Dal Tadka	₹ 320
Deep fried crispy cauliflower florets coated win salt, pepper and breadcrumbs served with sau		Yellow lentils tempered in ghee with cumin seeds onion and tomatoes	
Potato Cheese Rolls	₹ 325	Dal Makhani	₹ 365
Fried mashed potatoes stuffed with mozzarella cheese		Whole black lentils and kidney beans cooked in Punjabi style	

Yellow Dal	₹ 300	Palak Paneer	₹ 430
Yellow lentils tempered with ghee & garlic Khumb Makkai Palak	3 700	Soft cottage cheese chunks cooked in thick paste made of pureed spinach & spices	
Spinach with corn and mushrooms	₹ 320	Kaima Paneer Iguru	₹ 430
Panchvati Sabzi Five types of vegetables in spicy	₹ 320	Small cubes of Paneer cooked with South Indian spices	
creamy gravy		Kadai Paneer Karishma	₹ 430
Veg Diwani Handi Vegetables, mushroom, green peas in	₹ 320	Mashed Paneer, chopped mushroom, mixed seasonal vegetables cooked in kadai gravy	
Methi Malai Kumb Matar	₹ 320	South Indian	
Mushroom and peas cooked with fenugreek leaves		Kathirikai Kara Kozhambu	T =00
Dilkhush Kofta Deep fried cottage cheese and mashed	₹ 375	Brinjal cooked in traditional Chettinad spices	₹ 320
potato dumplings cooked in fenugreek flavored tomato gravy		Vegetable Stew Vegetables cooked in coconut gravy	₹ 320
Aloo Gobi Adraki	₹ 320	with spices	
A North Indian vegetarian sabzi made with potatoes and cauliflower cooked with loads of ginger		Poriyal of the Day Day special South Indian style vegetables finished with coconut	₹ 320
Paneer Makhanwala	₹ 430	Vegetable Korma	₹ 320
Super-rich creamy Punjabi curry made with cottage cheese chunks in buttered tomato cashew gravy		Cubes of vegetables cooked in coconut gravy	(320
Bhindi Do Pyaza	₹ 320	Vegetable Chettinad	₹ 320
Stir fried bhindi in spicy onion and tomato gravy		Traditional spicy vegetable curry prepared in Chettinad style	
Kadai Paneer	₹ 430	Mushroom Theeyal	₹ 400
Cottage cheese cubes tossed with onions & tomatoes in Indian spices		Vegetables cooked in coconut gravy with spices	

Murungakkai Kara Kozhambu Traditional spicy vegetable curry prepared in Chettinad style	₹ 320	Cottage Cheese Shashlik Cottage cheese with onions, tomatoes and bell peppers in shashlik sticks	₹ 420
Arai Keerai Masiyal An ancient recipe where the greens are blanche & mashed with a tempering prepared using aromatic coconut oil	₹ 320 ed	Penne Alfredo Penne pasta prepared with creamy Alfredo sauce	₹ 420
Paneer Karaikudi A mildly spicy and flavourful dish with the lusciousness of coconut, yogurt & tomatoes	₹ 430	Spaghetti Arrabbiata Spaghetti pasta with spicy basil and arrabbiata sauce	₹ 420
Paalkatti Chettinad Curry Paneer gravy recipe made in chettinad style	₹ 430	Chinese	
Continental			
Daiwik Special Sizzler Our special vegetable recipe served in a hot sizzler plate	₹ 420	Dragon Paneer Crispy fried paneer tossed in Chinese sauces and diced vegetables	₹ 430
Corn Spinach Au- gratin A simple and delectable recipe flavored with cheese, spinach and corn	₹ 320	Choice of Manchurian Cauliflower/ Mushroom / Veg balls	₹ 320
Creamy Mushroom Spaghetti Spaghetti cooked with mushrooms, milk,	₹ 430	Vegetable in Hot Garlic sauce Diced vegetables in hot garlic sauce	₹ 320
mozzarella cheese, broccoli, garlic, olive oil and parsley Tomato Basil Pasta	ł ₹420	American Chopsuey Crispy noodles served with vegetables in tangy san	₹ 355 uce
Fusilli pasta cooked with blanched tomatoes, crushed garlic and basil sauce	\ 12 0	Exotic Vegetable in Thai Red Curry	₹ 430
Pasta Arrabbiata Pasta cooked in tomato gravy & spiced with red chilli pepper hot arrabbiata sauce	₹ 420	Veg Fried Rice A popular Chinese fried rice recipe with pan fried vegetables in sesame oil	₹ 320
Cottage Cheese Steak Chef style grilled cottage cheese steak with olive & cilantro	₹ 420	Veg Hakka Noodles Stir-fried noodles cooked in spicy homemade Schezwan/ Shanghai/ Singapore style	₹ 320

Schezwan/ Shanghai / Singapore Fried Rice Stir-fried rice cooked in Schezwan/ Shanghai/ Singapore style	₹ 320	Vegetable Biriyani An aromatic rice dish made with basmati rice, chosen spices & mixed veggies Assorted Desserts	₹ 320
BREADS		Payasam Of the Day	₹185
Chapatti (2 pcs) / Phulka (3 pcs) Paratha (2 pcs) Roti (2 pcs)	₹ 120 ₹ 120 ₹ 160	A sweet pudding popular in the Indian sub continent, made by boiling milk, sugar or jagge with rice/ daal/ vermicilli/ riceflakes/ sagoo Choice of Indian Sweets	ery
Naan Garlic Naan Stuffed Indian Breads	₹ 160 ₹ 180 ₹ 240	Gulab Jamun Gajar ka Halwa Caramel Custard Pudding	₹ 185 ₹ 195 ₹ 185
RICE		A silky-smooth delectable dessert made with milk, sugar and vanilla essence Choco Brownie with Ice Cream All-time favourite chocolate brownie with one	₹ 215
Steam Rice Curd Rice/ Lemon Rice	₹ 215 ₹ 295	scoop of vanilla icecream garnished with chocolate sauce	
Tomato Rice Sambar Rice Vegetable Pulao	₹ 295 ₹ 335 ₹ 320	Fruit Custard A delicious dessert made by mixing fruits with custard sauce	₹ 215
A spicy rice dish prepared with various vegetables and assortment of sweet spices	(526	Healthy Fruit Salad Fresh cut fruits with salt & chaat masala	₹ 215
Peas Pulao A classic Indian rice pilaf made with basmati rice, whole spices, herbs and green peas	₹ 320	Choice of Pastries Sweetened baked flavored dough of sugar, flour and butter	₹ 195
Jeera Pulao A popular rice dish where the rice is cooked	₹ 320	Choice of Ice Creams Vanilla/ Strawberry / Chocolate / Butter Scotch	₹185
with cumin and whole spices sauteed in oil Kashmiri Pulao A delicious variant of rice from Kashmiri cuisine made with nuts, dried fruits, saffron & fresh fru		Daiwik Special Shake Daiwik Special Dessert Daiwik Special Sundae	₹ 270 ₹ 270 ₹ 270



Lassi A north Indian delicacy, blend of yogurt,	₹150		
water and spices			
Chaas	₹150		
Chaas is made by churning yogurt and cold water together in a pot		Fresh Lime Water	₹ 90
Choice of Milk Shakes /	₹165	Aerated Drinks	₹ 110
with Ice Cream	₹190		
Vanilla / Strawberry / Chocolate / Butter Scotch		Health Corner	
Tea/ Coffee / Filter Coffee	₹100	Cucumber & Mint Juice	₹ 170
Masala Tea	₹130	Khichadi	₹ 295
Iced Tea	₹130	Pizza	
Lemon Tea	₹ 90	rizzu	
Lemon Ginger Tea	₹ 90	Margherita Pizza	₹ 400
Green Tea	₹ 90	Margherita pizza is a typical Neapolitan pizza, made with tomatoes, mozzarella cheese, fresh	
Cold Coffee	₹170	basil, salt and extra-virgin olive oil	
Cold Coffee with Ice Cream	₹1 90	Al Fungi Pizza	₹ 430
Healthy Beverages Healthy Indian beverages like turmeric milk, buttermilk	₹165	An Italian pizza traditionally topped with tomato sauce, mozzarella cheese, mushroom and oregano	
Packaged Drinking Water	₹ 55	Vegetariana Pizza	₹ 430
Soda Water	₹100	A vegetarian delight, made with tomatoes, brinjal, zuccini, button mushrooms and loads	
Fresh Lime Soda	₹110	of cheese	

MORNING TO NIGHT

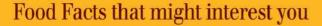


Round the Clock Menu

South Indian Mini Combo	₹ 415	Club Sandwich	₹ 295
One soup (Chef's choice), one veg curry (Chef's choice) with rice and single chapatti, sambar & rasam with fruit salad		Plain/ Toasted/ Grilled Bread layered with vegetables, cheese, mayonnaise served with coleslaw and french fries	
North Indian Mini Combo	₹ 415	Vegetable Burger	₹ 325
One soup (Chef's choice), one veg curry (Chef's choice) with rice and single chapatti,		A veggie burger made with cheese & french fries	
with fruit salad		Classico Veg. Burger	₹ 325
Assorted Vegetable Sandwich	₹ 265	A medley of flavours, prepared with a deliciou	IS
Plain/ Toasted served with Coleslaw & French fries		veg patty, tomatoes and secret sauce that tantalizes your taste	
		Paneer Fingers	₹430
Cheese Chilli Toast (4 slices)	₹ 265	Crispy and golden brown deep fried cottage cheese	
		French Fries	₹ 225
		Peanuts Masala	₹ 195
In Ayurveda, Ghee is		Masala Papad (Roasted/Fried)	₹ 195

In Ayurveda, Ghee is considered the purest cooking medium. Ghee was exported to the world & was used in Turkey & Rome

Taxes as applicable



- Honey doesn't spoil. It is the only known food source that remains indefinitely in its raw form.
- Grated Coconut can be stored in the freezer up to 90 days.
- Fry a piece of asafetida (Heeng) in hot oil so that oil will not foam.
- Place rolled pooris in the fridge for 10 minutes before frying them. They will consume less oil and will be crisper.
- Add a pinch of turmeric powder to the oil before adding green vegetables. The vegetables will retain their green colour better even after cooking.
- Remove the stems from chillies before storing them. This will keep them fresh for a longer time.
- Cut the tail & stem of Okra & wrap in a polythene bag to prolong the life.
- If dried herbs are used in a recipe, crush them first to release their fragrance.
- Dry curry leaves and store them in an air tight container for longer life.