

# Curries - Veg

## **Kadai Paneer**

Spiced paneer with onions, tomatoes, and bell peppers. \$18

## **Paneer Makni**

Creamy butter-based paneer curry with rich tomato flavour. \$18

## **Paneer Butter Masala**

Paneer cooked in a rich, buttery tomato gravy with cream. \$18

## **Palak Paneer**

Paneer cubes cooked in smooth spinach purée. \$18

## **Shahi Paneer**

Soft paneer cooked in a rich, creamy, mildly spiced gravy. \$18

## **Methi Malai Mattar**

Green peas cooked with fenugreek in a creamy, mild gravy. \$17

## **Vegetable Korma**

Mixed vegetables in a rich, creamy, mildly spiced gravy. \$17

## **Kadai Vegetables**

Mixed vegetables with onions and bell peppers in spicy gravy. \$18

## **Baingan Bharta**

Roasted eggplant mashed with onions, tomatoes, and spices. \$18

## **Malai Kofta**

Cottage cheese and potato dumplings in creamy gravy. \$18

## **Green Peas Masala**

Green peas cooked in mild onion-tomato gravy. \$18

## **Yellow Dal Tadka**

Boiled yellow lentils tempered with Indian spices. \$14

## **Dal Makhni**

Slow-cooked black lentils and kidney beans in butter and cream. \$14

## **Kaju Masala**

Cashews cooked in a rich tomato-onion gravy. \$18

## **Veg Salna**

Spicy South Indian vegetable curry with coconut and tomato. \$17



## Curries - Non Veg

|  |                              |
|--|------------------------------|
| <b>Butter Chicken</b><br>Creamy tomato based chicken curry   | \$18                         |
| <b>Chicken Tikka Masala</b><br>Chicken tikka cooked in spicy gravy   | \$19                         |
| <b>Mango Chicken</b><br>Chicken cooked with mango pulp   | \$18                         |
| <b>Kadai</b><br>Chicken / Lamb / Goat / Beef<br>Cooked with onions, tomatoes, capsicum,<br>and traditional kadai spices.                 | \$19 / \$21 / \$20 /<br>\$20 |
| <b>Korma</b><br>Chicken / Lamb / Goat / Beef<br>Rich, mildly spiced curry made with<br>yogurt, nuts, and aromatic spices.                | \$19 / \$21 / \$20 /<br>\$20 |
| <b>Chettinadu Curry</b><br>Chicken / Lamb / Goat / Beef<br>Spicy South Indian curry with freshly<br>ground Chettinad spices and coconut. | \$19 / \$21 / \$20 /<br>\$20 |
| <b>Pepper Masala</b><br>Chicken / Lamb / Goat / Beef<br>Bold and spicy curry flavoured with<br>crushed black pepper and spices.          | \$19 / \$21 / \$20 /<br>\$20 |
| <b>Vindaloo</b><br>Chicken / Lamb / Goat / Beef<br>Spicy, tangy curry cooked with vinegar,<br>chillies, and aromatic spices.             | \$19 / \$21 / \$20 /<br>\$20 |
| <b>Madras</b><br>Chicken / Lamb / Goat / Beef<br>Traditional Madras-style curry cooked<br>with coconut cream and spices.                 | \$19 / \$21 / \$20 /<br>\$20 |
| <b>Palak</b><br>Chicken / Lamb / Goat / Beef<br>Smooth spinach-based gravy cooked<br>with mild spices.                                   | \$19 / \$21 / \$20 /<br>\$20 |
| <b>Chennai Fish Curry</b><br>Traditional South Indian fish curry   | \$25                         |
| <b>Chennai Prawn Curry</b><br>Traditional South Indian prawn<br>curry  | \$25                         |

# Indo-Chinese Kadai

Momos (Steamed/Fried dumplings filled with seasoned vegetables or meat, served with spicy chutney.)

**Steamed Momos (Veg / Chicken)** \$13 / \$14

**Fried Momos (Veg / Chicken)** \$13 / \$14

**Chilly Momos (Veg / Chicken)** \$15 / \$16

**Fried Rice** \$13 / \$14 /  
(Veg / Paneer / Egg / Chicken) \$14 / \$16

**Noodles (Veg / Egg / Chicken)** \$14 / \$15 /  
\$18

**Schezwan Fried Rice** \$15 / \$16 /  
(Veg / Egg / Chicken) \$18

## Breads

**Plain Naan** \$4

**Butter Naan** \$5

**Garlic Naan** \$5

**Cheese Naan** \$6

**Cheese & Garlic Naan** \$7

**Chilly Cheese Naan** \$7

**Roti** \$4

**Butter Roti** \$5

**Peshwari Naan** \$6

**Naan Basket** \$17

(Plain, butter, garlic,cheese)

## Parotta Kadai

### Parotta

A soft, flaky, and layered South Indian flatbread made from refined flour \$5

### Veechu Parotta

Thin, flaky South Indian flatbread cooked fresh on a hot griddle. \$5

### Mutta Veechu Parotta

Thin, flaky parotta layered with seasoned egg and cooked to perfection on a hot griddle. \$7

### Kothu Parotta

(Veg / Egg / Chicken) \$15/\$16/\$18

\$Flaky parotta shredded and tossed with (mixed vegetables, Egg, Chicken), spices, and curry sauce.

# Non-Veg Starters

## Chicken 65

Crispy deep fried chicken bites  
marinated in South Indian spices \$16

## Chicken Lollipop

Frenched chicken wings marinated in  
spicy seasoning and deep fried \$14

## Chicken Tikka

Slow cooked juicy chicken cubes  
served with mint chutney \$15

## Gun Powder Chicken Tikka

Traditional chicken tikka infused with  
South Indian touch \$16

## Tandoori Chicken (Half)

Slow cooked spicy chicken with bone \$16

## Tandoori Chicken (Full)

Slow cooked whole chicken in tandoor \$25

## Chilly Garlic Chicken

Wok tossed chicken cubes in Chinese  
chilli garlic sauce \$15

## Chicken 555

Spicy South Indian chicken strips with  
green chillies garlic & curry leaves \$15

## Andhra Special Guntur Chicken

Spicy Andhra style chicken with  
Guntur red chillies \$15

## Tandoori Lamb Chops

Tandoor roasted lamb cutlet served  
with mint sauce \$19

## Amritsari Fish

Tender fish fillets marinated in ajwain  
and Punjabi spices deep fried \$14

## Curry Leaf Prawn

Crispy fried South Indian style  
prawns with curry leaves \$16

# Platters

## Veg Platter

Jalapeno cheese pops, Medhu Vadai,  
Samosa, Onion Bhaji \$20

## Chicken Platter

Chicken Tikka, Chicken Lollipop,  
Chicken 65, Tandoori Chicken,  
Garlic Naan \$28

## Mixed Platter for 2

Onion Bhaji, Samosa, Chicken  
Tikka, Lamb Chops \$26

# Veg Starters

## Onion Bhaji

Sliced onions mixed with spices and besan flour and deep fried \$8

## Jalapeno Cheese Pops

Crispy fried potato dumplings stuffed with jalapeno & cheese served with chipotle mayo \$9

## Podi Idly

Steamed rice & lentil cake tossed in South Indian spicy powder & ghee served with coconut chutney \$13

## Medhu Vada

Crispy fried lentil batter doughnut served with coconut chutney \$12

## Sambar Vada

Crispy fried lentil batter doughnut served in sambar \$14

## Fries (Plain/Peri Peri)

Golden fried potato batons tossed in peri peri seasoning served with ketchup \$5/\$5

## Paneer Tikka

Paneer marinated with onion and capsicum and cooked in tandoor \$15

## Gun Powder Paneer Tikka

Slow roasted paneer cubes dusted with southern spices served with mint chutney \$16

## Honey Chilly Cauliflower

Crispy fried florets wok tossed in Chinese honey chili sauce \$14

## Gobi 65

Cauliflower florets marinated and fried \$13

## Veg Manchuriyan

Crispy vegetable balls tossed in a spicy Indo-Chinese sauce garnished with spring onions \$13

## Cheese Chilly

Crispy cubes of paneer tossed in a spicy Indo-Chinese sauce with bell peppers and onions \$15

# Soup Kadai

**Sweet Corn Veg Soup** \$8  
Chinese style vegetable broth

**Parupu Milagu Charu** \$8  
Flavorful Indian soup with lentil & hint of black pepper

**Kozhi Milagu Charu** \$9  
Traditional South Indian flavorful soup served with chicken cubes

**Nandu Rasam** \$9  
South Indian crab soup

# Road Kadai

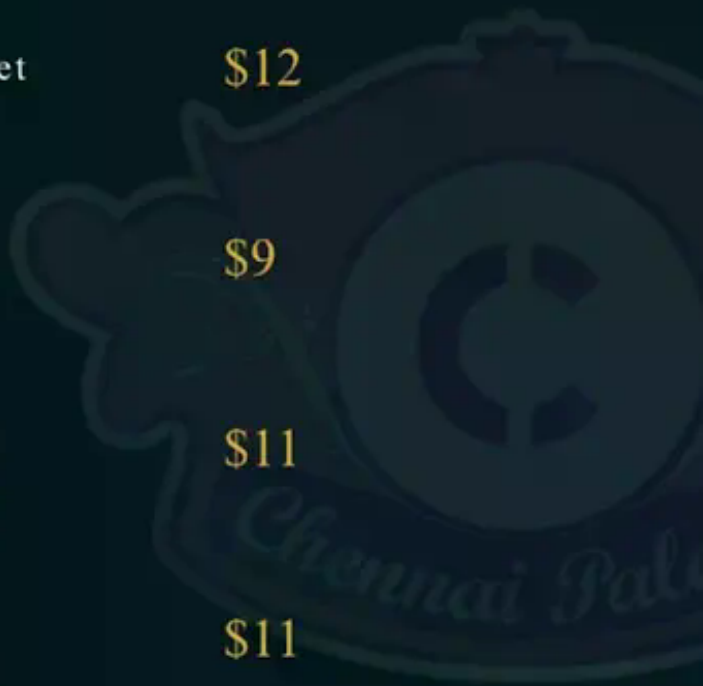
**Punjabi Samosa** \$7  
Crispy fried South Asian pastry filled with spiced potatoes served with dates & tamarind chutney

**Samosa Chaat** \$12  
Samosa served with channa, sweet yoghurt & chutneys

**Paani Poori** \$9  
Traditional stuffed crispy shells served with spicy tangy syrup

**Dhahi Poori** \$11  
Traditional stuffed crispy shells served with sweetened yogurt

**Papadi Chaat** \$11  
Indian savoury topped with sweetened yogurt & tangy sauce





## Idiyappam Kadai

Soft, steamed string hoppers made from rice flour,  
light and perfect with curry or coconut milk

|   |                       |
|---|-----------------------|
| <b>Idiyappam (4 pcs)</b>                        | <b>\$6</b>            |
| <b>Idiyappam Kothu</b><br>(Veg / Egg / Chicken) | <b>\$15/\$16/\$18</b> |

## Accompaniments

|                      |            |
|----------------------|------------|
| <b>Raita</b>         | <b>\$4</b> |
| <b>Mixed Pickle</b>  | <b>\$3</b> |
| <b>Mango Chutney</b> | <b>\$4</b> |
| <b>Pappadam</b>      | <b>\$3</b> |

## Salads

|                     |            |
|---------------------|------------|
| <b>Garden Salad</b> | <b>\$7</b> |
| <b>Onion Salad</b>  | <b>\$6</b> |

# Chennai Palace

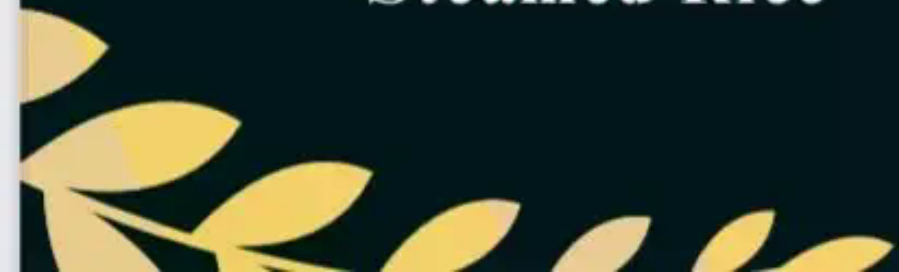
## Kari Virundhu

|   |      |
|---|------|
| <b>Mangalore Mutton Ghee Roast</b>          | \$24 |
| Goat cooked in ghee with coastal spices     |      |
| <b>Kozhikode Koduva Meen Varuval</b>        | \$16 |
| Barramundi fish marinated and pan fried     |      |
| <b>Poompuhar Pomfret Fish Fry</b>           | \$30 |
| Whole pomfret marinated and pan fried       |      |
| <b>Pollachi Pichupotta Kozhi Varuval</b>    | \$23 |
| Hand pulled chicken roasted with spices     |      |
| <b>Pallipalayam Chicken</b>                 | \$23 |
| Traditional Kongu Nadu style chicken        |      |
| <b>Guntur Prawn Pepper Fry</b>              | \$26 |
| Prawns tossed with black pepper             |      |
| <b>Madurai Mutton Moolai Fry</b>            | \$25 |
| Goat brain fry                              |      |
| <b>Chettinad Mutton Paya</b>                | \$23 |
| Slow cooked lamb trotters                   |      |
| <b>Kongu Naadu Mutton Kudal Kuzhambu</b>    | \$25 |
| Spicy goat intestine curry                  |      |
| <b>Kongu Naadu Mutton Kudal Pepper Fry</b>  | \$26 |
| Pepper fried goat intestines                |      |
| <b>Military Hotel Kaadai 65</b>             | \$18 |
| Spicy deep fried quail                      |      |
| <b>Military Hotel Kaadai Pepper Roast</b>   | \$20 |
| Pepper roasted quail                        |      |
| <b>Kerala Beef Fry</b>                      | \$22 |
| Kerala style beef fry                       |      |
| <b>Madurai Kari Dosai</b>                   | \$22 |
| Madurai style dosa with egg & minced mutton |      |

# Biryani Kadai

Aromatic rice cooked with spices

|                              |             |
|------------------------------|-------------|
| <b>Veg Biryani</b>           | <b>\$15</b> |
| <b>Chicken Biryani</b>       | <b>\$18</b> |
| <b>Goat Biryani</b>          | <b>\$19</b> |
| <b>Chicken Kappa Biryani</b> | <b>\$18</b> |
| <b>Beef Kappa Biryani</b>    | <b>\$19</b> |
| <b>Coconut Rice</b>          | <b>\$6</b>  |
| <b>Jeera Rice</b>            | <b>\$6</b>  |
| <b>Saffron Rice</b>          | <b>\$6</b>  |
| <b>Steamed Rice</b>          | <b>\$4</b>  |



# Desserts

## **Gulab Jammun**

Golden fried cheese dumplings in aromatic syrup **\$9**

## **Gulab Jamun with rabadi**

Gulab Jamun served with Creamy, saffron-flavored sweetened milk garnished with nuts **\$12**

## **Gulab Jamun with Icecream**

Gulab jammun served with Vanilla Icecream **\$11**

## **Pistachio Kulfi**

Homemade Creamy Frozen Indian dessert with rich pistachio flavor **\$10**

## **Jigarthanda**

Madurai's iconic milkshake, creamy, nutty, and refreshing **\$12**

## **Falooda**

Chilled rose-milk dessert with vermicelli, basil seeds, and ice cream **\$12**

## **Paan Shot**

Refreshing blend of paan flavours served chilled for a perfect after-meal treat **\$13**



# Mocktails

## Mint Cooler

Simple syrup blended with crushed mint and fresh lemon juice.

\$12

## Strawberry Lemonade

Sweet and tangy lemonade infused with strawberry flavour.

\$9

## Blue Lagoon

Refreshing mix of blue curaçao and lemonade.

\$9

## Pina Colada

Creamy coconut blended with fresh pineapple juice.

\$12

## Virgin Mojito

Classic lime, mint leaves, and lemonade refresher.

\$12

## Goa Sunrise

Tropical blend of apple and pineapple juice with grenadine.

\$12

## Kulukki Sarbath

Traditional lemon drink shaken with basil seeds, chilli, and sugar.

\$8

## Nannari Sarbath

Refreshing South Indian herbal drink made with nannari syrup and lemon.

\$8

## Salt & Sweet Lemon Soda

Tangy, Sweet and lightly salted, served chilled

\$7

# CockTails

## **Chennai Iced Tea**

A bold mix of gin, tequila, vodka, triple sec, cola, and fresh lime juice.

\$20

## **Malabar Mojito**

Refreshing rum cocktail blended with mint, lime, and jaggery syrup.

\$18

## **Kongunadu Cooler**

Cool and smooth vodka drink with mint and tender coconut water.

\$18

## **Kerala Sunset**

Tropical blend of rum, pineapple juice, and coconut cream.

\$18

## **Guntur Chilli Martini**

Vodka infused with green chilli and lemon for a spicy kick.

\$18

## **Patiala Peg**

A generous pour of whisky with subtle Indian spice notes.

\$18

## **Khaman Kiss**

Zesty citrus vodka mixed with sweet-sour mango flavours.

\$18

## **Coorg Gold**

Bold rum blended with aromatic coffee and a touch of jaggery.

\$18