

The background of the entire image is a vibrant, artistic illustration of tropical leaves. The leaves are rendered in various shades of teal, turquoise, and deep blue, with some showing natural holes and veins. The style is painterly and textured, with visible brushstrokes. The leaves are arranged in a dense, overlapping pattern that frames a central white circle.


The Regal
Room

SARVAKAYA
YELAGIRI





The Regal Room

YELAGIRI

Soup 200

Choice of Cream Soup

Rich and Creamy - Vegetable/
Tomato/ Mushroom

Lemon Coriander

Cooked with vegetable broth &
flavored with fresh coriander

Hot & Sour

Organic veg stock flavored with
Chinese spices and lemon juice

Sweet Corn

Baby corn kernels and veg broth
flavored with a drop of soya sauce

Manchow

Veg & mushroom stock with fresh
ginger. Fried noodles as a garnish

Lentil

Exotic veg & dal, flavored with
ground black pepper & cumin

Fresh Salad 150

Garden Vegetable

Fresh greens tossed with tomato
and cucumber

Greek Salad

Tomato, cucumber and onion, mixed
with olive oil & Feta Cheese

Kachumbar Salad

Onion, tomato and cucumber mixed
with spices and lemon juice

Russian Salad

Potato, green peas, carrot &
pineapple dressed with mayonnaise

Sides 150

Papad

Choice of Roasted/ Masala
2 pcs

Raitha

Choice of mixed
vegetable/Boondi/ Pineapple

Curd

Choice of plain curd or topped
with cumin & cilantro



The Regal Room

YELAGIRI

South Indian Flavors

Paneer 65	300	Idly Vada	250
Yogurt marinated Paneer cubes - fried, with chili & crushed papad		2pc Idly 1pc Vada served with Chutney & Sambar	
Gobi 65	280	Idly Vada Curry	250
Yogurt marinated Gobi cubes - fried, with chili & crushed papad		Idly served with deep fried Vada dipped in Sambar	
Potato Roast/ Banana Roast	250	Utthapam	250
Country special potato / banana cooked in south indian spices		Plain/ Onion/ Tomato Served with Sambar & Chutney	
Poriyal	250		
Cabbage/ Beans/ Mix Veg Vegetable cooked with grated coconut			
Sambar / Rasam	200		
Kindly inform if you have any special dietary requirements			
Mix Veg Kurma with Chapati	250		
Mix veg cooked in coconut gravy with 3pcs of Chapati			

Rice 250

Flavored Rice

Lemon Sadam
Thakkali Sadam

Curd Rice

Curd Rice with tadka, cooked to your preference

Steam Rice

Plain Rice made fresh and served hot



The Regal Room

YELAGIRI

From The Clay Oven

Paneer Tandoori 390
Tikka/ Hariyali/ Malai Kebab
Served with mint chutney & onions

Tandoori Subzi Khazana 390
Capsicum, Tomato, Onion, Pineapple,
Baby corn, Potato, Mushroom

Hara Bara Kebab 300
Assorted veg mixed with mashed
potatoes and spices

Tandoori Aloo 300
Marinated baby potatoes cooked in a
clay oven. Served with mint chutney

Sufiyan Paneer Tikka 390
Paneer flavored with different spices and
finished with melted butter

Tandoori Mushroom 300
Marinated mushrooms cooked in a
clay oven. Served with mint chutney

Makhmali Paneer Tikka 390
Paneer stuffed with healthy greens
and marinated with spicy yogurt

Shakahari Kebab Platter 600
Assorted kebab platter served with
mint chutney

Biryani/ Basmati

350

Nizami Biryani

Basmati rice cooked with
veg & aromatic spices,
served with raita

300

Pulao

Vegetable
Kashmiri
Moti

250

Jeera Rice

Indian Basmati rice cooked
with cumin seeds



The Regal Room

YELAGIRI

Indian Main Course

Paneer Saag Wala 360 Cottage cheese cooked in rich green gravy	Nargisi Kofta Curry 360 Chef's special kofta finished with a special gravy
Paneer Tawa Masala 360 Cubes of cottage cheese tossed with a mix of indian spices	Methi Chaman 360 Traditional Kashmiri dish made with cottage cheese
Dum Aloo - Kashmiri/ Stuffed 350 Baby potatoes cooked in a rich tomato gravy	Dal Makhani 300 Black dal cooked with cream & butter
Sabz Jalfrezi 350 Assorted vegetables cooked in a rich yellow gravy	Kumbh Hara Pyaaz 350 Button mushrooms cooked with spring onion in a flavorful gravy
Paneer Tikka Lababdar 360 Charcoal grilled paneer cooked in a rich makhani gravy	Kaju Masala 390 Fried Cashews made in a special tomato gravy
Paneer Makhanwala 360 Cottage cheese cubes cooked in a creamy tomato gravy	Subzi Panchvati 300 Sauteed assorted vegetables with an Indian tadka
Adhraki Dhania Paneer 360 Cottage cheese cubes tossed with ginger and fresh cilantro	Aloo - Your Choice 250 Jeera/ Methi/ Capsicum/ Tomato Prepared as per your preference
Kofta Shaam Savera 360 Cottage cheese balls stuffed with spinach with a chef special gravy	Dal - Fry/ Tadka 250 Prepared as per your preference of spice level



The Regal Room

YELAGIRI

Tandoor Tokri

80
Tandoori Roti/ Naan
Garlic/ Butter/ Plain

80
Phulka
2pc / portion

100
Tawa Roti
2pc/ portion

120
Paratha (1pc)
Lacha/ Aloo/ Paneer

150
Kulcha
Mix veg stuffing

Chinese Starters

Crispy Corn (Dry) 350
Fried corn tossed with black pepper
and Chinese spices

Dragon Spring Roll 350
Chinese vegetables wrapped and
deep fried

Crispy Schezwan Vegetables 350
Fried vegetables tossed with
Chinese spices, served dry

Paneer Majestic (Dry) 390
Long strips of Paneer tossed with
lemon garlic sauce

Chili Fry 350
Paneer/ Baby Corn/ Mushroom/
Gobi - Choose as per your choice

Tangra Chili Paneer 390
Crispy fried Paneer sauteed with
crispy noodles and bell peppers

Manchurian Style 350
Gobi/ Paneer/ Mushroom/ Veg Ball
Served dry



The Regal Room

YELAGIRI

Rice 350

Fried Rice

Veg/ Paneer/ Mushroom

Chili Garlic

Mildly spicy fried rice

Schezwan

Spicy fried rice

Chinese Main Course

Paneer - Your Choice 360

Chili Garlic/ Manchurian/
Schezwan/ Sweet & Sour

Veg Manchurian Gravy 350

Minced vegetables fried balls served
in manchurian gravy

Paneer & Stir Fry Veg 360

Fried Paneer cooked in a rich sweet
chili sauce

Hong Kong Style Veg 350

A combination of tomato & pepper
in mild chili sauce

Mix Veg - Black Pepper Sauce 350

Assorted vegetables cooked in a
Chef's special sauce

Noodles 350

Hakka

Veg/ Schezwan

Chili Garlic

Mildly spicy noodles

Singapore

Thin style noodles



The Regal Room

YELAGIRI

Continental Dishes

Corn Spinach Au Gratin 390
Corn & spinach tossed in olive oil, simmered with cream cheese sauce

Sautee Vegetables 300
Fresh English vegetables tossed with butter

Nachos 300
Tortilla chips topped with cream cheese and salsa

Continental Sizzler 680
Butter rice, cutlets, mashed potatoes, sauteed veg, mushroom sauce

Chinese Sizzler 680
Fried rice, noodles, 2 starters, 1 Chinese gravy

Mushroom Duplex 350
Marinated, stuffed and fried mushroom served with mayo

Mushroom Paneer Shaslik 390
Grilled button mushroom & paneer skewers. Served with french fries

Pasta 350
Penne/ Spaghetti
Arrabiata/ Cream de Verdure

Pizza 350
Margherita/ Vegetable/ Chili Paneer
Additional toppings are extra

Dessert

200

Jamun E Gul

Golden fried dollops in honey & rose sugar syrup

290

Tuty Fruity

Tower of vanilla, chocolate, butterscotch ice cream

200

Halwa

Ask for the Halwa of the day, served hot with nuts

290

Sizzling Brownie

Brownie with ice cream served on a hot plate

200

Shahi Tukra

Bread slices deep fried in ghee, soaked in thick milk, with nuts

290

Fried Ice Cream

A scoop of vanilla ice cream, deep fried with a crispy shell



The Regal Room

YELAGIRI

Beverages

Tea/ Coffee Kindly specify if with or without sugar	150	Fresh Lime Juice Sweet/ Salt Water/ Soda	200
Energy Drinks Boost/ Bournvita/ Horlicks Prepared as per your preference	150	Lassi Sweet/ Salt Thick yogurt, water and spices	150
Hot Milk Kindly specify your preferences to help us serve you better	150	Masala Chaas Prepared with yogurt, water and tadka of spices	150
Cold Coffee Kindly specify your preferences to help us serve you better	200	Aerated Beverages	50
Fresh Juice Seasonal fruits will be as per market availability	200	Packaged Water	50



