



# SUDAMA



DINING BAR

SCAN & ORDER



GRANT ROAD | AMBERNATH | MIRA ROAD



## Beverages

8 am to 11 pm

Tea / Masala Tea	55 / 59
Madras Filter Coffee ☕	85
Mineral Water	35
Soft Drinks	40
Canned Juices	95
Chaas / Lassi	79 / 95

## South Indian

8 am to 12 pm & 4 pm to 7 pm

Idli / Maska Idli	95 / 125
Dosa Sada/Masala/Mysore Masala	129 / 139 / 149
Medu Wada Sambhar	99
Uttapam Sada / Onion / Masala	109 / 119 / 129

## Snacks & Sandwich

8 am to 11 pm

Boiled Egg	85
Veg Plain Sandwich	185 / 195 / 199
Plain / Toasted / Grilled	
Chicken Plain Sandwich	205 / 219 / 225
Plain / Toasted / Grilled	
Club Sandwich Veg / Chicken	215 / 225
Grilled Mumbai Masala	199
Double layered with Masala Potatoes, Cheese & Veggies. Mumbai Special !	
Omelette Cheese	189 / 199
Plain / Masala	
With 2 Slice Toasted Bread	
Egg Bhurjee Served with 2 Slice Toasted Bread	189

## Pizza 9"

12 pm to 11 pm

Margherita Pizza	349
Wild Mushroom Garlic Pizza ☕	365
Chatapata Paneer Pizza	369
Farmhouse Pizza	369
Chicken Tikka Pizza ☕	379
🌶️ Spicy Mexican Chicken Pizza	379
Chicken Tikka Makhani Pizza ☕	379

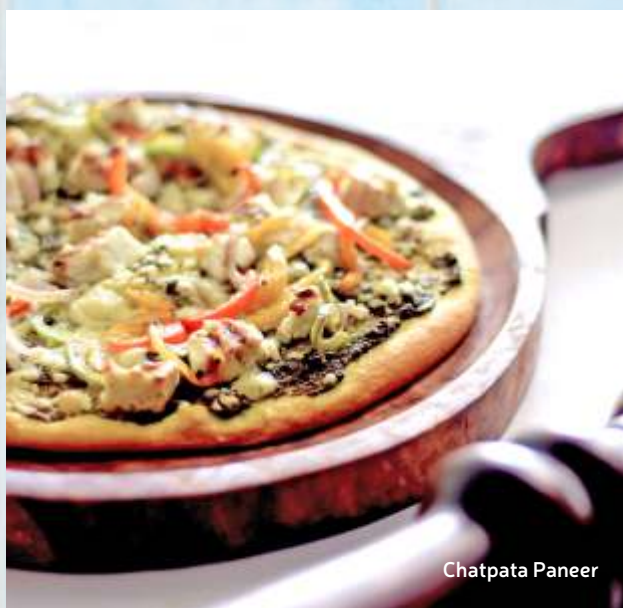
## Continental Mains

12 pm to 11 pm

Choice Of Pasta	389 / 429 / 465
Veggie / Chicken / Seafood, Penne, Fuisilli, Spaghetti or Macaroni	
Choice Of Sauce - Arrabiata, Alfredo, Creamy Tomato or Pesto	
Choice Of Topping - Zucchini, Babycorn, Mushroom, Cauliflower, Broccoli Or Carrot (Any Three)	
Non Veg - Grilled Chicken / Mixed Seafood	



Idli



Chatpata Paneer



Alfredo Pasta





Lemak Laksa



Fattoush Salad

<b>Creamy Baked Veggie</b>	<b>389</b>
<b>Lava Char Grilled Chicken</b>	<b>399</b>
<i>Grilled Chicken Breast, Mashed Potato, Brown Sauce &amp; Boiled Veggies</i>	
<b>Fish &amp; Chips (Basa/Pomfret)</b>	<b>525 / 689</b>

### **SIZZLERS** 12 pm to 11 pm

<b>Paneer Tikka /</b>	<b>455 / 475 / 689</b>
<b>Fried Chicken /</b>	
<b>Mexican Chicken / Prawns</b>	
<b>Desi Fire Sizzler Veg / Chicken</b>	<b>455 / 699</b>

## **Lunch & Dinner**

12 pm to 3.30 pm & 7 pm to 11 pm

### **SOUPS**

<b>Tomato Basil Soup</b>	<b>179</b>
<b>Choice Of Cream Soup</b>	<b>179 / 189</b>
<i>Veg / Chicken</i>	
<i>Tomato, Vegetable, Broccoli, Mushroom Or Chicken</i>	
<b>Palak Soup Veg / Chicken</b>	<b>179 / 189</b>
<i>Spinach Based Vegetable Shorba</i>	
<b>Lemon Coriander Soup</b>	<b>179 / 189</b>
<i>Veg / Chicken</i>	
<i>A Delightful Lemon And Coriander Flavoured Soup</i>	
<b>Sweet Corn Soup Veg / Chicken</b>	<b>179 / 189</b>
<i>Thick Soup Of Fresh Vegetables And Sweet Corn</i>	
 <b>Manchow Soup</b>	<b>179 / 189</b>
<i>Veg / Chicken</i>	
<i>Spicy Soup With Chopped Vegetables, Ginger And Garlic</i>	
<b>Hot n Sour 🍴</b>	<b>179 / 189</b>
<b>Zucchini Noodle Soup</b>	
<i>Soya Based Soup With Shredded Vegetables, Pungent In Flavour</i>	
<b>Lemak Laksa Soup 🍴</b>	<b>195 / 215</b>
<i>Chicken / Prawns</i>	
<i>Flavourful Coconut Milk Based Soup With Noodles</i>	
<b>Thukpa Soup Veg / Chicken 🍴</b>	<b>189 / 199</b>
<b>Khowsuey Soup Veg / Chicken 🍴</b>	<b>189 / 199</b>

### **SIDES** 12 pm to 11 pm

<b>French Fries / Peri Peri Fries</b>	<b>139 / 149</b>
<b>Potato Wedges with Mayo Dips</b>	<b>159</b>
<b>Cheese Garlic Bread</b>	<b>215</b>
<b>Green Salad</b>	<b>159</b>
<b>Chaat Papdi / Aloo / Chana / Peanut / Corn</b>	<b>149</b>
<b>Chana Garlic Fry / Koliwada</b>	<b>149</b>
<b>Greek Salad</b>	<b>169</b>



Bruschetta Veg / Chicken	169 / 219
Warm Grilled Vegetable Salad	215
Fattoush Salad Veg / Chicken	189 / 215
Chicken Tikka Salad	269
Caesar Salad Veg / Chicken	239 / 259
Corn Pepper Fritters 🍷	289
Chilli Cheese Toast	259
Nachos With Cheese Sauce 🍷	259
Mexican Loaded Nachos 🍷	319
Herbed Sesame Fish Finger	449

## Veg / Non-Veg Starters

12 pm to 3.30 pm & 7 pm to 11 pm

### CHINESE

Vegetable Crispy	279
Spring Roll Veg / Chicken	269 / 345
Schezwan Fingers	305
<i>Finely Chopped Vegetables Fingers, Deep Fried And Tossed In Schezwan Sauce</i>	
Lemon Chilli Babycorn Tempura	289
<i>Crispy Light Baby Corn Tempura, Wok Fried With Chilli, Lemon &amp; Onion</i>	
Wonton Tacos Veg / Chicken	289 / 319
<i>Crispy Veg. Spring Onion &amp; Garlic, Served With Wonton Tacos</i>	
Rock Corn Tempura	259
<i>American Corn Tempura, Home Made Chilli Sauce</i>	
Babycorn / Cottage Cheese Salt N Pepper	289 / 319
Broccoli & Manchurian Balls in 🍷 Shanghai Sauce	319
<i>Wok Tossed Crispy Broccoli &amp; Manchurian Balls</i>	
Oriental Crispy Veg 🍷	319
<i>Crispy Fried Exotic Veggies, Tossed with Oriental Spices</i>	
Paneer Chilli Bao 🍷	339
<i>Finely Chopped Vegetables Fingers, Deep Fried &amp; Tossed In Schezwan Sauce</i>	
🌶️ Thai Chilli Basil Cottage Cheese	319
Cottage Cheese Chilli Dry	319
Green Schezwan Dry	319 / 289
<i>Cottage Cheese / Potato</i>	
Chicken Green Schezwan Dry	379
Thai Roast Cottage Cheese	319



Lemon Chilli Baby Corn Tempura



Wonton Tacos





Tandoori Prawns



Ghee Roast Paneer  
Khari Bruschetta



Chicken Chilly Bao

## Oriental Crispy Chicken 🍗 359

*Crispy Fried Chicken Juliennes,  
Tossed with Oriental Spices*

## Chicken Chilli Bao 🍗 349

*Traditional Chinese Steamed Bun,  
Filled with Chilly Chicken*

## Chicken in Shanghai Sauce 🍗 349

*Wok Tossed Crispy Chicken in Shanghai Sauce*

## Chicken Lolly Pop 335

## Thai Chicken Roast 🍗 369

*Clay Oven Baked Morsels of Chicken Marinated in  
Thai Spices & Wrapped in Banana leaf*

## Kung Pao Chicken Dry 369

## Green Scheszwan Dry 🍗 369 / 539

*Chicken / Prawns*

## Honey Chicken 369

## Chicken Chilli Dry 369

## Salt N Pepper Chicken / Prawns 369 / 539

## Katsu Chicken / Prawns 369 / 539

## Fish Butter Chilli Sauce 449

## Golden Fried Prawns 539

## INDIAN 12 pm to 3.30 pm & 7 pm to 11 pm

## Tandoori Angare Aloo 259

*Potato Marinated In Tandoori Masala &  
Charcoal Oven Cooked*

## Alu Makai Tikki 269

*Fresh Corn, Potato Flakes & Cheese  
With Indian Herbs, Served Deep Fried*

## Kaju Methi Roll 289

*Barrels Of Fresh Ground Fenugreek With Cashewnuts  
& Spices. Served Deep Fried with Chutney*

## Cheese Chaska 🍗 299

*Grated Cheese Mixed With Onion & Chilli, Rolled In  
Breadcrumbs & Deep Fried*

## Veg Maratha Kebab 305

*Paneer, Mushroom & Potatoes Marinated With Indian  
Spices, Green Chilli Paste, Yoghurt & Cream Cheese  
Cooked In Clay Oven*

## Paneer Magic Stick 🍗 325

*Soft Cottage Cheese Tossed In Green Chilli,  
Mustard, Curry Leaves & Cheese Sauce*

## Paneer Koliwada 319

*Crispy Fried Cottage Cheese Fingers  
Marinated In a Spicy Mix*

## 🌶️ Teekha Paneer Mirch 🍗 319

*Teekha Paneer Mirch Fiery Combination Of  
Cottage Cheese & Chinese Chilli. Must Try!*

## Paneer Afgani 319

*Cottage Cheese Marinated In Tandoori Special  
Masala Coated With Cheese & Cooked in Charcoal Oven*



**Paneer Hilltop 🍷 319**

*Paneer Stuffed With Freshly Grounded Mint  
Flavoured Chutney & Cooked With Tandoori Masala*

**Murgh Chakori Kebab 379**

*Chicken With Fenugreek & Garlic*

**Ghee Roast Paneer 🍷 299 / 339**

**Khari Bruschetta / Chicken**

**Mini Cheese / Chicken 🍷 285 / 299**

**Naan Bomb**

**Chicken Tikka 379**

**Murgh Maratha Kebab 🍷 385**

*Tender Chicken, Hung Curd, Cream Cheese,  
Egg White & Green Chilli Paste*

**Murgh Wajidali Kebab 379**

*Boneless Chicken, Fresh Cream, Spices & Dry Fruits*

**Murgh Lasooni Kebab 379**

*A MealNge of Chicken & Roasted Garlic*

**Murgh Basil Kebab 379**

*Chicken & Fresh Basil*

**Murgh Phooljhadi Kebab 🍷 379**

*Chef's Special Chicken Kebab*

**Mutton Seekh Kebab 419**

*Mutton Mince, Saffron, Chilli & Mint*

**Tandoori Prawns / 529**

**Kadipata Prawns**

*Green Chillies, Curry Leaves, Dry Coconut  
& Coastal Spices Tossed Prawns*

**Surmai Tawa Fry 535**

*Ginger, Garlic & Kashmiri Chilli. As Per Size*

**Tandoori Pomfret 689**

*Whole Pomfret as per Size, Marinated in  
Indian Chilli Paste & Spices, Cooked in Tandoor*

## Main Course Veg / Non-Veg

12 pm to 3.30 pm & 7 pm to 11 pm

### CHINESE

**Hong Kong Vegetables 329**

**Stir Fried Chinese Greens 329**

**Kung Pao Cottage Cheese 339**

**🌶️ Cottage Cheese Schezwan 339**

**Cottage Cheese Green Schezwan 🍷 339**

*Paneer Tossed in a Unique Green Mildly  
Flavoured Schezwan Marinade*

**Cottage Cheese In Black Bean Sauce 339**

*Crispy Paneer Tossed In A Special Black Bean*

**Vegetables In Hunan Sauce 339**

*Assorted Exotic Chinese Vegetables With  
A Touch Of Soya & Hunan Chilli Sauce*

**Three Treasure Vegetables 339**

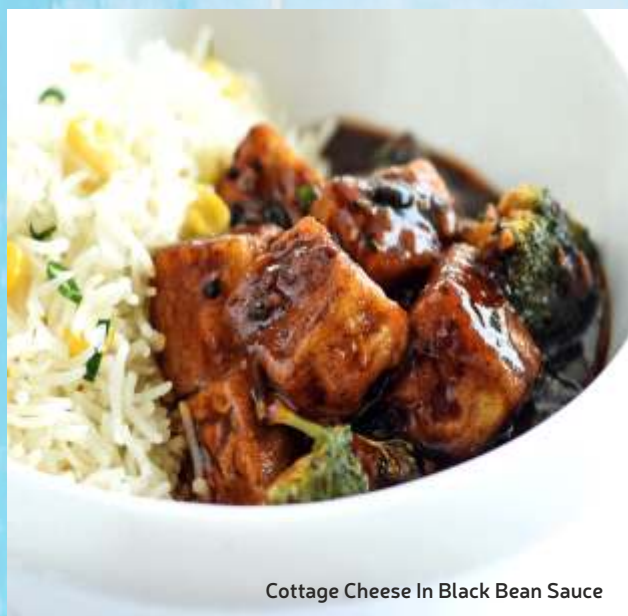


Cheese Chaska



Tandoori Bharwan Aloo





Cottage Cheese In Black Bean Sauce




Thai Vegetable Curry



Paneer Tikka Masala

**Thai Vegetable Curry Red or Green** 339  
Exotic Vegetables Simmered in Your Choice Of Authentic Red Or Green Thai Curry

 **Chicken Schezwan** 389

**Chicken In Black Bean sauce** 389

**Kung Pao Chicken** 389

Chicken Cubes Stir Fried In Chilli, Onion, Ginger & Garlic With A Touch Of Vinegar. Tossed With Cashewnuts

**Chicken Green Schezwan Gravy** 🍴 395

**Hot Garlic Sauce** 375 / 449 / 559 / 675

Chicken / Basa / Prawns / Pomfret

Choice of Meat Cooked with Garlic Flavoured Red Chilli Sauce

**INDIAN** 12 pm to 3.30 pm & 7 pm to 11 pm

**Veg Gassi** 🍴 339

Spicy Coconut Flavoured Vegetable Curry

**Bhindi Sabji Tawa** 339

Lady Finger, Mushroom, Babycorn, Capsicum, Tomato, Onion, Green Peas & Beans in a Tangy Gravy

**Vegetable Chop Masala** 339

Chopped Vegetable Cooked with Selected Indian Spices in a Saffron Flavoured Gravy

**Subz Lonaavala** 339

Julienes of Vegetables Cooked in a Rich Onion Gravy

**Kofta Bhuna Masala** 🍴 339

Seasonal Fine Chopped Vegetables Dumplings Simmered in a Silken Tomato & Onion Gravy

 **Veg Chatpata** 🍴 339

**Veg Kolhapuri** 339

**Veg Handi** 339

**Veg Kadai** 339

**Paneer Mussalam** 369

Paneer in Rich Silky Gravy

**Reshmi Paneer** 369

Cubes of Cottage Cheese Cooked with Cashewnut Gravy

**Paneer Tikka Masala** 369

Cubes of Paneer Marinated in Selected Red Tandoori Masala Cooked in Tandoor & Simmered in Rich Tomato Gravy

**Paneer Dulari** 369

A Combination of Paneer in Mildly Spiced Tomato Gravy and Spinach Masala

**Lahori Paneer** 369

Paneer Tossed in Spicy Rich Tomato Gravy Topped with Cheese

**Subz Chilli Milli** 🍴 369

A combination of Cabbage & Capsicum in a Tangy Red Gravy & Chopped Veggies in a Golden Gravy

**Dal Tadkewali** 245

Yellow Lentils Tempered with Cumin & Mustard Seeds Tomato & Fresh Coriander



**Dal Palak** 235*Delicious Combination of Spinach & Yellow Lentils***Dal Kolhapuri** 🍽️ 239*Maharashtrian Spicy Toor Dal Flavoured with Red Chilli Paste & Tempered with Seasonings***Dal Makhani** 249*Creamy Black Lentil Simmered with Special Indian Spices, Ghee, Tomato Puree & Cream***NON VEGETARIAN MAIN COURSE****12 pm to 3.30 pm & 7 pm to 11 pm****Boiled Egg / Omlette Masala Curry** 339**Murgh Kalimirch** 395*Boneless Chicken in Rich Black Pepper Tempered Gravy Black Pepper***Murgh Angara** 🍽️ 395*Chunks of Chicken in Spicy Red Indian Gravy Flavoured with Carrom Seeds***Bhatti Murgh** 🍽️ 395*Spring Chicken Cooked in Celery Tomato, Capsicum & Onion Gravy***🌶️ Lasooni Murgh** 🍽️ 395*Boneless Chicken Marinated in Garlic & Dry Spices Cooked in Golden Yellow Gravy***Kombdi Rassa** 🍽️ 395*All time favourite Maharashtrian Spicy Chicken Curry***Rajdhani Murgh** 395*Minced Chicken & Chicken Tikka with Red & Yellow Peppers in a Succulent Gravy***Home Style Chicken Curry** 395*Tender chicken, Fresh chopped Onion, Tomato & Coriander, Simmered Together***Thai Chicken Curry** 355**Lahori Murgh** 405*Juicy Chicken Tossed in A Spicy Rich Tomato Gravy, Topped with Cheese***Chicken Tikka Masala** 405**Chicken Gassi** 405*Juicy Chicken in a Spicy Coconut Flavoured Curry***Kashmiri Rogan Josh** 475**🌶️ Laal Maas** 475**🌶️ Kadhai Gosht** 475**Mutton Agri Masala** 475*Whole Spices Flavoured Spicy Mutton Curry In Rural Maharashtrian Style***Goan Fish Curry** 489 / 509 / 559 / 675*Basa / Surmai / Prawns / Pomfret***Murgh Mussalam** Half / Full 445 / 795**Mutton Handi** Half / Full 549 / 999**Chicken Handi** Half / Full 405 / 729**Murg Handi****Laal Maas**





Thai Pesto Noodles



Vegetable Handi Biryani

## CHINESE RICE / NOODLES VEG / NON VEG

Fried Rice/Noodles 319/325/385/429  
*Veg / Egg / Chicken / Prawns*

Corn & Olive Fried Rice 309

Burnt Garlic Rice / Noodles 385 / 445  
*Chicken / Prawns*

Chilli Garlic Rice / Noodles 395 / 449  
*Chicken / Prawns*

Schezwan Fried Rice 325 / 389 / 459  
*Veg / Chicken / Prawns*

Triple Rice 409 / 505 / 549  
*Veg / Chicken / Prawns*

Thai Pesto Noodles 309 / 359 / 549  
*Veg / Chicken / Prawns*

Nasi Goreng 459  
*Malaysian Speciality Rice  
with Satay Chicken & Omelette*

## Rice Preparations

12 pm to 3.30 pm & 7 pm to 11 pm

Steamed Rice 🍚 169

Jeera Rice 215

Peas Pulao 239

Dal Khichdi 249

Palakwale Chawal 239

*Rice Cooked in Freshly Ground Spinach Puree  
with Indian Spices*

Subz Khichdi 239

Vegetable Handi Biryani 349

Paneer Biryani 359

*Clay Oven Cooked Paneer And Basmati Rice,  
Flavoured With Whole Spices,  
Layered And Slow Cooked*

Chicken Handi Biryani 389

Chicken Hyderabadi Biryani 389

Kolkata Special Biryani 399 / 499

Chicken / Mutton

*Fragrant Basmati Rice & Chicken Cooked in Dum  
Garnished with Birista, Boiled Potatoes & Boiled Egg*

Mutton Biryani 479

Prawns Biryani 539



## Indian Breads

12 pm to 3.30 pm & 7 pm to 11 pm

Roti	59
🌶️ Mirch Ki Roti	69
Naan	69
Kulcha	69
Laccha Paratha / Pudina Paratha	85
Lasooni Naan	89
Ajwain Laccha Paratha	85
Missi / Methi Roti	90
Bharwan Paratha	105
Roti Basket 8 Pieces	349
With Butter Rs. 5 Extra	

## Raita/Poppadums

Raita Veg / Boondi / Pineapple	149
Poppadums Roasted / Masala	55 / 79
Roomali Tokri / Masala / Cheese	163 / 205 / 236
Khichiya / Masala	69 / 89

## Desserts

Ice Cream Flavours	149
Malai Kulfi	175
Gulab Jamun 🍷	155
Kulfi Falooda / With Rabdi	199
Chocolate Sizzling Brownie 🍷	299




Kulcha



Kulfi Falooda





Our Food is Cooked in Refined Oil / Ghee





# Krishna Palace

## HOTEL

P-35/36, Additional M.I.D.C, Anand Nagar,  
Ambernath (East) - 421506

**Phone : +91 88792 30664 / 0251 2625500**

Email: [gm@krishnapalacehotel.in](mailto:gm@krishnapalacehotel.in)

Web: [www.krishnapalaceresidency.com](http://www.krishnapalaceresidency.com)

GRANT ROAD | AMBERNATH | MIRA ROAD

Follow us on



|

