



Tangerine

THE WORLD KITCHEN

Sip it hot

- **Mushroom Cappuccino** 250
 Velvet smooth wild mushroom & thyme soup, shiitake powder, truffle oil
- Indonesian Sweet corn Soup 200/250/275**
■ Veg | ■ Chicken | ■ Shrimp
 Rediscovering the long lost method of preparing the real sweet corn soup
- Burnt Garlic Soup** 200/250/275
■ Veg | ■ Chicken | ■ Shrimp
 The twisted hot n sour spicy garlic soup from Schezwan

A Healthy Start

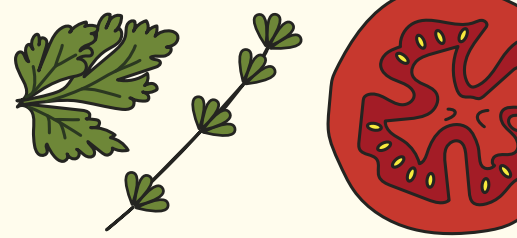
- Iceberg Salad with Caesar Dressing**
 Handpicked Iceberg, house special caper parmesan dressing, garlic croute
- Grilled Chicken 300
- Grilled Mediterranean Vegetables 250
- **Grilled Watermelon, Cherry Tomato & Feta** 250
 Pomegranate Quinoa
- **Stacked Early Spring Salad** 250
 Persian style fresh vegetables with feta cheese and herb vinaigrette
- **Green Salad** 250
 Garden fresh salad prepared with cucumber, tomato, onion, lime, cilantro dressing

Lets Start the journey

VEGETARIAN

- **Ambi Hari Mirch Paneer Tikka** 350
 Raw mango, pickled green chilly stuffed, cooked in clay oven
- **Tangra Chilli Paneer** 🌶️ 350
 A new look to smoked Chilly paneer from Tangra
- **Tadka Dahi ki Galouti** 350
 Melt in mouth medallion of poppadum and yoghurt
- **Malai Broccoli Kebab** 350
 East meets west, combination of flavors
- **Chin-jabi Honey Chilli Potato** 350
 Our tribute to famous Chin-jabi cuisine
- **65** 350
 Cauliflower | Mushroom | Paneer
- **Corn & Cheddar Cheese Spring Rolls** 350
 Melt in the mouth, unusual but awesome
- **Kalan Idicha Masala** 🌶️ 350
 Fresh button mushroom with South Indian spices
- **Crispy Babycorn Rock Salt Pepper** 350
 Our way of salt n pepper Babycorn
- Dimsum**
 - Har Gow Mushroom 350
 - Broccoli, Beets, Corn & Carrot 350
 - Har Gow Prawn 475
 - Chicken Chestnut 425

- The Vegetarian Kebab Sampler** 700
 Ambi Hari Mirch Paneer Tikka, Tadka Dahi ki Galouti, Malai Broccoli Kebab



NON VEGETARIAN

- **Rubiyan Tandoori** (03 Pcs) 900
 Spicy tandoori Tiger prawns
- **Sambal Chilli Prawns** (05 Pcs) 800
 Crispy wok tossed spicy prawns
- **Masala Tawa Fried Fish** 500
 Spicy Seer fish pan fried in traditional way
- **Sarson wali Machchi** 500
 Tandoor cooked fish in a Kolkata mustard Marinade, extra virgin mustard oil
- **Sesame Chilli Fish** 450
 Wok tossed spicy fish enriched with sesame seeds
- **Tandoori Murgh Burra** 425
 The fire and spice of India- marinated chicken cooked in its own juices in the Tandoor
- **Hazarwi Murgh Tikka** 425
 Boneless Chicken delicately spiced with fenugreek leaves, cheese and cashew
- **Murgh Tikka Angara** 400
 Our homemade spice marinade of tomato, chilli paste and nuts
- **Salem Fried Chicken** 400
 Deep fried spicy chicken morsel, a specialty of Salem
- **Soi Sukhumvit Chicken** 400
 Original & rustic Thai chilli chicken as enjoyed in Bangkok
- **Drums of Heaven** 400
 Hoisin Glazed chilli lollipop of chicken
- **Chapli Kebab** 500
 Pan fried flat minced lamb kebab served with grilled tomato
- **Seekh e Firdaus** 500
 Succulent lamb seekh kebab enriched with cream cheese
- **Chettinad Mutton Sukka** 500
 Dry mutton speciality with melange of Southern spice
- **The Non-Veg Kebab Sampler** 800
 Sarson wali Machchi, Gosht Chapli Kebab, Murgh Tikka Angara

Pizzeria Pasta

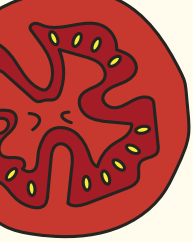
- **All Chicken in the House** 450
 Smoked chicken, ham, sausage, salami, Salsa verde drizzle
- **Spinacci Giardino con Caprino** 400
 Fresh garden vegetables, spinach & goat cheese with basil, truffle oil drizzle
- Penne in thyme Cream Emulsion**
 - Grilled vegetables 400
 - Seared chicken & shiitake 450
- Spaghetti Rustica with Artichoke**
 - Grilled veggies & wilted Spinach 400
 - Seared chicken 450

We list only our Signature Pizza and Pasta here, our servers will be happy to assist with all classic preparations on request

Sandwiches | Burgers | Wraps

Burgers & Sandwiches served with side of salad and house crisps

- The Tangerine Club**
 - Multigrain sourdough bread, season's greens, apple slaw
 - Grilled Mediterranean vegetables 400
 - Grilled chicken, pan fried egg 450
- Artisanal Burger**
 - Onion seed bun, caramelized onion, cornichon, cheese, sauté mushroom and greens
 - Bean Burger 400
 - Worcestershire Chicken 450
- **Thai Chilli Chicken Kathi** 400
 Whole wheat paratha wrap
- **Thai Chilli Paneer Kathi** 375
 Whole wheat paratha wrap



Mains

- **Grilled Prawn Aqua Pazza** (03 Pcs) **900**
 Saffron cilantro fumet
- **Fish Meuniere** **500**
 Grilled potato, Green Beans & Orange butter sauce
- **Tangerine Fish & Chips** **450**
 Our version with malt vinegar, house Tartare, potato wedges
- **Chennai Meen Kuzhambu** **425**
 A tangy and spicy heritage classic
- **Fish Chilli Garlic Basil** **400**
 Wok tossed crispy fish scented with basil from Thailand
- **Roast Chicken with Sauce Chasseur and Lemon** **450**
 Served with confit cherry tomato, beans and crispy fried potato
- **Murgh Makhani** 🍽️ **475**
 Succulent chicken morsels cooked with creamy tomato gravy and butter
- **Pallipalayam Kozhi Curry** 🌶️ **425**
 Erode special spicy chicken
- **Chicken Chettinad** 🌶️ **425**
 One of the most aromatic and spiciest cuisines of India
- **Amritsari Tawa Kukkad** **475**
 The all-time classic from the Dhaba of Amritsar
- **Schezwan Chilli Chicken** **400**
 The legacy never ends, all-time favourite from China
- **Nalli Nihari** 🍽️ **575**
 Slow cooked Lamb Nalli with boneless Lamb cubes in Ancient Awadhi Style
- **Laal Maas** 🍽️ 🌶️ **550**
 The spicy royal Rajasthani curry with lots of chillies, fragrant spices chunks of mutton

Khao Suey

A Chin Haw dish of noodle topped with spicy curry flavoured coconut broth in Myanmar

- **Vegetable** **375**
- **Chicken** **475**
- **Mutton** **550**

Royal Thai Curry

Green | Red

- **Vegetable** **350**
- **Chicken** **400**
- **Mutton** **550**

Malaysian Curry

Fragrant yellow Malaysian curry

- **Silken Tofu** **350**
- **Prawn** **550**

- **Teen Mirchi Ka Paneer** 🌶️ **350**
 Cubes of paneer tossed with bell pepper and dry red chilli in masala gravy

- **Chaunki Palak Paneer** **350**
 Caraway tempered cottage cheese dices and spinach

- **Vilayati Kadai Subz** **350**
 Simply stir fried vegetables tempered with onion seeds

- **Khumb Makkai Mattar** **350**
 Corn, peas & mushrooms in onion and tomato

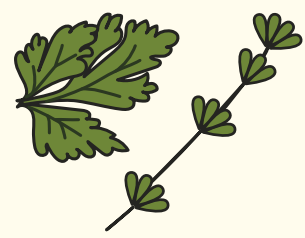
- **Adraki Aloo Gobhi** **350**
 Delhi home-style preparation of cauliflower & potato with ginger

- **Broccoli Baby Corn Black Mushroom** **350**
 Hoisin garlic sauce

- **Flash Tossed Vegetables with Pak Choy** **375**
 Flash tossed, light and simple

- **Dal Makhani** 🍽️ **350**
 Black lentil in an enriching Royal house tradition

- **Nimboo Wali Dal** **350**
 Lemony preparation of yellow lentils tempered with caraway seeds



From the Paddy fields

Dum Awadhi Biryani

Saffron scented traditional biryani from the house of Nawabs, served with burhani raita

- Vegetable 400
- Chicken 475
- Mutton 550

Lo Mein Hakka Noodle

The Asian favourite, fragrant noodles from china

- Vegetable 375
- Chicken 475
- Prawn 550

Ginger Spring Onion Fried Rice

- Vegetable 375
- Chicken 475
- Prawn 550

Sides

- Indian Breads 150
Roti | Naan | Lachcha Paratha |
Garlic Naan | Kerala Paratha | Phulka
- Steamed Basmati Rice 175
- Raita 100
Burhani, Heeng Jeera, Tadka, Kokum cucumber
- Thalicha Thayir Sadham 200
- Dal Khichdi 250

The Sweet Ending

- The Choco Sin 350
Gooley walnut fudge Brownie,
Bitter Chocolate Mousse, Chocolate Macaron,
magic crack chocolate ice-cream,
hot chocolate sauce
- Sumatra Chocolate Mousse 350
- The Choco Fudge Brownie 350
Vanilla ice cream, chocolate sauce
- Traditional Apple Pie 350
Vanilla ice cream

- Gulab Jamun 300
- Kesar Rasmalai 300
- Trio of Ice Cream 300
- Exotic Fruit Platter 300

Beverages

- Milk 150
Whole / Skimmed / Soya / Low fat
- Tea 150
Regular / Masala / English / Assam /
Darjeeling / Herbal / Lemon

- Coffee 150
Freshly brewed / South Indian coffee

- Chocolate Beverage 200
Hot / Cold

- Horlicks / Bournvita 200

Juices

- Seasonal Fresh Juices 225
- Canned Juice 150
Apple / Cranberry / Lychee
- Tender Coconut Water 225

Water

- Veen 350
- Perrier Sparkling Water 250
- Packaged Drinking Water 60

Soft Drinks

- Coca Cola / Diet Coke /
Sprite / Fanta 95
- Fresh Lime Soda/Water 95
- Red Bull 175

■ Vegetarian ■ Non-Vegetarian ■ Signature Dish ■ Spicy
Please inform our associates if you are allergic to any food ingredients
Prices are Exclusive of all applicable taxes. We levy no service charge.

Radisson
SALEM

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