# Bay Leaf

# Bay leaf menu

## starters vegetarian

	crispy fried corn kernels	395
•	thread paneer (finger paneer tossed with onion & tomatoes)	395
•	mushroom salt n pepper	395
•	shredded potato with chilli oil	395
•	crackling spinach	395
•	crispy fried vegetable lai style	395
•	crispy chilly baby corn	395
•	vegetable spring roll	395
•	chinese green vegetable dumpling	395
	vegetable schezwan mushroom dumpling	395

# non vegetarian

	•	chicken spring roll	495
	•	crispy fried cashew chicken	495
	•	eggs tossed with chilly coriander	495
	•	konzi crispy lamb	550
	•	apollo fish	495
	•	crispy fried fish thai style	495
•	•	chilly honey walnut prawn	650
	•	prawn salt and pepper	650
	•	spicy prawn spring roll	550
	•	chicken siu mai	495
	•	mixed sea food dumpling	495

### soup

choice of vegetable/chicken/fish/shrimp

vegetable manchow	225/275
■ sour and pepper	225/275
vegetable talumein	225/275
■ lemon garlic clear	225/275
• noodle clear	225/275
■ ginger and black pepper	225/275
• sweet corn	225/275
• vegetable lemon coriander	225/275

### ■ table d'hote menu

800/850

- chef's special single veg or non veg option of the below five course menu
- starter (vegetable, chicken, mutton or fish)
- soup (vegetable, chicken, mutton or fish)
- 2 main course items (vegetable, chicken, mutton or fish)
- rice & noodle (vegetable, chicken, mutton or fish)
  - dessert one





# main course vegetarian

•	stir fry greens in oriental sauce	425
•	seasonal vegetables with hot garlic sauce	425
•	zucchini, black mushroom and broccoli with garlic sauce	425
•	chinese greens in kikkoman soya sauce	425
•	vegetable dumpling in manchurian sauce	425
•	wok tossed vegetable in schezwan sauce	425
•	vegetable in smoked pepper sauce	425
•	thai vegetable green curry	425

# non vegetarian

shredded chicken in mahlak sauce	525
diced chicken in hot schezwan sauce	525
• chicken in chilly soya sauce	525
• chicken dumplings in manchurian sauce	525
thai chicken with basil sauce	525
shredded lamb in hot pepper sauce	550
sliced lamb in sweet & sour sauce	550
diced fish in chilly mustard sauce	525
sliced fish in soya & garlic sauce	525
prawn in cantonese sauce	650
prawn in kung pao sauce	650
ask your associate for special meat cooked in your choice (hot bean sauce, soya chil lemon garlic sauce, burnt garlic sauce & cantonese s	
• squid	595
jumbo prawns	795
• mud crab	795
<ul><li>lobster</li></ul>	895

# rice and noodle

rice

american chopsuey

with a choice of vegetable/chicken/lamb/fish/shrimp

• •	vegetable fried rice	325/395
• •	thai chilli fried rice	325/395
• •	wok tossed cantonese fried rice	325/395
• •	mushroom fried rice	325/395
• •	sesame chilly fried rice	325/395
• •	shandong vegetable fried rice	325/395
• •	burnt garlic and spring onion fried rice	325/395
• •	asian fried rice with mala oil	325/395
	noodle	
	noodle with a choice of vegetable/chicken/lamb/fish/shrimp	
• •		325/395
• •	with a choice of vegetable/chicken/lamb/fish/shrimp	325/395 325/395
• •	with a choice of vegetable/chicken/lamb/fish/shrimp  vegetable soft noodle	
• •	with a choice of vegetable/chicken/lamb/fish/shrimp  vegetable soft noodle  pan fried noodle	325/395
0 0	with a choice of vegetable/chicken/lamb/fish/shrimp  vegetable soft noodle  pan fried noodle  wok tossed hakka noodle	325/395 325/395

325/395

# rayalaseema ethnic food from the districts of kurnool, ananatpur, chittoor & cuddapah

### soups

		kothimira charu	225
		a thin soup made with fresh blend of coriander	
	•	natu kodi rasam delicately spiced country chicken soup	275
	•	mamsam miriyala charu a nourishing lamb soup flavoured with fresh hand pounded pepper	275
<i>_</i>	•	starters masala punugulu rice and urad dal dumplings filled with onions and chillies, shallow fried	425
<b>-</b>	•	rayalaseema fried fish fresh water fish marinated with chilli and deep fried	495
	•	seema kodi vepudu chef's signature dish	495
	•	chittoor sukka mamsam dry lamb preparation from the rural south	550
	•	loose prawns masala fried prawns cooked dry with crushed black pepper	650

### main course

	potatoes fried crisp and tossed with fried cashew nuts	425
•	bendakai fry ladies finger cooked dry with local spices	425
•	pachi jeedi pappu tomato koora whole cashewnut tomato curry	425
•	chepa karam vepudu grilled fish in a unique marinade of tamarind and chilli	525
•	seema natu kodi pulusu cumin flavored spicy local chicken curry, from the house of the rayalaseema hunters	550
•	kurnool mamsam koora local spiced lamb preparation	550
•	royyalu mamidikai karam pulusu home style spiced prawn curry flavoured with raw mangoes	650

# food from the golden triangle home style cuisine guntur, tenali & bezawada starters

	puttagodugula fry	425
	crispy fried mushrooms	
•	andhra fried chicken	495
	a local favourite	
	guntur chilli prawns	650
	crisp fried prawns, tossed with	000
	guntur chillies	
	gantar en moe	
	main course	
•	majjiga pulusu	425
	spiced yoghurt gravy with green moong dal dumpling	
•	mamidikai pappu	425
	tempered lentils flavoured with raw mangos	
	gongura pappu	425
	lentils cooked with sorrel leaves	120
•	guntur chepala pulusu	525
	bone less fish cooked in a spicy	
	tamarind and tomato gravy	
•	bezawada kodi koora	525
	a chicken delicacy from vijayawada	
•	gongura mamsam	550
	lamb cooked with sorrel leaves	

All prices are in Indian rupees and subject to government taxes.

### esculent cuisine from

# nellore starters

•	mirapakaya pakodi	425
	batter fried stuffed yellow chillies	
•	corn masala wada	425
	deep fried corn patties served with coconut chutney	
•	mirapakaya kodi	495
	dry chicken preparation with chillies	
	main course	
	tomato pappu	425
Ī	blend of tomato and lentils, subtly tempered	120
_	vankaya karam pulusu	425
	aubergines cooked in a spicy tangy gravy	420
•	dosakai mamsam kura lamb and yellow cucumber curry	550
	lamb and yellow cucumber curry	
•	allam kodi iguru	525
	the earthy ginger and chicken cooked with onion, chillies and tomatoes	
•	peethala kura	795
	crab curry-our chef's signature dish	

# accompaniments

• Steamed rice	250
perugu annam rice blended with fresh yoghurt	275
tenkai pal annam melange of rice with shredded coconut	395
karampodi annam rice flavoured with hand blended spice mix	395
bisi bele bhat authentic specialty of rice and tempered lentils	395
kodi guddu pulao egg pulao	495
chicken biryani a basmati rice and chicken preparation flavoured rich with spices	595
<ul> <li>andhra mutton pulao tender lamb cooked with basmati rice</li> </ul>	595
• ulavacharu mutton biryani tender lamb cooked with basmati rice mixed with ulavacharu (horse gram sauce)	650

### other accompaniments phulka 150 paratha 175 flaky, pan fried south indian bread ragi sankati 225 steamed finger millet & rice dumpling 225 garelu fried lentil doughnuts

### dessert

	darsaan (served with one scoop of vanilla ice cream)	295
• •	chilled litchi	295
•	toffee / walnut / banana / pineapple / apple (served with one scoop of vanilla ice cream)	295
•	date pan cake	295
•	choice of ice cream (vanilla, chocolate, mango, strawberry, butter scotch or black currant)	275

# cold & hot beverages

175
175
150
195
195
195
195
225
225
225
225