

BREAKFAST

7.30 AM TO 10 AM

- ● **DIANA BREAKFAST ----- 300**
(Fresh juice, fresh fruit cuts, eggs to order,
bread toast with preserve, plain/ghee dosa or idly, tea/coffee)

- **CONTINENTAL BREAKFAST ----- 280**
(Choice of fresh juice, fresh fruit cuts, bread toast with preserve, tea/coffee)

- **CHOICE OF CEREALS ----- 180**
(Wheat flakes / corn flakes/choco flakes / choice of hot and cold milk)

- **EGGS TO ORDER ----- 180**
(Scrambled/poached/fried/masala/plain served with hash brown
potatoes or grilled tomato and potato waffers)

- **CHICKEN SAUSAGE ----- 260**

- **POORI BHAJI ----- 250**

- ● **CHOICE OF DOSA AND UTTAPAM ----- 200**

- ● **APPAM ----- 220/250/270**
(Veg Stew/Egg Curry/Chicken Stew)

- **SEASONAL FRESH JUICE ----- 180**

- **FRUIT PLATTER ----- 250**

SOUPS

- **CANADIAN CHEESE SOUP** ----- 200
- **STEAMY CREAMY** (Vegetable/Tomato/Mushroom/Chicken) ----- 180/200
- **GAMBERONI CHOWDER** ----- 220
(creamy prawn soup)
- **SOUTHERN CHINA SEAFOOD SOUP** ----- 230
- ● **CLASSIC ASIAN NOODLES SOUP** (Veg/Chicken) ---- 180/200
- ● **ALL TIME FAVOURITE** (Veg/Non) ----- 180/200
(Hot & Sour, Sweet Corn, Manchow, Clear)
- ● **TRADITIONAL SHORBA** (Dal/Tomato/Chicken) ----- 180/200
- **LEMON CORIANDER VEG/CHICKEN** ----- 180/200

SALADS

- **GREEN SALAD** ----- 180
- ● **GREEK SALAD** (Veg/Chicken) ----- 190 /220
- **MEDITERANIAN FATTOUSH** ----- 200
- **THAI EGG SALAD/CHICKEN SALAD** ----- 200
(Nutritious Vegetables, lettuce, shredded cabbage and Egg or Chicken tossed with Thai sauce)
- **EGG MAYO VEG SALAD** ----- 180
- ● **GRILLED VEG/CHICKEN SALAD** ----- 200/220
- **SHRIMP COCKTAIL SALAD** ----- 250
(Cold shrimp with vegetable and cocktail sauce)

STARTERS

- **PEPPERY BABY CORN AND MUSHROOM ----- 250**
(Deep fried baby corn & mushroom with Chinese special pepper sauce)
- **CRISPY EXOTIC VEGETABLES WITH HOT GARLIC ---- 240**
(Crispy fried vegetable tossed with chilli garlic sauce)
- **BABY CORN FRITTERS ----- 230**
- **KOON KURUMULAKITTATHU ----- 250**
(Mushroom with black pepper in south Indian style)
- **HONEY GLAZED SESAME CHICKEN ----- 300**
(Crispy fried chicken with honey & hot garlic sauce)
- **STICKY BBQ CRISPY CHICKEN ----- 320**
(Crispy fried chicken with barbecue sauce)
- **TRAVANCORE CHICKEN FRY ----- 300**
(Deep fried chicken with traditional south Indian spices, crushed shallots and fried coconut)
- **MALABAR GRILLED CHICKEN ----- 340**
(Grilled small steaks of chicken in traditional south Indian masala)
- **CHILLI LIME FISH STRIP ----- 380**
(Tangy marinated pepper flavoured fish fingers served with tartar sauce)
- **CRISPY SQUID RING WITH TANGY SAUCE ----- 330**
(Batter fried crispy squid with chef special spicy sauce)
- **FISH AMRITSARI ----- 370**
(Sliced fish cooked with fresh ginger, garlic paste, besan flour & deep fried)
- **MALABAR GRILLED FISH ----- 360**
(Grilled small steaks of fish marinated in traditional south Indian masala)
- **FISH CHUTTATHU ----- 380**
(Kerala typical baked fish with chef special Green chilli masala)
- **KOONTHAL ULARTHIYATHU ----- 330**
(Squid in spicy Kerala style preparation)

- **MALABAR KONJU PORICHATHU ----- 390**
(Deep fried prawns in traditional south Indian spicy masala)
- **MUTTON KURUMULAKU FRY ----- 390**
- **SLICED BEEF WITH BURNED GARLIC SAUCE ----- 380**
(Sliced beef cooked with oyster sauce, soya sauce, brown sugar and wok tossed)
- **BEEF COCONUT FRY/ULARTHU ----- 350**

INDIAN PANORAMA

- **MURGH LABABDAR ----- 350**
(Mughlai style chicken creamy gravy made with onion, tomato, cashew, butter and fresh cream)
- **KASHMIRI MURGH MASALA ----- 350**
(Sweet and spicy rich creamy chicken gravy preparation in Kashmiri style)
- **BUTTER CHICKEN MASALA ----- 350**
- **CHICKEN TIKKA MASALA ----- 380**
(Tandoori grilled chicken with tomato, cashew and butter rich creamy gravy)
- **KADAI CHICKEN ----- 350**
(Chicken cooked with an authentic spicy masala)
- **NILGIRI CHICKEN KORMA ----- 300**
(Classic green colour and delicious aroma from using fresh mint and coriander leaves. Its a populr dish from the mountain region of Nilgiris)
- **MALABAR CHICKEN CURRY ----- 300**
(An authentic north Kerala style chicken preparation in coconut milk)
- **KOZHI VARUTHARACHA CURRY ----- 300**
(Home made chicken preparation with spices and roasted coconut)
- **CHICKEN MALLIPERALAN/ULARTHIYATHU ----- 300**

- **FISH TIKKA MASALA** ----- 400
(Tandoori baked fish with onion, tomato and cashew rich cream gravy)
- **DOI MACH** ----- 380
(Traditional Bengali dahi based fish curry)
- **ALLEPPEY FISH CURRY** ----- 350
(Fish cooked with raw mango, coconut milk and green chili)
- **MALABAR FISH CURRY** ----- 350
(Traditional Kerala style fish curry made with coconut milk)
- **FISH MULAKITTATHU** ----- 350
- **NAIMEEN/KARIMEEN** ----- AS PER SIZE
(POLLICHATHU/MASALA/FRY/MAPPAS/MOILEE)
- **SQUID CHILLY PEPPER** ----- 390
(Chinese sauce preparation)
- **CHEMMEEN VARUVAL** ----- 400
(Deep fried with traditional masala mix)
- **CHEMMEEN MANGO CURRY** ----- 400
(Prawns cooked with raw mango, coconut milk, fresh ginger, garlic and green chilli)
- **CHEMMEEN TAWA MASALA** ----- 400
(Prawns in traditional Kerala preparation)
- **DIANA CHEMMEEN KIZHI** ----- 450
(Chef special masala with prawns wrapped to banana leaves)
- **MUTTON ROGAN JOSH** ----- 420
(Traditional Kashmiri lamb curry)
- **MALVANI MUTTON SUKKA** ----- 420
(Chef special lamb roast)
- **NADAN MUTTON CURRY/ROAST** ----- 400
- **MUTTON STEW** ----- 380

VEGETARIAN DELIGHTS

- **DHINGIRI DOLMA** ----- 280
rich Awadhi (Lucknowi) style vegetarian curry that features earthy mushrooms (Dhingri) and soft paneer (Indian cottage cheese) cooked in a creamy onion-tomato gravy
- **PANEER AAP KI PASAND** ----- 280
(Butter masala/makhni/palak/kadai/shahi)
- **PANEER TIKKA MASALA** ----- 300
(Tandori grilled cottage cheese with yellow gravy)
- **NAVARATNA KHORMA** ----- 260
- **CHOICE OF ALOO VARIETY** ----- 250
(Jeera/Gobi/Capsicum/muttor/baigan)
- **MALAI KOFTA** ----- 300
(Deep fried paneer and flour dumpling tossed in a rich smooth gravy)
- **KADAI VEGETABLE** ----- 250
- **CHOICE OF DAL VARIETY** ----- 220
(Tadka/Lasooni/Fry)
- **KOON THEEYAL** ----- 250
(Mushroom with roasted coconut and spicy thick gravy)
- **MUSHROOM ULARTHIYATHU/PEPPER FRY** ----- 250
- **VEGETABLE STEW/VEG KHORMA** ----- 250
- **TOMATO FRY** ----- 220

CLAY OVEN SPECIALITIES

- **MURGH AFGANI KABAB** ----- 400
(Chicken marinated with yogurt, beetroot juice, cashew and spices cooked in tandoor)
- **TANDOORI MURGH HALF/FULL** ----- 450/900
- **HARIYALI MURGH KABAB** ----- 400
(a popular North Indian appetizer featuring tender chicken pieces marinated in a vibrant, aromatic paste of green herbs, yogurt, and spices)
- **IRANI FISH TIKKA** ----- 450
(Fillet of fish marinated in a mixture of yoghurt, cashew, ginger-garlic paste with flavor of cardamom)
- **AJWANI FISH TIKKA** ----- 450
(Grilled born less fish cube with ajwain flavor masala)
- **LASOONI TANDOORI JINGA** ----- 480
(Garlic prawns marinated with lemon juice, chili and curd)
- **MUTTON SEEKH KABAB** ----- 520
(a traditional South Asian appetizer made from finely minced mutton (keema) blended with aromatic spices and herbs.)
- **PANEER TIKKA ZAFRANI** ----- 350
(Cottage cheese marinated with special yellow masala)
- ● **DIANA SPECIAL VEG/NON VEG PLATER** ----- 699 / 999

ASSORTED INDIAN BREADS

● NAAN (Plain/Garlic/Mushroom/Cheese/Kashmiri) -----	50
● ROTI (Plain/Butter) -----	50
● KULCHA (Plain/Paneer/Cheese/Masala) -----	70
● PARATHAS (Aloo/Gobi/Pudina) -----	70
● PHULKA -----	20
● CHAPATHI -----	25
● KERALA PARATHA -----	45
● APPAM -----	25

RICE & BIRIYANI

● PULAO (Veg/Muttor/Kashmiri) -----	220
● FLAVOURED RICE (Lemon/Curd/Jeera/Ghee/Tomato) -----	220
● STEAMED RICE -----	180
● KERALA RICE -----	150
● VEG BIRIYANI -----	280
● CHICKEN BIRIYANI -----	350
● BEEF BIYANI -----	380
● FISH BIRIYANI -----	400
● PRAWNS BIRIYANI -----	420
● MUTTON BIRIYANI -----	450
● EGG BIRIYANI -----	300

PAN ASIAN SPECIALITIES

- **KUNG PAO CHICKEN ----- 300**
(Spicy stir - fry Chinese dish made with chicken, peanuts, vegetables, and chili peppers)
- **CHINESE ROAST CHICKEN WITH CHILLI BBQ SAUCE ----- 300**
(Bornless chicken with roasted bell pepper and garlic tossed b b q sauce)
- **KUNG FUNG CHICKEN/FISH ----- 350/380**
(Fried chicken / fish with ginger, garlic, red chilli flakes in oyster flavor)
- **CHOICE OF VEG (Chilli/Schezwan/Manchurian) ----- 280**
(Mushroom/Gobi/Paneer)
- **CHOICE OF CHICKEN (Chilli/Schezwan/Manchurian) ----- 320**
- **CHOICE OF BEEF (Chilli/Schezwan/Manchurian) ----- 360**
- **CHOICE OF FISH (Chilli/Schezwan/Manchurian) ----- 350**
- **FISH IN OYSTER SAUCE ----- 380**
(Fish cooked with chili, bellpeppers, soya sauce and oyster sauce)
- **CHINESE BARBEQUE ROAST PORK/BEEF ----- 380**

ASIAN RICE AND NOODLES

- **HONG KONG CHOW MEIN ----- 300**
(Crispy noodles with vegetable and oyster butter)
- ● **SINGAPORE NOODLES/FRIED RICE ----- 280/300/320**
(Veg/Chicken/Mix)
- **NASI GORENG ----- 320**
(Indonesian fried rice made of egg, chicken and prawn with fish sauce & vegetable)
- ● **Noodles/Fried Rice (Regular/Schezwan) ----- 260/280/300**
(Veg/Chicken/Mix)

WESTERN DELIGHTS

- **CHICKEN BREAST IN CREAMY MUSHROOM SAUCE --- 480**
- **GAMBAS AL AJILLO** (Spanish Style) ----- **550**
(Grilled shrimps and mushroom in garlic served with vegetable pilaf rice and buttered vegetables)
- **POULET ALA REX** ----- **450**
(Succulent pieces of chicken, bell pepper and mushroom cooked in veloute sauce and served with butter rice)
- **TERIYAKI CHICKEN** ----- **480**
(a classic Japanese dish featuring tender chicken seared and coated in a sweet, savory, and sticky glaze made from soy sauce, mirin, sake, and sugar)
- **CHICKEN STEAK SIZZLER** ----- **550**
(Chicken breast grilled, served with buttered veg & french fries)
- **GRILLED FISH FILLET WITH HERB CRUST** ----- **520**
- **BEEF STROGANOFF**----- **500**
(Beef strips cooked with creamy brown mushroom sauce served with buttered rice)
- **PRAWNS NEWBERG** ----- **550**
(Prawns cooked with capsicum flavored white sauce served with butter rice)
- **VEGETABLE FLORENTINE** ----- **380**
(Cubs of vegetable enriched with spinach flavored white sauce and parmesan)

PASTA SPECIALITIES

- **PASTA PRIMAVERA** ----- **320**
(Melody of fresh vegetables and herbs in a light garlic tomato basil sauce served over pasta and sprinkled with Parmesan cheese)
- **SPAGHETTI AGLIO OLIO** ----- **350**
- **ARABIATA** (Spaghetti/Penne) ----- **350**
- **ALFREDO CHICKEN** (Penne/Fettuccine) ----- **380**
- **SPAGHETTI BOLOGNESE** ----- **400**
(Spaghetti pasta served with a sauce of minced beef, tomato, onion, and herbs)
- **SEAFOOD MARINARA** ----- **450**
(Penne pasta, Shrimps and calamri in marinara sauce)

ROUND THE CLOCK

- ● **DIANA SPECIAL CLUB SANDWICH VEG/CKICKEN ---- 250/300**
- **MULTI GRAIN PANNINI SANDWICH ----- 230**
(Paprika mayonnaise, cheese, cucumber, tomato & lettuce)
- **VEG SANDWICH ----- 200**
- **CHICKEN SANDWICH ----- 250**
- **KATHI ROLL (Paneer/Veg/Chicken) ----- 200/230**
- ● **SPRING ROLL VEG/CHICKEN ----- 200/230**
- ● **CUTLET (Veg/Chicken/Meat) ----- 200/230/250**
- **FRENCH FRIES ----- 150**
- **BANANA FRITTERS ----- 160**

dessert

- **GULAB JAMUN** ----- 180
- **FRUIT SALAD WITH ICE CREAM** ----- 220
- **BANANA SPLIT** ----- 250
- **DESSERT OF THE DAY** ----- 200
- **CHOICE OF ICE CREAM** ----- 150
- **FRESH FRUIT SALAD** ----- 180

HOT AND COLD BEVERAGES

- **CHOICE OF TEA** (Normal/Ginger/Masala/Lemon/Green) ----- 50
- **COICE OF COFFEE** (Normal/Black) ----- 60
- **NOURISHING MILK BEVERAGES** ----- 100
(Horlicks, bournvitta, boost & hot chocolate)
- **SEASONAL FRESH JUICE** ----- 180
- **FRESH LIME** (Juice/Soda) ----- 100/120
- **CHOICE OF MILK SHAKE** ----- 200
- **FLAVOURED ICE TEA/COLD COFFEE** ----- 150
- **LASSI** (Sweet/Salt/Mango) ----- 170
- **MINERAL WATER** (1LTR.) ----- 50
- **ASSORTED SOFT DRINKS** (330 ML) ----- 70