



Menu

Food for every taste bud!



Celebrity Resort

No better place to be...

For TAKE AWAY & OUT DOOR CATERING

Contact : 99497 36527 | 99891 36999

E-mail : rm_club@celebrityhospitality.com

www.celebrityhospitality.com

LIQUOR

(SMALL 30 ML)

(SMALL 30 ML)

TEQUILA

SAUZA GOLD/SILVER - 250.00

SCOTCH & BLENDED

Teachers Origin - 300.00
Teachers 50 - 275.00
Black Dog 12 yrs (Gold Reserva) - 275.00
Canadian Club - 200.00
Teachers Highland Cream - 200.00
Black Dog 8 yrs (Black Reserva) - 200.00
Whyte & Mackay - 200.00
Seagrams 100 Pipers - 200.00
Vat 69 - 200.00
Antiquity Rare - 125.00
Blenders Pride - 125.00
Peter Scot - 100.00
Signature - 100.00
Royal Challenge - 100.00
Royal Stag - 90.00
Antiquity Blue - 150.00

RUM

Bacardi Carta Blanca - 100.00
Old Monk - 75.00

GIN

Blue Riband - 80.00

VODKA

Smirnoff - 120.00
Romanov - 90.00
White Mischief - 90.00

BRANDY

Mansion House - 80.00
Mc Dowel No. 1 - 80.00
Bacardi Breezer - 160.00

BEER

Budweiser 650ML - 200.00
Foster's 650ML - 200.00
Kingfisher 650ML - 170.00
Tuborg 650 ML - 200.00
Royal Challenge 650ML - 170.00
Haywards 5000 - 170.00

ALL TIME FAVOURITE

(From 7:30 AM to 10:30 PM)

SANDWICHES

- **Celebrity Club - House (Toasted / Plain)** - 150.00
White or brown bread, layered with tomato, lettuce, grilled chicken and fried egg
- Between The Slices (Grilled / Toasted / Plain)**
- **Vegetarian** - 100.00
- **Non-Vegetarian** - 125.00
- **Chilli Cheese Toast** - 125.00
Open Faced toasted Sandwich with Cheese, Tomato and chilli gratinated to perfection
- **French Fries** - 90.00
- **Paneer Pakoras** - 150.00
(Gram Flour batter fried cottage cheese served with chef's special chutney)
- **Assorted Pakoras** - 90.00
(Gram Flour batter fried Vegetables served with chef's special chutney)
- **Egg Pakora** - 110.00
Gram flour battered eggs fried and served with chef's special chutney, tomato sauce
- **Stuffed Mirchi Bhajee/Cut Mirchi** - 90.00
All time favourite of all Andhrites, Served with Chef's special chutney
- **Waffers** - 75.00
- **Masala Peanut** - 90.00
(Boiled / Fried / Roasted)
- **Cashew nuts** - 250.00
(Fried / Roasted)
- **Masala Papad** - 65.00
(Fried / Roasted)



* Taxes as applicable

10% discount for members on presentation of membership card

veg
non-veg

- **Bisi Bele Bath** - 150.00
toor dal rice vegetables cooked and blended with spices ,temperd with ghee and curry leaves
- **Steam Rice / Basmati** - 150.00
- **Steam Rice / Sona Masuri** - 90.00
- **Curd Rice** - 120.00
- **Tandoori Roti** - 30.00
- **Naan** - 40.00
(Plain or Butter)
- **Paratha** - 45.00
(Plain / Lachhedar / Pudeena)
- **Kulcha** - 50.00
(Plain / Masala)
- **Tandoori Bread Basket** - 160.00
(4 Varieties only)

DESSERTS

- **Gulab Jamoon** - 75.00
- **Khubani Ka Meetha** - 100.00
- **Fresh Fruit Salad** - 100.00
(As selection of seasonal fruits)
- **Zaffrani Badami Rabdi** - 100.00
(condensed milk with Kashmiri saffron and Afghani nuts,)
- **Gazar ka Halwa with choice of ice cream** - 100.00
(Home made carrot dessert)
- **Souffle / Mousse** (Strawberry/chocolate/Mango) - 100.00
- **Choice of ice cream** - 85.00
- **Chocolate Pudding** - 85.00
- **Chocolate Brownie** - 120.00
- **Caramel Custard** - 80.00
- **Fruit Trifle Pudding** - 100.00
- **Fruit Custard** - 80.00
- **Pastry** - 80.00
- **Cookies** - 50.00

BOTTLE WINE

- Four Seasons (Red/White) - 2050.00
- Sula(Red/White) - 2050.00
- Castelenho (Red/White) - 2050.00

SPARKLING WINE

- Sula Brut - 2400.00

WINE (BY GLASS 150ML)

- Four Seasons (Red/White) - 450.00
- Sula (Red/White) - 450.00
- Castelenho (Red/White) - 450.00

CIGARETTES

- Gold Flake 10's - 200.00
- Wills Navy Cut 10's - 200.00
- Classic Ultra Milds - 350.00

COCKTAILS

- **Pleasant Sunset** - 260.00
(Vodka, White Rum, Blue Curacao, Soda)
- **Screw Driver** - 260.00
(Orange Juice and Vodka)
- **Bloody Mary** - 260.00
(Vodka, Tobasco, Tomato Juice, Worcestershire Sauce)
- **Mojito** - 260.00
(White Rum, Fresh Mint, Lemon & Sugar Syrup)
- **Planters Punch** - 260.00
(Dark Rum, Orange & Pineapple Juice)
- **Pina Colada** - 260.00
(Light Rum, Pineapple Juice, Cream)
- **Pink Lady** - 260.00
(Gin, Cream, Granadine Syrup, Sugar Syrup)
- **Gimlet** - 260.00
(Gin & Lime Cordial)
- **Whisky Sour** - 260.00
(Blended whisky, lemons, powdered sugar, cherry and lemon)
- **Sea Breeze Margarita** - 400.00
(Tequilla, Grape Fruit & Cranberry Juice)

MOCKTAILS

Cindrella (Mango Juice, Strawberry & Cream)	- 150.00
Princess Margaret (Strawberry, Orange & Lemon Juice)	- 150.00
Blue Lemon (Citrus Soda with Lemon Juice)	- 150.00
Khush Drum (Khush Syrup with Lemonade)	- 150.00
Virgin Pina Colada (Pineapple Juice with Cream)	- 150.00
Celebrity Punch (Mango, Orange, Pineapple & Fresh Cream)	- 150.00

SOFT BEVERAGES

Aerated Beverages (Thumsup / Sprite / Maaza) 300 ml.	- 50.00
Fresh Lime Soda/Water	- 50.00
Diet Coke	- 100.00
Tonic Water	- 150.00
Red Bull	- 150.00
Canned Juice	- 90.00
Soda / Sparkling Water	- 50.00
Mineral Water 1 Ltr.	- 40.00



Celebrity Resort

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● Kadhai Paneer (Cottage cheese cooked in creamy tomato based gravy)	- 230.00
● Nellore Chapala Pulusu (Traditional spicy fish curry from Andhra Kitchen)	- 350.00
● Malbar Prawn Curry Fresh arabian sea prawns cooked with traditional coastal masalas and coconut milk.	- 350.00
● Jhinga Malai Curry (An East Indian Prawn favourite served with mild gravy)	- 360.00
● Murgh Tikka Tawa Masala (Chicken Tikka Sauteed with Onion, Capsicum, Tomatoes and cooked in our Chef's secret masala on a Tawa)	- 275.00
● Dahi Murgh Nawabi Tender Chicken delicately flavoured with ground spices blended with yoghurt and cooked on slow fire	- 250.00
● Kozhi Chettinad A Tamilnadu chicken preparation cooked in whole spices and curry leaves	- 250.00
● Bhuna Gosht Lamb cubes, slow cooked with brown onions and pounded garam masala	- 350.00
● Lamb Rogan Josh Tender meat cooked in rich spices & authentic indian style	- 350.00

RICE, NOODLES & ROTI

●● Fried Rice / Noodles (Vegetables / Chicken / Egg)	- 140/180/160
● Chilli Tomato Garlic Noodles (Noodles Tossed in a Wok with Tomatoes, Garlic and mixed Vegetables)	- 150.00
● Shanghai Fried Rice (Fried Rice with topping of a rich chicken mince sauce)	- 200.00
● Hyderabadi Dum Gosht ki Biryani Delicately savored tender pieces of mutton cooked with basmati rice in dum pukht style	- 300.00
● Murgh Biryani (Succulent pieces chicken cooked with basmati rice in dum pukht style)	- 225.00
● Vegetables Biryani	- 150.00
● Pulao (Subzi / Makai / Jeera / Onion)	- 150.00

BREAKFAST

(7:30 Am to 10:30 Am)

- **Hunan Style Spinach Paneer** - 230.00
A delicacy in a Style Prevalant in the Hunan Province, Western China, Which is Sweet and Spicy, a double delight
- **Fish in Thai Garlic Sauce** - 350.00
(Fish with Onion and Capsicum Cooked in Thai red curry sauce)
- **Mandarian Fish** - 350.00
Batter fried fillet of fish cooked with capsicum, Onion, Pineapple based sweet & sour Sauce
- **Prawns in Oyster Sauce** - 350.00
(Prawns cooked in Oyster Sauce)
- **Stir Fried Prawns** - 350.00
Prawns with ginger, vegetables and spring onions cooked in sesame sauce
- **Chicken Hong Kong Style** - 250.00
(Diced Chicken cooked with vegetables and dry chillies in authentic Hong Kong Style)
- **Ginger Chicken** - 250.00
(Dumpling of Chicken in Ginger Flavoured sauce)
- **Chicken Singapore** - 250.00
Batter fried Chicken cooked with Capsicum, Tomatoes and Onion in red Chilli sauce
- **Lamb in hot Pepper Sauce** - 350.00
Shredded lamb with Capsicum and Onion in a pepper sauce
- **Crispy Shredded Lamb** - 350.00
Crispy lamb with Onion & green pepper

INDIAN RASOI

- **Dal Tadka** - 125.00
(Yellow lentil tempered in Indian spices)
- **Dal Makhani** - 150.00
(Black lentil cooked in tomato puree' along with fresh cream and butter)
- **Sambar** - 70.00
toor dal cooked to perfection with vegetables and temperd with spices and curry leaves.
- **Veg Kofta with choice of gravy** - 200.00
veg dumplings golden fried and simmerd in thick choice of gravy(palak,makhanwalla and masala)
- **Kumbh Palak Tadka** - 180.00
(Mushroom and Spinach tempered in garlic and Indian spices)
- **Vegetable Makhanwala** - 200.00
(Mixed vegetables cooked in a creamy tomato and cashew nut based gravy)

- **Continental Breakfast**
Choice of Seasonal Fruit Juice or Vegetable juice & Fresh Fruits - 100.00
Oven fresh-toast / croissant/muffin or Danish pastry freshly brewed Coffee or Tea
- **Celebrity Breakfast** - 150.00
Choice of seasonal fresh Fruit Juice or Vegetable Juice
Seasonal Tropical fresh Fruits, Cornflakes /Wheat flakes / Choco Flakes with cold or hot milk
Eggs to order
Freshly brewed Coffee / Tea / Hot Chocolate.
Any South Indian Idly or Vada or Dosa

A'LA CARTE BREAKFAST

- **Fresh Fruit Platter** - 100.00
- **Choice of seasonal fresh fruit juice/canned juice** - 80.00
- **Vegetable Juice** - 80.00
(Carrot, Cucumber and Tomato)
- **Cereals** - 75.00
(Corn flakes, wheat flakes or porridge served with cold or hot milk)
- **Eggs cooked to your choice** - 75.00
(Served with hash brown potato and grilled tomato)
- **Basket of fresh Croissant, Muffin, Danish Pastry** - 75.00
- **White/Brown Toast with butter & preserves** - 50.00

INDIAN SELECTION

- **Choice of Paratha (Stuffed/Plain)** - 60.00
Aloo / Paneer / Gajar / Gobi / Mutter / Palak
- **Dosa** - 75.00
(Masala / Plain / Onion / Rava)
- **Idly** - 60.00
(Steamed rice cakes)
- **Upma** - 60.00
(Rava cooked to perfection with Indian spices and cashew nut seasoning)
- **Poori Bhaji** - 80.00
(Fried whole wheat bread, served with home style potatoes)

BEVERAGES

- **Tea / Coffee** - 50.00
- **Hot /Cold Milk** - 50.00
- **Health Drinks** - 70.00
(Bourmvita / Horlicks / Hot Chocolate)
- **Choice of Lassi** - 75.00
(Sweet / Salted / Masala / Flavoured)
- **Flavoured Milk Shake** - 75.00
- **Flavoured Milk Shake with Ice Cream** - 90.00

● veg
● non-veg

Taxes as applicable

● veg
● non-veg

LUNCH & DINNER

(12:00 Noon to 3:30 Pm & 7:00 Pm to 11:00 Pm)

APPETIZERS

- **Murgh Tikka Achari Salad** - 200.00
(Succulent dices of chicken tikka marinated with mustard oil blended with pickle masala.)
- **Chicken Salad Hawaiian** - 150.00
(Sliced chicken blended with mayonnesse ,fresh cream pinapple & lettuce)
- **Mixed Salad** - 100.00
(Assorted Cuts Garden Fresh Vegetables)
- **Chef's Salad** - 125.00
(Cubes of Tomato, Cucumber, Bell Pepper, Pineapple & Cottage cheese Tossed in a Spiced Lemon Dressing)

STARTERS

- **Vegetable Manchurian** - 150.00
Fried veg dumplings tossed in soya garlic sauce.
- **Golden Fried Mushroom** - 160.00
Batter fried Mushrooms, stir fried with garlic and ginger
- **Veg Spring Rolls** - 150.00
shreded vegetables tossed with seasoning enveloped in wonton skin and fried crispy.
- **Achari Paneer Tikka** - 250.00
(Chunks of Cottage Cheese, marinated in spiced yoghurt, pickle and masala cooked in clay oven)
- **Veg Corn Sheekh Kebab** - 180.00
minced corn mixed with indian spices skewered and broild in tandoor.served with mint chutney and salad
- **Tandoori Vegetable Kebab Platter** - 250.00
Assorted Vegetables marinated in traditional Indian spices and cooked in tandoor
- **Szechwan Fish** - 350.00
Fish fillets bateder deep fried and cooked in szechwan sauce
- **Apollo Fish** - 350.00
(Fried fish tempered with curd, curry leaves and lemon)
- **Ajwaini Mahi Tikka** - 350.00
Cubes of sole fish marinated in carom seeds and spices, finished in tandoor
- **Thai Garlic Prawns** - 350.00
(Prawns cooked in Thai garlic sauce)
- **Loose Prawns** - 350.00
Battered prawns golden fried served with garlic sauce.

● veg
● non-veg

- **Drums of Heaven** - 250.00
(Fried Chicken wings served with garlic sauce)
- **Pepper Chicken** - 250.00
(Golden fried Chicken Pieces served with garlic Sauce)
- **Tangdi Kebab (Full)** (4 pcs.) - 370.00
- **Tangdi Kebab (Half)** (2 pcs.) - 220.00
Chicken drumsticks marinated with Indian spices and herbs, glazed in tandoor.
- **Tandoori Murgh (Full)** - 350.00
- **Tandoori Murgh (Half)** - 220.00
Whole Chicken Marinated in a mix of yoghurt and lemon, ginger garlic paste and indian skeward and roasted in tandoor.
- **Boti Kebab** - 350.00
(Succulent pieces of boneless lamb marinated with Indian spices and herbs, cooked in clay oven)
- **Mutton Roast** - 350.00
Tender pieces of lamb cooked dry with homemade spices in Andhra Style. A typical Andhra Delicacy
- **Tandoori Non - Vegetarian Platter** - 600.00
Assortment of Fish, Chicken and Mutton cooked in clay oven.
- **POMPFRET TANDOORI (2 pieces)** - 600.00

TUREEN SPECIALITIES

- **Choice of Cream Soup** - 100.00
(Tomato / Mushroom / Vegetable)
- **Sweet Corn Soup** - 100/120
(Vegetable/Chicken)
- **Manchow Soup** - 100/120
(Vegetable / Chicken)
- **Tomato Pepper Rasam** - 70.00
(A thin South Indian Speciality)
- **TomYum Soup** - 150.00
(A spicy clear soup of Thailand cooked with prawns)

ORIENTAL KITCHEN

- **Chilli Baby Corn** - 180.00
(Battered Babycorn fried tossed with garlic, Onion and Pepper)
- **Potatoes & Capsicum in Singapore Sauce** - 180.00
(Sliced Potato with dices of Capsicum in Singapore Sauce)
- **Paneer in Hot Garlic Sauce** - 250.00
(Battered Paneer fried tossed in hot garlic sauce)

● veg
● non-veg