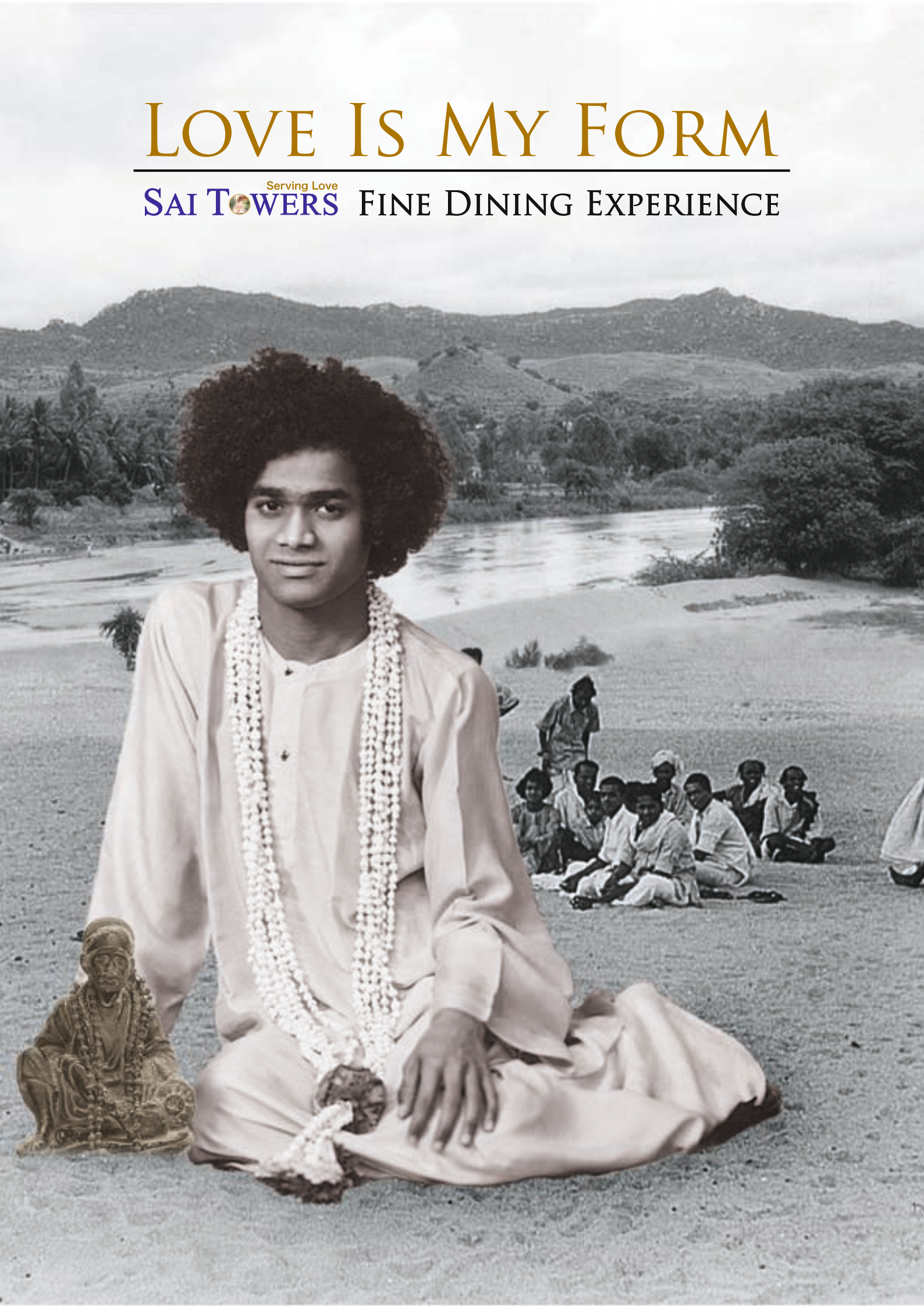


LOVE IS MY FORM

Serving Love
SAI TOWERS FINE DINING EXPERIENCE





SOUTH INDIAN CUISINE

Breakfast

[07:00 am to 10:30 am]

Idli(2) 70

Steamed rice and lentil served with sambar and chutney

Idli & Vada 100

Golden Crispy Vada 40

Deep fried Lentil donuts

Upma 75

A flavourful South Indian dish made of roasted semolina, vegetables and garnished with cashews

Poori Masala 90

Whole wheat flour bread deep fried till puffed and slightly crisp. Served with potato curry

Pongal 80

Traditional rice and lentil dish garnished with black pepper and cashews

Breakfast Platter 250

Idly, Vada, Dosa, Poori, Pongal or Upma, Sweet Served with sambar, chutney and potato curry, Fresh Fruit Juice, Coffee or Tea

Dosas

Pancake made from rice flour and ground pulses

[7:30 am to 10:00 pm]

All Dosa varieties served with 2 chutneys and sambar

Plain Dosa 70

Onion Dosa 90

Masala Dosa 100

Crisp rice and lentil pancakes with mildly spiced Potatoes

Paper Roast Dosa 95

Paper Roast Masala Dosa 110

Onion Masala Dosa 100

Ghee Dosa 90

Ghee Masala Dosa 110

Masala Dosa smeared with ghee

Cheese Masala Dosa 140

Grated cheese on masala dosa

Ghee Podi Masala Dosa 115

A crispy dosa gently spread with clarified butter filled with potato masala and sprinkled with spicy lentil chutney powder

Erra Karam Dosa 100

Dosa spreaded with spicy red chilli chutney with a touch of lentil chutney powder

Erra Karam Masala Dosa 120

Set Dosa 100

Thick, soft and spongy dosa in a set of three served with vegetable sagu

Sai Towers Special Dosa 120

Ragi Dosa 90

Fermented whole Ragi millet and urad dal dosa, contains high protein and minerals

Pesarattu 95

Crepe made with whole moong dal (green gram) – one of the most commonly eaten breakfast in Andhra Pradesh



Speciality of the House



Indicates Medium Spiced Dish



Indicates Hot Dish



SOUTH INDIAN CUISINE

Rava Dosas

Crispy semolina dosa varieties

[7:30 am to 10:00 pm]

Rava Dosa 95

Thin and crispy semolina pancake served with sambar and varieties of chutney

Onion Rava Dosa 100

Thin and crispy semolina pancake spread with diced onion and served with sambar and varieties of chutney

Masala Rava Dosa 120

Thin and crispy pancake made from semolina batter topped with mildly spiced Potatoes

Uttapams

Modified version of dosa which is thicker and softer

[7:30 am to 10:00 pm]

Uttapam 75

Soft and spongy pancake made from fermented rice and lentil batter

Onion Uttapam 95

Soft and spongy pancake made from fermented rice batter topped with onions

Tomato Uttapam 95

Soft and spongy pancake made from fermented rice batter topped with tomato

Masala Uttapam 100

Soft and spongy pancake made from fermented rice batter with potato masala

Onion Tomato Uttapam 105

Soft and spongy pancake made from fermented rice batter topped with onion and tomato

Sai Towers Special Uttapam 110

Soft and spongy pancake topped with onion, tomato, potato masala and sprinkled with spicy lentil chutney powder





SOUTH INDIAN CUISINE

Lunch & Dinner

[11:00 am to 10:00 pm]

South Indian Thali (Unlimited) 210

Rice, Roti, Variety Rice, Sambar, Rasam, Dal/Pappu, Pulusu, Dry Curry, Gravy Curry (2), Chutney, Pickle, Chutney Powder, Ghee, Papad, Curd, Sweet and Banana

Steamed Rice 70

Sambar Rice 90

Rasam Rice 90

Lemon Rice 90

Tamarind Rice (Pulihora) 90

Vangi Bath 90

Fried eggplant in traditionally flavoured spicy rice

Curd Rice 80

Sambar 90

The most popular South India lentil based vegetable stew

Rasam 60

Dal of the Day 75

Dry Curry of the Day 75

Gravy Curry of the Day 75

Staples & Accompaniments

[11:00 am to 10:00 pm]

Chapathi 30

Chapathi (2) with Curry 130

Phulka 25

Phulka (2) with Curry 120

Snacks

[11:00 am to 09:30 pm]

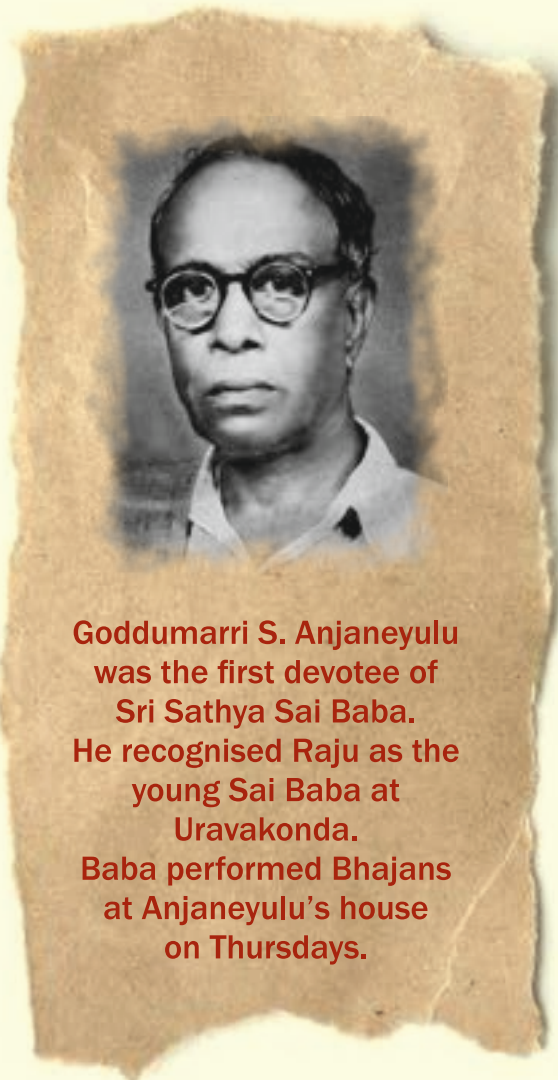
Onion Pakora 130

Mixed Vegetable Pakora 150

Mixed vegetables dipped in batter of sieved chickpea flour and deep fried

Sambar Vada 60

Rasam Vada 50



Goddumarri S. Anjaneyulu was the first devotee of Sri Sathya Sai Baba. He recognised Raju as the young Sai Baba at Uravakonda. Baba performed Bhajans at Anjaneyulu's house on Thursdays.



NORTH INDIAN CUISINE

[11:00 am to 10:00 pm]

Soups & Salads

Green Salad 100

Garden fresh sliced tomatoes, cucumbers, onions & carrots, served on a bed of crisp lettuce

Kachumber Salad 140

Simple, zesty, fresh and colourful salad containing a mix of onions, tomatoes, cucumber, coriander and a mix of housemade spices brought together with a tangy lemon juice

Cream of Tomato 140

A tangy soup of spice-tinged tomatoes, garnished with croutons of bread and cream. A perfect flavourful fresh tomato soup ever

Spinach & Lentil Soup 140

Thick stock of wilted spinach and lentils. This simple lentil soup makes a healthy and satisfying dinner.

Vegetable Clear Soup 140

Mixed seasonal vegetables in clear bullion

Appetizers

Paneer Pakora 265

Cottage cheese dipped in batter, fried and seasoned with mild spices

Baby Corn 65 240

An incomparable classic snack which has unique texture and taste.

Gobi 65 240

Florets of fresh cauliflower marinated with spices and green chilli

Potato Fry 220

Diced potatoes marinated with lots of spices and stir fried until it becomes little crispy

Aloo Gobi Fry 215

Potato, florets of cauliflower and an enticingly fragrant blend of spices make up this traditional Indian dish





NORTH INDIAN CUISINE

[11:00 am to 10:00 pm]

Tandoor

Paneer Tikka 300

Cubes of fresh cottage cheese, tomato and capsicum marinated in yogurt and ground Indian herbs and spices, glazed golden in tandoor

Tandoori Mushroom 270

Button mushrooms marinated in garlic and yogurt, spiced with exotic herbs glazed golden in clay oven

Tandoor Platter 380

Tomato, onion, Baby Potato, Cauliflower, seekh kabab, served with mini naan

Main Course/Curries

Vegetables

Aloo Gobi Palak 250

Dices of Potato & florets of fresh Cauliflower cooked in spinach gravy and seasoned with mild spices

Punjabi Dum Aloo 260

Slow cooked Baby Potatoes in spicy Onion, Tomato and Cashew gravy

Aloo Matar 250

Steamed Potatoes cooked in combination with Green peas in an onion and tomato based gravy

Vegetable Methi Chaman 250

Healthy stew of assorted vegetables in onion and cashewnut based gravy flavoured with fenugreek leaves

Mushroom Masala 280

White fresh button mushrooms stir fried and cooked in rich Indian gravy

Mixed Vegetable Curry 235

Garden Fresh vegetables cooked in Tomato Onion gravy

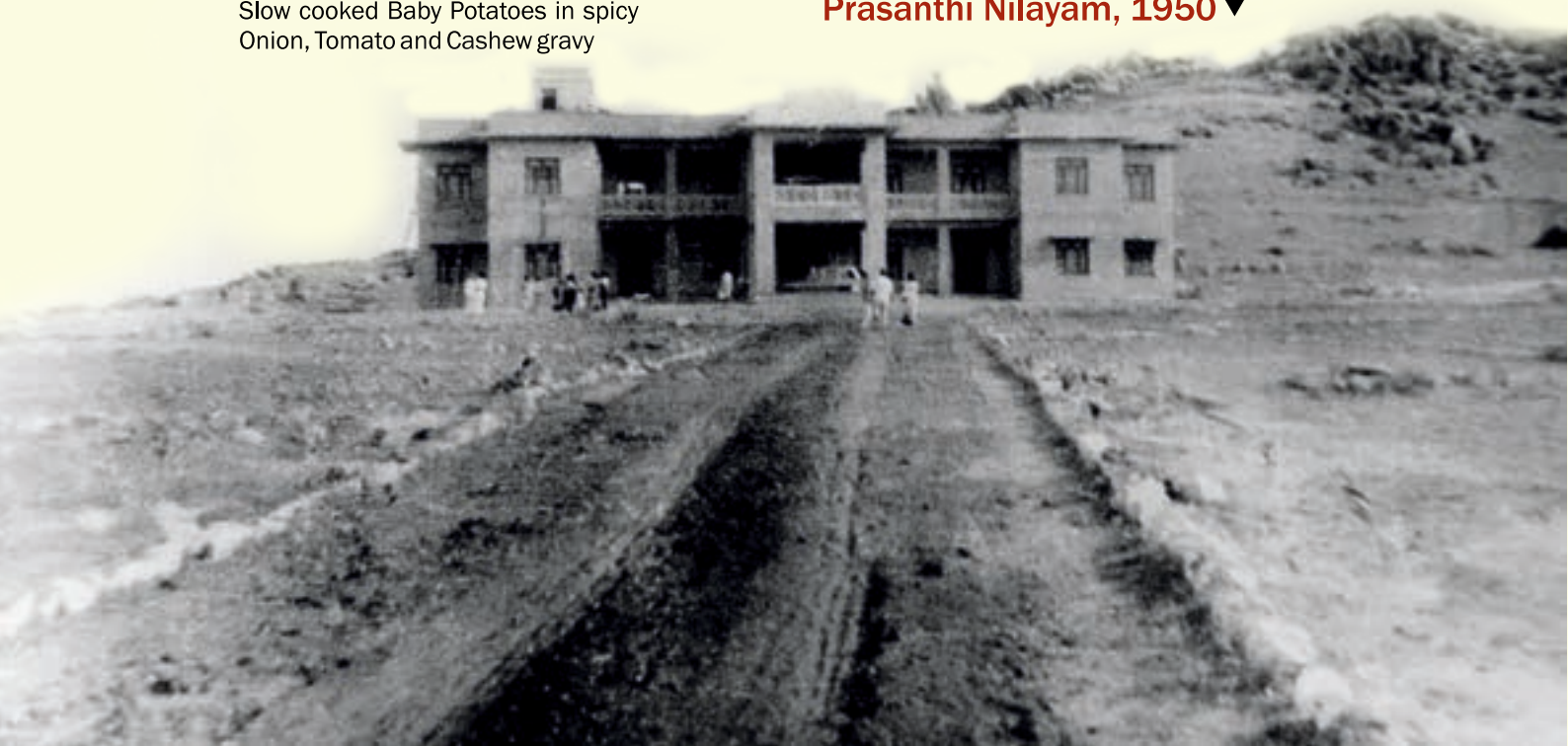
Kadai Vegetables 240

Dices of vegetables with tomato gravy cooked dry in kadai with pounded masala

Bhindi Do Pyaza 260

Made with tender Okra, herbs and spices & lots of Onions. Tempered with Red Chillies

Prasanthi Nilayam, 1950 ▼





NORTH INDIAN CUISINE

[11:00 am to 10:00 pm]

Paneer

Kadai Paneer 300

Batons of cottage cheese stir fried with onions and peppers and spiced with freshly pounded coriander seeds and red chillies in tomato gravy

Paneer Burji 295

Shredded cottage cheese cooked with onions, tomatoes and freshly ground spices

Shahi Paneer 300

Cottage cheese cooked in a thick gravy made of cream and tomato

Paneer Butter Masala 310

Cubes of cottage cheese cooked in aromatic and rich butter tomato gravy garnished with cream and chopped coriander

Palak Paneer 275

Dices of homemade cottage cheese cooked with puréed spinach and seasoned with garlic and other spices

Matar Paneer 290

Cottage cheese tossed with green peas in an onion and tomato gravy

Paneer Methi Chaman 310

Cubes of cottage cheese cooked in cashewnut based gravy flavoured with fenugreek leaves

Paneer Tikka Masala 310

Cubes of marinated cottage cheese cooked in claypot and finished in tomato gravy

Paneer Do Pyaza 300

Rich Creamy curry of soft succulent paneer and plenty of onions, spices, herbs & tomatoes

Paneer Kaju Curry 330

Dices of Cottage Cheese & Cashewnut cooked in rich butter and aromatic gravy

Malai Kofta 295

Soft dumplings of cottage cheese stuffed with clotted cream, pistachios and sage simmered in a flavoursome cashewnut gravy

Dal

Dal Fry 225

Yellow lentils cooked and tempered with mustard in true North Indian style

Dal Makhni 275

Black lentils cooked overnight over a slow fire in an earthenware pot, delicately flavoured with selected Indian spices and enriched with fresh cream

Dal Tadka 235

Yellow lentils cooked with Indian spices and finished with a tadka of onions, tomatoes, cumin and coriander

Narayana Sharma and Savithramma, the blessed couple, were the first devotees to arrive from Bangalore to Puttaparthi to have Baba's Darshan. In turn, they were the first to invite Baba to the city of Bangalore.





NORTH INDIAN CUISINE

[11:00 am to 10:00 pm]

Papads & Raita

Papad 20

Thin Indian wafer made from dried lentils deep fried

Roasted Papad 50

Thin Indian wafer made from dried lentils studded with Indian spices and roasted

Masala Papad 80

Spicy, crunchy dry hard crepe topped with diced tomatoes, onions, cumin, lemon juice & coriander

Vegetable Raita 90

Beaten home made curd seasoned with freshly powdered roasted cumin seeds in fresh vegetables

Curd 60

Jeera Rice 200

Basmati rice flavoured with cumin and garnished with fresh coriander

Hyderabad Dum Biryani 280 (weekends & festival days)

Layers of slow stewed vegetables, long grain and lightly spiced Basmati Rice cooked in a sealed clay pot

Lachha Paratha 70

Multilayered Indian flat bread, a Mughalai delicacy

Paneer Paratha 100

Traditional Indian bread stuffed with grated cottage cheese

Aloo Paratha 85

Griddle fried whole wheat patties filled with mildly spiced potatoes and served with curd and spicy pickles

Indian Breads & Rice

Kashmiri Pulao 280

Basmati Rice cooked with a delicious mix of dry fruits and nuts

▼ **Baba's 25th Birthday
Celebration, 1950**





NORTH INDIAN CUISINE

[11:00 am to 10:00 pm]

Indian Breads & Rice

Naan 70

Traditional refined flour raised bread enriched with milk and yoghurt baked in a clay pot

Roti 60

Whole wheat flour bread baked in a clay pot

Butter Naan 80

Leavened clay pot baked flat bread, smeared with butter

Butter Roti 70

Bread made with whole wheat flour, smeared with butter

Cheese Naan 150

Naan stuffed with cheese and mild spices baked in tandoor

Aloo Kulcha 90

Leavened bread stuffed with smashed potato and spices

Garlic Naan 100

A traditional naan rubbed with garlic chunks and cooked in tandoor

CHINESE DELICACIES

[11:00 am to 10:00 pm]

Soups & Salads

Hot & Sour Vegetable Soup 150

Thick consomme and shredded vegetables flavoured with Szechuan spices

Cream of Mushroom Soup 160

Thick soup with chopped mushrooms garnished with cream

Lemon and Coriander Soup 150

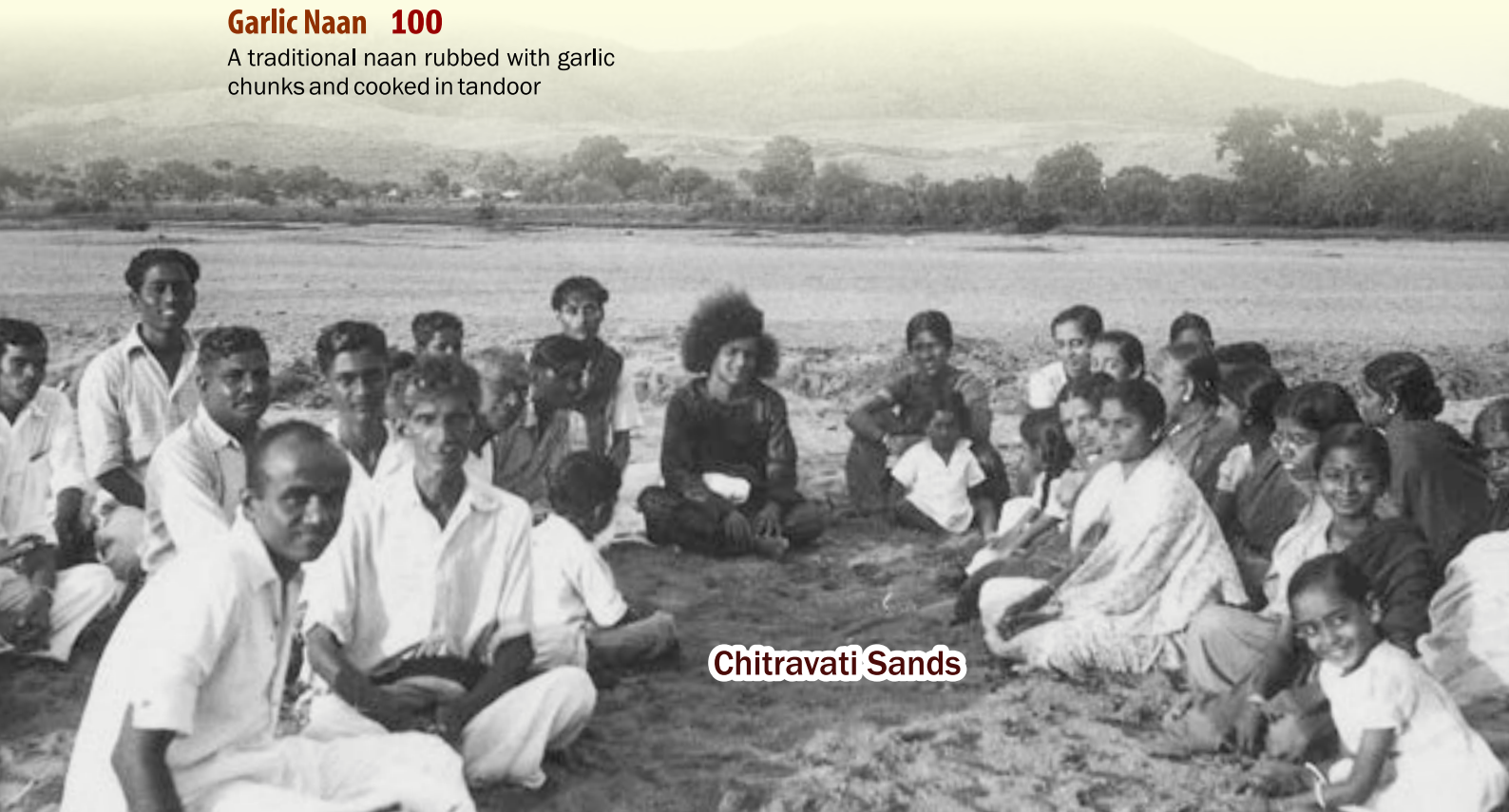
Mixed vegetables, fresh coriander, Lemon juice cooked in Chinese vegetable stock

Veg Manchow Soup 150

Traditional Chinese soup consists of mushrooms, vegetables and soya sauce garnished with crispy fried noodles

Sweet Corn Vegetable Soup 160

Indo Chinese cream style corn and mixed vegetables



Chitravati Sands



CHINESE DELICACIES

[11:00 am to 10:00 pm]

Appetizers

Vegetable Spring Roll 250

Shredded vegetables rolled in thin sheets made of flour, deep fried and served hot with chilli garlic sauce.

Gobi Manchurian 240

Batter fried cauliflower florets in spicy ginger & garlic sauce

Paneer Manchurian 295

Cottage cheese glazed with pungent soya based Ginger garlic sauce

Szechuan Paneer 295

Stir fried soft cottage cheese cooked and tossed in spicy Szechuan sauce

Singapore Potato 260

Steamed potato with special tomato flavoured dish

Vegetable Machurian 245

Steamed potato with special tomato flavoured dish

Mushroom Manchurian (dry) 295

Mushrooms glazed with pungent soya based Ginger garlic sauce

Chilli Paneer (dry) 290

Cottage cheese dipped in batter along with garlic, onion, peppers and served with spring onion

Chilli Mushroom (dry) 285

Button mushrooms battered, fried with fresh chillies, Garlic, Onion and Bell peppers.

Baby Corn Manchurian 240

Crispy Honey Chilli Potato 250

Fried potato fingers are tossed in sesame honey chilli sauce

Rice and Noodles

Vegetable Fried Rice 230

Rice mixed with chopped vegetables and garnished with spring onions

Veg Cashew Fried Rice 290

Traditional Chinese fried rice dish with cashews add more texture and protein

Mushroom & Veg. Fried Rice 250

Fried vegetables and Rice with button mushrooms

Spicy Schezwan Fried Rice 260

Flavoured rice cooked with vegetables in hot and spicy bursting flavour of ginger, garlic, soya sauce and chilli paste

Paneer Fried Rice 280

Steamed rice tossed in stir fried vegetables and paneer seasoned in spices

Special Vegetable Fried Rice 270

Paneer, Baby Corn, Mushroom

Special Szechuan Fried Rice 270

Paneer, Baby Corn, Mushroom

Vegetable Noodles 230

Soft noodles with shredded vegetables and garnished with spring onions

American Chopsuey 260

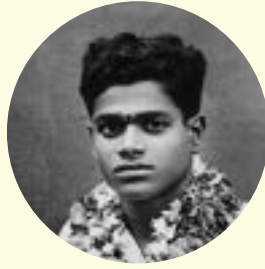
A delightful preparation of crispy noodles and shredded vegetables served with tangy sauce.

Szechuan Vegetable Noodles 250

Noodles and vegetables tossed with Szechuan sauce, prepared with all the tasty and spicy blends of garlic, ginger and red chilli.

Mushroom and Veg. Noodles 250

Soft noodles with shredded vegetables and button mushrooms



CHINESE DELICACIES

[11:00 am to 10:00 pm]

Chilli Garlic Noodles 250

Shredded cabbage, onion, carrot, capsicum are sauted in wok with boiled noodles garnished with spring onion and chopped garlic and chilli

Chinese Chopsuey 270

Deep fried and crispy noodles with vegetables such as bean sprouts, cabbage and celery

Special Vegetable Noodles 270

Paneer, Baby Corn, Mushroom

Vegetable balls in Garlic Sauce 240

Mixed vegetables balls fried golden brown and cooked in garlic sauce (non spicy option)

Chilli Paneer 290

Fresh cubes of cottage cheese, diced onions and pepper tossed in a hot chilli garlic sauce

Chilli Mushroom 285

Button mushrooms battered, fried with fresh chillies, Garlic, Onion and Bell peppers.

Main Course

Mushroom Manchurian 295

Mushroom glazed with pungent soya based ginger garlic sauce.

Paneer Manchurian 295

Lightly fried cottage cheese glazed with pungent soya based chilli garlic sauce and cooked with ginger, onion, cilantro and select blend of spices

Gobi Manchurian 240

Deep fried cauliflower florets cooked in spicy corn flour based ginger & garlic sauce

*Manasa Bhajare Guru Charanam
Dusthara Bhava Sagara Tharanam
was the first bhajan
Baba sang in Uravakonda.*





CONTINENTAL CUISINE

Breakfast

[07:00 am to 11:00 am]

Plain Toast 40

Toast along with Preserves and Butter 70

Corn Flakes with Milk or Yogurt 90

Breakfast Cereal with Nuts 110
(Served with Choice of Hot or Cold Milk)

Muesli 110
(Served with Choice of Hot or Cold Milk)

Yogurt / Curd 80

Yogurt with Honey 110

Hot Oat Meal (Porridge) 110

Potato pancake with Salad 150
(Optional Cream Cheese ₹60)


Mushroom and potato pancake with salad 200

Sauteed mushrooms on toast and fresh cut melons on side 180

Soups & Salads

Mushroom and Plum Tomato Soup 280
Baked Plum Tomato, Basil, sauted fresh mushrooms and pasta chunks. Served with toast on side

Cream of Broccoli 280
Thick flavourful delicious soup with onions, celery, Vegetable broth and Broccoli

 **Classic Greek Salad 400**
Fresh Lettuce, Tomatoes, diced Onion, Cucumber, Bell Pepper, Black Olives and Greek feta cheese drizzled with Extra Virgin Olive Oil and Red Wine Vinegar

Oriental salad with smoked mozzarella 380
Chunks of fresh smoked mozzarella, iceberg, tomato, pineapple, cucumber, corn in spicy mayo dressing.



▲ **Earliest recorded Blessing of Baba, early 1944**

“ **Do you remember?
I am Sathya Sai Baba
of Puttaparthi. ”**

**Sri Sathya Sai Baba in a letter to
VR Krishna Kumar from Kuppam**



CONTINENTAL CUISINE

[11:00 am to 10:00 pm]

Appetizers

Cheesy Nachos with Salsa 300

Tortilla chips topped with thick cheesy sauce and Salsa of vegetables

Vegetable Cutlet 150

Fried with delectable combination of mashed potato and great blend of green vegetables and spices

Hummus with Pita 280

Mashed Garbanzo beans mixed with Tahini Sauce, Garlic & Lemon juice, topped with olive oil and Black olives and served with fresh-baked house made Pita Bread

French Fries with Mayo 220

Cheesy Fries 270

French Fries topped with cheesy sauce

Potato Wedges with Mayo 230

Peri Peri Fries with Mayo 250

Fried Mozzarella Sticks 300

Coated with a crisp Garlic Butter breading, sprinkled with Parmesan cheese and served with Marinara sauce

Bruschetta with Tomato, Basil and Mozzarella 280

Plain Garlic Bread 180

Garlic breads with Mozzarella 240

Honey Lemon Tofu 280

Honey Lemon Paneer 280

Corn salt and Pepper 300

Mushroom Basket 280



'Sri Sayeeshuni Charitra' was the first book written and published by His school teacher V. C. Kondappa in 1944.





CONTINENTAL CUISINE

[11:00 am to 10:00 pm]

Sandwiches & Burgers

Sai Towers Special Italian Sandwiches

Caprese Submarine (Panini) 380

Filled with mushrooms, smoked mozzarella, fresh basil and tomato served with coleslaw

Cream Cheese Panini 400

Filled with Cream cheese, Avocado, Cucumber, Onion and Lettuce

White Bread Sandwiches served with Coleslaw and Fries

Paneer Tikka Sandwich 240

Grilled Cheese Sandwich 200

Grilled Cheese Vegetable Sandwich 220

Grilled Vegetable Sandwich 180

Paneer franky with fries and Coleslaw 320

Paneer, onion, capsicum, tender corn, mushroom, iceberg, sliced cheese, cilantro, mayo and ketchup

Tofu franky with fries and Coleslaw 330

Tofu, onion, capsicum, tender corn, mushroom, iceberg, sliced cheese, cilantro, mayo and ketchup

Burgers

Vegetable Burger 280

Soya Burger 290

A vegetable patty with minced soya granules on a Sesame Bun, topped, with Cucumber, Tomato and Onion served with French Fries



Sai Towers Special Cheese Burger 300

A great tasting vegetable patty on a Sesame Bun, topped with Cucumber, Tomato, Onion and slices of cheese covered with egg-less Mayo and Mustard sauce served with French Fries



Sai Towers Special Paneer Burger 320

A crispy cutlet of Paneer and sesame bun topped with Cucumber, Tomato, Onion and Slice of cheese covered with eggless Mayo and Mustard sauce. Served with Fries

Baba having lunch, ►
Sandur Palace, 1948








CONTINENTAL CUISINE

[11:00 am to 10:00 pm]

Mains

-  **Tian of Vegetables 420**
Zucchini, Bell Pepper, cottage cheese, mushrooms, baby corn, onion and tomato cooked in house made tomato basil sauce and served with Herbed rice
-  **Lebanese Platter 410**
Falafel, hummus, pita bread, salad, cucumber and a choice of Paneer or Tofu skewers
-  **Roasted Fig and Mushrooms 390**
Roasted Cherry Tomato, Mushrooms, Baby Potato, Pineapple, Celery, Fig and baby cutlets served with Sweet Chilli Sauce
-  **Sai Towers Special Loaded Baked Potato 320**
Potato filled with sage butter, Red Cheddar and falafel served with salad on side.
- Baked potato filled with cream cheese, butter and avocado served with salad on side 330**
- Paneer Parmigiana 420**
Baked Breaded Paneer fillet Served with Parmesan, mashed potatoes and Sauteed vegetables
- Broccoli and tofu in garlic sauce 280**
-  **Sai Towers Organic Bowl 420**
Organic Quinoa Cutlet, Curried giant beans and Potato, Foxtail Millet, Stir Fried Broccoli, Baba Ganoush, Grilled Pine Apple and Lemon Bell Pepper sauce
- Stir Fried Vegetables 280**
Broccoli, zucchini, baby corn, carrot, beans, baby potato, lotus stumps, mushroom

Thai

- Vermicelli Glassnoodles with vegetables and Paneer cooked in coconut milk 330**
- Red Thai curry 330**
Carrot, beans, Tofu, broccoli, zucchini, baby corn, lotus stumps, mushroom
- Green Thai curry 330**
Carrot, beans, Tofu, broccoli, zucchini, baby corn, lotus stumps, mushroom

Sizzlers

- Oriental Sizzler 450**
Cilantro rice, seasoned vegetable, grilled tofu, grilled pineapple, steamed peas with Red Thai sauce, French fries and glass noodles
- Italian Sizzler 450**
Mac n cheese, cheesy Cutlet , butter rice, mashed potatoes, grilled tomato, blanched peas and English vegetables

Pasta

- Pasta al Pomodoro 300**
Fresh Classical Tomato Sauce and fresh basil topped with Parmesan Cheese
- Vegetable au Gratin 330**
Diced vegetables cooked in white sauce with Mushroom topped with grated cheese and baked



CONTINENTAL CUISINE

[11:00 am to 10:00 pm]

Pasta au Gratin 300

Pasta with white sauce and baked with mozzarella cheese

Sphagetti Arrabiata 370

Spaghetti Pasta dunked in a tomato sauce along with aromatic capsicum, black olives, spring onions and topped with Parmesan cheese

Penne with Pesto & Cherry Tomato 300

Penne pasta tossed in Basil Pesto and Cherry tomatoes, baked with Mozzarella and served with Garlic Bread

Pink Sauce Pasta 320

Tangy & creamy pasta that tastes delightful without being too rich and heavy

Lasagne Grilled Vegeteriana 420

Layers of pasta with tender vegetables, a light Tomato Sauce and baked with lot of Parmesan and Mozzarella

Spinaci Cannelloni agli 420

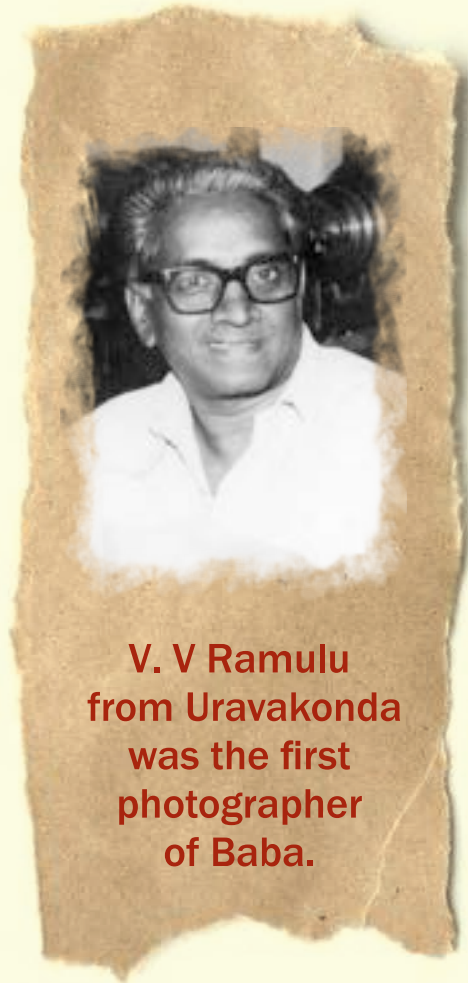
Spinach and Ricotta cheese rolled in crepes baked with cream sauce and Mozzarella cheese

Pasta and vegetables au gratin 320

Pasta and English vegetables cooked in bechamel sauce and topped with chopped parsley

Baked Fetta Spaghetti 380

Spaghetti served in baked feta cheese, basil and cherry tomato sauce



**V. V Ramulu
from Uravakonda
was the first
photographer
of Baba.**



CONTINENTAL CUISINE

[11:00 am to 10:00 pm]

Pizza

Hawaiian Pizza

Pizza with slices of Olives, Jalapeno, Paneer, juicy Pine Apple Titbits and chilli flakes baked with grated Mozzarella Cheese

Family 600 | Regular 400



Sai Towers Special Pizza

Tomato Sauce, Mozzarella, Paneer, Red Paprika, Grilled Bell Peppers, Sweet Corn & black olives

Family 600 | Regular 410



Farm House Classic

Onion, Crisp Capsicum, Zucchini, Mushrooms, Tomato, Black Olives and Mozzarella

Family 580 | Regular 380

Pizza Margherita Classic

Parmesan, Cherry Tomato, Basil, Fresh Mozzarella, Cheese and Olive Oil

Family 580 | Regular 370

B.B.Q. Paneer Pizza

Barbeque sauce topped with Onions, Jalapenos, Red Paprika, Marinated Paneer sprinkled with freshly grated Mozzarella

Family 600 | Regular 400



Sai Towers Special Cheese Lava Pizza

Mozzarella, Parmigiano - Reggiano, Yellow Cheddar and Tarragon

Family 640 | Regular 410

Italian Farmer

Broccoli, Zucchini, Mushroom, Basil, Black Olives, Cherry Tomatoes, Smoked mozzarella, Extra virgin olive oil and Parmesan

Family 670 | Regular 470

Paneer Tikka Pizza

Paneer Tikka, Capsicum, Onion, Tomato and Mozzarella, Tomato Sauce

Family 600 | Regular 400

Extras

Cheese	60
Butter/Honey	60
Double Toppings	60
Mayonnaise	60
Olive Oil	60



BEVERAGES

[7:00 am to 10:00 pm]

Hot Beverages

Americano (Regular/Large)	50/70
Espresso	60
Cappuccino	90
Café Latte	70
Cold Coffee	80
Black Tea	45
Milk Tea	60
Lemon Tea	60
Masala Tea (Regular/Large)	50/80
Green Tea / Mint Tea	60
Ginger, Honey, Lemon Refresher	110
Hot Chocolate	110
Hot Milk	40
Health Drink (Horlicks/Bournvita)	90

Cold Beverages

Mineral Water	30
Fresh Lime Juice	60
Fresh Lime Soda	80
Diet Coke / Coca Cola Zero	60
Butter Milk	60
Chilled Lassi (Sweet / Salt)	90
Soft Drinks (250 ml)	30
(Coke/Pepsi/7 Up/Miranda/Soda)	

Milkshakes

Chocolate	150
Vanilla	150
Strawberry	150
Mango	150
Butterscotch	150

Fresh Fruits & Juices

Fruit Salad	130
Fruit Salad & Ice Cream	200
Mango Lassi	150
Fresh Fruit Juices (Seasonal)	120
Mixed Fruit Juice	140
Orange/Sweet Lime Juice (Mosambi)	140
Grape Juice	130

Mocktails

Virgin Mojito	160
Ginger Mojito	160
Green Apple Mojito	160
Ocean Blue Mojito	160
Strawberry Mojito	160
Spicy Mango cool	180
Benaras Twist	180
Guava Lemon Cooler	180
Pina Colada	180



BEVERAGES

[7:00 am to 10:00 pm]

Wellness Smoothies

Immune Booster 250

Carrot, Almonds, Strawberry, Spirulina, Honey, Lemon Juice, Chia seeds, Ginger

Energizer 230

Pine Apple, Cucumber, Orange Juice, Blueberries, Matcha

Protein Power 230

Banana, Oatmeal, Peanut butter, Whey protein, Almond milk

Relaxation 180

Apple, Pine Apple, Mint & Lime

Classic Smoothies

Strawberry Surf Rider 180

Strawberry, Lemonade, Mint

Mango 170

Mango, Yoghurt, Honey

Strawberries Wild 180

Strawberry, Banana, Frozen Yoghurt

Ice Creams & Desserts

Sai Towers Banana Split 240

Fried Ice Cream 160

Baked Yoghurt in Clay Pot 130

Hot Chocolate Fudge 150

Apple Pie 180

Chocolate Mud Cake 140

Choice of Ice Creams / Kulfi 85

(Vanilla/Strawberry/Chocolate/Mango/Butterscotch)

Cheese Cake 180

Red Velvet Cake 180

Almond Cake 160

Black Forest/White Forest 160

Curd with Honey 80

Sweet of the Day 70

Chocolate Brownie 180

Chocolate Truffle 30

Nuts Chocolate 25

Cookies 25

- GST 5% Extra
- Parcel Charges Extra
- All major credit cards accepted
- We do not levy any service charge
- Allow at least 20 minutes as all of your meals prepared and cooked fresh



Serving Love
SAI TOWERS
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www.saitowers.com