



le miami
RESORT & SPA | PONDICHERRY

C A F E
M E L A N G E
MULTI CUISINE RESTAURANT



CAFE MELANGE

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Café Melange, our multi-cuisine restaurant, offers the perfect setting for any occasion - from romantic meals for two to exclusive business lunches and formal dinners. Promising legendary hospitality in an open yet cozy atmosphere, this versatile diner invites you to savour a delectable array of Indian, Asian, and Continental cuisines.

Enhancing the experience, Café Melange also features customised Jain and diet menus, catering to diverse dietary preferences.

Cuisines



Indian



Chinese



Continental

Menu



Jain Menu



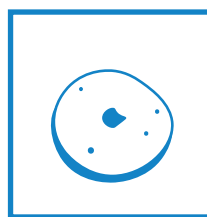
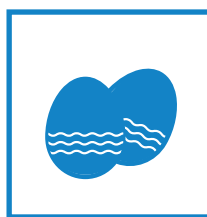
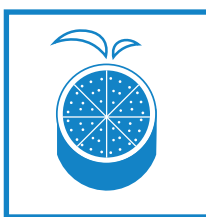
Diet Menu

Breakfast

(07:00am - 10:30am)

- **South Indian Breakfast** 199
Choice of any one of the items idly, Pongal, dosa, uthappam (plain/onion/masala) poori bhaji or stuffed paratha
- Misal Pav** 149
With Pav / Slices of Bread
- Cereals with Hot or Cold Milk** 149
- Tropical Fresh Fruits Platter** 249
Red cherry and lemon wedges
- Eggs to Order, Served with Toast** 129
Scrambled, Fried, Poached, Boiled, or Omelette
- Pancakes** 149
- **Stuffed French Toast with Peanut Butter** 199
- North Indian** 199
Choice of paratha/poori bhaji/poha
- Medu Vada (3 Pcs)** 99
- Fresh Juice** 149
- Tea / Coffee** 79
- **Our Chef's Special**

*conditions apply | *taxes applicable



Sandwich / Burger / Roll

(12:00pm - 06:30pm)

- **Chicken Grilled Sandwich** 249
Slices of white or brown bread topped with tandoori chicken mince, served with French fries and side salad.
- **Chicken Club Sandwich** 299
Slices of white or brown bread, chicken, iceberg lettuce, cucumber, tomato, and fried egg, served with French fries and salad.
- Vegetable Club Sandwich** 219
Slices of white or brown bread, iceberg lettuce, cucumber, tomato coleslaw, cheese slice or cottage cheese, served with French fries and side salad.
- Vegetable Pakoda** 169
Onion, cauliflower, paneer, potato, green chilli and capsicum green

Soups

(12:30pm - 03:00pm & 07:00pm - 10:30pm)

- Creamy Soup** 149/169
Choice of Tomato / Mushroom / Chicken
- Shorba** 129/149
Choice of tomato / vegetable / chicken
- Clear Soup** 129/149
Choice of vegetable or chicken
- Thukpa** 169/199
A Tibetan soup with your choice of vegetable or chicken
- Hot & Sour Soup/Sweet corn Soup/
Lemon Coriander Soup/ Manchow Soup** 149/179
A spicy thick broth made with a bunch of different stir-fried vegetables.

● Our Chef's Special



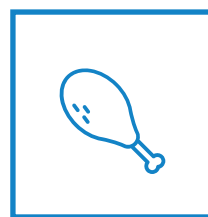
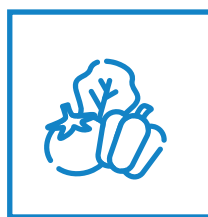
Salads

(12:30pm - 03:00pm & 07:00pm - 10:30pm)

- **Fresh Green Salad** 149
Cucumber/tomato/onion/carrot/lemon/chillies/lettuce
- **Chicken Beans Salad** 199
Sprouted beans with chopped onion, chicken, tomato, chaat masala, fresh lemon juice, salt & pepper
- Mexican Corn Salad** 149
Corn mixed with onion, tomato, capsicum, chaat masala, fresh lemon juice, salt & pepper
- Peanut Chaat** 149
Peanut with chopped onion, tomato, chaat masala, fresh lemon juice, salt & pepper
- Greek Salad** 179
Bell peppers, tomato, olives, and feta cheese cubes dressed in olive oil
- Fresh Fruit Chaat** 149
Freshly cut fruits as per the season's availability
- **Traditional Caesar Salad** 249
Crunchy lettuce & honey with flavored grill chicken and bread croutons
- Tandoori Chicken Salad** 249
Tandoori chicken in mint-mayo dressing

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● Our Chef's Special



Starters

(12:30pm - 03:00pm & 07:00pm - 10:30pm)

- **American Corn Cheese Nuggets** 249
Cheesy corn nuggets served with pesto mayonnaise.
- Chilli Paneer** 249
Paneer cubes tossed with garlic, capsicum, green chilli & spring onion.
- Crispy Corn** 249
Crispy & crunchy corn tossed with onion garlic and bell peppers
- Salt & Pepper (Mushroom / Baby Corn)** 299
Crispy & crunchy mushroom or baby corn tossed with onion garlic bell peppers
- Crispy Vegetable** 219
Assorted crispy vegetables tossed with chilli paste, vinegar, and hoisin sauce
- Chicken Satay with Peanut Sauce** 299
Marinated chicken pieces on skewer cooked with a twist of peanut butter sauce.
- **Chilli Chicken** 299
Diced chicken in spicy chilli sauce.
- Chicken Lollipop** 299
Juicy fried chicken drum sticks served with spicy Schezwan sauce.
- Fish Fingers** 349
Bread crumb coated fish fried crispy golden. Served with tartar schezwan sauce.
- Grilled Fish with Lemon Butter Sauce** 399
Fish marinated with continental herbs & grilled to perfection.

● Our Chef's Special



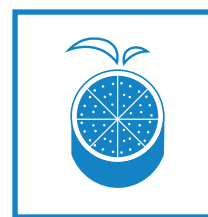
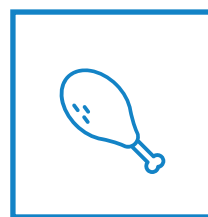
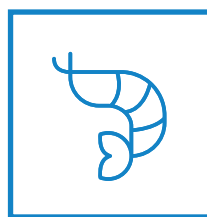
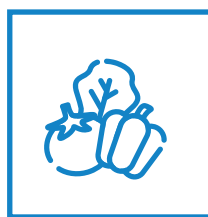
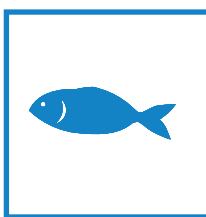
Main Course

(12:30pm - 03:00pm & 07:00pm - 10:30pm)

Oriental Cuisine

- **Vegetable Manchurian** 249
Crispy fried vegetable dumplings tossed in Chinese sauce
- Choice of Pasta** 299
Penne / Macaroni / Fusilli /Farfalle, with Alfredo/
Arrabbiata and pesto sauce.
- Thai Vegetable Green Curry** 249
Spring vegetables simmered in Thai green curry.
- Chicken Stroganoff** 349
A julienne of chicken sauteed with mushrooms, gherkins
and cream, served with herbed rice.
- Chicken in Black Pepper Sauce** 349
Wok-tossed diced chicken in black pepper sauce.
- Thai Chicken Curry** 349
Red, Green, Penang, Massaman: sliced chicken
tenders cooked with lemongrass, Thai ginger,
and coconut milk.
- Fillet de Fish Meuniere** 399
Grilled fillet of fish topped with mushrooms, served
with lemon butter sauce.
- Steamed Fish in Chilli Mustard Sauce** 369
Soft and succulent parala cooked in chilli mustard sauce.
- Prawns in Lemon Chilli Sauce** 399
Tossed prawns,bell peppers,onions with lemon grass,
chilli, and lemon juice.
- Chilli Garlic Prawn** 349
Tossed prawns with garlic, onion, and chillies
- Chicken Sizzler** 399
Succulent spiced chicken served on a sizzling iron pan
with rice, vegetables, topped with smoky sauce

● Our Chef's Special

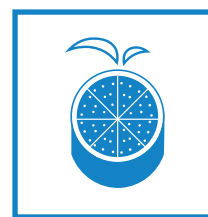
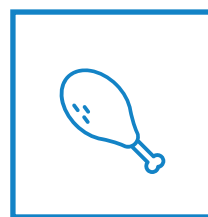
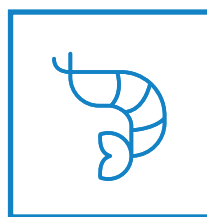
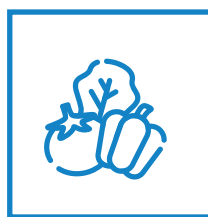
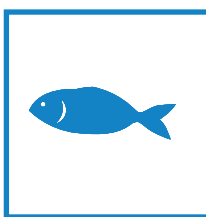


Indian Favourites

(12:30pm - 03:00pm & 07:00pm - 10:30pm)

- **Paneer** 299
Choose from a selection of: palak/kadhai/makhani/tikka/ lababdar/butter masala
- Sabzi Awadhi Korma** 249
Vegetables in aromatic awadhi masala gravy.
- Methi Mutter Malai** 269
Green peas and fenugreek cooked in creamy rich gravy.
- Kashmiri Dum Aloo** 249
Deep fried baby potatoes cooked on slow flame in rich gravy with chef's special spices.
- Kofta** 349
Choose from makhmali/malai/faldari dumpling simmered in your choice of gravy
- Aloo** 199
Select from jeera/gobi/mutter
- **Choice of Homestyle Vegetables** 299
Savour the day's special along with your order
- Chicken** 349
Select from kadai/lazeez/lababdar/rogan josh/ Mughlai or homestyle curry
- Bengali Fish Curry** 299
Spicy & sour fish curry in Bengali style.
- Awadhi Jheenga** 449
A dish symbolizing the glory of Nawab, featuring king-sized prawns carefully grilled & marinated in spices, finished with a rich gravy
- Mutton Rogan Josh** 549
Succulent pieces of tender mutton tossed in rich spicy brown gravy.
- Awadhi Bhuna Gosht** 499
Special mutton dish simmered over slow fire for 8 hours

● Our Chef's Special



From the Local Ensemble...

(12:30pm - 03:00pm & 07:00pm - 10:30pm)

Mushroom Pepper Fry	299
Keerai Kootu	249
Vendakkai Poriyal	249
Poondvu Vengaya Kuzhambu	249
Tomato Pappu	249
Guthu Venkayya Kora	249
Bangaladumpa Vepudu	249
Chicken 65	299
Chicken Pepper Fry	299
Fish Tawa Fry	299
Mutton chukka	549
Chicken Chettinadu	299
Kozhi Varutha Curry	299
Meen Kuzhambu	349
Prawn Thokku	399
Eral Varuval	399
Nellore Fish Curry	349
Kodi Vepudu	399
Guntur Chicken Fry	399
Andhra Chilli Prawn	399

● Our Chef's Special





Dal Selection

(12:30pm - 03:00pm & 07:00pm - 10:30pm)

- Dal-E-Dum** 249
Black lentils infused with milk and simmered in a rich tomato gravy, slowly cooked over clay oven for 24 hours
- Dal Makhani** 299
Black lentil cooked overnight on a slow fire delicately flavoured & enriched with fresh cream to a perfect finished.
- Dal Tadka** 199
Yellow lentils tempered with cumin seeds, onion, garlic and tomato.

Rice & Noodles

(12:30pm - 03:00pm & 07:00pm - 10:30pm)

Wok-tossed Hakka Noodles

- Vegetable** 199
- Chicken** 249
- Prawns** 269

Fried Rice

- Vegetable** 199
- Chicken** 249
- Prawns** 269

● Our Chef's Special



Rice/Pulao/Biryani

(12:30pm - 03:00pm & 07:00pm - 10:30pm)

● Curd Rice	149
Steamed Rice	119
Pulao Vegetable/jeera/green peas/paneer	199
Special Khichdi Served with dahi tadka and roasted papad.	199
Subz Dum Biryani Delicacy from the Mughlai cuisine, featuring seasonal vegetables, rice, and spices	249
Awadhi Murgh Dum Biryani chicken biryani prepared by a closely guarded awadhi recipe.	349
Gosht Dum Biryani Delicacy from the Mughlai cuisine, lamb cooked with rice and spices, a biryani of its own distinctiveness.	499
Egg Dum Biryani Egg biryani prepared with Indian spices	249

Indian Breads

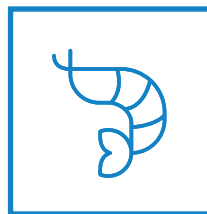
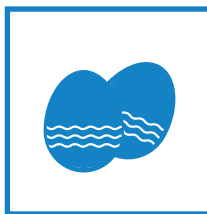
(12:30pm - 03:00pm & 07:00pm - 10:30pm)

Lachha Paratha	79
Choice of Stuffed Paratha	119
Phulka /chapati	59

Accompaniments

Rasam	99
Curd / Raitha	99
More Milaga / Papad / Pickle	00

● Our Chef's Special



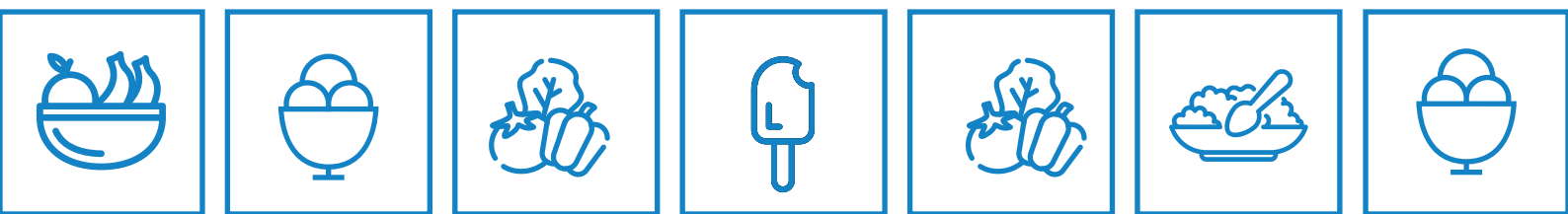
Desserts

(12:30pm - 03:00pm & 07:00pm - 10:30pm)

● Paruppu Payasam	199
Traditional Indian dessert prepared with fried lentils, ghee, nuts, and dry fruits	
Gajar Ka Halwa	249
A traditional dessert made with carrot, milk, and ghee.	
Gulab Jamun	149
An Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup	
Shahi Tukda	199
A rich, festive dessert made with bread, ghee, sugar, milk, and nuts.	
Fruit salad with ice-cream	219
Choice of ice-cream	169
Vanilla/Chocolate/strawberry /butterscotch	
Falooda	249

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● Our Chef's Special



Beverages

(12:30pm - 10:30pm)

Freshly Squeezed Juices

Fresh extract of your choice of fruit: sweet lime/
water melon/ orange/ apple

199

Milk Shakes

A unique blend of milk, ice cream and any of the
flavours mentioned: vanilla/ strawberry/chocolate/
butterscotch/mango.

249

Milk Shakes with Ice Cream

A unique blend of milk, ice cream and any of the
flavours mentioned: vanilla/ strawberry/chocolate/
butterscotch/mango.

279

Cold Coffee

Milk & coffee at its best when chilled. with or
without ice cream

219

Lassi

A thick curd-based drink, served sweet or salted.

149

Chaas / Butter Milk

Thin curd based milk prepared on choice: plain or masala.

89

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