



le miami
RESORT & SPA | PONDICHERRY

CAFE
MELANGE
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

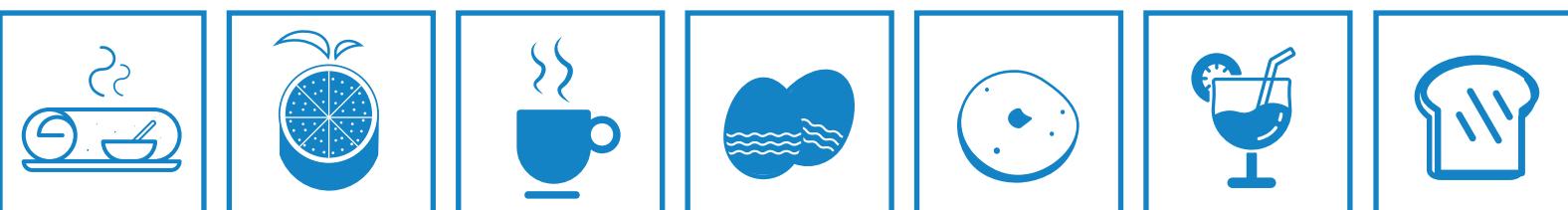
Fresh Juice

149

Tea / Coffee

79

● Our Chef's Special



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

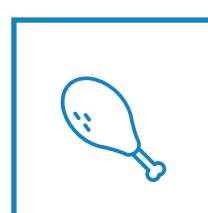
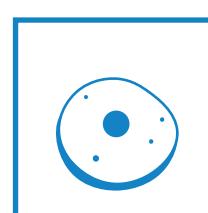
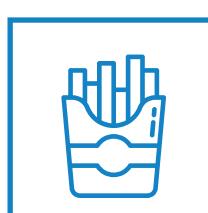
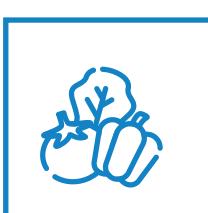
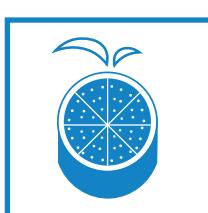
A Tibetan soup with your choice of vegetable or chicken

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

● 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

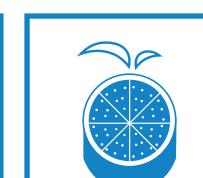
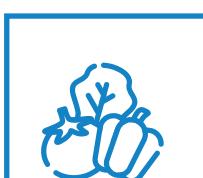
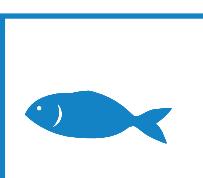
Bread crumb coated fish fried crispy golden. Served with tartar schezwan sauce.

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

● 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 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

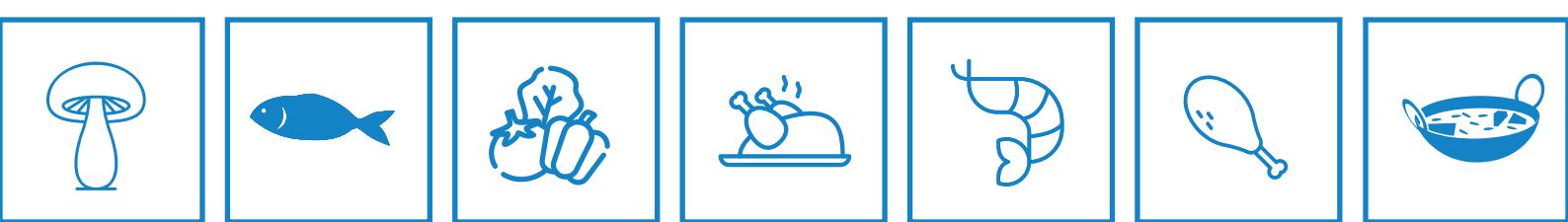


From the Local Ensemble...

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

Mushroom Pepper Fry	299
Keerai Kootu	249
Vendakkai Poriyal	249
Poondu 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

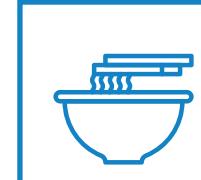
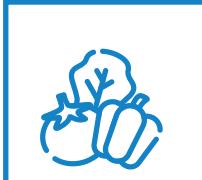
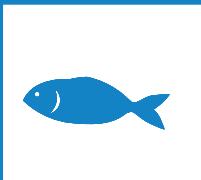
Chicken

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

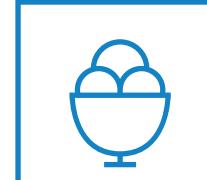
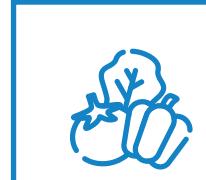
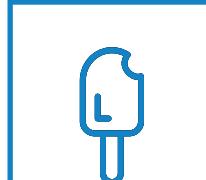
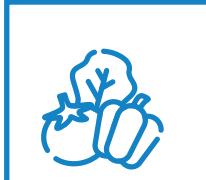
169

Vanilla/Chocolate/Strawberry /butterscotch

Falooda

249

● Our Chef's Special



Beverages

(12:30pm - 10:30pm)

Freshly Squeezed Juices

199

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

Milk Shakes

249

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

Milk Shakes with Ice Cream

279

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

Cold Coffee

219

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

Lassi

149

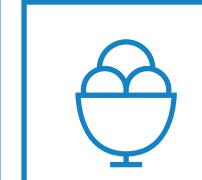
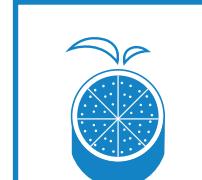
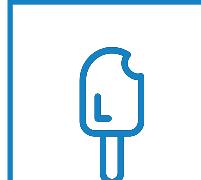
A thick curd-based drink, served sweet or salted.

Chas / Butter Milk

89

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

● Our Chef's Special





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