Radisson BLU
RESORT TEMPLE BAY
MAMALLAPURAM

Menu

LUNCH AND DINNER

Waters edge
FOOD FAMILY & FUN

about

Nestled within the serene ambiance of Radisson Blu Resort, Temple Bay Mahabalipuram, Water's Edge Restaurant & Bar offers a culinary journey like no other. Overlooking Asia's second-largest meandering swimming pool, our establishment promises a perfect blend of relaxed atmosphere and exquisite dining experience. Whether you're seeking a leisurely dining experience with panoramic views or a vibrant atmosphere to gather with loved ones, Water's Edge invites you to embark on a culinary journey unlike any other. Join us as we celebrate the rich flavors of Mahabalipuram and create unforgettable moments together. Welcome to Water's Edge, where every meal is a masterpiece and every moment is cherished.

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Ask before you eat.

Kindly note: some of the food items on this menu may contain traces of egg, peanut, soya bean or one of its derivatives,milk, fish, shell fish, wheat gluten or sesame seeds. If you are intolerant to any of these products, kindly let us know, we shall suggest alternatives for you.

For Jain Food, Kindly contact the service crew.

VEG · NON VEG · LOW CHOLESTROL · LOW FAT · SPICY

LOCAL CUISINE · LOW SUGAR · LOW SODIUM · LOW CARB

18% GST is applicable on food and juices.
Discretionary service charge of 5% on food and beverages, is applicable.

Bonappetite

appetizers & soups

Caesar Salad a La Temple Bay — 645
Classic ceaser salad ice berg lettuce tossed with garlic, parmesan dressing served with shaved parmesan & cheese croute -326Kcal/200Gms

Herbed Sicilian Chicken Salad — 695
Chicken breast, avocado, mango, cucumber, mixed greens & crunchy raddish in a olive & lime emulsion-310Kcal/200Gms

Salad Verde — 645
Garden fresh veggies, Goat cheese, toasted walnuts, raspberry vinegar dressing-126Kcal/200Gm

Hand Tossed Pizza — Dairy, Gluten — 995
Thin crust of bread topped with mushroom, Feta cheese, sundried tomatoes, cheese with olives-450Kcal/200Gms

Attu Kal Soup — 545
A soup from south Indian, made with a lamb extract , pulses and flavored with spices - 110Kcal/200ml

Khao Suey — Gluten — 495/545
Burmese soup flavored with garlic, herbs, - 150/350Kcal/200ml spices lemon grass & noodles [chicken / seafood / vegetarian]

Slow Roasted Plum tomato & Basil Bisque — Dairy — 495
Traditional Italian plums tomato broth, flavored with fresh basil , served with olive brochette - 160Kcal/200ml

Cream of smoked Mushroom with rocket Pesto oil — Dairy, Nuts — 495
Wood Smoked mushroom cooked to perfection, and puréed flavored with rocket leaf pesto oil-220Kcal/200ml

New wales Smoked Chicken Salad — Dairy, Nuts — 695
Smoked Chicken with Saffron Poached Pear served with -260Kcal/200Gms salad leaf, blue cheese, candied Walnuts & Honey mustard dressing

Chilean Quinoa Salad — Dairy — 695
Quinoa salad served with lettuce, spinach, apple, -240Kcal/200Gms grilled peppers, corn, and infusion of sweet chili vinaigrette

main course

Fritto Misto — 1595
Gluten Dairy Crustaceans
Deep fried squid, prawns served with garlic aioli-550Kcal/240Gms

Pan-Fried Fish from the Bay Bengal — 1145
Gluten Fish
Grilled sea bass braised red Cabbage, pan seraed sliced potato, lime & dill emulsion-264Kcal/180Gms

Oven roasted Dublin Bay Scampi — 1145
Crustaceans
Served with herb roasted baby potato, wine tossed mussel, herb garlic butter -200Kcal/150Gms

Free range Roasted Chicken Breast — 1045
Gluten Dairy
Served with roasted jus, bed of polenta cake and shallots -175Kcal/150Gms

Fillet di Manzo — 1045
Dairy
Grilled beef tenderloin cooked on your choice served with butter glazed roasted potato & peppered tomato, black pepper sauce - 450Kcal/240Gms

Baked Vegetable Lasagna — 895
Gluten Dairy
Mediterranean baked vegetables lasagna with smoked tomato basil sauce - 330Kcal/240Gms

Grilled Tofu Squares Stuffed with Mushroom & Olive — 795
Soya
Grilled tofu square stuffed mushroom and olives with paprika cream and tian of ratatouille - 330Kcal/200Gms

Cannelloni Di Zuccca — 795
Nuts Gluten Dairy
Stuffed with ricotta cheese & spinach, topped with béchamel semi-dried tomatoes -220Kcal/200Gms

Baked chicken Lasagna — 945
Gluten Dairy
The Mediterranean baked vegetable lasagne with smoked tomato basil sauce - 250 Kcal/220Gms

Pasta of your choice
PENNE/FUSILLI/SPAGHETTI

With tomato / cheese / basil pesto sauce -530Kcal/220Gms — Gluten Dairy — 895

With Seafood or Chicken -400Kcal/140Gms — Gluten Dairy Crustaceans — 945

tandoor

Non Veg Kebab Platter — 1695
Fish, Crustaceans
The finest selecection of chicken, fish, prawn & lamb kebabs -330Kcal/200Gms

Tandoori Sarson Jhinga — 1695
Dairy, Crustaceans
East coast prawns marinated in kasundi mustard cooked in a tandoor- 360Kcal/150Gms

Tandoori Pomfret — 995
Dairy, Fish
Delicious black pomfret marinatedwith chili, mustard oil. - 350Kcal/150Gms

Mahi Malai Kali Mirch — 995
Dairy
Fish cubes marinated and cooked to perfection in a tandoor -350Kcal/150Gms

Gilafi Seekh Kebab — 995
Nuts, Dairy
Tender and juicy traditional lamb minces kebabs, topped with pimento and cheese - 450Kcal/200Gms

Dudhiya Murgh Tikka — 995
Dairy
Cardamom infused creamy chicken finished in tandoor-350Kcal/150Gms

Zaffron Murgh Boti Kebab — 995
Dairy
Chicken morsels marinated in a Kashmir chili and saffron, yoghurt, cheddar cheese & malt vinegar -350Kcal/150Gms

Vegetable kebab platter — 895
Nuts, Dairy
The finest selection of vegetarian kebab like panner, aloo akroot tikki, pineapple, seekh and bharwan peppers - 280Kcal/200Gms

Paneer Tulsi Tikka — 945
Dairy
Cottage cheese with a basil marinade cooked in a tandoor-280Kcal/150Gms

Sarson Malai ke Phool — 945
Dairy
Broccoli soaked with mustard paste, hung curd and cheese cooked in a tandoor - 320Kcal/200Gms

Subzi Soya Kebab — 945
Soya
Minced vegetables and soya granules over the skewer -130Kcal/200Gms

Jaitoon aur Khubani Bhara Khumb — 945
Dairy
Olives, apricots and cheese stuffed charcoal cooked mushroom - 165Kcal/200Gms

Murgh Tikka Cafreal — 945
Dairy
Cafreal spiced marinated chicken cubes, cooked to perfection in a clay oven - 190Kcal/200Gms

curry

Lunch 12.00pm to 3.00pm
Dinner 7.00pm to 10.30pm

Yera milagu Pirattal — 1245
Crustaceans
Fresh east coast stir fried prawns withblack pepper, onion, tomatoes & spices - 325Kcal/250Gms

Nalli Rogan Josh — 1245
Dairy
Tender lamb cubes slowly braised with yoghurt , fennel & saffron Kashmir chilies -375Kcal/250Gms

Amritsar Gosht — 1245
Dairy
Grilled Tender lamb chunks marinated in hand pound masala -375Kcal/250Gms

Lagan ka Murgh — 1145
Dairy Nuts
Slow cooked chicken pieces with roasted nuts, chilies and spices -325/250Gms

Murgh Tikka Makhani — 1145
Dairy Nuts
Chicken tikka simmered in a rich cashew & tomato gravy inspired by the North West frontier - 425kcal/250Gms

Kozhi Roast — 1145
Diced chicken tossed with Indian spices and finished with coconut milk -350kcal/250Gms

Mahabs Meen Kozhambu — 1145
Fish
Local fish Curry, as made by the fisher folk of Mahablipuram - Kcl 325/250Gms

Meen Pollichathu — 1145
Fish
Juicy fish with tangy sauce marinade, wrapped in a banana leaf and grilled to perfection -350Kcal/150Gms

Vilayathi Subzi — 825
Dairy Nuts
A mélange of garden vegetables in creamy gravy -180Kcal/250Gms

Lasooni Palak Chilgoza — 825
Dairy Nuts
Purred spinach tempered with garlic & pine nuts inspired by North West frontier -175Kcal/250Gms

Gobi aur Matar Kurchan — 825
Dairy
Cauliflower & green peas with onion, tomato masala -175Kcal/250Gms

Lauki aur Imli ke Kofta — 825
Deep-fried bottle guard dumpling filled with spicy tamarind mixture cooked in cashew gravy -375Kcal/250Gms

Teen Mirch ka Paneer — 825
Dairy Nuts
Cottage cheese chunks cooked with peppers and chef specials spices - 325Kcal/250Gms

Paneer take your pick — 825
Dairy Nuts
Palak/ kadai/ lababdar/ pepper fry /bhurjee - 275Kcal/250Gms

Ghar wali Bhindi ki Bhurji — 825
Okra tossed in a tangy & spicy combination- 225Kcal/250Gms

Niligri Kai Kari Korma — 825
Nuts
Mixed garden vegetables simmered to perfection with mild flavor of coriander -240Kcal/240Gms

Siru urulai Roast — 825
Baby potatoes cooked with herbs 7 spices - 180Kcal/200Gms

Kalan & Sola Pinju Chettinad — 825
Soya
Tender button mushroom & baby corn in a five spice from the Chettinad region - 220Kcal/240Gms

Choice of Aloo — 825
Jeera/ gobi/ peas/ palak/ vathakal - 250Kcal/250Gms

Dal Makhani — 655
Dairy
Traditional black dal finished with butter and cream -350Kcal/250Gms

Moong Masoor Palak Dal — 655
Dairy
Yellow lentils tempered with onions,tomatoes, spinach & garlic -220Kcal/250Gms

Raitha of your choice — 345
Onion/ tomato/ Pine apple

Pot yoghurt - 200Kcal/250Gms — 125

staples

Gosht Dum Biryani — 1245
Dairy Nuts
Aromatic basmati rice blended with tender and juicy chunks of lamb, herbs, and spices cooked on a slow fire to capture the best - 375Kcal/200Gms

Murgh Dum Biryani — 1145
Dairy Nuts
Aromatic basmati rice blended with tender and juicy chunks of chicken, herbs, and spices cooked on a slow fire to capture the best - 325Kcal/200Gms

Subzi Dum Biryani — 895
Dairy Nuts
Aromatic basmati rice blended with tender vegetables, herbs, and spices cooked on a slow fire to capture the best - 275Kcal/200Gms

Nawabi Pulao — 595
Dairy Nuts
Jeera/ vegetables/ peas /phool makhana - 325Kcal/200Gms

Bisi Bele Bhat — 495
Dairy Nuts
- 375Kcal/240Gms

Thayir Sadam (Curd rice) — 495
Dairy
- 200Kcal/230Gms

Steamed fluffy Basmati rice — 295
- 225Kcal/200Gms

Tandoori breads — 225
Dairy Gluten
Naan/ paratha/ kulcha/ roti - 90Kcal/45Gms

oriental

Appetizers & Starters

Lan zhou — 1455
Soya · Gluten · Crustaceans
Chilly prawns, tossed with chilly oyster sauce -180Kcal/220Gms

Salt & Pepper Garlic Squid — 1045
Roundels of squids with crushed garlic & black corn -175Kcal/220Gms

Grilled Chicken Satay — 1045
Soya · Nuts
Grilled tender supreme chicken strips marinated with Thai spices, served with peanut sauce -180Kcal/225Gms

Cantonese Chilly Chicken — 1045
Soya · Gluten
Tossed chicken pieces with three peppers and spring onion and chili sauce -225Kcal/200Gms

Golden Fry of your choice — 825
Gluten
Baby corn/ mushroom/ cauliflower/ potato

Crispy Mushroom and Baby Corn — 825
Gluten
Tossed mushroom & bay corn with bell pepper, onion and hoisin sauce -175Kcal/200Gms

Lotus Stem Kung Pao Style — 825
Gluten · Soya
Lotus stem with cashew nut, peanuts and sweet & spicy sauce -175Kcal/200Gms

Congee Lamb — 1145
Soya · Gluten
Crispy baby lamb julienne, spicy & sweet sauce, and sesame seeds-300Kcal/225Gms

Yin Yo Chadon Xiang Gu — 1145
Soya · Gluten
Deep-fried fish tossed with xiangala sauce

soup

Tender Coconut & Lemon Grass soup — 495
A variation of the lemon Grass soup with morsels of tender coconut in tender coconut water seasoned with chilies, cayenne and vegetables -92Kcal/240ml

Burnt garlic Chicken Clear Soup — 545
Chicken broth with carrot, mushroom, broccoli, zucchini And burnt garlic -110Kcal/240ml

Schezwan Chicken — 1045
Gluten Soya
Diced chicken with fragrance of Chili and black bean -325Kcal/220Gms

Kung Pao Kai — 1045
Soya
Tender chicken chunks tossed with dry chilies and cashew nut -375Kcal/200Gms

Singapore chili Crab — 1045
Gluten Crustaceans
Fiery Crab dish, a specialty from the Singapore - 550Kcal/340Gms

Nambhang — 850
Soya
A Thai vegetables curry made with seasonal vegetable tofu, mushroom and pok choy with dash of red wine. -125Kcal/220Gms

Stir fried Chinese mixed greens with garlic & soya basil — 850
Soya
Broccoli, spinach and seasonal greens tossed with garlic and soya and basil -75Kcal/220Gms

noodles / fried rice

Chicken / fish / seafood / prawns — 1095
Soya
- 140Kcal/200Gms

Corn / spinach / mixed vegetables / mushroom — 845
-119Kcal/200Gms

Diabetic Friendly Menu

salads

Avocado Caprice with Iceberg Lettuce and olives and pumpkin seeds-235Kcal/220Gms — 645

Quinoa Salad with Broccoli, Mushrooms and red bell peppers with Almonds225Kcal/220Gms Soya Nuts — 645

ppetizers

Tandoori Broccoli with mint yoghurt Dairy — 825
-120Kcal/160Gms

Tofu satays with peanut dip Soya Nuts — 825
-160Kcal/200Gms

Chicken Tikka mint Chutney Dairy — 1145
-Kcal200/160Gms

soup

Burned Garlic green and leafy vegetable soup — 495
-65Kcal/240ml

Chicken and quinoa soup — 545
-135Kcal/240ml

main course

Mushroom Masala` -260Kcal/220Gms	825
Bhindi Bhuji -220Kcal/220Gms	825
Cauliflower Pirattal -100Kcal/220Gms	825
Broccoli poriyal -70Kcal/220Gms	825
Channa Masala -150Kcal/220Gms	825
Tadka dal -150Kcal/220Gms	655
Chicken Tikka Masala -260Kcal/240Gms	1145
Chicken Chettinadu -320Kcal/240Gms	1145
Grilled Chicken Breast with Broccoli and Mushroom -360Kcal/220Gms	1145
Grilled fish with Broccoli -270Kcal/220Gms	1145
Meen Kozhambu -250Kcal/240Gms	1145
Egg Curry -200Kcal/240Gms	995
Millet Pulao with Vegetables -220Kcal/200Gms	595

indian breads

Chappati or Phulka (2pcs) -212Kcal/80Gms Gluten	225
Stuffed wheat paratha with Broccoli (1 pcs) -285Kcal/70Gms Gluten	325

sugar free desserts

Oats Kheer with almond and pista — Dairy — 545
(made to order)-175Kcal/100Gms

Diabetic friendly Cut fruits Platter — 545
(Apple / Orange/Kiwi /Pears)-65Kcal/100Gms

desserts

Trio of creme brulee, green tea, chocolate and vanilla — Dairy, Gluten, Eggs — 495
- 250Kcal/100Gms

Bitter chocolate layered cake with passion fruit coullis — Dairy, Gluten — 495
- 350Kcal/100Gms

Hazelnut and Pistachio panna cotta — Dairy, Gluten, Nuts — 495
- 250Kcal/100Gms

Carrot halwa tart with mascarpone quenelles — Dairy, Gluten — 495
- 350Kcal/100Gms

Rich grand mariner infused chocolate tart with espresso cream — Dairy, Gluten — 495
- 350Kcal/100Gms

Seasonal fruit platter — 495
-98Kcal/100Gms

Carrot Halwa — 495
-100Kcl /285Gms

Alphanso Mascarpone Red velvet Gateaux slice — Dairy, Gluten, Eggs — 495
- 450Kcal/100Gms

Baked malai Jamun — 495
-320Kcal/100Gms

kid's menu

Cock-a-doodle doo — Dairy, Gluten — 545
Creamy chicken soup - Gms140

Blonde sandwich — Dairy, Gluten — 545
Crumb fried chicken over the bread, served with fries - Gms250

Jughead delight — Dairy, Gluten — 545
Mini chicken burgers - Gms180

Kala ya likes — Dairy, Gluten — 545
Cheese nuggets - Gms180

Garfield favorite — Dairy, Gluten — 545
Macaroni & Cheese lasagna with veggies - Gms180

Popcorn — Dairy, Gluten — 545
Butter toffee/ milk Chocó / Cheddar cheese - Gms180

beverages

Health smoothies — Dairy — **- 380Kcal/300ml** — 475

Cold Coffee with ice cream — Dairy — **-325Kcal/300ml** — 545

Milkshake with ice cream — Dairy — 545
Oreo/ fruit loops/brownie and nuts - 425Kcal/300ml

Lassi- sweet / salted — Dairy — **-325Kcal** — 350

Coffee of your choice — Dairy — 325
Cappuccino/ espresso/ café latte/ south Indian filter coffee/decaffeinated coffee -45Kcal/220ml

Tea of your choice — Dairy — 325
Darjeeling / Assam / English breakfast / Green tea /lemon tea / masala chai / earl grey- 45Kcal

Seasonal fresh fruit juices — **-125Kcal/300ml** — 325

Tender coconut water — **-50Kcal/300ml** — 200

Radisson BLU
RESORT TEMPLE BAY
MAMALLAPURAM

A unit of GRT Hotels & Resorts

57, Kovalam Road, Mamallapuram - 603104, Tamil Nadu, India.

+91-44-27443636

www.radissonblu.com/hotel-mamallapura

watersedgecafe@rdtemplebay.com RadissonBluTempleBay

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