

FOOD GUIDE



An
**INDIA
INSPIRED**
Feast

Asian
eats

FLAVOURS
of the
South

40 DISHES TO
TAKE YOU ON A
CULINARY TRIP!

INDIAN | ASIAN | TANDOOR

**MODERN
RUSTICITY**

was the main focus when conceptualising the restaurant and the exposed brick walls were designed to elevate the concept.

INDIAN
CLASSICS
WITH A
Twist

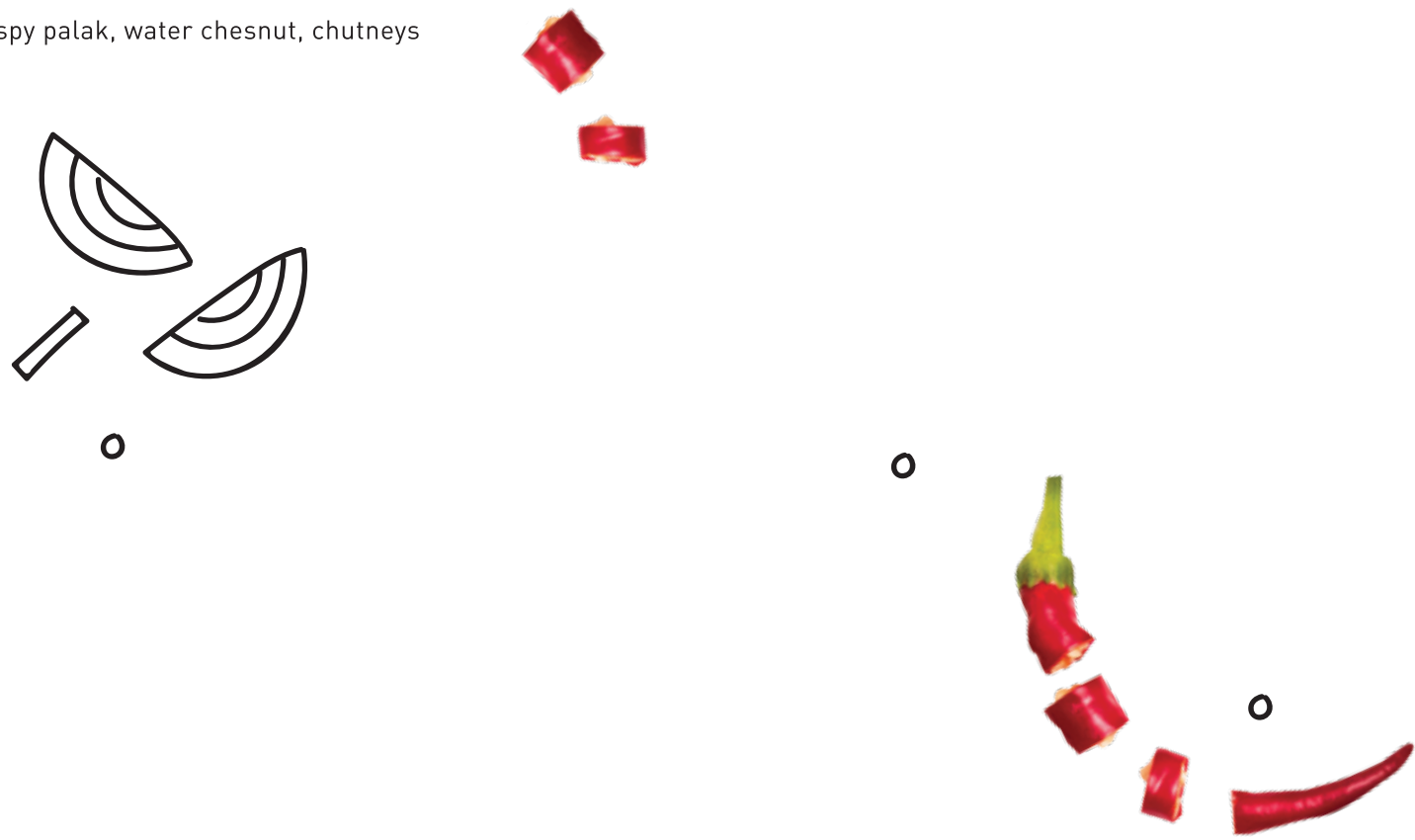


Nungambakkam High Road, Ponnangipuram, Tirumurthy Nagar,
Chennai, Tamil Nadu 600 034. Phone: 044 2826 3405



PALAK PATTI SINGHADA CHAAT

Crispy palak, water chesnut, chutneys



OUTDOOR Catering

LET US CATER YOUR EVENTS OR PARTIES
WITH **FRESH, QUALITY FOOD!**

 **044 2826 3405**



OUR STORY

The journey began over forty years back, when we opened our first branch in Egmore. It has been a wonderful journey along with you, our loyal patrons who have constantly supported and encouraged us all in our endeavours.

From the family of Namma Veedu Vasanta Bhavan we bring you our chain of restaurants **VB Signature**. We as a group have constantly strived towards breaking stereotypes; every item on the menu is carefully hand picked to satisfy the modern vegetarian diner. We hope we continue getting your support and have an excellent experience at VB signature.



CHEF'S INTERVIEW

Where did the inspiration for the menu arise from?

The menu majorly revolves around evoking nostalgia. Childhood favourites such as rose milk, milagai bajji and are presented with a twist. The menu also takes a lot of inspiration from the vast street food culture of the country.

What are the dishes that you would recommend for a first timer at **VB Signature**?

Sutta makka cholan soup, Hyderabad potato and chestnut 65, Pao sliders and the Idiyappam Khao suey.

Why have you introduced a section dedicated to whole grains in the menu?

People across the globe are reaching out for healthier alternatives to regular food. We as a team decided to introduce whole grains as a healthier alternatives without compromising on the flavour.

What according to you defines **VB Signature** ?

VB Signature offers a fun dining experience. The food connects with every diner. A person will experience a myriad of emotions as you go through the carefully handcrafted dishes on the menu.

WHAT'S FOR LUNCH ?

Every dish deserves as much love as your main course, so take a look at our lovely suggestions and make every mouthful magical.

We offer the best of lunch break meals for you, the ideal balance of protein, fiber, sugar and fat - basically all things good.



SOUTH INDIAN THALI

Two starters of the day
Rice
Sambhar
Tomato pappu
Rasam
2 poriyal
Kootu
Pachadi
Appalam
Chapathi
Dessert

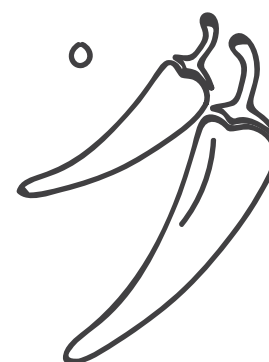
225 NORTH INDIAN THALI

Two starters of the day
Roti/Naan
Curry of the day
Dal makhani
Tandoori papad
Biriyani
Dessert

275 DHABBA MEALS

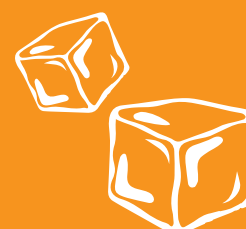
Sambhar Rice
Curd Rice
Variety Rice
Chapathi
Kurma
Dessert
Appalam

150



275

ORDER ANY
mocktail
FOR ADDITIONAL RS.75



CONTENTS

Please let us know if you have any dietary restrictions or any special requirement our team and chef will be more than happy to modify the dishes to suit your needs. We hope you have a fun dining experience.



04

Lunch Break Menu

12 PM to 3.30 PM



21

Homemade ICED Chai



INGREDIENTS

Tea Dust – 30 gms
Tea bags – 3 bags
Sugar – 100 gms
Lemon – 2
Cardamom – 3 pods
Ginger – 15 gms
Cinnamon Stick – 1 inch stick



1
Zest and juice the
lemon and keep them
separately.

2
Add **Cardamom,**
cinnamon, lemon zest and
ginger to a pan, add 200ml
of water and bring to
a simmer

3
Let the **spices infuse** in the
water for about 5 minutes
before adding the tea dust,
tea bags and the sugar

4
Remove the pan off
the heat in exactly
2 minutes, strain and
set the liquid aside to
cool completely.

5
Take a juice glass of your
choice and fill it with ice to
the brim. Add the juice of
one lemon to the glass
and fill 1/4th of the glass
with the infused tea.

6
Top the glass with
chilled water and taste.
Adjust the sugar and lemon
according to your taste

MOCKTAILS

Ilaneer Inji Soda (Seasonal) 145



Bovonto Black Mojito 125



Curry Leaf Mojito 125



Homemade Chai Iced Tea 125



VB Signature Filter
Coffee Soda 125



Jal Jeera Soda 125



FRESH FRUIT JUICES

Sweet Lime 125

Watermelon 125

Pomegranate 145

Seasonal Fruit of the Day 125

HOT BEVERAGES:

Tea 45

Coffee 45

Sukku Coffee 45

Masala Paal 45

SHAKES

Mocha Shake 155

Oreo and Cream Shake 155

Snickers Shake 155

Thandai Shake 155

Salted Caramel and
Almond Shake 155

Panchgani Strawberry
Shake 155

Gym Body Milk Shake 155



09



PAPPAD PLATTER

A take on the popular Chips and Dips concept of
the west. A melange of Pappads and Chutneys to
mix and match to your preference.

06 SOUPS

Signature
Roasted Pumpkin and
Coconut Soup

06 SALADS

Signature
Tandoori Watermelon
and Feta chaat

08 STARTERS

Indian
Signature
Dragon Smoke Corn Puffs
Tandoor
Asian
Signature
Honey Weds Chilly

10 WHOLE GRAINS

Signature
Upma Polenta

12 MAIN COURSE

Indian
Signature
Paneer Taka Tak
Indian Breads
Asian
Signature
Thai Green Curry

17 DESSERTS

Signature
Mysore Pak Crumble

20 MOCKTAILS

22 LUNCH BREAK MENU

SOUPS

**Roasted Pumpkin
And Coconut Soup** 160
Roasted pumpkin chunks,
idiyappam crisp

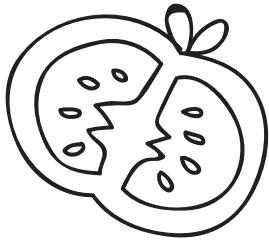
Broccoli and Cheddar 160
Garam masala scented,
broccoli hearts

Sutta Makka Cholam Soup 160
Charred corn, popcorn, chilly oil

Lemon Coriander Soup 150
Citrus, chinese, comfort food

Sweet corn Vegetable Soup 150
Classic, comfort food

Thukpa 150
Tibetan, noodles, clear soup



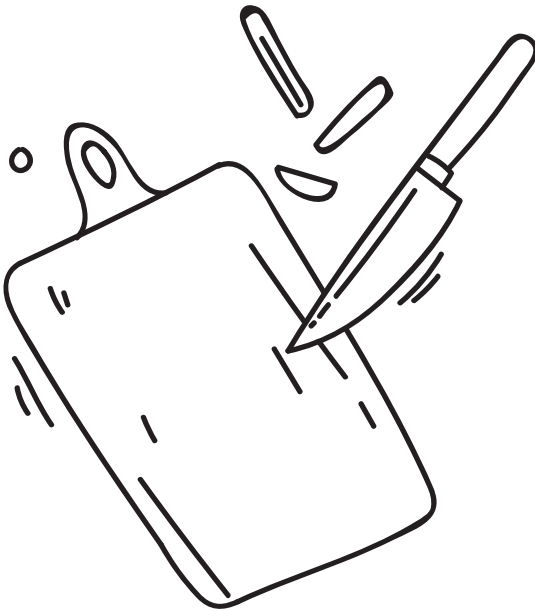
SALADS

Palak Patta Singhada Chaat 195
Crispy palak, water chestnut,
chutneys

**Tandoori Watermelon and
Feta Chaat** 210
Pickled onion, jalapenos

**Cheeslings and
Kurkure Bhel** 195
Sev, puffed rice

Raw Papaya Salad 195
Peanuts, sweet and spicy



Prices are exclusive of taxes. Additional service charge of 7% applicable

06

Vegan Possible Jain Possible VB Signature

BEVE RAGES

OREO CREAM SHAKE
Classic cookies and cream shake
using the ever popular Oreo cookies.



19



BEETROOT TRIOPITA

Beetroot is not commonly associated with desserts across the world, except for India where delicious halwas are churned out using the same. This is our take on the Greek dessert Tiropita. Crispy pastry stuffed with hot beetroot halwa is the perfect dessert you can ask for on a rainy day.



When the sweet tooth comes a-knockin', order one of our desserts. Whether it's Cheese Cake, Mysorepak Crumble or Ice Cream that strikes your fancy, our delicious dessert recipes are sure to please. Healthy or something chocolatey, **we have you covered.**



Roasted PUMPKIN Soup



A good bowl of soup is truly one of the most enjoyable and comforting meals. Made up of roasted pumpkin, this is one of our signature dishes. A light and fresh treat, our regulars don't like to share this bowl of deliciousness!

STARTERS



**Pao Sliders Served with
Homemade Potato Crisps:
Sloppy Joe** 120
Indian chilli, cheese, lacha pyaaz



Paneer Tikka and Cheese 150
Olives, cheese, mint chutney

Bombay Sandwich 120
Masala aloo, singhada, sev



Mushroom Pepper Fry Slider 140
Spicy, raita mayo



Pao Cheeni Maska 80



SWEET POTATO VADA PAO

A twist on the traditional Vada Pao. The vada is spiked with pickled jalapenos and crusted with Japanese panko bread crumbs for that extra crunch.

DESSERTS



**VB Signature Mysore Pak
Crumble** 225

Pineapple Kesari Basboosa 225
Pineapple fluid gel, coconut milk
ice cream

The Chocolate Job 2.0 225
Dark chocolate marquise,
salted caramel, crumble

**Oreo and Peanut Butter
Cheese Cake Mousse** 225
Kadalai mittai, cream
cheese

Milan to Madras 225
Fliter coffee rasagulla,
toasted nuts

Beetroot Tiropita 225
Mango yoghurt, vanilla ice cream

**Homemade Coconut
Milk Ice cream** 155



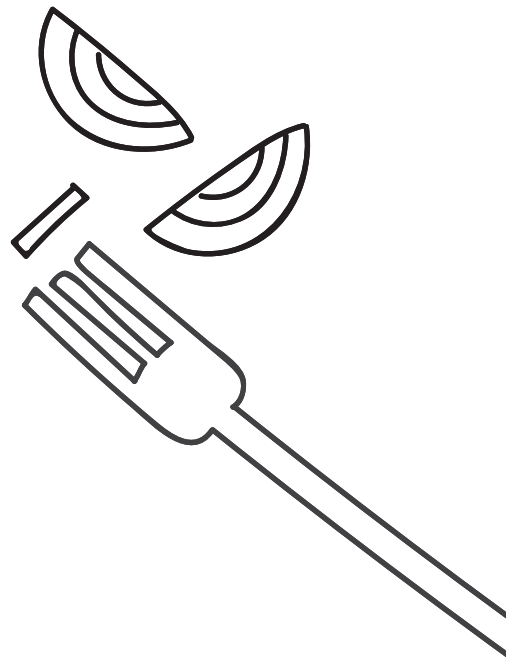
Homemade Boost Ice Cream 155

Nitrogen Basundi 2.0 999
[Serves 2-3]
Sugar spice and everything nice



IDIYAPPAM AND SODHI
KHAO SUEY

A Tamil take on the popular Burmese staple “Khao Suey”. Idiyappam is served with traditional Sodhi with a myriad of accompaniments



INDIAN

Dragon Smoke Corn Puffs 195
Vegan Possible Jain Possible VB Signature

Kavipoo Hashbrowns 250
Tomato thokku cream, cauliflower puree

Paneer Tikka Spanakopita 255
Olives, coriander tartare
Vegan Possible VB Signature

Bao Bhaji 2.0 255
When pao went to china, sichuan chutney, aloo papad
Vegan Possible

Sweet Potato Vada Pao 245
Lasoon chutney, jalapeno, cheese

Marina Milagai Bhajji 210
Potato, tamarind chilly chutney
VB Signature

Hyderabadi Potato 65 and Water Chestnut 245
Spicy, Andhra – Chinese
Vegan Possible VB Signature

Sabudana Pops 235
Fried green chili, dahi chutney
Vegan Possible Jain Possible VB Signature

Pappad Platter 245
5 types, 3 chutneys, pappad masala
Vegan Possible Jain Possible VB Signature

TANDOOR

Jaituni Paneer Tikka 275
Olives, chutney, lacha pyaaz
Jain Possible

Pesto Bharwan Paneer Tikka 295
Jain Possible

Floret Mussallum 265
Broccoli, cauliflower, chutney
Jain Possible

Tandoori Momo 255
Tribute to garhwal, chutney, lacha pyaaz

Malai Tikka Momo 260
Tribute to garhwal, chutney, lacha pyaaz

ASIAN

Honey Weds Chilly 245
Corn cakes, 5 spice, sweet and spicy
Vegan Possible Jain Possible VB Signature

Crispy Fried Vegetables in Black Pepper Sauce 235
Panache of vegetables, burnt garlic
Vegan Possible Jain Possible

Baby Corn with Sweet Soy and Thai Herbs 245
Thai basil, kafir lime leaves, crispy garlic
Vegan Possible Jain Possible

Panko Crusted Paneer Bao 265
Spicy mayo, steamed, Asian slaw
Jain Possible VB Signature

Crispy Sichuan Momo 250
Crispy momo, Indo-Chinese
Vegan Possible Jain Possible VB Signature

Crispy Mushroom 245
Red chilly, peanuts, sesame oil



WHOLE GRAINS



UPMA POLENTA

Upma has been the go-to comfort food in South India for several generations. This is our take on upma made with non GMO corn rava and served with a corn and peas ragout.



“People across the globe are reaching out for healthier alternatives to regular food. We as a team decided to introduce whole grains as a healthier alternative without compromising on the flavour.”



Thai Green Curry

With tofu, vegetables, lemongrass, coconut cream, served with steamed rice



295

Kung Pao Paneer

Chilly, cashewnuts



245

Baby Corn, Water Chestnut, Baby Potatoes

Hot garlic sauce, sweet and spicy



245

Stir Fried Vegetables with Chilly and Sesame

Asian greens, classic chinese



235

Tofu, mushrooms and broccoli

Oyster pepper sauce, trio of capsicum



255



RICE AND NOODLES

Sichuan Style Vegetable Fried Rice



195

Burnt Garlic Vegetable Fried Rice



195

Thai Basil Fried Rice



210

Sri Lankan Curry Noodles



195

Chilly Garlic Vegetable Noodles



195

Chilly Paneer Noodles



215

Jeera Rice



165

Vegetable and Paneer Dum Biryani

185

Steamed Aged Basmati Rice



150

BOWL FOODS

Hawker Style Veg Rice with Paneer Butter Masala

245

Kerala Ishtu Ramen

255

Madurai Kari Kothu Parotta

165

Kothu Parotta found in Bangkok

175

Idiyappam and Sodhi Khao Suey

285

Bombay Kheema Pav

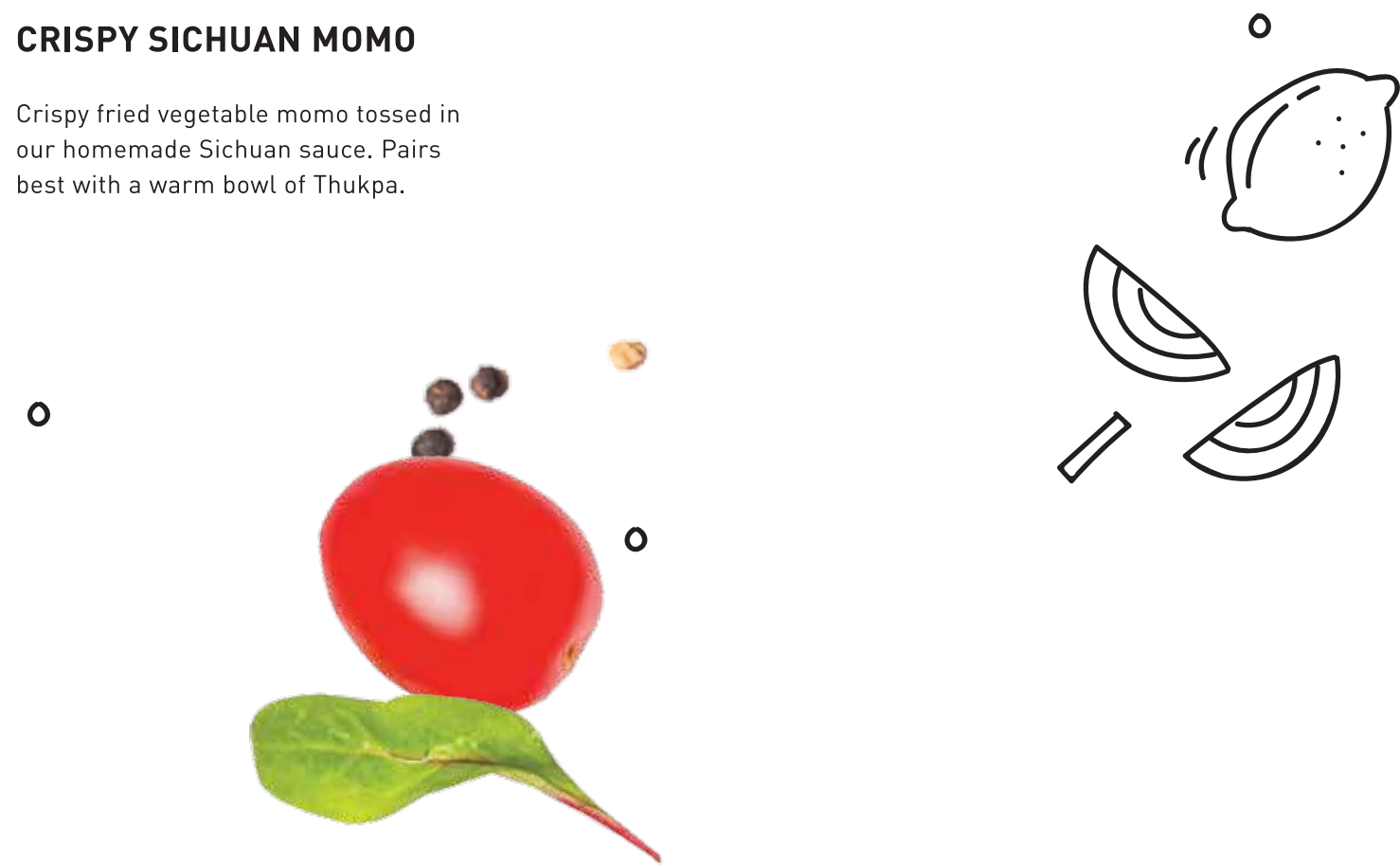
185





CRISPY SICHUAN MOMO

Crispy fried vegetable momo tossed in our homemade Sichuan sauce. Pairs best with a warm bowl of Thukpa.



When you're in the mood
for something trippy but
**"IDLY AND
DOSAI IS LIFE"**

WHOLE GRAINS	
Gilly Barley Biriyani	195
Upma Polenta	225
Corn and pea ragout, corn puff	
Coconut Barley	235
Bitter gourd perattal, bitter gourd and onion pakoda	
Sabudana Khichdi	195



VB SIGNATURE DOSAI :	
Sichuan Mysore Masala Dosai	120
Chilly Paneer Dosai	150
Gobi Gopi Manjuri Dosai	135
Mushroom Pepper Kari Dosai	140
Kheema Kari Dosai	130
Garlic Butter Dosai	130
Steamed Dosai	120
Podi Dosai	120
Garlic, curry leaf, kadalai	
Podi Idly	120
Garlic, curry leaf, kadalai podi	
Crispy Idly Salt and Pepper	120



MAIN COURSE

INDIAN

Paneer Taka Tak 270
Stir fried, chatpata, capsicum



Daryaganj Mushroom Changezi 255
Daryaganj inspired, chatpata, semi gravy



Paneer Makhni 255
Classic, creamy



Mushroom Methi Matar Malai 255
White gravy, kasoori methi, green peas



Dum Aloo Kashmiri 225
Fennel, spicy, curd



Palak Paneer Kofta 255
Kofta curry



Makai Capsicum Subzi 235
Sweet corn, stir fried



Homestyle Bhindi 200
Stir fried, rustic, okra



Baingan Aur Mutter Ka Bharta 235
Roasted brinjal, smoked, green peas



Gobi Mutter Masala 215
Cauliflower, green peas, ginger



Makai Cheese Palak 255
Corn and spinach, classic, comfort food



Mixed Vegetable Makhni 235
Panache of vegetable, creamy, comfort food



Yellow Dal Tadka 210
Chilly oil, garlic



VB Signature Black Dal 265
Slow cooked for 15hrs, not for the faint hearted, lives by its name



INDIAN BREADS:
Phulka (2 Pcs) 45

Tandoori Roti 65

Naan 75

Lacha Paratha 65

Lal Mirch Paratha 70

Pudina Paratha 70

Garlic Naan 80

Sundried Tomato and Cheddar Naan 90

Chur Chur Paratha 65

Pao (2 pcs) 45

Stuffed Ceylon Parotta 175
Served with jeera raita

- Paneer butter masala
- Mushroom pepper fry
- Chatpata bhuna aloo
- Double cheese margherita

