An INDIA INSPIRED Feast

MODERN RUSTICITY

was the main focus when conceptualising the restaurant and the exposed brick walls were designed to elevate the concept.
PALAK PATTA SINGHADA CHAAT
Crispy palak, water chestnut, chutneys
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

NORTH INDIAN THALI
Two starters of the day
Retil/Naan
Curry of the day
Dal makhani
Tandoori papad
Biriyani
Dessert

DHABBA MEALS
Sambhar Rice
Curd Rice
Variety Rice
Chapathi
Kurma
Dessert
Appalam

ASIAN
Soup of the day
Two starters of the day
Rice/Noodle
Curry of the day
Dessert

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 baji 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 masal chelam soup, Hyderabad potato and chestnut 65, Pao sliders and the Idiyappam Khac suay.

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.

ORDER ANY mocktail FOR ADDITIONAL. RS.75

Prices are exclusive of taxes. Additional service charge of 7% applicable.
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.
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 ice. Adjust the sugar and lemon according to your taste.

MOCKTAILS
- Ilaneer Injil Soda (Seasonal) 145
- Bovonto Black Mojito 125
- Curry Leaf Mojito 125
- Homemade Chai Iced Tea 125
- VB Signature Filter Coffee Soda 125
- Jai Jeera Soda 125

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

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

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

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

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.
SOUPS

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

Broccoli and Cheddar 160
Baram masala scented, broccoli hearts

Sutta Makka Cholam Soup 160
Charred corn, popcorn, chili 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

BEVERAGES

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

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.

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 chili, cheese, lacha pyaz
Paneer Tikka and Cheese 150
Olive, cheese, mint chutney
Bombay Sandwich 120
Masala aloo, singhada, sev
Mushroom Pepper Fry Slider 140
Spicy, tala maya
Pao Cheeni Maska 80

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
Kesari mithai, cream, cheese
Milan to Madras 225
Filter coffee rasagulla, toasted nuts
Beetroot Tiropti 225
Mango yoghurt, vanilla ice cream
Homemade Coconut Milk Ice cream 155
Homemade Boost Ice Cream 155
Nitrogen Basundi 2.0 225
(Serves 2-3)
Sugar spice and everything nice

Prices are exclusive of taxes. Additional service charge of 7% applicable.
**IDYAPPAM AND SODHI KHAO SUEY**

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

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>INDIAN</strong></td>
<td></td>
</tr>
<tr>
<td>Dragon Smoke Corn Puffs</td>
<td>195</td>
</tr>
<tr>
<td>Kavipoo Hashbrowns</td>
<td>250</td>
</tr>
<tr>
<td>Paneer Tikka Spanakopita</td>
<td>255</td>
</tr>
<tr>
<td>Bao Bhaji 2.0</td>
<td>255</td>
</tr>
<tr>
<td>Sweet Potato Vada Pao</td>
<td>245</td>
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<tr>
<td>Marina Milagai Bhajji</td>
<td>210</td>
</tr>
<tr>
<td>Hyderabadi Potato 65 and Water Chestnut</td>
<td>245</td>
</tr>
<tr>
<td>Sabudana Pops</td>
<td>235</td>
</tr>
<tr>
<td>Pappad Platter</td>
<td>245</td>
</tr>
<tr>
<td><strong>TANDOOR</strong></td>
<td></td>
</tr>
<tr>
<td>Jaftuni Paneer Tikka</td>
<td>275</td>
</tr>
<tr>
<td>Pesto Bharwan Paneer Tikka</td>
<td>275</td>
</tr>
<tr>
<td>Floret Mussalium</td>
<td>265</td>
</tr>
<tr>
<td>Tandoori Momo</td>
<td>255</td>
</tr>
<tr>
<td>Malai Tikka Momo</td>
<td>260</td>
</tr>
<tr>
<td><strong>ASIAN</strong></td>
<td></td>
</tr>
<tr>
<td>Honey Weds Chilly</td>
<td>245</td>
</tr>
<tr>
<td>Crispy Fried Vegetables in Black Pepper Sauce</td>
<td>235</td>
</tr>
<tr>
<td>Baby Corn with Sweet Soy and Thai Herbs</td>
<td>245</td>
</tr>
<tr>
<td>Panko Crusted Paneer Bao</td>
<td>265</td>
</tr>
<tr>
<td>Crispy Sichuan Momo</td>
<td>250</td>
</tr>
<tr>
<td>Crispy Mushroom</td>
<td>245</td>
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</tbody>
</table>

Prices are exclusive of taxes. Additional service charge of 7% applicable.
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 flour and served with a coriander and peanuts raita.

WHOLE GRAINS

Thai Green Curry
With tofu, vegetables, lemongrass, coconut cream, served with steamed rice
295

Stir Fried Vegetables with Chilly and Sesame
Asian greens, classic Chinese
235

Tofu, mushrooms and broccoli
Oyster pepper sauce, trio of capsicum
255

Baby Corn, Water Chestnut, Baby Potatoes
Hot garlic sauce, sweet and spicy
245

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

Hawker Style Veg Rice with Paneer Butter Masala
245

Kerala Isha Ramen
255

Madurai Kari Kothu Parotta
165

Kothu Parotta found in Bangkok
175

Idiyappam and Sodhi Khao Suey
285

Bowl Foods

Bowl Foods

Vegan Possible

Veg Signature

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

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

WHOLE GRAINS

Gilly Barley Biryani  
195

Upma Polenta  
Carn and pea ragout, corn puff  
225

Coconut Barley  
Bitter gourd perasati, bitter gourd and onion pakoda  
235

Sabudana Khichdi  
195

VB SIGNATURE DOSAI  

Sichuan Mysore Masala Dosai  
120

Chilly Paneer Dosai  
150

-Gebi Gopi Manjuri Dosai  
135

Mushroom Pepper Kari Dosai  
140

Kheema Kari Dosai  
130

Garlic Butter Dosai  
130

Steamed Dosai  
120

Podi Dosai  
Garlic, curry leaf, kadalai  
120

Podi Idly  
Garlic, curry leaf, kadalai podi  
120

Crispy Idly Salt and Pepper  
120

When you’re in the mood for something trippy but “IDLY AND DOSAI IS LIFE”

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# MAIN COURSE

## INDIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Paneer Taka Tak</td>
<td>270</td>
</tr>
<tr>
<td>Stir fried, chatpata, capsicum</td>
<td></td>
</tr>
<tr>
<td>Daryaganj Mushroom Changezi</td>
<td>255</td>
</tr>
<tr>
<td>Daryaganj inspired, chatpata, semi gravy</td>
<td></td>
</tr>
<tr>
<td>Paneer Makhni</td>
<td>255</td>
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<tr>
<td>Classic, creamy</td>
<td></td>
</tr>
<tr>
<td>Mushroom Methi Matar Malai</td>
<td>255</td>
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<tr>
<td>White gravy, kasoori methi, green peas</td>
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<tr>
<td>Dum Aloo Kashmiri</td>
<td>225</td>
</tr>
<tr>
<td>Fennel, spicy, curd</td>
<td></td>
</tr>
<tr>
<td>Palak Paneer Kofta</td>
<td>255</td>
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<tr>
<td>Kofta curry</td>
<td></td>
</tr>
<tr>
<td>Makai Capsicum Subzi</td>
<td>235</td>
</tr>
<tr>
<td>Sweet corn, stir fried</td>
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</tr>
<tr>
<td>Homestyle Bhindi</td>
<td>200</td>
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<tr>
<td>Stir fried, rustic, okra</td>
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</tr>
<tr>
<td>Baingan Aur Mutter Ka Bharta</td>
<td>235</td>
</tr>
<tr>
<td>Roasted brinjal, smoked, green peas</td>
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## INDIAN BREADS:

<table>
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<th>Item</th>
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<tbody>
<tr>
<td>Phulka (2 Pcs)</td>
<td>45</td>
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<tr>
<td>Tandoori Roti</td>
<td>65</td>
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<tr>
<td>Naan</td>
<td>75</td>
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<tr>
<td>Lacha Paratha</td>
<td>65</td>
</tr>
<tr>
<td>Lal Mirch Paratha</td>
<td>70</td>
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<tr>
<td>Pudina Paratha</td>
<td>70</td>
</tr>
<tr>
<td>Garlic Naan</td>
<td>80</td>
</tr>
<tr>
<td>Sundried Tomato and Cheddar Naan</td>
<td>90</td>
</tr>
<tr>
<td>Chur Chur Paratha</td>
<td>65</td>
</tr>
<tr>
<td>Pao (2 pcs)</td>
<td>45</td>
</tr>
</tbody>
</table>

## Specials

- Gobi Mutter Masala: 215
  - Cauliflower, green peas, ginger

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

- Mixed Vegetable Makhni: 235
  - Panachre of vegetable, creamy, comfort food

- Yellow Dal Tadka: 210
  - Chilley oil, garlic

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

Prices are exclusive of taxes, additional service charge of 7% applicable.