





Get a taste of the world all at one place. Brunch, Lunch or Dinner, whatever the time of day, at Blue Fox, you can expect to make the most of your time over the dining table. The warm and relaxed ambience just sets the mood for time out with those who mean the most to you, or share a business relationship with. Truly multi-cuisine, you can savour all right from the North Indian to Chinese fare. So while you relish the spread, let the soft music playing in the background take over your senses.

Blue Fox is a place for the entire family. Make the most of great cuisine, superb ambience, in the company of those you love. Plus, if you want any kind of cuisine to be served during an occasion at home, the catering service is all set.




#### Blue Fox Landmarks

- 1982 Himayathnagar Hyderabad
- 2002 Ameerpet Hyderabad
- 2003 Museum Road Vijayawada
- 2005 S D Road Secunderabad
- 2008 Road no.2 Banjara Hills Hyderabad
- 2009 Road no.11 Banjara Hills Hyderabad
- 2010 MG. Road Vijayawada
- 2012 Renigunta Road, Tirupati
- 2012 Kondapur, Hyderabad
- 2014 Dargamitta, Nellore





## SOUPS

### ▣ NON-VEGETARIAN

	Chicken Hot N Sour Soup	130
	Chicken Manchow Soup	130
	Chicken Mashroom Soup	130
	Chicken Cantonese Soup	130
	Chicken Sweet Corn Soup	130
	Clear Chicken Soup	130
	Cream of Chicken Soup	130
	Hot N Sour Prawn Soup	130
	Chicken Beijing Soup	130
	Chicken Noodle Soup	130
	Tomato Egg Drop Soup	130

### ▣ VEGETARIAN

	Hot N Sour Vegetable Soup	115
	Sweet Corn Vegetable Soup	115
	Vegetable Manchow Soup	115
	Cream of Tomato Soup	115
	Cream of Vegetable Soup	115
	Beijing Veg Soup	115
	Mushroom Soup	115
	Clear Vegetable Soup	115

## SALADS

▣	Fresh Green Salad	55
▣	Tossed Salad	65
▣	Russiansalad	70
▣	Sprouted Salad	65
▣	Masala Papad	30

## STARTERS

### CHINESE

#### ▣ VEGETARIAN

French Fries	150
Veg Spring Rolls shredded vegetables tossed with seasonings, enveloped in	210
Veg. Dragon Rolls	210
Crispy Fried Vegetables deep fried seasonal vegetables served with garlic sauce wanton skin and crisp fried	210
Cauliflower / Veg. Manchurian deep fried gobi / minced vegetable dumplings tossed in green chilli, coriander and ginger	210
Vegetable Manchurian	210
Crispy Corn Kernels	230
Chilli Baby Corn	230
Golden Fried Babycorn batter fried baby corn served with sweet garlic sauce	230
Babycorn Salt & Pepper	240
Cheese Balls	240
 Chilli Paneer deep fried cottage cheese tossed with green chillies, herbs and soya sauce	240
Paneer Fingers crumb fried finger paneer served with cocktail sauce	240
Mushrooms Salt & Pepper	240
Chilly Stuffed Mushroom	240



## CHINESE

### ☐ NON-VEGETARIAN







Chicken Drumstick	275
Chicken Lollipop	275
Pepper Chicken	285
 Chilli Chicken	285
Chicken Spring Rolls	230
 Chicken Manchurian dry	285
deep fried chicken tossed in green chilli, coriander, ginger and soya sauce	
Crispy Lamb	360
 Chilli Fish	360
Fish Manchurian	360
Fish Salt N Pepper	360
Fish Fingers	360
crumb fried finger fish served with tartar sauce	
Szechwan Fish	360
Singapore Chilli Prawn	360
 Chilli Prawns	360

## INDIAN

### ☐ VEGETARIAN

Baby Corn Majestic	240
Baby Corn Pepper Fry	240
Baby Corn 65	240
Mushroom Pepper Fry	240
Gobi 65	240
Paneer 65	260
Paneer Majestic	260
Papdi Paneer	260

## ☐ **NON-VEGETARIAN**

Egg Roast	150
Egg Burji	170
Chicken Fry	275
 Chicken 65	300
 Kodi Vepudu	300
 Mirapakai Kodi	300
Chicken Majestic	300
 Chicken Roast	300
Mutton Sukka Fry	350
 Mutton Pepper Fry	350
 Veinchina Mamsam	350
Mutton Roast	350
Prawns Fry	350
Loose Prawns	350
Royyala Vepudu	350
Applol Fish	350
Chapala Vepudu	350

## TANDOOR/INDIAN

### VEGETARIAN

Vegetable Sheek Kebab

Hara Bara Kebab

 Paneer Tikka

200

200

260

### NON-VEGETARIAN

 Chicken Tikka

Murgh Malai Tikka

Murgh Kalmi Kebab

Murgh Haryali

Murgh Tangdi Kebab

Fish Garli Tikka

Tandoori Chicken Half/full

Miriyala Mamasam

Mutton Keema Balls

Mutton Sheek Kabab

290

290

290

290

290

350

300/525

350

350

350




## MAIN COURSE



### CHINESE

#### ☐ VEGETARIAN

Sweet and Sour Vegetable	215
Cauliflower / Vegetable Manchurian (wet)	215
gobi / vegetables dumplings tossed in a soya garlic sauce	
Stirfried Vegetable In Hot Garlic Sauce	215
Ginger Vegetables	215
Mashroom / Babycorn / Veg. Balls In Hot Garlic Sause	240
Ginger Paneer	250
 Chilli Panner	250

#### ☐ NON-VEGETARIAN

Sweet N Sour Chicken	290
 Chilli / Ginger / Garlic / Szechwan Chicken	290
Chicken Manchurian	290
Chicken In Hot Garlic Sause	290
Sweet N Sour Prawns	350
 Chilli / Ginger / Garlic / Szechwan Prawns	350
 Chilli / Ginger / Garlic / Szechwan Fish	350
Fish Manchurian	350



## CONTINENTAL

### ■ VEGETARIAN

Baked Vegetable	230
Corn Spinach Au Gratin	230
Mixed Veg Grill Sizzler	230



### ■ NON-VEGETARIAN

Grilled Chicken In Pepper Sauce Sizzler	285
Mutton Steak In Pepper Sauce Sizzler	330
Baked Fish	330
Fish N Chips	330
Grilled Fish Lemon Butter Sauce	330

## INDIAN



### ■ VEGETARIAN

Aloo Gobi	225
Aloo Mutter	225
Aloo Jeera	225
Aloo Methi	225
Mixed Vegetable curry	225
Vegetable Do-piaza	225
Corn Mutter Curry	225
Baby Corn Mushroom Curry	225
Kadai Vegetable	225
mixed vegetable cooked in cashewnut tomato gravy	
Vegetable Chatpat	225
seasonal vegetable cooked in tangy tomato gravy and fiery red chilli	
Baby Corn Palak	250
Mushroom Mutter Curry	250
Vegetable Kofta curry	250
minced vegetable dumplings cooked in rich golden gravy	
Methi Chaman	250
Malai Kofta Curry	250
cottage cheese dumplings, fried golden and simmered in cashwnuts gravy	
Palak Paneer	240
chunks of cottage cheese cooked with blanched spinach, spiced with green chillies	



Kadai Paneer	260
Paneer Butter Masala cubes of cottage cheese simmered in tomato gravy finished	260
Paneer Tikka Masala	260
Paneer Do Piazza	260
Mutter Paneer	260
Navrathan Kurma	260
Paneer Mushroom Masala	260
Panner Shahi Kurma	260

### ▣ **NON-VEGETARIAN**

Egg Curry / Masala	175
Chicken Saagwala	300
 Chicken Chatpat	300
Butter Chicken	300
Murgh Makhanwala	300
Murgh Methi	300
Murgh Shahi Korma	300
Chicken Do-piazza	300
Chicken Curry	300
 Andhra Chicken Curry	300
Chicken Chettinad	300
Kadai Chicken combination of chicken, green pepper, onion in cashew tomato gravy	300
Chicken Tikka Masala chicken tikka cooked with fresh tomatoes, cream, butter, cashew, and ginger garlic paste and finished with grated cheese	300
Kodi Kura	300
Nellore Chapala Pulusu	325
Fish Curry	325

Prawn Masala	340
Fish Tikka Masala	340
cubes of fish cooked in tandoor and finished with tomato gravy	
Gongura Mamsam	350
Mutton Roganjosh	350
lamb simmered in gravy of subtle flavours	
Mutton Shahi Korma	350
Keema Mutter / Carry	350
lamb mince and green peas preparation	
Mutton Saagwala	350
Andhra Mutton Curry	350
Mutton Do Piazza	350

## ▣ LENTILS & ACCOMPANIMENTS

Dal Makhani	190
Dal Palak	190
Dal Tadka	170
Methi Dal	160
Raita - Boondi / Pineapple / Mixed / Aloo	60
Curd	60

## CHOICE OF INDIAN BREADS

Tandoori Roti / Naan / Kulcha	40
Butter Roti / Naan / Kulcha	45
Garlic Naan / Stuffed Masala Kulcha	55
Lacha Butter Naan	50
Parantha - Plain / Pudhina / Aloo / Lacha / Methi	50
Roomali Roti	50
Keema Naan	190

## RICE & NOODLES

### CHINESE

#### NON-VEGETARIAN

Egg Noodles	195
Egg Fried Rice	195
Chicken Szechwan Fried Rice	220
Chicken Manchow Fried Rice	220
Chicken Szechwan Noodles	220
Chicken Hakka Noodles	220
Mixed Fried Rice	230
Mixed Meat Noodles	230
Prawn Fried Rice	240
Chinese / American Chopsuey Non Veg	250

