



# Star Anise



— MULTI-CUISINE RESTAURANT —

• VEG • NON-VEG

*“Embark on an epicurean journey with our curated dishes featuring pristine, handpicked ingredients. Nestled in nature's embrace, our restaurant is a sophisticated oasis where each dish is a symphony of flavors, celebrating authenticity and elegance”*



# Star Anise

## SIDES

Garden green salad	40
Roasted papad	30
Masala papad	50
Fried papad	30
Plain curd	40
Mixed raita	50
French fries	50

## BREAKFAST

Tea	25
Coffee	40
Veg Sandwich	50
Bread & Butter	50
Boiled egg	40
Egg omelette	50
Cornflakes with milk	60
idly (4pc)	
(with sambar & chutney)	40
Vada (4pc)	
(with sambar & chutney)	40
Poori (4pc)	
(with aloo matar sabji)	50
Plain dosa	50
Masala dosa	70

## SOFT BEVERAGES

Packaged drinking water	20
Energy drink	MRP
Aerated beverages (300 ml)	50
Fresh lime soda	40
Fresh lime water	30

## SOUP

### VEG

Hot & Sour	80
(Hot & sour would be the best way of describing the soup)	
Lemon coriander soup	80
(An Aromatic soup made tangy with Lemon & Flavoured with coriander)	
Manchow Soup	90

### NON VEG

Chicken Hot & Sour	80
Chicken Lemon coriander soup	90
Chicken Manchow soup	100
(A popular street food in china with aromas of Garlic, chilly & coriander)	





# Star Anise

## SHURUAT

### NON VEG

#### Chicken tikka 200

(Boneless pieces of chicken marinated in traditional tandoori masala & cooked on a slow charcoal fire, served with home made mint sauce)

#### Chicken chatpata 180

(Boneless chicken marinated in tangy hot spices and tossed dry)

#### Chilly chicken 160

(Chicken pieces fried and tossed with onion and capsicum)

#### Chicken tandoor 200

(Spring Chicken marinated in traditional tandoori masala)

#### Chicken pakoda 150

(Fried chicken pieces served with sauce)

#### Fish tikka 180

(Cubes of Riversole fish marinated in hot aromatic spices and roasted on charcoal)

#### Fish finger 170

#### Apollo fish 180

(An all time favourite with our patrons crispy fish tossed with curry Leaves and chillies)

#### Machhli tawa hara masala 150

(Pan grilled Whole fish fillet in an earthy marinated of fresh coriander and kebab chillies)

#### Prawn salt & pepper 200

(fresh prawns marinated in Indian Masala & deep fried)

#### Tawa prawns 220

(Fresh prawns marinated in tangy and rare spices, gently cooked on a slow fire)

#### Chicken hakka noodles 120

#### Pomfret 220

Tawa fired/Tandoori

(A distinctive preparation of pomfret infused with authentic local species and herbs)

#### Star anise khajana 499

(An assortment of non-veg tarian dishes on a platter.)

### VEG

#### Veg spring roll 130

(Pastry Rolled vegetables crispy fried & served with flery chutney & served in a Basket)

#### Masala crispy corn 130

(Freshed corn marinated & tossed in a special masala)

#### Tawa tossed baby corn 130

(Tender corn batter fried & tossed with spices)

#### Paneer tikka 150

(Chunks of cottage cheese, onion, tomato, capsicum marinated in a traditional tandoor masala, cooked in a tandoor and served with mint chutney)

#### Paneer finger 140

(Cottage cheese marinated in spicy Indian herbs & tossed in Black pepper.)

#### Chilly paneer 150

(Cottage cheese fried & tossed with onion & capsicum. Mushroom Salt & pepper – Fresh button mushroom marinate with herbs & tossed with pepper.)

#### Chilly mushroom 160

(Fresh button mushroom fried & tossed with onion & capsicum)

#### Veg Hakka Noodles 120

#### Mushroom Salted peper 160

#### Stir Fried Vegetables 120

(Fresh vegetables tossed in special sweet & spicy sauce.)

#### Star Anise Milijuli Platter 399

(An Assortment of vegetarian dishes on a platter)







## STAR ANISE VISHES CURRIES

**Egg Masala** 100  
(Boiled egg cooked in traditional Indian Masala)

**Chicken Tikka Masala** 180  
(Boneless Chicken marinated with spices semi cooked in the tandoor, finished With Fresh cream in a tomato gravy)

**Butter Chicken** 150  
(Boneless pieces of chicken cooked in the tandoor finished with fresh creamy tomato gravy)

**Kadhai Chicken** 160  
(Chunks of Boneless chicken cooked with capsicum authentic Indian spices)

**Chicken Home Style** 150  
(Drums of chicken cooked slowly in a shallow pen and reduced on its own juice to a thick gravy)

**Mutton Rogan Josh** 220  
(A speciality of Kashmir)

**Mutton Home style** 220  
(Cubes of mutton roasted in a Kadhai on a slow fire with traditional Indian Masala)

**Fish Tikka Masala** 180  
(Dishes of fish marinated with spices semi cooked in the tandoor & finished in a typical Indian gravy)

**Fish Masala** 120  
(An authentic delicacy of Odisha)

**Fish Kalia** 150  
(A speciality of west Bengal)

**Jhinga malai Curry** 230  
(Spicy prawns in a delectable Indian gravy)

**Jhinga Handi** 220

**Crab Masala** 220  
(A whole crab Fried & tossed with Indian brown gravy)

## STAR ANISE SUBZ DILBAHAR

**Yellow Dal** 100  
(Tadka / Palak / Methi)  
(Yellow Dal lintel gently cooked, tempered with mustard & ginger)

**Lasooni Aloo/Bhendi** 120  
(The Unique dish has spud potatoes tossed with dry spices & Garlic Shives option of bhendi with Aloo)

**Aloo Gobi** 130  
(A speciality of Odisha)

**Dahi Baigan** 50  
(Baby Bringals cooked in a tangy gravy with yogurt & heavily tempered)

**Diwani Handi ( Mixed Veg )** 120  
(In house speciality)

**Paneer Butter Masala** 150  
(Cubes of paneer sauted & finished in a creamy tomato gravy)

**Paneer Tikka Masala** 180  
(Marinated paneer cooked in the tandoor & tossed in a aromatic indian brown gravy)

**Paneer Do Piazza** 160  
(Marbles of paneer cooked in the velvet gravy with Onion and capsicum)

**Mushroom Masala** 180  
(Fresh Bottom mushroom cooked in the tandoor & tossed in a aromatic Indian Brown gravy)

**Mushroom Do piazza** 190  
(Fresh Bottom mushroom cooked in the velvet gravy with onion & capsicum)





**BASUMATI KA KHAJANA**

Plain Rice	50
Curd Rice	80
Jeera Rice	60
Veg Pulao	100
Peas Pulao	100
Veg Fried Rice	120
Veg Dum Biryani	140
Chicken Dum Biryani	180
Egg Chicken Fried Rice	160
Egg Biryani	150
Fish Biryani	180
Mutton Biryani ( Pan Style)	250
Star Anise Special Biryani	250

**ATTE KI NUMAISH**








Tandoori Roti	20
Phulka	10
Paratha (Aloo / Lachha / Gobi )	30
Naan (Butter/Plain/Garlic)	30 / 40








## KHANTI ODIA MAIN COURSE

	<b>Ghanta tarkari</b> (Traditional Odia mixed veg curry)	110
	<b>Santula</b> (Traditional Odia vegetable stew)	100
	<b>Dalma</b> (The renowned authentic Odia stew of lentils and vegetables, slowly cooked in medium flame)	100
	<b>Machha Besara</b> (Fish cooked in mustard based gravy)	180
	<b>Chungudi home style curry</b>	180
	<b>Kukuda Maunsa Tarkari</b> (Home style chicken curry)	180
	<b>Kasa Maunsa</b> (Home style bhuna mutton)	200
	<b>Badi chura</b>	60
	<b>Saaga Bhaja</b>	60
	<b>Aloo Baigan bharta</b>	75

## THALIS

	<b>Regular Veg Thali</b> (Plain Rice, Dal, Masala Curry, Bhaja, Chips, Saga Badi Chura, Aloo Chutney, Salad, Papad, Dhahi Baigan)	150
	<b>Regular Non Veg Thali</b> (Plain Rice, Dal, Egg/Fish/Chicken Masala Curry, Bhaja, Chips, Aloo Chutney, Salad, Papad, Dahi Baigan)	200
	<b>Dahi Pakhala</b> (Chunka dahi pakhala rice with side dishes such as:	160

 VEG: bhaja, badichura, aloo baigan bharta, aachar, saga vaja etc.

 NON VEG: bhaja, badichura, aloo baigan bharta, aachar, saga vaja, machha vaja/egg omelette etc.)







## SWEET ZAIKA

Hot Gulab Jamun with Ice-cream	80
Choices of Ice-cream Slices	50
Hot Rasgolla	40
Fruit Salad With Ice-cream	80





## Places To Visit Nearby

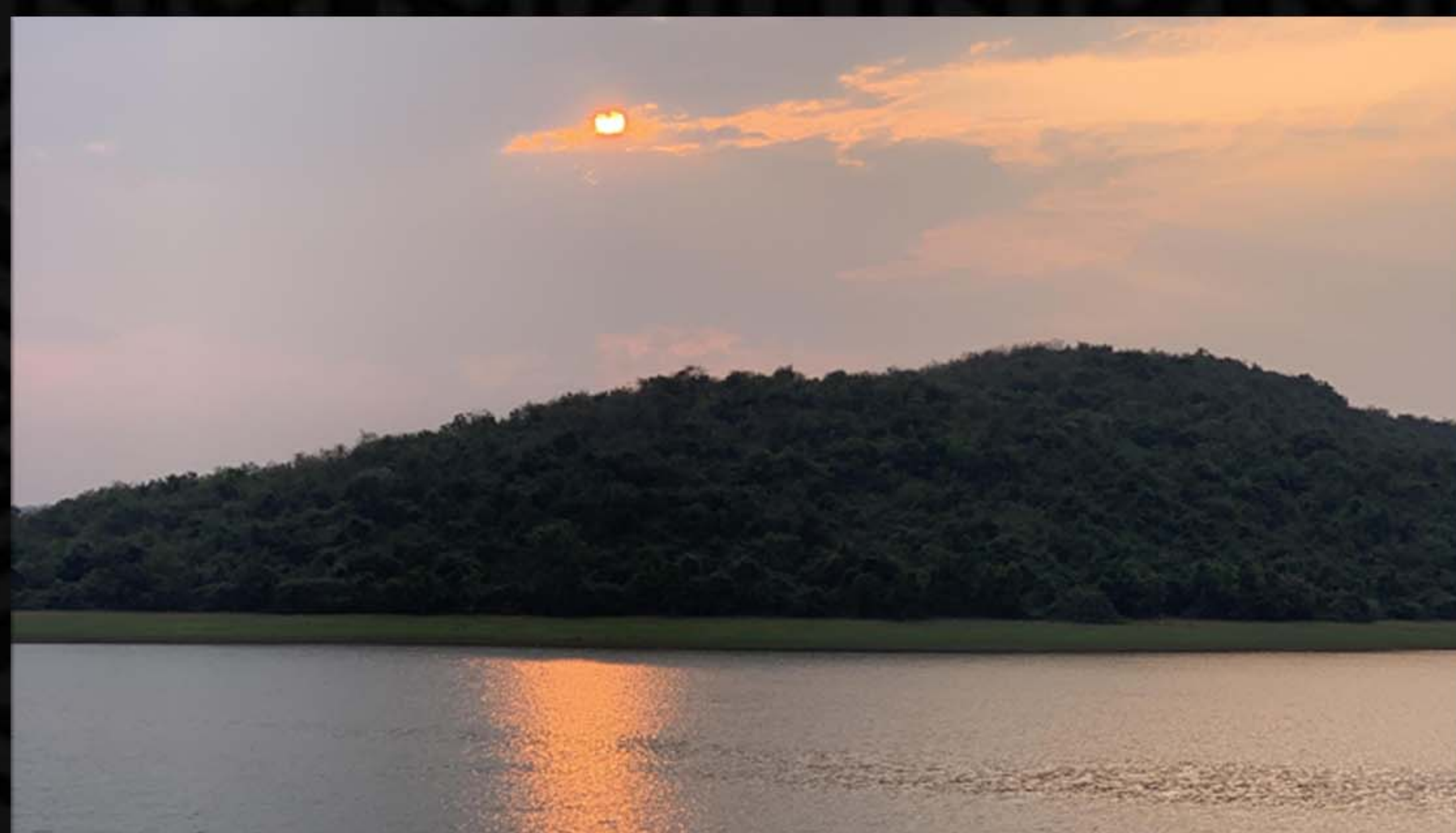


### Chandaka Dampada Sanctuary

Chandaka Elephant Wildlife Sanctuary is a wildlife sanctuary located in the northwestern border of Odisha, near the city of Bhubaneswar. Chandaka - Dampara Wildlife Sanctuary comprises a major forest area, notified forest blocks of Chandaka Wildlife Division. It is a popular destination for solitude seekers, a hunt for eco-tourists, a laboratory for researchers and the temple of learning for all. In 1982, the state government declared it a wildlife sanctuary for the conservation of elephants.

### Deras Dam

Deras dam is located in the Chandaka Forest range and is 20 km distance from Bhubaneswar and 30 km from Cuttack. The Deras reservoir was built in the year 1967 as a water reservoir. It is a beautiful minor irrigation project in the lap of natural beauty surrounded by hills and Luscious green trees. The Dam was built mainly for irrigation and as a source of water for the wildlife living in the Chandaka Sanctuary. Deras dam is the best picnic spot near Bhubaneswar and Cuttack.



### Jhumka Reservoir

Jhumka dam is located in the Chandaka Forest range and is 27 km distance from Bhubaneswar and 30 km from Cuttack. The Jhumuka irrigation project is one of the minor Irrigation projects in the state of Odisha. It is built on Jumuka Nala near Kantabada village in the Khordha district. The Jhumka River is a tributary of the Kuakhai River. The construction of the project was completed in 1973.









CONVENTION  
HALL • ROOMS • RESTAURANT

 **Star Anise** 

FIRST FLOOR, S-CONVENTION GANGHAPATANA,  
KANTABADA, BHUBANESWAR, ODISHA-752054

FOR RESERVATION ☎ 8926263060