



Blue Fox

A legend in fine dining
— Since 1982 —

When a stone breaks the water surface, ripples ride out from its centre in a rhythmic pattern. One ripple nudges another. And another. Then another. The circles widen and spread out. Making the whole water body come alive in a happy, undulating pattern.

Blue Fox - the multicuisine, fine dining restaurant - that caused ripples when it opened its doors at Himayatnagar in 1982, continues to do so, even till date. 2002 saw another Blue Fox springing up at Ameerpet. Vijayawada welcomed us with open hands in 2003. And now, in 2005, comes another Blue Fox- ready again to leave its trademark stamp of quality for posterity.

Chinese and Thai, North Indian and Andhra, Continental cuisines - all find pride of place in Blue Fox's versatile menu. And of course, there are the brimming ewers of spirits to slake your thirst as you appease your appetite for the best. At lunch and dinner. In an ambience that redefines 'fine' as 'exceptional.'

Blue Fox. Live delectably.

GLOBAL SALADS

Rs.



Shrimp cocktail

tender shrimps marinated in lime, engulfed in special cocktail sauce, served with chilli marinade

250

Chicken sausage salad

tender sliced sausages, onion & mix pepper served with lemon dressing

220

Chicken Hawaiian salad

220

Garden green salad

120

Tossed salad

120

Papdi chat

papdi, topped with mint chutney and yoghurt

160

Fruit chaat

assorted cubes of fruits served with chaat masala & Indian spices

175

Russian salad

diced vegetable coated with rich mayonnaise

175

Pasta salad

pasta, bell pepper, tomato in creamy dressing

175

GLOBAL SOUPS

Sea food soup

aromatic broth with fish, prawn & mushroom

190



Tom yum

prawn
chicken
vegetable

190 / 180 / 170



Rs.

Manchow soup prawn chicken vegetable	190 / 180 / 170
Beijing soup (non-veg or veg) mixed exotic vegetable & garlic flavour	180 / 170
Sweet corn soup chicken vegetable	180 / 170
Wonton soup chicken vegetable	180 / 170
 Hot & sour soup chicken vegetable	180 / 170
Jade corn soup chicken vegetable	180 / 170
Cantonese soup chicken vegetable	180 / 170
Clear soup chicken vegetable	180 / 170
Choice of cream soup chicken tomato/mushroom/vegetable	180 / 170
Minestrone soup italian style flavoured tomato and vegetable	170
Mulligatawny lentil based thick soup with herbs	170

ORIENTAL STARTERS SEAFOOD



	Rs.
Spicy Thai prawn fried prawn tossed with thai spices and coconut milk	510
Salt n pepper prawn crispy fried prawns tossed with green chillies, bell pepper and onions	510
Loose prawn Golden fried prawns flavored with garlic	510
Golden fried prawn battered prawns fried golden, served with hot garlic sauce	510
 Szechwan prawn	510
 Chilli prawn fried prawns tossed with herbs and dry chilli	510
 Apollo fish batter fried fish tossed with fresh coriander chillies	510
Fish finger crumb fried finger fish served with tartar sauce	510
 Chilli fish	510
Salt & pepper fish batter fried fish tossed with black pepper and herbs	510
 Szechwan fish	510

POULTRY

Sunghi chicken diced chicken tossed with chilli garlic wine, soya, chilli oil and herbs	450
Pan pan chicken shredded chicken sauteed with dry chilli, herbs, oyster sauce and Chinese wine	450
Honey sesame chicken crispy fried chicken tossed with honey chilli sauce sprinkled with sesame seeds	450

	Rs.
 Chicken 65 chicken tossed with yoghurt and curry leaves and Indian spices	450
 Chicken majestic strips of chicken tossed with dry red chillies & herbs	450
Chicken manchurian deep fried chicken tossed in green chilli, coriander, ginger and soya sauce	450
Chicken satay Thai style marinated chicken fillets grilled and served with peanut sauce	450
Taipai chicken dices of chicken tossed with chilli, tomato sauce and cooking wine	450
Chilli chicken pakoda chopped chicken with chilli, coriander and deep fried	450
 Chilli chicken	450
Chicken drumsticks	450
 Pepper chicken	450
 Szechwan chicken	450







LAMB



Crispy konjee lamb sliced lamb tossed with spicy and tangy sauce	510
Double cooked lamb roasted lamb tossed in herbs, soya, oyster and Chinese wine	510
 Chilli lamb sliced lamb tossed with chilli sauce and Chinese wine	510
Mutton keema balls mince of mutton marinated with Indian spices and deep fried	510



VEGETARIAN






Rs.

	Paneer Finger	375
	crumb fried finger paneer with cocktail sauce	
	Chilli paneer	375
	deep fried cottage cheese tossed with green chillies, herbs and soya sauce	
	Pepper paneer	375
	diced cottage cheese stir fried with capsicum, onions and chillies	
	Paneer Majestic	375
	our signature recipe, paneer finger pieces tossed in dry red chillies & herbs	
	Paneer hunan style	375
	fried paneer tossed in chilli oil, oyster sauce, herbs and szechwan pepper corn	
	Cheese Balls	375
	grated cheese dumplings marinated with chopped chilli, coriander and deep fried	
	Golden fried baby corn	375
	batter fried baby corn served with sweet garlic sauce	
	Chilli baby corn	375
	Baby corn salt & pepper / majestic / 65	375
	Chilli mushroom	375
	Salt and pepper mushroom	375
	Fried American corn	325
	deep fried corn tossed with herbs & spices	
	Crispy fried vegetable	325
	deep fried seasonal vegetable served with garlic sauce	
	Bangkok vegetable	325
	crispy fried vegetable tossed in dry chilli, garlic and soya sauce	
	Vegetable spring rolls	325
	shredded vegetable tossed with seasonings, enveloped in wonton skin and crisp fried	
	Shanghai rolls	325
	marinated chop vegetable with seasonings enveloped in rollskin and crisp fried	
	Vegetable manchurian	325
	deep fried minced vegetable dumplings tossed in green chilli, coriander and ginger	
	Gold coin vegetable	325
	chopped vegetable with seasonings put on top of bread roundels and deep fried	

	Rs.
Veg bullets marinated chopped vegetable, rolled like bullets, crispy fried	325
 Aloo / gobhi 65	325
Gobhi manchurian	325
 Pepper gobhi	325
French fries	225

ORIENTAL MAIN COURSE

SEAFOOD

Prawn in Thai curry prawns simmered in red or green curry flavoured with coconut cream	510
Singapore chilli prawn fried prawns cooked with red chilli, ginger and garlic	510
 Ginger prawn	510
 Chilli prawn (wet)	510
 Chilli fish (wet) cubes of fish cooked in chilli sauce	510
 Szechwan fish fried fish made in spicy szechwan sauce	510
 Ginger fish deep fried fish tossed in ginger sauce	510
Fish manchurian (wet) deep fried fish tossed in soya garlic sauce	510



POULTRY

Rs.

Thai chicken curry

chicken simmered in spicy red or green curry flavoured with coconut milk

450

Chicken Hongkong style

diced chicken flavoured with red chillies and ginger

450



Szechwan chicken

diced chicken cooked in a spicy rich sauce with cashewnuts

450



Ginger chicken

deep fried chicken tossed with ginger sauce

450

Chicken manchurian (wet)

deep fried chicken tossed with green chilli, coriander and ginger

450



Chilli chicken (wet)

dices of chicken cooked in herbs, chilli & soya sauce

450

Chicken chow chow

450

LAMB

Lamb chilli ginger

shredded lamb cooked in a rich soya garlic sauce, flavoured with red chillies and ginger

510



Lamb in hot garlic sauce

slices of lamb cooked in chilli garlic sauce

510

Lamb in Hongkong sauce

slices of lamb cooked in spicy Hongkong sauce

510



Szechwan lamb

slices of lamb cooked in spicy szechwan sauce

510





VEGETABLE

Rs.

- | | |
|--|-----|
|  Chilli paneer (wet) | 375 |
|  Ginger paneer | 375 |
|  Double Mushroom in hot Garlic sauce
black mushrooms and button mushrooms in a chilli garlic sauce | 375 |
| Vegetable Thai curry
in Thai red or green curry | 350 |
| Three treasure Vegetable
tender baby corns, broccoli and mushroom cooked
in white garlic sauce | 325 |
| Vegetable Manchurian (wet)
vegetable dumplings tossed in a soya garlic sauce | 325 |
| Gobhi manchurian (wet)
Gobhi dumplings tossed in a soya garlic sauce | 325 |
| Chinese greens
stir fried pokchoy, chinese cabbage, spinach,
broccoli tossed with garlic | 325 |
|  Hot garlic vegetable
mix vegetable cooked in chilli garlic sauce | 325 |
|  Ginger vegetable
fried vegetable cooked in spicy ginger sauce | 325 |
| Vegetable chow chow | 325 |

RICE & NOODLES



	Rs.
Chinese fried rice	
mixed	350
prawn	325
chicken	315
egg	305
vegetable	295
Yang chow fried rice (lamb, egg and vegetable)	350
Ginger capsicum fried rice	295
Corn fried rice	295
Steamed rice	160
Soft noodles	
mixed	350
prawn	325
chicken	315
egg	305
vegetable	295
Szechwan noodles / rice	
mixed	350
prawn	325
chicken	315
egg	305
vegetable	295
American / Chinese chopsuey (non-veg / veg)	375 / 325
Pan fried noodles	
mixed	350
prawn	325
chicken	315
vegetable	295
Burnt garlic noodles	
mixed	350
prawn	325
chicken	315
vegetable	295

INDIAN STARTERS & KEBABS



Non-vegetarian

Rs.

Tandoori prawn fresh water prawns grilled in tandoor	510
Garlic fish tikka garlic flavoured cubes of fish roasted on charcoal	510
Ajwaini fish tikka	510
Fish tikka	510
Fish Amritsari	510
Andhra fish fry	510
Chicken fry	450
Chicken tangri kebab marinated chicken drumstick, glazed in tandoor	450
Chicken haryali tikka succulent chicken marinated in ginger garlic paste, mint leaves, spiced with freshly crushed peppercorns, and char grilled with beaten egg	450
Chicken reshmi tikka tender of chicken mince spiced with black cumin blended with cheese, ginger, garlic and glazed on charcoal	450
Tandoor chicken chicken marinated in a mix of yoghurt, malt vinegar, ginger garlic paste and Indian spices, skewered and roasted in tandoor	450
Chicken tikka chicken marinated with yoghurt, spices and roasted in clay oven	450
Chicken malai tikka	450
Chicken garlic tikka	450
Seekh kebab lamb mince mixed with ginger, green chillies and coriander spiced with royal cumin, skewered and finished on charcoal fire	450

Mutton kali mirch	450
Mutton fry	450
Tandoori platter non-vegetarian	875

VEGETARIAN KEBABS

	Rs.
 Paneer tikka cottage cheese marinated with ginger garlic paste, red chilli and onion and char grilled	375
Malai paneer tikka	375
Bharwan aloo tandoori scooped baby spuds stuffed with mix of home made cottage cheese, dry fruits with spices, skewered and glazed on charcoal fire	375
Vegetable seekh kebab mince vegetable mix with garam masala, skewered and broiled in tandoor	325
Hara bhara kebab minced spinach, green peas, coriander patty flavoured with green chillies shallow fried	325
Tandoori platter vegetarian	575



MAIN COURSE INDIAN SEA FOOD



Rs.

510



Prawn masala

fresh water prawns simmered in spicy tomato gravy

Fish tikka masala

cubes of fish cooked in tandoor and finished with tomato gravy

510



Fish curry

fish in spicy gravy

510

POULTRY

Methi chicken

chicken, cooked with fenugreek and exotic spices

450

Chicken tikka masala

chicken tikka cooked with fresh tomatoes, cream, butter, cashew, and ginger garlic paste and finished with grated cheese

450



Kadai chicken

combination of chicken, green pepper, onion in cashew tomato gravy

450



Chicken chatpata

boneless chicken cooked in tangy tomato gravy and fiery red chilli paste

450

Butter chicken

strips of tandoor chicken cooked in a slow fire with tomato, butter

450

Lasooni chicken

boneless chicken cooked in thick gravy flavoured with garlic

450

Nawabi chicken

chicken cooked in rich cashew gravy laced with cream

450

Kandhari chicken

shredded chicken cooked in cashewnut gravy with mint flavour

450

Shahi chicken korma

slices of chicken cooked in creamy cashews gravy

450

Lahori chicken

450

Punjabi chicken

475

Andhra chicken

450

Chicken curry

450

Egg curry / burji

375

LAMB



	Rs.
Mutton roganjosh lamb simmered in gravy of subtle flavours	475
Gosht saagwala lamb cooked with blanched spinach	475
Keema muttter lamb mince and green peas preparation	475
Mutton do pyaza mutton cooked in a variety of spices, onion and kasoori methi	475
Mutton shahi korma	475

VEGETARIAN



Paneer butter masala cubes of cottage cheese simmered in tomato gravy finished with dollops of butter	375
Paneer pasanda batons of cottage cheese sandwiched with cashewnut, batter fried and finished in tomato cashewnut gravy	375
Paneer tikka masala thick slices of cottage cheese char grilled in tandoor and finished in tomato onion gravy	375
Malai kofta curry cottage cheese dumplings, fried golden and simmered in cashwnuts gravy	375
Palak paneer chunks of cottage cheese cooked with blanched spinach, spiced with green chillies	375
Kadai paneer	375
Paneer kanchan	375
Paneer do pyaza	375
Malai methi chaman	375
Methi chaman a combination of grated paneer and fresh fenugreek leaves	375
Paneer chatpata	375
Kaju Masala	375

	Rs.
Mushroom mutter fresh button mushroom, green peas cooked in subtle gravy finished with Indian aromatics	375
Capsicum masala stuffed bell peppers served in tomato gravy	325
Miloni tarkari seasonal vegetable cooked with spinach	325
Navratan korma veggies & fruits cooked in rich white Indian gravy	325
Vegetable kofta curry minced vegetable dumplings cooked in rich golden gravy	325
Subz handi lazeez assorted vegetable cooked in a deg	325
Mix veg curry	325
Plain palak	325
 Kadai vegetable mixed vegetable cooked in cashewnut tomato gravy	325
 Vegetable chatpata seasonal vegetable cooked in tangy tomato gravy and fiery red chilli paste	325
Subz do pyaza mix vegetable cooked with onion flakes	325
Veg jalfrezi vegetable juliennes cooked in Indian masala	325
Aloo gobhi / mutter / adraki / jeera	325
Gobi mutter/ masala	325



LENTILS

	Rs.
Dal makhani black lentil cooked overnight on a slow fire with tomato and finished with butter and cream	325
Yellow dal tadka / fry toor dal cooked and tempered with red chilli and cumin seeds	285

RICE & ROTIS

Chicken dum biryani	420
Egg biryani	350
Mutton dum biryani	450
Navratan pulao Indian pulao garnished with veggies, fruits & nuts	350
Vegetable dum biryani	350
Jeera rice	350
Sambar rice	275
Curd rice	275
Keema naan / paratha	145
Tandoori roti	90
Roomali roti	90
Naan (plain/butter/garlic)	95
Stuffed kulcha (plain/paneer/masala)	120
Paratha (Laccha/methi/aloo)	120
Phulkas (2 pieces)	90
Set curd	95
Choic of Raita (mix/onion/pineapple/boondi)	120

MAIN COURSE CONTINENTAL

SEAFOOD

Rs.

Grilled prawn

510

marinated prawns grilled on hot plate and served with rice and vegetable

Fish "n" chips

510

crumb fried fish served with French fries

Grilled fish with mustard sauce

510

grilled fish served with English mustard & French fries

Baked fish

510

POULTRY

Chicken shashlik

450

supreme of chicken, bell pepper, onion grilled on hot plate, skewered and served on a bed of pilaf rice with barbeque sauce

Chicken stroganoff

450

chicken with rosemary sauce, served with vegetable, in a well of pilaf rice

Mexican chicken

450

dices of chicken cooked in spicy tomato sauce served with butter rice & vegetable

Pesto chicken

450

strips of chicken and vegetable cooked in creamy pesto sauce served in well of butter rice

LAMB

Mix grilled

550

lamb chops, liver, chicken & chicken sausages served in onion sauce & French fries

Shepherd's pie

550

minced meat cooked in herbs & brown sauce topped with mashed potatoes & baked bolognese

Pasta with bolognese sauce

450



VEGETARIAN

	Rs.
Paneer shashlik	375
Sliced Paneer in B B Q sauce marinated cottage cheese, bell pepper, onion grilled and served with barbeque sauce	375
Choice of pasta choice of penne, spaghetti, macaroni served with Arrabiata or creamy mushroom sauce	350
Corn florentine corn and spinach baked with creamy bechamel sauce topped with grated cheese and gratinated	350
Vegetable au gratin baked vegetable	350
Cheese cherry pineapple sticks	350



SIZZLERS

Chicken steak grilled chicken steak with mushroom /pepper/green coriander sauce	575
Grilled lamb chops served with spicy tomato sauce salsa	575
Vegetable steak vegetable cutlets served with barbeque sauce and French fries	450

DESSERTS



	Rs.
Ginger caramel custard ginger flavoured egg and milk custard and caramelized	210
Choice of ice cream vanilla/strawberry/chocolate/pista/cassata/mango/butterscotch	195
Fresh fruit with icecream diced fresh fruits served with icecream	195
Gajar ka halwa grated carrot cooked in milk and ghee, finished with chopped dry fruits	210
Kala Jamun black jamun soaked in sugar syrup	210
Litchi's with ice cream served with vanilla ice cream	210
Kubhani ka meetha/with ice cream dry apricot cooked in sugar syrup	210
Kesari rasmalai milk dumplings with thin saffron flavoured rabdi	210
Angoori rasgulla	210
Kala jamun	210
Zauk-e-shahi small roundels of fried khoya jamuns dipped in rabdi	225
Choice of sundaes banana split/peach melba/tall Mary	275

	Rs.
Darsaan fried noodles tossed with honey and served with ice cream	220
Walnut brownie with ice cream thin chocolate brownie cakes topped with vanilla ice cream	290
Date pancake dates wrapped in pancake deep fried and served with ice cream	290
Fried Ice cream	290



HOT & COLD BEVERAGES

Tea	90
Coffee	90
Lassi / Butter Milk salted/sweetened/masala/plain	125
Milk shakes vanilla/strawberry/chocolate/mango/pista/banana/butterscotch	210
Cold coffee	210
Fruit punch	210
Seasonal Fresh Juice	190
Packaged Drinking Water	50

we levy no service charge
taxes as applicable extra

