



INANI



A LA CARTE BREAKFAST

07.00 AM - 10.30 AM

- **Continental Breakfast** t 255
Choice of seasonal fruit juices, freshly cut fruit platter, assortment of homed pastries served with butter preserves and Tea or Coffee
- **American Breakfast** t 345
Choice of seasonal fruit juices, platter of freshly cut fruits, assortment of homed pastries served with butter preserves, two eggs prepared as you like - fried/poached/scrambled/omelette or boiled served with grilled tomato & chicken sausage and Tea or Coffee.
- **Bangladeshi Breakfast** t 345
Choice of seasonal fruit juices, freshly cut fruit platter, choice of plain paratha or luchi served with dal bhuna or vegetable bhaji of the day, chicken curry, masala omelette and Tea or Coffee.
- **Late Riser** t 400
Choice of seasonal fruit juices, freshly cut fruit platter, freshly made bakery basket (Toast, Croissant and Plain cake) with Butter & Marmalade, Two eggs as you like, baked beans, chicken sausage, grilled tomato and Tea or Coffee.
- **Egg & More** t 200
Two farm fresh eggs to your order
Fried/Boiled/Poached or Scrambled served with toast butter & jam.
- **Three Eggs Omelette** t 300
Accompanied with Chicken sausage, sautéed mushroom & grilled tomato served with toast butter & preserves.
- **Pan Cakes (3Pcs)** t 200
With Honey or Maple Syrup
- **French Toasts (4Pcs)** t 200
With Honey or Maple Syrup
- **Choice of Cereal** t 200
Cornflakes or Chocó flakes with milk

● Vegetarian Dish ● Non Vegetarian Dish

For any dietary restrictions, please inform your server. VAT Extra.





ROUND THE CLOCK

SOUP

- ●

Chef's Special Soup of the Day

Kindly ask your server for the day's special

฿ 220
- **Tomato Basil Soup**

Puree the tomato mixture along with the basil leave, cooked in stock and thickened with cream served along with herb croutons.

฿ 220
- ●

Thai Clear Soup

Chicken, Vegetable or Seafood

Authentic clear soup flavored with lemongrass, served with bread & butter.

฿ 250
- **Thai Thick Soup**

Chicken, Vegetable or Seafood

Julienne cut of chicken, prawn, and mushroom, cooked in red curry paste flavored with lemongrass.

฿ 250
- **Chicken Corn Soup**

Corn kernels, and chicken broth make up this easy chinese chicken and corn soup, served with bread & butter.

฿ 250
- **Cream of Chicken Soup**

Paste of flour and melted butter whisked in milk and chicken broth to create the base for chicken to cook into

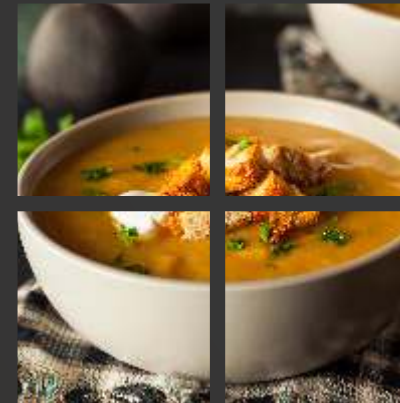
฿ 250
- **Cream of Mushroom Soup**

A warm bowl of soup so deliciously creamy with tender bites of mushroom pieces, flavored with garlic, onions and herbs

฿ 220
- **Hot & Sour Soup**

Stock thickened with corn flour, flavoured with Asian ingredients like green chilies, sugar, ginger, pepper, soya sauce.

฿ 250



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ROUND THE CLOCK

SALAD

- **Chicken Cashew nut Salad**

A Julienne Cut of Chicken tossed with vegetables, fried cashew nuts and chef special sauce

ቲ 400
- **Prawn Cashew nut Salad**

A butter fried Prawn tossed with vegetables, fried cashew nuts, chef special sauce and chili

ቲ 450
- **Bay of Bengal Seafood Salad**

An assorted combinations of seafood with cube cut vegetables and chef special dressing

ቲ 420
- **Russian Salad**

A popular entree, typically consists of minced boiled potato, minced boiled carrots, canned tuna, minced boiled eggs, peas, and mayonnaise dressing

ቲ 350
- **Traditional Greek Salad**

Feta cheese, tomato, cucumber, red onion, oregano with lemon and olive oil dressing

ቲ 350
- **Chicken Caesar Salad**

Grilled marinated chicken with herbs & spices on Romaine lettuce tossed in our homemade Caesar dressing

ቲ 350
- **Chicken Hawaiian Salad**

A gorgeous, colorful salad loaded with tropical Hawaiian flavors! Lots of healthy greens, chicken marinated in pineapple, drizzled with a tasty coriander lime dressing

ቲ 350
- **Fresh Garden Green Salad**

A symphony of fresh seasonal vegetables

ቲ 150
- **Inani Bangla Salad**

Julianne cut of assorted fresh vegetables with tangy dressing

ቲ 180
- **Red Kidney Bean Salad**

Vinaigrette poured over kidney beans, chopped vegetables and cilantro seasoned with dash of salt and pepper

ቲ 300

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ROUND THE CLOCK

APPETIZER

- **Prawn Tempura** ₹ 350
 Thinly sliced prawn and vegetable dipped in batter briefly deep fried
- **Loitta Fish Fry** ₹ 200
 Loitta fish dipped in batter and then deep fat fried
- **Crispy Fried Calamari** ₹ 350
 Squid pieces tossed in mix of flour, salt, garlic powder and pepper and then fried in hot oil
- **Spring Roll (Vegetable & Chicken)** ₹ 200
 Fillers are ground chicken and or thinly sliced vegetable crispy fried, tossed with added oyster sauce and wrapped into spring rolls and then deep fried
- **Fried Wonton (Chicken or Prawn)** ₹ 200
 Chinese dumplings stuffed with ground meat, mushroom and seasonings and then deep fried
- **Vegetable Pakoda** ₹ 150
 Vegetables are dipped into spicy batter and then deep fried, served with chutneys
- **Chicken Tikka Pakoda** ₹ 350
 Chicken cubes are marinated with paste of yoghurt, lemon juice, spices and then batter fried to make into crispy, crunchy snacks or starter.
- **Fried Chicken Wings** ₹ 350
 Stir the wings in flour and spices seasoned with salt and pepper and then fry into golden brown
- **French Fries** ₹ 150
 Strips of potatoes usually cooked through two-bath technique
- **Fish Fingers** ₹ 380
 Fish Sticks with batter or breadcrumb casing get deep fat fried
- **Chicken Tikka** ₹ 350
 Boneless chicken marinated in kashmiri red chili, yoghurt and lemon juice, grilled and served with mint chutney
- **Kasundi Coral Fish Tikka** ₹ 450
 Cube cut of boneless fish marinated in Kasundi sauce, grilled and served with mint chutney

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ALL DAY DINING

MOVE ON



- **Heritage Club Sandwich** 300
Smoked chicken, fried egg, cheese with mayonnaise and crispy salad in toasted bread, served with French fries
- **Inani Beef Burger** 350
Char-grilled well done beef patty with tomato, lettuce, egg and your choice of cheese placed in plain bun, served with French fries.
- **Classic Chicken Burger** 300
Crusted breast of chicken with tomato, lettuce, egg mayonnaise and cheese in toasted plain bun, served with French fries.
- **Chicken Sandwich** 220
Shredded chicken, mayonnaise and crispy salad in toasted bread, served with French fries
- **Chicken Fajita Wrap** 300
Sliced chicken, tenderized in lime juice, combines with a spicy sour-cream sauce served with French fries
- **Egg Sandwich** 180
Mixed omelette filling with mayonnaise and crispy salad in toasted bread, served with French fries
- **Cheese Sandwich** 180
Emmental cheese filling with mayonnaise and crispy salad in toasted bread, served with French fries

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ALL DAY DINING

MAIN COURSE INTERNATIONAL

- Heritage King Fish Steak** 500
A slice of Bay of Bengal sea fish served with steamed vegetables and creamy lemon butter sauce
- Fish & Chips** 500
Fish fillet battered and fried served with lemon wedges, French fries and tartar sauce
- Grilled Red Snapper (per 100gm)** 200
A whole red snapper served with grilled vegetables and lemon butter sauce
- Grilled King Prawn (3 Pcs)** 550
Garlic butter marinated fresh king prawn grilled and served with butter rice, sautéed vegetables and lemon wedges
- Lobster Grilled Thermidor (per 100gm)** 500
Creamy mixture of Sea lobster with shallots, béchamel cream gratin and cheese, stuffed in shell and grilled
- Grilled Chicken Breast** 350
Served with herb mashed potato & balsamic vegetables and thyme jus
- Teriyaki Grilled Chicken** 350
Chicken grilled after marinated in Japanese Teriyaki sauce, lemon juice, garlic and sesame oil, served with Egg Fried Rice.
- Chicken Cordon Bleu** 400
Tender chicken rolled with ham, Swiss cheese and lightly breaded, then baked to crispy perfection and topped with a rich Dijon cream sauce served with Sautéed vegetables
- Beef Tenderloin Steak** 1200
Pan fried beef tenderloin, served with buttered spinach, grand-mere vegetables and French fries
- T-Bone Steak** 1400
Grilled to your preference, served with grilled vegetables, seasoned potato wedges and your choice of sauce pepper or mushroom
- Grilled Lamb Chop** 1100
Grilled rack of lamb, served with sautéed vegetables, French fries and fresh thyme jus
- Tandoori Lamb Chop** 1100
A rack of lamb marinated with Indian spices cooked in a clay oven served with mushroom sauce and mashed potato

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ALL DAY DINING



ITALIAN

- **Lasagna Alla Manzo** 450
Beef Bolognese and béchamel sauce, topped with Parmesan
- **Choice of Pasta (Spaghetti, Penne, Tagliatelle, Fusilli)** 400
Your choice of sauce, Arrabbiata, Bolognese, Alfredo, and Contadina finished with parmesan cheese
- **American Chop Suey** 450
American pasta casserole made with ground beef, macaroni and a seasoned tomato sauce

THAI & CHINESE

- **Chinese Vegetables** 200
Mixed vegetables stir fried and cooked in soya sauce and corn flour mixture
- **Vegetable with Oyster Sauce** 280
Crunchy stir fried vegetables in oyster sauce.
- **Mixed Chow Mein** 450
Rice noodles stir fried with prawns, chicken, egg & vegetables
- **Chicken Chow Mein** 320
Rice noodles stir fried with chicken, egg & vegetables.
- **Vegetable Chow Mein** 250
Rice noodles tossed with seasonal vegetables.
- **Egg Chow Mein** 280
Rice noodles tossed with egg & seasonal vegetables
- **Garlic Prawn** 450
Prawns stir-fried in homemade garlic sauce, seasoned with salt and freshly ground black pepper, garnished with chopped parsley
- **Sizzling Seafood** 650
Hot sizzling sea fish, prawn cooked with mushroom, bell pepper, garlic and tomato Chili sauce.
- **Steamed Fish with Soy Ginger** 600
White fish fillet Steamed with Ginger, Scallions, and cilantro leaves
- **Butterfly Prawn (6 Pcs)** 550

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APPETIZERS

THAI & CHINESE

A julienne cut chicken tossed with green chilies and onion.

- **Chicken Chili Onion** 350
Chicken stir fried in a wok with minced garlic, ginger, sliced onion and chili in spicy Chinese sauce
- **Dry Chili Chicken** 350
A julienne cut chicken tossed with green chilies and onion.
- **Thai Fried Chicken** 350
Chicken in batter coating, deep fried until turns golden and crisp, served with sweet chili sauce
- **Garlic Chicken with Bell Pepper** 350
Chicken stir- fried with garlic and bell pepper in chef-special Chinese sauce
- **Sizzling Chicken** 500
Marinated in lemon, paprika and barbecue sauce, chicken cooked and served with vegetables and Szechuan sauce
- **Beef Chili Onion** 550
Beef stir fried in a wok with minced garlic, ginger, sliced onions and chilies in spicy Chinese sauce
- **Dry Chili Beef** 550
A julienne cut beef tossed with green chilies and onion
- **Sizzling Beef** 600
Beef cooked after marinating with the mayonnaise, ketchup, barbecue sauce, lemon, paprika, salt and all spices, served with vegetables and Szechuan sauce
- **Chili Crab** 550
Wok fried crabs cooked in a sweet and sour sauce served with egg fried rice

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ALL DAY DINING

BANGLA & INDIAN FAVOURITE

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Bay of Bengal Special Pomfret ৳ 550

A local favourite fish will be cooked either Fry or Dopyajaja or Bhuna, whichever way you prefer
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Chef's Special Hilsha ৳ 550

A Traditional Bengali dish made from tenuailosa ilisha, cooked in your style Fry or in Mustard gravy or Dopiaza
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Inani Special Prawn Masala ৳ 450

Prawns cooked with onions tomatoes, garlic, ginger & chilies finished with coriander
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Coral Fish Dopiaza ৳ 350

A white fish cooked in thick gravy made of tomatoes and onions
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Coral Fish Masala ৳ 350

A fresh boneless fish curry with green chilies, tomatoes, simmered gently with coriander
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Tawa Fish ৳ 280

Farm white fish fillet marinated in ajwani, gram flour, ginger paste and local spices
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Tandoori Chicken ৳ 250

Char grilled spring chicken marinated in kashmiri red chilies, yoghurt, and lemon juice, served with mint chutney
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Chicken Curry (Sonali 3 Pcs) ৳ 300

Farm fresh sonali chicken cooked with local spice garnished with coriander
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Chicken Tikka Makhani ৳ 350

Boneless chicken morsels cooked in tandoor & then simmered in tomato based gravy finished with cream, butter and dried fenugreek
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Beef kalo Bhuna ৳ 400

Very traditional and Countryside specialty! Succulent beef chuck slow cooked with selected aromatic spices
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Beef Bhuna ৳ 400

Succulent pot beef, flavored with whole spices and brown onion
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Mutton Rezala ৳ 450

Fresh mutton cooked in distinct Bengali style with condiments and spices & mild nutty gravy.

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● Non Vegetarian Dish

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ALL DAY DINING

BANGLA & INDIAN FAVOURITE

- **Mutton Bhuna Gosht** ৳ 450
Mutton morsels roasted with brown onion, black pepper and dried spices with the touch of garlic and ginger
- **Mutton Achari** ৳ 450
Mutton cooked, brings out pickled flavors finished with ginger and coriander
- **Mutton Rogan Josh** ৳ 450
Rogan josh consists of pieces of lamb or mutton braised with a gravy, flavoured with garlic, ginger and aromatic spices



DAL & VEGETABLE

- **Dal Makhani** ৳ 200
Black lentils blended with tomato puree, ginger, garlic, spices, cream and butter
- **Dal Butter Fry** ৳ 150
Grand Ma's recipe, tempered with pure ghee, cumin seeds, whole chili and coriander.
- **Mixed Vegetable** ৳ 150
Seasonal assorted vegetables cooked with local spices and coriander.
- **Bhendi Masala** ৳ 180
Okra cooked with tomatoes and masala thick gravy garnished with ginger and coriander
- **Aloo Gobi** ৳ 180
A rare delicacy of cauliflower and potato florets laced with rich tomato gravy garnished with ginger and brown onion

CHOICE OF VORTA

- **Aloo Vorta, Begun Vorta** ৳ 100
- **Tomato Vorta, Green Chili Vorta** ৳ 100
- **Chingri Vorta** ৳ 200
- **Fish Vorta** ৳ 180
- **Shutki Vorta** ৳ 200

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DISHES FROM THE FAR EAST

TRADITIONAL BIRYANI

- **Mutton Hyderabad Biryani** ₮ 500
Choice of Mutton cooked with exotic flavoured basmati rice, served with mixed salad and raita
- **Chicken Hyderabad Biryani** ₮ 400
Choice of Chicken cooked with exotic flavoured basmati rice, served with mixed salad and raita
- **Beef Biryani** ₮ 450
Traditional basmati rice cooked with ghee, beef and local spices, served with mixed salad and raita
- **Chciken Biryani** ₮ 350
Aromatic basmati rice cooked with chicken & local spices, served with mixed salad and raita garnished with nuts
- **Fish Biryani** ₮ 420
Traditional basmati rice cooked with fish & local spices, served with mixed salad & raita garnished with onion beresta
- **Prawn Biryani** ₮ 500
Aromatic basmati rice cooked with jumbo prawns & local spices, served with mixed salad and raita garnished with nuts
- **Vegetable Biryani** ₮ 250
Traditional basmati rice cooked with seasonal vegetables and local spices, served with mixed salad and raita garnished with nuts
- **Nasi Goreng** ₮ 400
A traditional Indonesian fried rice with dry shrimp paste, served with fried eggs and chicken sate

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SAVOUR THE SWEET TOOTH

RICE & BREAD

- **Mixed Fried Rice** 400
Rice tossed with prawns, chicken, egg and vegetables
- **Chicken Fried Rice** 300
Rice tossed with chicken, egg and vegetables
- **Egg Fried Rice** 250
Rice tossed with egg and vegetables
- **Vegetable Fried Rice** 220
Rice tossed with egg and seasonal vegetables
- **Traditional Thai Fried Rice** 400
Jasmine rice cooked with prawns, chicken, egg, onion, garlic, lettuce & chef special sauce
- **Plain Pulao** 150
Plain basmati rice tossed in ghee till it gets brown
- **Jeera Pulao** 150
Flavoured basmati rice tossed in ghee and cumin seeds till brown, garnished with coriander
- **Lemon & Saffron Rice** 180
Traditional basmati rice cooked with mustard seeds, saffron & lemon juice garnished with coriander
- **Choice of Khichuri Beef** 400
Rice cooked with lentil and your choice of beef, served with mixed salad
- **Choice of Khichuri Chicken** 350
Rice cooked with lentil & your choice of chicken, served with mixed salad
- **Vegetable Khichuri** 220
Rice cooked with lentils and seasonal vegetables, served with mixed salad
- **Steamed Rice** 130
- **Paratha (2 Pcs)** 130
- **Naan (Plain, Butter & Garlic)** 100
- **Chapatti / Roti (2 Pcs)** 110

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CAFFEINE STIMULATION

DESSERTS

Chocolate Fudge Cake 220
Chocolate cake containing fudge served with vanilla ice cream

Baked Cheese Cake 220
A simple biscuit base, Classic baked cheese cake with a rich and creamy vanilla topping and strawberry syrup

Fruit Cocktail with Ice Cream 200
Cube cut fresh seasonal fruits with ice cream on top

Seasonal Fresh Slice Fruit Platter 220
Sliced cut array of seasonal fresh fruits

Fresh Fruit Custard 220
Rich-tasting vanilla custard baked in a pastry crust then topped with fresh fruits

Choice of Ice Cream (2 Scoops) 220
Please ask your server for the choice of available ice cream in the kitchen

Crème Caramel 150
Egg caramel dessert is a pudding dessert with a layer of clear caramel sauce, topped with fruits

Banana Split 300
Three flavored ice cream with banana, chocolate, strawberry syrup and nuts

BEVERAGES

Pink Passion 200
Soda Water, Drop of Ginger, Grenadine syrup, Sugar syrup

Fresh Fruit Punch 200
Mixed fresh fruit juice

Freshly Squeezed Seasonal Juices 250
Orange, Water Melon, Pineapple, Apple

Cool Collins 200
Lemon juice, Mint leaves, Sugar syrup

Banana Smoothie 200
Ripe Banana, Yogurt, Almond Milk, Honey

Citronica 200
Fresh Orange juice, Lemon & Mint leaves, Sugar syrup

MOCKTAILS



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Mocktails

STIMULATING BEVERAGE

Beverage

Milk Shake (Vanilla, Strawberry, Chocolate)	ኮ 180
Choice of Lassi (Sweet or Salted)	ኮ 180
Choice of Tea Regular Tea, Green Tea, English Breakfast Tea, Masala Tea	ኮ 80
Iced Tea	ኮ 100
Choice of Coffee	
Cappuccino	ኮ 182
Americano	ኮ 158
Café Latte 1	ኮ 182
Espresso Single	ኮ 119
Espresso Double	ኮ 158
Iced Coffee	ኮ 182
Café Mocha	ኮ 182



COLD BEVERAGES

Aerated Drinks & Mineral Water

Mineral Water (1.5 Ltr)	ቲ 65
Mineral Water (500 ml)	ቲ 35
Fresh Lime Soda (Sweet or Salted)	ቲ 100
Ginger Ale	ቲ 200
Tonic Water	ቲ 200
Soda Water (Imported)	ቲ 200
Soda Water (Local)	ቲ 70
Red Bull	ቲ 350
Fizzy Drinks (Pepsi, Seven up, Mirinda, Mountain dew)	ቲ 250



SET MENUS

INANI SPECIAL

Set Menu A ₮ 500

- Bangla Salad
- Two Types of Chef Special Vorta
- Chicken Tikka
- King Fish Masala
- Steamed Rice
- Ghono Dal

Set Menu B ₮ 500

- Bangla Salad
- Two Types of Chef Special Vorta
- Tawa Fish
- Chicken Bhuna
- Steamed Rice
- Ghono Dal

Set Menu C ₮ 600

- Bangla Salad
- Two Types of Chef Special Vorta
- Chicken Tikka
- Beef Bhuna
- Steamed Rice
- Ghono Dal

Set Menu D ₮ 550

- Chicken Fried Rice
- Vegetable with Oyster Sauce
- Fried Chicken (2 Pcs)
- Chicken Chili Onion

Set Menu E ₮ 600

- Egg Fried Rice
- Chinese Style Vegetable
- Fried Chicken (2 Pcs)
- Beef Chili Onion

Add ons with any set menu

- Soup of the Day ₮ 100
- Dessert of the Day ₮ 100
- Soup and Dessert of the Day ₮ 150

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**Best Western Heritage
Cox's Bazar, Bangladesh**