



THE OCEAN PEARL INN

WELCOME TO HOSPITALITY

(A Unit of Ocean Pearl Hotels Pvt. Ltd.)



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PAN ASIAN MENU

A SAGA OF SUCCESS

JAYARAM BANAN HAILS FROM MANGALORE, THE COASTAL CITY OF KARNATAKA WELL KNOWN FOR ITS NEVER ENDING GENERATION OF HIGHLY SUCCESSFUL ENTREPRENEURS, FAMOUS BANKERS AND ENTERPRISING HOTELIERS WITH A FANTASTIC BUSINESS ACUMEN AND POSSESSING MIDAS TOURS.

HE STARTED HIS INDEPENDENT CAREER AT THE YOUNG AGE OF 13 HAVING ESCAPED TO BOMBAY (NOW MUMBAI) THE BEACON FOR SUCH RUNWAY ENTREPRENEURS WHO HAD THE COURAGE TO DREAM BIG AND THE VISION TO ACHIEVE SUCCESS IN WHATEVER THEY TOUCHED. HE STARTED LITERALLY AT THE GROUND LEVEL, STRUGGLED VERY HARD TO MAKE BOTH ENDS SOME-HOW MEET IN THIS TEEMING AND BIG CITY BUT ALWAYS KEPT HIS SPIRITS UP NEVER GIVING UP HOPE OF STRIKING IT BIG SOME DAY NOT FAR AWAY IN THE FUTURE. THE SENSE OF ADVENTURE TAUGHT HIM HARD LESSONS ABOUT LIFE AND ABOUT THE SERIOUSNESS OF CHOICE HE HAD MADE. HE HAD SOMETHING TO PROVE HIS FATHER WHO DESPITE MEAGER INCOME AS A DRIVER DREAMED BIG FOR HIS SEVEN CHILDREN, AFTER YEARS OF STRUGGLE IN MUMBAI JAYARAM BANAN MOVED TO BANGALORE VENTURING TO BE ON HIS OWN, BUT SUCCESS EVADED HIM HERE AND THE BUSINESS INCURRED HEAVY LOSSES SHATTERING HIM AND HIS DREAMS. HOWEVER, DESTINY HAD OTHER PLANS IN STORE FOR HIM. WITH A SMALL INVESTMENT OF 5000/- HE OPENED THE FIRST SAGAR RESTAURANT IN DEFENSE COLONY IN NEW DELHI. IT WAS STILL DIFFICULT DAYS FOR HIM AND THE BUSINESS TOOK A WHILE TO STABILIZE. BUT DOGGED DETERMINATION AND PERSISTENCE ENABLED HIM TO SUSTAIN TILL SUCH TIME THE NAME SAGAR STARTED SPEEDING AS THE PLACE TO GO FOR ITS CHEAP AND OUT OF THIS WORLD ONION RAVA MASALA AND NEER DOSA, AMONG OTHERS. SUCCESS FOLLOWED HIS HARD WORK AND SOON IT BECAME THE KIND OF BUSINESS MODEL MOST ENTREPRENEURS DREAM OF NEVER A PERSON TO SITE IDLE ON HIS LAURELS, JAYARAM BANAN DIVERSIFIED INTO NON-VEGETARIAN BUSINESS AND OPENED SWAGATH WHICH ACTED AS AN ICING ON THE CAKE.

TODAY, SAGAR RATNA HAS 25 BRANCHES AND 35 FRANCHISEE OUTLETS. SWAGATH ALSO HAS EXPIRED TO SAGAR RATNA. SAGAR AND SWAGATH HAVE A LONG LIST OF CELEBRITY CUSTOMERS WHICH INCLUDES FORMER PRIME MINISTER SHRI ATAL BIHARI VAJPAYEE, SHRI VIR SANGHAVI AND MANY SUCH ELITE PERSONALITIES. TRUE TO THE ADAGE THAT "NOTHING SUCCEEDS LIKE SUCCESS" AWARDS HAVE BEEN POURING IN ON SAGAR RATNA AS THE "BEST SOUTH INDIAN RESTAURANT" CONSECUTIVELY FOR MANY YEARS FROM TIMES FOOD SWARD INITIATED BY TIMES OF INDIA. HOWEVER, THE PHENOMENAL SUCCESS HAS NOT GONE INTO JAYARAM BANAN'S HEAD WHO CONTINUES TO BE MODESTY AND HUMILITY PERSONIFIED. HE REITERATES THAT HE IS SIMPLE MAN WITH VERY SIMPLE NEEDS.

THE PHENOMENAL SUCCESS OF SAGAR RATNA HAS BROUGHT TO THE CAPITAL MANY COMPETITORS WHICH HOWEVER HAS NO DETERRED JAYARAM BANAN. IN FACT HE THRIVES ON COMPETITION AND BELIEVES FIRMLY THAT "THE MORE THE COMPETITION THE MERRIER IT IS" JAYARAM BANAN'S ONLY REGRET IS THAT HE COULD NOT PURSUE HIS STUDIES. HE FEELS THAT IT LIMITS HIS DRIVE TO GO GLOBAL. HE HAS OVERCOME THIS WEAKNESS BY HIRING THE BEST IN THE BUSINESS TO WORK FOR HIM. ALSO, HE HAS ENSURED THAT HIS TWO SONS GET THE BEST IN EDUCATION SO THAT THEY CAN TAKE HIS DREAM FORWARD AND TO HIGHER SUCCESS.

THE "INC. INDIA" MAGAZINE PUBLISHED BY NINE DOT NINE MEDIAWORX PVT. LTD. NEW DELHI IN ITS NOVEMBER 2010 ISSUE HAS HAILED JAYARAM BANAN AS THE SULTAN OF SAMBAR AD HAS RUN A 7-PAGE ARTICLE ON HIM WITH HIS PHOTO ON THE FRONT COVERPAGE.

JAYARAM BANAN IS A FIRM BELIEVER IN GOD AND IN HIS IMMENSE ABILITIES TO REACH HIGHER GOALS IN THE AREA OR BUSINESS HE HAS CHOSEN. HE CONFESSES THAT THE SECRET OF HIS SUCCESS THAT THERE IS NO SUBSTITUTE FOR HARD WORK AND SELF BELIEF / CONFIDENCE.

SOUP

- RAMYUM SOUP** (VEG./NON VEG.) ₹ 125/145
SPICY RAMYUN NOODLE SOUP
- CORN & MISO** ₹ 250
JAPANESE MISO SOUP WITH CORN & TOFU
- ▣ **VEGETABLE CLEAR** ₹ 140
- ▣ **CHICKEN WONTON** ₹ 160
CLEAR SOUP WITH MINCED CHICKEN & WONTON
- ▣ **TOM PATAK SOUP** ₹ 220
STOCK STYLE PRAWN SOUP
- ▣ **SPICY SEAFOOD** ₹ 220
THICK SOUP WITH PRAWNS CRAB MEAT & FISH
- MANCHOW** ₹ 140/160/225
(VEGETABLE/CHICKEN/SEAFOOD)
AN ALL-TIME FAVOURITE, SERVED WITH
FRIED NOODLES
- TOM YAM** ₹ 140/160/225
(VEGETABLE/CHICKEN/SEAFOOD)
THAI CLEAR SOUP WITH LEMON GRASS & GALANGAL
- TOM KHA** ₹ 140/160/225
(VEGETABLE/CHICKEN/SEAFOOD)
CREAMY COCONUT SOUP WITH THAI HERBS
- CHIANG MAI SOUP** ₹ 140/160/225
(VEGETABLE/CHICKEN/SEAFOOD)
COCONUT MILK & CURRY BASE SOUP
- HOT & SOUR** ₹ 140/160/225
(VEGETABLE/CHICKEN/SEAFOOD)
PEKING STYLE SPICY & SOUR SOUP
WITH FRESH VEGETABLE
- SWEET CORN** ₹ 140/160/225
(VEGETABLE/CHICKEN/SEAFOOD)

SALAD

- ▣ **SOM TOM** ₹ 210
SPICY RAW PAPAYA SALAD WITH
THAI HERBS
- ▣ **KOREAN KIMCHI** ₹ 210
LEAFY WOMBOK WITH KOREAN SPICES
& SESAME SEEDS
- ▣ **YUM WOON SEN KAI** ₹ 240
GLASS NOODLE WITH CHICKEN,
CUCUMBER & TOMATO
- ▣ **LARB GAI** ₹ 240
MINCED CHICKEN WITH ONION
& A HINT OF MINT
- ▣ **YUM TALAY** ₹ 290
GRILLED SEAFOOD WITH A SESAME
GINGER DRESSING
- ▣ **BAN BANG CHICKEN** ₹ 240
SLICED CHICKEN WITH CUCUMBER &
BELL PEPPER

DIM SUM

- ▣ **VEGETABLE CRYSTAL DUMPLING** ₹ 270
TRANSPARENT DUMPLING WITH TOFU
& VEGETABLES
- ▣ **MUSHROOM SIUMAI** ₹ 270
TENDER MUSHROOM WRAPPED IN
A WONTON SHEET
- ▣ **CHICKEN SIUMAI** ₹ 350
MINCED CHICKEN DUMPLING INFUSED WITH
GARLIC & GINGER
- ▣ **BURNT GARLIC CHICKEN KOTHE** ₹ 350
PAN-FRIED CRESCENT SHAPED
CHICKEN DUMPLING
- ▣ **PRAWNS SIUMAI** APC
MINCED PRAWNS WRAPPED IN A
WONTON SHEET

SUSHI

- ▣ **KAPPA MAKI** ₹ 380
CUCUMBER & AVOCADO STUFFED
MAKI ROLLS
- ▣ **TEMAKI** ₹ 380
CONE SHAPED MAKI STUFFED WITH
ASPARAGUS CARROT & CRISP LETTUCE
- ▣ **CALIFORNIA MAKI ROLL** ₹ 380
MAKI ROLL WITH AVOCADO &
CUCUMBER TOPPED WITH PHILADELPHIA
- ▣ **CHICKEN TEMPURA ROLL** ₹ 460
CHICKEN TEMPURA SERVED WITH SPICY
JAPANESE MAYONNAISE
- ▣ **PRAWN URAMAKI** ₹ 620
DEEP-FRIED PRAWNS ROLLED IN
MAKI ROLL

APPETIZER

- ▣ **KUNG PAO CHICKEN** ₹ 360
CHICKEN TOSSED WITH BELL PEPPER
& CASHEW NUTS
- ▣ **CHICKEN SHAO HSING DONG** ₹ 360
DICED CHICKEN TOSSED BELL PEPPER
& SHAOXING WINE
- ▣ **THAI CHICKEN LETTUCE WRAP** ₹ 370
CHOPPED VEGETABLES & WATER
CHESTNUTS WRAPPED IN LETTUCE
- ▣ **CONJEE CRISPY LAMB** ₹ 550
CRISPY FRIED LAMB IN TANGY SAUCE
- ▣ **SLICED KING FISH WITH
WILD PEPPER** APC
CRISPY FRIED KING FISH TOSSED WITH
WILD CHILLI PEPPER & GARLIC
- ▣ **PLA PAD NAAMPRIK PAO** APC
DEEP FRIED SLICED KING FISH IN
THAI SPICES

- ▣ **KUNG PAD PRIKPAO** APC
MEDIUM PRAWN TOSSED WITH SWEET
& SPICY BASIL SAUCE
- ▣ **VIETNAMESE PAPER ROLL** ₹ 360/APC
RICE PAPER WRAPPED ROLLS SERVED
WITH VIETNAMESE SWEET CHILLI SAUCE;
CHOICE OF CHICKEN/SEAFOOD
- ▣ **HONEY CHILLI LOTUS STEM** ₹ 300
CRUNCHY LOTUS STEM TOSSED
WITH CHILLI & HONEY
- ▣ **BROCCOLI & BABY CORN
TOBANJAN** ₹ 300
WOK-TOSSED CRISPY BROCCOLI &
BABY CORN WITH CHILLI BEAN SAUCE
- ▣ **CHILLI PLUM TOFU &
WATER CHESTNUT** ₹ 320
TOFU WATER CHESTNUT TOSSED IN
CHILLI PLUM SAUCE
- ▣ **VEGETABLE LETTUCE WRAP** ₹ 320
CHOPPED VEGETABLES & WATER
CHESTNUTS WRAPPED IN LETTUCE
- ▣ **PAD PHAKCHOOP BANG THOD** ₹ 300
BATTER FRIED VEGETABLE WITH
THAI CHILLI PASTE

STICKS & GRILLED

- ▣ **SKEWERED SHITAKE,
TOFU, SPRING ONION,
CHILLI, LIME** ₹ 320
- ▣ **CHICKEN SATAY** ₹ 360
SKEWERS OF GRILLED CHICKEN
MARINATED WITH LEMON GRASS &
SERVED ALONG WITH PEANUT SAUCE
- ▣ **SKEWERED LAMB
BLACK PEPPER** ₹ 550

- **CRISPY TOFU WITH SWEET CORN, BEAN SPROUTS WITH TONKATSU SAUCE** ₹ 330
- **CHICKEN WITH YOUNG BABY CORN TERIYAKI SAUCE** ₹ 475
- **PRAWNS SAUTEED WITH BOKCHOY, SPRING ONION IN PONZU SAUCE** APC
- **KING FISH TERIYAKI** APC
- **MISO GLAZED PRAWNS & SQUID** APC
- **BROCCOLI IN TERIYAKI SAUCE** ₹ 330

RICE AND NOODLES

TAPPAN SPECIAL STICKY FRIED RICE
UDON NOODLE

DESSERTS

- GOLDEN SWEET POTATO** ₹ 190
WOK-TOSSED SWEET POTATOS SERVED WITH VANILLA ICE-CREAM
- CHOCOLATE SPRING ROLL** ₹ 200
CHOCOLATE FILLED SPRING ROLL SERVED WITH VANILLA ICE-CREAM
- TUB TIM GROB** ₹ 200
WATER CHESTNUTS SERVED WITH SWEET COCONUT MILK & TENDER COCONUT
- GRILLED PINEAPPLE WITH BURNTICE-CREAM** ₹ 200

INDIAN CUISINES

TANDOORI-KHAZANA

- **SARTAJ-E-TANDOOR** ₹ 520/270
(FULL/HALF)
WHOLE SPRING CHICKEN MARINATED WITH YOGHURT & INDIAN SPICES COOKED IN CLAY OVEN
- **MURGH ANGARA BEDGI** ₹330
A SECRET RECIPIE FROM THE PUNJAB A MUST TRY
- **MURGH MALAI KEBAB** ₹ 330
CHICKEN MARINATED IN CASHEW, CHEESE & CREAM FLAVORED WITH CARDAMON & COOKED IN CLAY OVEN
- **MURGH LAHSUNI TIKKA** ₹ 330
CHICKEN, MARINATED, WITH GARLIC COOKED IN A CLAY OVEN
- **MURGH GILAFI** ₹ 330
MINCED CHICKEN MARINATED WITH INDIAN HERBS
- **FISH AJWAINI TIKKA** APC
FISH MARINATED WITH YOGHURT INDIAN SPICES COOKED IN CHAR-GRILLED
- **BHARWAN PANEER TIKKA** ₹ 320
COTTAGE CHEESE CUBES MARINATED WITH INDIAN SPICES & COOKED IN A CLAY OVEN
- **TANDOORI BROCOLLI** ₹ 300
BROCOLLI UNDERGOES A TANDOOR REINCARNATION LOADS OF GARLIC & MILD INDIAN FLAVORS

CURRIES

- **MURGH MAKHAN WALA** ₹ 350
CLAY OVEN COOKED CHICKEN IN A TOMATO BASED GRAVY FINISHED WITH CREAM & BUTTER
- **MURGH KADAI** ₹ 340
CHICKEN PIECES COOKED IN VEGETABLE MASALA GRAVY

- **MURGH TIKKA LABABDAR** ₹ 350
CHICKEN PIECES COOKED IN TOMATO SWEET & SOUR GRAVY
- **MUTTON ROGAN JOSH** ₹ 550
MUTTON DELICACY FROM KASHMIR, AROMATIZED WITH SPECIAL HERBS FROM THE VALLEY ITSELF

- **BHUNA GOSHT** ₹ 550
BRAISED LAMB WITH HAND GROUND SPICES & FRESH CORIANDER

GULBAHAR-E-SUBZ

- **KADAI PANEER** ₹ 300
COTTAGE CHEESE IN A VELVETY TOMATO GRAVY FLAVORED WITH CORIANDER SEED
- **SUBZ DIWANI HANDI** ₹ 240
MIXED VEGETABLE COOKED WITH ONION, TOMATO & CASHEW BASE GRAVY.
- **ALOO GOBI ADRAKI** ₹ 230
CAULIFLOWER POTATO COOKED WITH TEMPERED & ROYAL CUMIN GINGER.
- **PALAK MUSHROOM CORN** ₹ 230
MUSHROOMS & AMERICAN CORN COOKED WITH SPINACH GRAVY

LENTIL

- **DAL GHARWALI** ₹ 230
CHEF'S SPECIAL
- **DAL MAKHANI** ₹ 230
WHOLE BLACK GRAMS SOAKED & BOILED OVERNIGHT WITH GINGER, GARLIC & CREAM
- **DAL TADKA** ₹ 220
LENTILS BOILED & TEMPERED WITH GARLIC, CHILLIES, CUMIN & GHEE

KHUSBU-E-BASMATI

- **MUTTON BIRYANI** ₹ 550
- **CHICKEN BIRYANI** ₹ 350
- **VEGETABLE BIRYANI** ₹ 310
- **VEG PULAO** ₹ 240
- RAITA (MIXED VEG)** ₹ 130
- ROTI** ₹ 45
- BUTTER ROTI** ₹ 50
- NAAN** ₹ 60
- BUTTER NAAN** ₹ 65
- GARLIC NAAN** ₹ 70
- CHEESE NAAN** ₹ 125
- LACHHA PARATA** ₹ 60
- PUDINA PARATA** ₹ 60

DESSERTS

- GULAB JAMUN** ₹ 150
- GAJAR HALWA** ₹ 150
- CHOICE OF ICECREAM** ₹ 150

PLEASE ALLOW 20 MINUTES TO SERVE. GOVT. LEVIES, TAXES AS APPLICABLE

▣ **GRILLED BANANA WRAPPED KING FISH / LADYFISH** APC
SERVED WITH SWEET CHILLI SAUCE

▣ **PRAWNS SATAY** APC
SKEWERS OF GRILLED PRAWNS
MARINATED WITH LEMON GRASS &
SERVED ALONG WITH PEANUT SAUCE

▬▬▬▬▬▬▬▬▬▬▬▬ **STIR FRY** ▬▬▬▬▬▬▬▬▬▬▬▬
(CHICKEN/LAMB)

▣ **KAI PHAD KHING TAUSI** ₹ 350
BRAISED CHICKEN WITH GINGER &
BLACK BEAN SAUCE

▣ **DAKDORI TANG** ₹ 350
DICE CHICKEN IN KOREAN STYLE

▣ **CHICKEN CHILLI WITH OYSTER SAUCE** ₹ 350
SLICED CHICKEN COOKED IN
CHILLI & OYSTER SAUCE

▣ **PAD KRAPOW LAMB** ₹ 550
STIRRED FRIED LAMB WITH GARLIC,
SOYA & HOT BASIL)

▣ **KUNG PO LAMB** ₹ 550
SLICED LAMB COOKED WITH DRY
RED CHILLI & CASHEWNUTS

▬▬▬▬▬▬▬▬▬▬▬▬ **SEAFOOD** ▬▬▬▬▬▬▬▬▬▬▬▬

▣ **STEAMED POMFRET** APC
BASIL & GINGER FLAVOURED FISH

▣ **SINGAPOREAN CHILLI KING FISH / CRAB** APC
TOSSED WITH SINGAPOREAN CHILLI

▣ **GOONG TOD KRATIEM PRIK THAI** APC
STIR FRIED PRAWNS IN GARLIC &
BLACK PEPPER SAUCE

▣ **PAD KRAPOW GOONG** APC
PRAWNS COOKED IN HOLY CHILLI BASIL

▣ **PLAHMUK RED PRICK** APC
STIR FRIED SQUID IN TANGY
BASIL SAUCE

PAN ASIAN CURRIES

▬▬▬▬▬▬▬ **YOUR CHOICE OF** ▬▬▬▬▬▬▬

▣ **VEGETABLES** ₹470
SERVED WITH JASMINE RICE

▣ **CHICKEN** ₹ 510
SERVED WITH JASMINE RICE

▣ **LAMB** ₹575
SERVED WITH JASMINE RICE

▣ **SEAFOOD** APC
SERVED WITH JASMINE RICE

GAENG KIEW WAN
GREEN CURRY

GAENG PHED
RED CURRY

PENANG
MALAY CURRY

GEANG GAREE
YELLOW CURRY

▣ **LAMB MASAMAN CURRY** ₹ 575

▣ **SAMBAL CHICKEN / LAMB / SEAFOOD** ₹ 510 / 575 / APC
MALAYSIAN STYLE COCONUT CURRY
WITH HERB

▣ **CHICKEN RENDANG** 510
MALAYSIAN THICK GRAVY WITH TOMATO
& ONION

▬▬▬▬▬▬▬▬▬▬▬▬ **RICE & NOODLES** ▬▬▬▬▬▬▬▬▬▬▬▬

▣ **SHANDONG FRIED RICE** ₹210/240/300
(VEG/CHICKEN/PRAWNS)

▣ **KHAO PHAD NAMPRIK PAO** ₹210
THAI STYLE VEGETABLE FRIED RICE

▣ **NASI GORING CHICKEN** ₹280

▣ **KIMCHI FRIED RICE** ₹210/240/300
(VEG/CHICKEN/PRAWNS)

▣ **EGG FRIED RICE** ₹220

▣ **NASI AYAM** ₹ 350
MALAYSIAN STYLE FRIED RICE &
GRILLED CHICKEN SERVED WITH
CUCUMBER & CHILLI SOYA

▣ **BI BIM BAP** ₹240
KOREAN STYLE CHICKEN RICE

STEAMED JASMINE RICE ₹ 210

BROWN RICE ₹ 240

PAD THAI ₹210/240/300
(VEG/CHICKEN/PRAWNS)

SINGAPOREAN NOODLES ₹210/240/300
(VEG/CHICKEN/PRAWNS)

YAKI SOBA NOODLES ₹ 210/240/300
(VEG/CHICKEN/PRAWNS)

HAKKA NOODLES ₹210/240/300
(VEG/CHICKEN/PRAWNS)

▬▬▬▬▬▬▬▬▬▬▬▬ **TEPPANYAKI** ▬▬▬▬▬▬▬▬▬▬▬▬

ORIENTAL FLAVOURS

▣ **ORIENTAL VEGETABLES IN CHILLI BEAN SAUCE** ₹320

▣ **SUPERIOR CUT VEGGIES IN HOMEMADE KOREAN CHILLI SAUCE** ₹320

▣ **SPICY GREENS & ASPARAGUS IN LEMON GRASS & HOT BASIL SAUCE** ₹320

▣ **CHICKEN WITH WATER CHESTNUT IN BUTTER CHILLI GARLIC SAUCE** ₹360

▣ **SHREDDED CHICKEN WITH BLACK BEAN SAUCE** ₹360

▣ **SPICY KOREAN CHICKEN WITH BOKCHOY** ₹360

▣ **LAMB BULGOGI, SPRING ONION, GINGER, CHILLI SESAME OIL** ₹ 550

▣ **SLICED KING FISH IN MUSTARD LEMONGRASS SAUCE** APC

▣ **DEVIL PRAWNS IN CHILLI OYSTER SAUCE** APC

JAPANESE FLAVOURS

ALL OUR DISHES ARE SERVED PRE-PLATED WITH
MISO SOUP, TEPPAN RICE OR UDON NOODLES
(UNLIMITED FOR SINGLE PAX)

▣ **GRILLED ASSORTED MUSHROOM, OVEN BAKED WITH LEMON BUTTER SAUCE** ₹ 320