THE WEDDING BIRYANI

MENU

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THE WEDDING BIRYANI

ABOUT US

Welcome to The Wedding Biryani - A Feast with Soul.

If you've ever tasted biryani at a South Indian wedding, you know it's more than just food.. it's love, tradition, and celebration served on a leaf.

But somewhere along the way, biryani became just another item on a restaurant menu - rushed, reheated, and lifeless.

That's why we started **The Wedding Biryani**.

To bring back the real emotion, the richness, the experience of that one unforgettable meal you still remember from a cousin's wedding.

Here, our chefs don't just cook. They honour decades of tradition with every dum. We slow-cook, hand-layer, and taste every batch like it's being served to family.

Why thousands trust us?

- Recipes crafted by wedding biryani masters
- Awarded 'Best Biryani in Chennai' by Times Food Awards
- 3,000+ loyal daily Clients
- Zero shortcuts. 100% authenticity.

Because we believe food should do more than fill your stomach. It should make you feel connected, celebrated, and cared for.

So whether you walked in alone, or with your entire family,
You're our guest of honour today.

Welcome to The Wedding Biryani.
Let's turn this meal into a memory

With ❤
Team TWB

SOUPS

Veg

Hot & Sour Veg Soup — 169
Tangy vegetable broth with balanced spices and fresh vegetables.

Sweet Corn Veg Soup — 169
Creamy sweet corn soup with fresh seasonal vegetables.

Veg Manchow Soup — 169
Spiced vegetable soup topped with crispy fried noodles.

Veg Clear Soup — 169
Light vegetable broth infused with herbs and spices



Hot & Sour Veg Soup

Non-Veg

Pepper Chicken Soup — 209
Pepper-infused chicken broth with aromatic herbs and tender chicken

Sweet Corn Chicken Soup — 209
Creamy sweet corn soup with succulent chicken pieces

Chicken Manchow Soup — 209
Spicy chicken soup finished with crispy fried noodles

Cream of Chicken Soup — 209
Velvety chicken soup finished with fresh cream



Pepper Chicken Soup

Signature Dish

5% GST Applicable

DESI STARTERS

Prawns Ghee Roast — 340
Ghee-roasted prawns with coastal spices and curry leaves

Madurai Spl. Tawa Mutton Chukka — 430
Tender mutton roasted with authentic Madurai spices.

Kuchi Kozhi Lollipop (6 Pcs) — 309
Crispy chicken lollipops marinated in signature house spices.

Chicken 65 (With Bone, 6 Pcs) — 280
Crispy South Indian chicken tossed with signature spices

Vanjiram Meen Varuval — 390
Premium seer fish pan-fried with coastal spice marinade

Prawns 65 (10 Pcs) — 379
Crispy prawns coated in traditional spicy seasoning

Guntur Chilli Chicken — 320
Boneless chicken tossed with fiery Guntur chillies

Chicken Kola Urundai (2 Pcs) — 140
Traditional spiced chicken dumplings fried until golden

Prawns Poondu Thokku — 340
Garlic-infused prawns cooked in aromatic South Indian masala.

Tawa Kozhi Chukka — 309
Chicken roasted with freshly ground spices and herbs.

Gobi 65 — 220
Crispy cauliflower tossed with classic South Indian spices.

Paneer 65 — 310
Golden fried paneer coated with signature house spices.


Prawns
Ghee Roast


Vanjiram
Meen Varuval

Signature Dish

5% GST Applicable

BBQ & GRILL STARTERS

	QTR	
Peri Peri Tandoori Chicken Char-grilled chicken marinated with smoky peri peri spices.	185	360
Moroccan Grilled Chicken Herb-marinated grilled chicken with aromatic Moroccan seasonings.	190	380
Pepper BBQ Chicken Smoky grilled chicken infused with freshly crushed black pepper	190	380
Al Faham Chicken Arabic-style slow-roasted chicken with fragrant Middle Eastern spices	190	380
Spl. Chicken Tikka Classic tandoori chicken marinated with yoghurt and spices		340
Murgh Malai Kebab (Creamy) Creamy grilled chicken infused withcheese and aromatic herbs		359
Paneer Tikka Tandoor-grilled cottage cheese with yoghurt and traditional spices		320
Malai Paneer Tikka Creamy grilled paneer finished with herbs and cheese		330
Aslam's Roasted Butter Chicken Butter-glazed roasted chicken finished with signature house spices		360
Spl. Ifaa Chicken Chef's signature grilled chicken with exclusive house marinade		360



Moroccan Grilled Chicken

Murgh Malai Kebab



Signature Dish

5% GST Applicable

ASIAN STARTERS

Chang's Dynamite Prawns — 340
Crispy prawns tossed in creamy spicy dynamite sauce

Drum's of Heaven Chicken — 279
Crispy chicken lollipops tossed with Indo-Chinese signature sauce

Honey Garlic Chicken (Founders Spl.) — 319
Crispy wings glazed with honey, garlic and spices

Chicken Fingers — 309
Crispy chicken strips served with signature dipping sauce

Bang Bang Chicken (Boneless) — 320
Crispy boneless chicken coated with creamy spicy Asian sauce

Dragon Chicken — 320
Wok-tossed crispy chicken with garlic and fiery chillies

Fish Fingers (6 Pcs) — 339
Crispy fish fillets served with creamy tartar-style dip

Crunchy Peanut Chicken — 319
Crispy chicken tossed with roasted peanuts and sauces

Salt & Pepper Prawns — 339
Crispy prawns seasoned with garlic and crushed pepper

Crab Lollypop — 340
Crispy crab bites blended with herbs and spices

Korean Pop-Corn Chicken — 320
Bite-sized crispy chicken coated with Korean-style spicy glaze

Honey Chilli Paneer — 310
Crispy paneer tossed with honey and chilli glaze

Honey Chicken Wings





Crab Lollypop

Signature Dish

5% GST Applicable

EGGS

Boiled Eggs (2 Pcs) — 40
Farm-fresh boiled eggs served with seasoning

Double Omlette — 80
Fluffy double-egg omelette with onions and fresh herbs

Madurai Mutta Maas — 150
Boiled eggs simmered in authentic Madurai-style spicy masala



BIRYANI'S

Chicken Biryani — 320
Authentic dum-cooked chicken biryani with fragrant basmati rice.

Mutton Biryani — 420
Slow-cooked mutton layered with aromatic basmati and signature spices.

Chicken 65 Biryani — 360
Signature dum biryani topped with crispy Chicken 65

Egg Biryani — 240
Authentic dum biryani topped with boiled eggs



Mutton Biryani

Signature Dish

5% GST Applicable

RICE

Steamed Rice 160
Perfectly steamed premium rice, light, fluffy and aromatic

Jeera Rice 170
Basmati rice tempered with cumin and aromatic spices

Veg Pulao 220
Fragrant vegetable pulao cooked with herbs and whole spices

Green Peas Pulao 220
Aromatic basmati cooked with sweet peas and herbs



Veg Pulao

PAROTTA'S & IDIYAPPAM (4PM TO 11PM)

Nool Parotta 50
Soft hand-pulled layered parotta with delicate flaky strands

Malabar Parotta 50
Kerala-style flaky layered flatbread, freshly prepared every order

Chicken Kothu Parotta 290
Chopped parotta tossed with chicken, eggs & signature spices

Mutton Kothu Parotta 380
Chopped parotta stir-fried with succulent mutton and spices

Idiyappam Set (3 Pcs) 50
Soft steamed rice noodles served fresh with curry

Egg Idiyappam Biryani 180
Steamed idiyappam tossed with eggs and aromatic spices

Chicken Idiyappam Biryani 260
Soft idiyappam infused with signature chicken biryani flavours

Mutton Kothu Parotta



Signature Dish

5% GST Applicable

INDIAN BREADS

Plain Roti 50
Fresh whole wheat flatbread baked in traditional tandoor

Butter Roti 50
Whole wheat roti finished with rich melted butter

Plain Naan 50
Soft tandoor-baked naan with light golden finish

Butter Naan 50
Classic naan brushed generously with creamy butter

Garlic Naan 60
Tandoor naan topped with fresh garlic and herbs

Tandoori Paratha (Wheat) 55
Whole wheat layered paratha baked in traditional tandoor

Lachadhar Paratha 55
Crisp multi-layered North Indian flatbread with buttery layers

Masala Kulcha 80
Stuffed tandoor bread filled with mildly spiced vegetables



Butter Roti



Butter Naan

5% GST Applicable

INDIAN GRAVIES

Pepper Chicken Masala — 320
Pepper-infused chicken curry with aromatic South Indian spices

Chettinadu Chicken Curry — 330
Authentic Chettinad chicken curry with freshly ground spices

Paneer Butter Masala — 310
Cottage cheese simmered in creamy tomato and cashew gravy

Butter Chicken Masala — 340
Tandoori chicken simmered in rich buttery tomato gravy

Kadai Prawns — 380
Wok-cooked prawns with peppers, onions and kadai spices

Chicken Tikka Masala — 340
Grilled chicken cooked in rich onion tomato masala

Murgh Lababdar — 340
Creamy chicken curry enriched with butter and aromatic spices

Chicken Kuruma — 320
Traditional coconut chicken curry with fragrant South Indian spices

Kadai Murgh Masala — 340
Chicken tossed with peppers in robust kadai masala

Mixed Veg Masala — 260
Seasonal vegetables cooked in rich aromatic Indian gravy

Paneer Lababdar — 310
Cottage cheese simmered in chef's signature spiced masala



Pepper Chicken Masala



Murgh Lababdar

Signature Dish

5% GST Applicable

FRIED RICE & NOODLES

Chicken Fried Rice 280
Wok-tossed rice with tender chicken and fresh vegetables

Szechwan Chicken Fried Rice 320
Spicy wok-fried chicken rice with authentic Szechwan flavours

Chicken Hakka Noodles 280
Wok-tossed noodles with tender chicken and vegetables

Szechwan Chicken Noodles 320
Fiery chicken noodles tossed with authentic Szechwan sauce

Egg Fried Rice 240
Wok-tossed rice with eggs and Asian seasonings

Szechwan Egg Fried Rice 240
Spicy egg fried rice tossed with Szechwan chilli sauce

Egg Noodles 240
Classic stir-fried noodles with fluffy eggs and vegetables

Szechwan Egg Noodles 240
Spicy egg noodles finished with bold Szechwan seasoning

Veg Fried Rice 220
Wok-fried rice with crisp vegetables and mild seasoning

Szechwan Veg Fried Rice 230
Spicy vegetable fried rice with bold Szechwan flavours

Veg Noodles 220
Stir-fried noodles with seasonal vegetables and Asian sauces

Szechwan Veg Noodles 230
Wok-tossed noodles finished with spicy Szechwan chilli sauce



Szechwan Chicken Noodles

Signature Dish

5% GST Applicable

CHINESE MAINS

Chilly Chicken (Dry / Gravy) — 330
Crispy chicken tossed with spicy chilli garlic sauce

Chicken in Manchurian Sauce — 330
Chicken simmered in savoury garlic Manchurian sauce

Prawns in Chilly Garlic Sauce — 360
Fresh prawns cooked with bold chilli garlic flavours

Prawns in Manchurian Sauce — 360
Succulent prawns tossed in rich Manchurian sauce

Fish in Chilly Sauce — 350
Crispy fish tossed with spicy chilli garlic sauce

Fish Manchurian — 350
Crispy fish cooked in savoury Manchurian-style sauce



Chilly Chicken

Signature Dish

5% GST Applicable

COOL DESSERTS

Mini Falooda 190
Classic falooda with vermicelli, basil seeds and ice cream

Spl. Royal Falooda 260
Rich falooda layered with rabri, nuts and premium ice cream

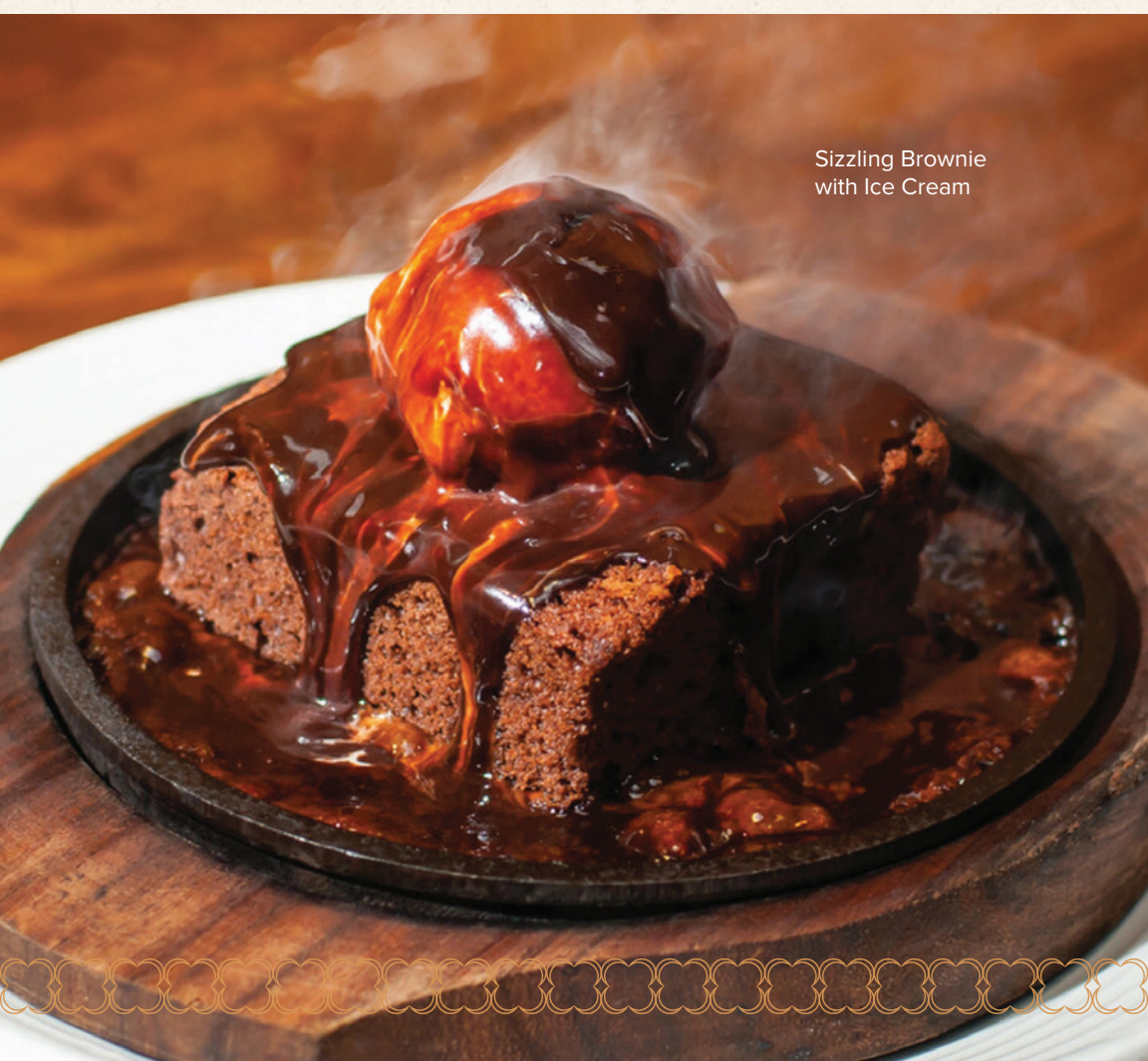
Ice Cream (Vanilla, Butterscotch, Strawberry) 120
Choice of creamy vanilla, strawberry or butterscotch scoops

Chocolate Hazlenut Cake with IC 320
Warm chocolate cake served with creamy vanilla ice cream

Sizzling Brownie with Ice Cream 260
Fudgy brownie served sizzling with creamy vanilla ice cream



Spl. Royal Falooda



Sizzling Brownie
with Ice Cream

MOJITO'S & REFRESHERS

Cool Blue Mojito — 150
Refreshing mint cooler with citrus and sparkling blue fizz

Watermelon Mojito — 150
Fresh watermelon blended with mint and sparkling lime

Chilli Guava Mojito — 150
Tangy guava cooler finished with spicy chilli seasoning

Fresh Watermelon Mint Juice — 150
Fresh watermelon juice blended with cooling garden mint

Arabian Pulpy Grape Juice — 180
Rich pulpy grape beverage inspired by Middle Eastern flavours

Fresh Lemon — 120
Freshly squeezed lemonade served chilled and refreshing

Lime Mint Cooler — 130
Fresh lime and mint blended into a refreshing cooler



Cool Blue Mojito



Arabian Pulpy Grape Juice

CUSTOMER CARE

91 5000 1646

For any concerns, please write your feedback to **hello@theweddingbiryani.com**
Your concerns will be taken seriously and contacted back within 24 working hours.

www.theweddingbiryani.com

*Images are for illustration purpose only | 5% GST Applicable

VEL_AUG '26