

Restaurant Menu











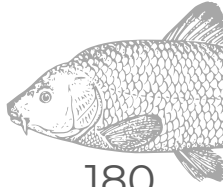




menu

SALADS

-  **GARDEN FRESH GREEN SALAD** 150
Combination of garden fresh vegetables
-  **SPICY ANANAS SALAD** 150
Cubes of pineapple with chef's special dressing
-  **CHEESE TOMATO** 150
Sliced tomato with grated cheese served with honey dressing
-  **COLESLAW** 150
Shredded cabbage green pepper and carrot with mayonnaise dressing
-  **GREEK SALAD** 150
Cubes of cottage cheese, green pepper, onion, tomato, and olives with French dressing
-  **RUSSIAN SALAD** 180
Diced potatoes, beans, carrot, green peas, and boiled eggs with mayonnaise dressing
-  **HAWAIN SALAD** 180
Juliennes of green pepper, pineapple, and chicken in a creamy mayonnaise dressing
-  **CHINESE VILLAGE SALAD** 180
Shredded green pepper, pineapple, onion, tomatoes, chicken, and fried noodles with Chinese dressing





FROM THE HOT TUREEN

CHOICE OF CREAM SOUPS 150

Tomato/ Chicken/ Mushroom/ Vegetable - which is fairly full-flavored and rich

CHOICE OF CHINESE SPECIALITIES 150

Hot n sour/ Sweet Corn/ Manchow/ Lemon Coriander/ Thai noodle/Spicy lentil/ Minestrone- holds up well to strong flavors while maintaining its own identity

STARTERS

CHICKEN MONGOLIAN 250

Sliced steak and chopped scallions. The dish is cooked in a sauce consisting of soy sauce and hoisin sauce



CHICKEN FINGER 250

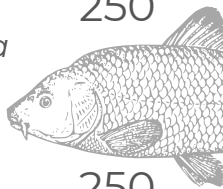
Strips of chicken fillet breaded and deep-fried served with tartar sauce

CHICKEN 65 250

A spicy deep-fried chicken dish

DRUMS OF HEAVEN 250

marinated chicken drums in spicy masala and deep-fried



CHICKEN SPRING ROLL 250








Shredded chicken and vegetables rolled with pancake and deep-fried, served with hot garlic sauce

FISH FINGER 300

Strips of fish frilled breaded and deep-fried served with tartar sauce









- 
-  **FISH 65**
Fillet of fish breaded and deep-fried served with french fries and tartar sauce
-  **VEGETABLE SPRING ROLE** 180
Shredded vegetables rolled with pancake and deep fried served with hot garlic sauce
-  **GOLDEN FRIED** 180
baby corn/ Mushroom/ Mixed vegetables. Deep-fried marinated choice pieces served with hot garlic sauce
-  **CHILLY CRISPY FRIED VEGETABLE** 180
Sliced batter-fried vegetables tossed with chilly garlic sauce
-  **BHINDI KURKURE** 180
Crispy fried bhindi served sprinkled with chat masala
-  **GOPI 65** 150
A crispy deep friend cauliflower dish



CONDIMENTS

YOGHURT DRESSING

-  **ONION/ TOMATO/ MIXED RAITA/ CUCUMBER/ PINEAPPLE RAITA/ ALOO RAITA** 100
-  **ROASTED/ FRIED PAPPAD (2NOS)** 60
-  **MASALA PAPPAD (2 NOS)** 80
-  **KERALA PAPPAD (3 NOS)** 60





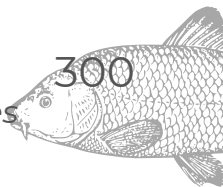
CONTINENTAL CORNER

-  **SPAGETTI ALA NAPOLITANA** 300
Chunks of vegetable and pasta cooked in herbs
-  **PASTA MORNEY** 300
Choice of pasta served with creamy sauce
-  **PENNE ALA CREOLE** 300
Penne with tomato puree and bechamel sauce
-  **MACARONI ARABIATTA** 300
Crispy fried bhindi served sprinkled with chat masala
-  **SPAGETTI BOLOGANESE** 300
Mixture of mutton, herbs and demi place



SEAFOOD CARDINAL

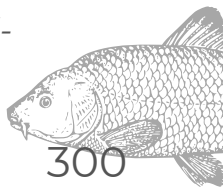
-  **GRILLED FISH WITH LEMON BUTTER SAUCE** 350
Fillet of fish marinated and cooked on a griddle, served with boiled vegetables and french fries
-  **FISH N CHIPS** 300
Fillet of fish in batter served in french fries and tartar sauce
-  **FISH TERMIDOR** 300
Fillet of grilled fish cooked in a creamy sauce served with buttered rice and buttered vegetables





FLAVOURS OF KERALA

-  **MEEN KURUMULAKU FRY** AS PER SIZE
Typical Kerala traditional spicy fish fry with black pepper
-  **MASALA GRILLED FISH** AS PER SIZE
Fillets of fish marinated with Kerala spicy masala
-  **MEEN POLICHATHU** AS PER SIZE
Typical Kerala traditional spicy fish fry
-  **FISH CURRY** 350
malabar/ Moliee/ Vattichathu/ Chuttathu, an aromatic coconut based stew
-  **KOZHI CURRY** 300
Mappas/ Varuthatu/ Nadan, Typical Kerala traditional chicken curry
-  **KOZHI KURUMULAKU FRY** 300
Typical Kerala traditional spicy chicken fry with black pepper
-  **KOZHI PORICHATHU** 300
Chicken leg piece marinated with Kerala spicy masala and deep-fried
-  **KOZHI MALLI PERALAN** 300
Roasted coconut and coriander seed-based stew
-  **KOZHI AVIAL** 300
Strips of chicken cooked with crushed coconut and Kerala ethnic spices
-  **MUTTON ULARTHIYATHU** 350
Tender lamb roasted with aromatic spices and coconut
-  **MUTTON CURRY HOME STYLE** 350
An aromatic coconut based stew with homely spices





GREAT WALL OF CHINA

CHICKEN/ FISH OF YOUR CHOICE 275
*Chilly/ Garlic/ Ginger/ Manchurian/
Schezwan*

VEGETABLE/ CAULIFLOWER/ 200
PANNER/ MUSHROOM
Chilly/ Garlic/ manchurian/ Schezwan

FRIED RICE

EGG/ CHICKEN/ MIXED/SCHEZWAN/ VEG
180 220 220 200 180

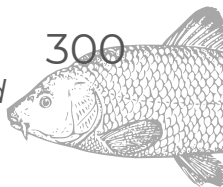


NOODLES

EGG/ CHICKEN/ VEG/SCHEZWAN
180 220 180 200

INDIAN DELICIOUS

■ MURG KADAI PASAND 300
*Tender chicken sauteed with pounded
kadai masala*



■ METHI MURG 300
*Hyderabadi traditional chicken curry, fresh
fenugreek leaves and mild spices*

■ MURG ACHARI 300
Asafedita flavour chicken curry





■ MURG SHAI KORMA
Creamy chicken curry with a distinctive sweet taste

300

■ BHUNA GHOST
Mutton cubes cooked with indian spices

350

■ MUTTON ROGAN JOSH
Kashmiri delight, a blend of spices and rich oil

350

■ KEEMA MUTTER
Minced mutton with boiled green peas

350

■ METHI GHOST
Hyderabadi traditional dish, fresh fenugreek leaves and mild spices

350

SUKHI SABJI



■ CHOICE OF ALOO
Gobi/ Shimla mirch/ Jeera/ Chapati

170

■ CHOICE OF BHINDI
Jaipuri/ Fry/ Chapata/ Masala/ Do-pyaza

170

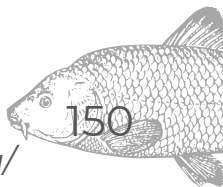
SABJI DELICIOUS

■ CHOICE OF DAL
Fry/ Plain/ Tadka/ Jeera/ Bukhara/ Makhani/ Sabnam

150

■ CHOICE OF PANNER
Shahi/ Kadai/ Makhani/ Butter masala/ Jalfrezi

220



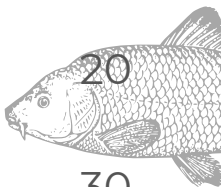


- METHI MALAI MATAR 200
Green peas and fenugreek leaves cooked in cashew gravy
- VEGETABLE JALFREZI 200
Mixed vegetables and cumin seed with spicy gravy
- MALAI KOFTA 200
Cottage cheese dumplings simmered in rich cashew and sweet gravy
- NAVARATNA KORMA 200
Mixed vegetables and fruits cooked in cashew gravy and balanced with cream
- KADAI VEGETABLE 200
Mixed vegetable saute pounded with kadai masala
- DIWANI HUNDI 200
Mixed vegetables cooked with onion based gravy balanced with cream



INDIAN BREADS

- CHAPPATHI 25
- PHULKA 20
- TAWA PARATHA 30
- LACHA PARATHA 30
- KERALA PARATHA 40







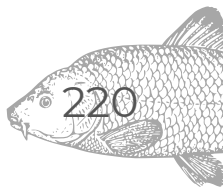
FROM THE RICE BOWL

- 
-  **CHICKEN BIRIYANI** 280
Tender pieces of chicken cooked with basmati rice, along with delicate flavors of traditional rice
 -  **MUTTON BIRIYANI** 350
A style of traditional mutton biriyani, mint and green chilly spicy mixed with aromatic spices
 -  **FISH BIRIYANI** 350
Cubes of fish cooked with basmati rice and spices
 -  **VEGETABLE BIRIYANI** 220
Seasonal vegetables and basmati rice in aromatic spices
 -  **EGG BIRIYANI** 220
Flavourful and delicious Indian rice preparation, rice is cooked with a spicy egg layer



PULAO DELICACIES

-  **VEGETABLES/ GREEN PEAS/ JEERA/ MUTTER** 220
-  **KASHMIRI PULAO** 220
Combination of fruits and vegetables cooked with aromatic rice





FLAVOURED RICE



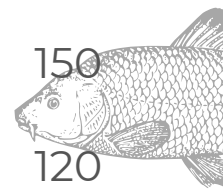
- | | | |
|-------------------------------------|---|-----|
| <input checked="" type="checkbox"/> | GHEE RICE/ JEERA RICE/
LEMON RICE/ CURD RICE | 220 |
| <input checked="" type="checkbox"/> | PLAIN RICE | 170 |

SNACKS

- | | | |
|-------------------------------------|---|-----|
| <input checked="" type="checkbox"/> | FRENCH FRIES | 120 |
| <input checked="" type="checkbox"/> | PAKODA
<i>Onion/ Paneer/Mixed vegetable/ Egg</i> | 150 |
| <input checked="" type="checkbox"/> | CHICKEN SANDWICH | 180 |
| | SANDWICH
<i>Vegetable/ Egg</i> | 150 |
| <input checked="" type="checkbox"/> | CHICKEN PAKODA | 150 |

SWEET CORNER

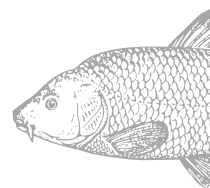
- | | | |
|-------------------------------------|-------------------------------|-----|
| <input checked="" type="checkbox"/> | CHOICE OF ICE CREAMS | 150 |
| <input checked="" type="checkbox"/> | FRUIT SALAD | 120 |
| <input checked="" type="checkbox"/> | FRUIT SALAD WITH ICE
CREAM | 170 |
| <input checked="" type="checkbox"/> | PAYASAM OF THE DAY | 150 |
| <input checked="" type="checkbox"/> | GULAB JAMUN | 120 |
| <input checked="" type="checkbox"/> | GULAB JAMUN WITH ICE
CREAM | 170 |





BEVERAGES

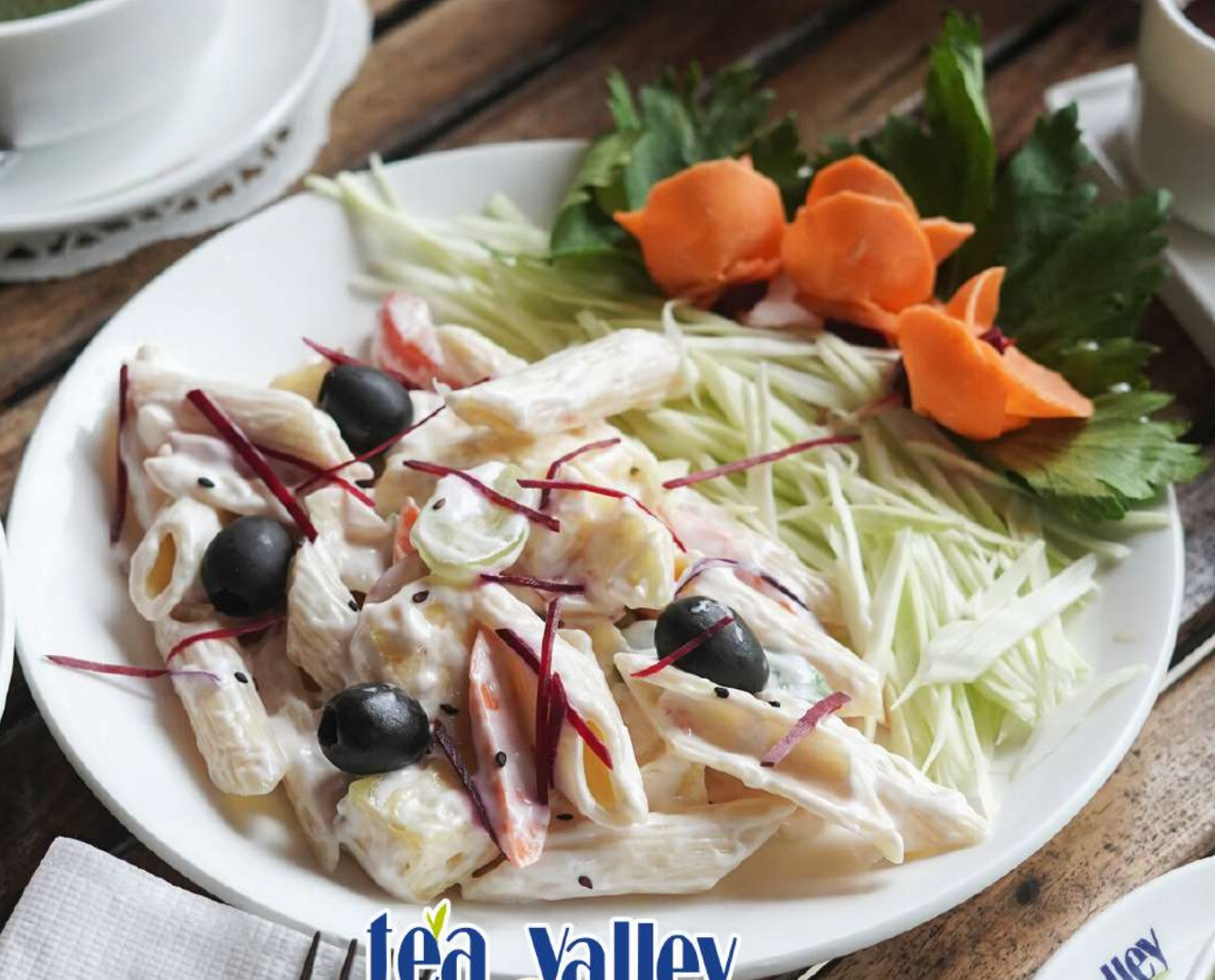
■ SEASONAL FRESH JUICE	150
■ MINT LIME	100
■ FRESH LIME SODA	80
■ FRESH LIME JUICE	50
■ CHOICE OF MILKSHAKE	150
■ MINERAL WATER	80
■ SOFT DRINKS	50



All rates are in Indian Rupees (INR) | We apologize if your choice is not available | Kindly place your orders well in advance to enable us to serve you in time | Kindly allow 30 minutes preparation time | We use only sunflower oil, Coconut oil is used only in Kerala traditional cuisine | Once order placed will not be canceled | We use only halal cut meat | We are not using ajinomoto and artificial colors | GST charge applicable.



Bon Appetit!



Pothamedu, Munnar, Kerala, India Ph: +91 9447091166
Email: contact@teavalleyresort.com www.teavalleyresort.com