

tea Valley
Resort
Great green life !



MENU

LUNCH AND DINNER (12.30 PM to 03.30 PM - 7.30 PM to 9.30 PM)

SALADS

- **GARDEN FRESH GREEN SALAD** 120
Combination of garden fresh vegetable
- **CHEESE TOMATO** 120
(Sliced tomato with grated cheese served with honey dressing)
- **SPICY ANANAS SALAD** 120
(Cubes of pineapple with chef special dressing)
- **COLESLAW** 120
(Shredded cabbage, green pepper and carrot with mayonnaise dressing)
- **GREEK SALAD** 120
(Cubes of cottage cheese, green pepper, onion, tomato and olives with French dressing)
- **RUSSIAN SALAD** 150
(Diced potatoes, beans, carrots, green peas and boiled egg with mayonnaise dressing)
- **HAWAIN SALAD** 150
(Juliennes of green pepper, pineapple and chicken in creamy mayonnaise dressing)
- **CHINESE VILLAGE SALAD** 150
(Shredded green pepper, pineapple, onion, tomatoes, chicken and fried noodles with Chinese dressing)

FROM THE HOT TUREEN

- **CHOICE OF CREAM SOUPS** 120
(Tomato/mushroom/chicken/vegetable- which is fairly full flavored and rich)
- **CHOICE OF CHINESES SPECIALTIES** 120
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** 220
(Sliced steak and chopped scallions. The dish is cooked in a sauce consisting of soy sauce and hoisin sauce)
- **CHICKEN FINGER** 220
(Strips of chicken fillet breaded and deep fried served with tartar sauce)
- **CHICKEN-65** 220
(A spicy deep fried chicken dish)
- **DRUMS OF HEAVEN** 220
(Marinated chicken drums in spicy masala and deep fried)
- **CHICKEN SPRING ROLL** 220
(Shredded chicken and vegetable rolled with pancake and deep fried, served with hot garlic sauce)
- **FISH FINGER** 250
(Strips of fish fillet breaded and deep fried, served with tartar sauce)

<p>■ FISH -65 (Fillet of fish breaded and deep fried, served with French fries and tartar sauce)</p>	250
<p>■ VEGETABLE SPRING ROLL (Shredded vegetables rolled with pancake and deep fried, served with hot garlic sauce)</p>	170
<p>■ GOLDEN FRIED (Baby corn/Mushroom/ Mix vegetable -Deep fried marinated choice pieces served with hot garlic sauce)</p>	170
<p>■ CHILLY CRISPY FRIED VEGETABLE (Sliced batter fried vegetables tossed with chilly garlic sauce)</p>	170
<p>■ BHINDI KURKURE (Crispy fried bhindi served sprinkled with chat masala)</p>	170
<p>■ GOBI – 65 (A spicy deep fried cauliflower dish)</p>	170

BEVERAGES

<p>■ SEASONAL FRESH JUICE</p>	150
<p>■ LEMON WITH MINT</p>	100
<p>■ FRESH LIME SODA</p>	80
<p>■ FRESH LIME JUICE</p>	50
<p>■ TEA-GINGER/MASALA</p>	70
<p>■ TEA / COFFEE</p>	60
<p>■ BLACK TEA</p>	40
<p>■ HERBAL TEA</p>	50
<p>■ GREEN TEA</p>	100
<p>■ CHOICE OF MILKSHAKE</p>	150
<p>■ SOFT DRINKS</p>	60
<p>■ MINERAL WATER</p>	30

CONTINENTAL CORNER

<p>■ SPAGHETTI ALA NAPOLITANA (Chunks of vegetable and pasta cooked in herbs)</p>	300
<p>■ PASTA MORNEY (Choice of Pasta served with creamy sauce)</p>	300
<p>■ PENNE ALA CREOLE (Penne with tomato puree and béchamel sauce)</p>	300
<p>■ MACARONI ARABIATTA (Pasta and spicy herbs with wine sauce)</p>	300

- **SPAGHETTI BOLOGNESE** 300
 (Mixture of mutton, herbs and demi glace)

SEAFOOD CARDINAL

- **GRILLED FISH WITH LEMON BUTTER SAUCE** 325
 (Fillet of fish marinated and cooked on griddle, served with boiled vegetable and French fries)
- **FISH N CHIPS** 300
 (Fried fish in batter, served with French fries and tartar sauce)
- **FISH TERMIDOR** 300
 (Fillet of grilled fish cooked in creamy sauce, served with buttered rice and buttered vegetables)

FLAVORS 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 POLLICHATHU** AS PER SIZE
 (Typical Kerala traditional spicy fish fry)
- **FISH CURRY** 300
 (Malabar / Moliee / Vattichathu / chuttathu, an aromatic coconut based stew)
- **KOZHI CURRY** 275
 (Mappas /Varthuarchathu / Nadan, Typical Kerala traditional Chicken curry, an aromatic coconut based stew)
- **KOZHI KURUMULAGU FRY** 275
 (Typical Kerala traditional spicy chicken fry with black pepper)
- **KOZHI PORICHATHU** 275
 (Chicken leg piece marinated with Kerala spicy masala and deep fried)
- **KOZHI MALLI PERALAN** 275
 (Roasted coconut and coriander seed based stew)
- **KOZHI AVIYAL** 75
 (Strips of chicken cooked with crushed coconut & 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/Szechuan

- **Vegetable/Cauliflower/Paneer/Mushroom/baby corn of your choice** 200
 Chilly/garlic/ginger/Manchurian/Szechuan

FRIED RICE

- **Egg / Chicken/ Mixed/ Szechuan/Vegetable**
 180 220 220 200 180

NOODLE

- **Egg / Chicken/ Mixed/ Szechuan/Vegetable**
 180 220 220 200 180

INDIAN DELICIOUS

- **MURGH KADAI PASAND** 275
 (Tender chicken sauté with pounded kadai masala)
- **METHI MURGH** 275
 (Hyderabad traditional chicken curry, fresh fenugreek leaves and mild spices)
- **MURGH ACHARI** 275
 (Asafetida flavor chicken curry)
- **MURGH SHAI KORMA** 275
 (A creamy chicken curry with a distinctive sweet taste)
- **BHUNA GHOST** 350
 (Mutton cubes cooked with Indian spices)
- **MUTTON ROGAN JOSH** 280
 (Kashmiri delight, blend of spices and rich oil)
- **KEEMA MUTTER** 350
 (Minced mutton with boiled green peas)
- **METHI GHOST** 350
 (Hyderabad traditional dish, fresh fenugreek leaves and mild spices)

SUKKI SUBJI

- **CHOICE OF ALOO** 170
 (Gobi / simla mirch / jeera / chatpata)
- **CHOICE OF BHINDI** 170
 (Jaipuri / fry / chatpata/masala/do-pyaza)

SUBJI DELICIOUS

- **CHOICE OF DAL** 150
 (fry / plain/ tadka / jeera / Bukhara/ makhani / sabnam)

<ul style="list-style-type: none"> ● CHOICE OF PANEER (shai/ kadai /Makhani/butter masala/jalfrazi) 	180
<ul style="list-style-type: none"> ● METHI MALAI MUTTOR (green peas and fenugreek leaves cooked in cashew gravy) 	170
<ul style="list-style-type: none"> ● VEGETABLE JALFREZI (mixed vegetable and cumin seed with spicy gravy) 	170
<ul style="list-style-type: none"> ● MALAI KOFTHA (cottage cheese dumplings simmered in rich cashew with sweet gravy) 	170
<ul style="list-style-type: none"> ● NAVARATNA KHORMA (Mixed vegetables and fruits cooked in cashew gravy and balanced with cream) 	170
<ul style="list-style-type: none"> ● KADAI VEGETABLE (Mixed vegetables sauté with pounded kadai masala) 	170
<ul style="list-style-type: none"> ● DIWANI HUNDI (Mixed vegetables cooked in onion based gravy balanced with cream) 	170

INDIAN BREADS

<ul style="list-style-type: none"> ● Chappathi (2 nos.) 	50
<ul style="list-style-type: none"> ● Phulka (3 nos.) 	50
<ul style="list-style-type: none"> ● Tawa paratha (2 nos.) 	60
<ul style="list-style-type: none"> ● Lacha paratha (1 nos.) 	50

FROM THE RICE BOWL

<ul style="list-style-type: none"> ● CHICKEN BIRIYANI (Tender piece of chicken cooked with basmati rice, along with delicate flavors of traditional spices) 	300
<ul style="list-style-type: none"> ● MUTTON BIRIYANI (A style of traditional mutton biriyani, mint and green chilly spicy mixed with aromatic spices) 	350
<ul style="list-style-type: none"> ● FISH BIRIYANI (Cubes of fish cooked with basmati rice with spices) 	350
<ul style="list-style-type: none"> ● VEGETABLE BIRIYANI (Seasonal vegetables and basmati rice in aromatic spices) 	220
<ul style="list-style-type: none"> ● EGG BIRIYANI (Flavorful and delicious Indian rice preparation, rice is cooked with a spicy egg layer) 	220

PULAO DELICACIES

<ul style="list-style-type: none"> ● Vegetables/green peas/jeera/mutter 	220
<ul style="list-style-type: none"> ● Kashmiri pulao (combination of fruits and vegetable cooked with aromatic rice) 	220

FLAVORED RICE

☑ Ghee rice/ Jeera rice/ Lemon rice/ Curd rice	220
☑ Plain rice	170

CONDIMENTS

YOGHURT DRESSINGS

☑ Onion / tomato / mix raita/cucumber/ Pineapple raita / Aloo raita	100
☑ Roasted / fried pappad (2 nos.)	60
☑ Masala pappad (2nos)	80
☑ Kerala pappad (3nos)	60

SWEET CORNER

☑ CHOICE OF ICE CREAMS	150
☑ FRUIT SALAD	120
☑ FRUIT SALAD WITH ICE CREAM	150
☑ PAYASAM OF THE DAY	150
☑ GULAB JAMUN	120
☑ GULAB JAMUN WITH ICE CREAM	150

SNACKS (10.30 AM to 12.30 PM - 3.30 PM to 07.30 PM)

FRENCH FRIES	120
PAKODA (Onion/Paneer/mix vegetable/egg)	150
CHICKEN PAKODA	180
SANDWICH (Vegetable/egg)	150
CHICKEN SANDWICH	180

! 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 ! We use only sunflower oil ! Coconut oil using only in Kerala traditional cuisine ! Once order placed will not be cancelled ! We use only halal cut meat ! We are not using ajinomoto and artificial colours ! Room Service Charges 20% extra ! GST charge applicable.



tea valley resort

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