



All Day Dining Menu

All Day Dining Menu (11.00 am to 4.00 pm & 7.30 pm to 10.30 pm)

SOUP

- **Khao Suey Flavoured with Thai Ginger** 500/450
Burmese soup flavoured with garlic, herbs, lemon grass, Shrimp, Chicken
- **Lemon Grass Noodle Soup** 500/450/350
Seafood / Chicken / Vegetarian
- **Eraichi Melagu Rasam** 500
Lamb broth simmered with pepper & aroma vegetables
- **Tomato & Herb** 400
Fresh basil and tomato broth finished with extra virgin olive oil
- **Cream of Porcini Mushroom with Mascarpone & Truffle oil** 450

APPETIZERS

- **Kodi Vepudu** 625
Chicken tossed with herbs of authentic ground spices
- **Salt & pepper Garlic Squid** 750
Roundels of Squids with crushed Garlic
- **Grilled Chicken Satay** 625
Grilled Tender chicken strips marinated with Thai spices
- **Oatmeal and Panko Crusted Fried Jumbo Prawns** 1275
Served with sambal aiolo wasabi mayonnaise
- **Mutton Pepper Fry** 950
Tender lamb cooked with crushed pepper and fennel seeds
- **Meen Varuval (Seasonal fish)** 850
Curry leaf marinated fish cooked to perfection on the griddle
- **Mezze Platter** 600
Hummus, Babaganoush, Muhammara, Falafel fritters served with Pita bread
- **Lotus stem Kung Pao Style** 725
Lotus steam with Cashew nut, peanuts & sweet & spicy sauce
- **Achari Paneer Tikka** 575
Cottage cheese marinated with yoghurt, pickle and spices, cooked in clay pot
- **Assorted vegetables or Paneer Pakoda or Keerai Pakoda** 525
Spinach or assorted vegies or cottage cheese ducked in gram flour & deep fried
- **Mini Podi Idli** 525
Mini rice dumplings tossed with gun powder, curry leaves & asafoetida

All prices mentioned in Indian rupees, Government taxes as applicable, GST 18%

SALADS

- **Caesar Salad** 700
Iceberg Lettuce, Bacon Crisp, Parmesan Shaving, Anchovy dressing & garlic Croutons, Lemon Prawns
- **Herbed Sicilian Chicken Salad** 650
Grilled chicken with mix greens, crunchy raddish, mango and lime emulsion
- **Garden Fresh Avocado Nachos Salad** 575
Mesclun greens mixed with sun-dried tomato, oliveand guacamole
- **Compressed Watermelon, Mint and Feta** 575
Balsamic dressed watermelon tossed with hand torn mint and crumbled feta

SANDWICHES, BURGERS & WRAPS

- **Mediterranean falafel wrap** 850
Crunchy chickpea, pita bread served with hummus & labneh
- **Bingo Burger** 850
Chicken Burger loaded with tomato relish with bacon & cheese, fried egg
- **Chicken Peshawari roll** 850
Indian style Frankie filled with mildly spiced chicken cubes
- **Rustic Grilled Panini Sandwich** 650
Italian rustic panini, mouth melted cheese Emmental, olive tapenade
- **Double chilli burger** 750
Homemade twin veg burger patty, jalapeno, caramelized onions in sesame bun with Mexican salsa
- **French fries / Potato wedges / Potato smiley** 400
- **Aloo Tiki Burger** 600
Indian spiced potato patty with sauteed onion & melted cheese

From the land of Tandoor & Curries

- **Non-Veg Kebab platter** 1500
Finest selection of Chicken, fish, prawn & lamb kebabs
- **Tandoori Murgh Bahar** 725
Choice of saffron boti or Tikka Cafreal or Dudhiya Murgh Tikka
- **Koli Kari** 725
Coorg chicken curry finished with coconut paste

● Erachi Masala	850
The traditional style of mutton curry in Kerala, mildly spicy and rich in masalas, cooked in coconut milk	
● Sarson Malai Ke Phool	600
Broccoli soaked with mustard paste, hung curd and cheese cooked in tandoor	
● Veg Kebab Platter	950
Finest selection of mushroom, baby potato, paneer, veg seek, pine apple	
● Pandi Kari	750
Traditional kodava style rich dark pork gravy finished with native broiled spice mix and kachampuli	
● Paneer Tulsi Tikka	675
Cottage cheese marinated with tulsi and tarragon and cooked in tandoor	
● Seekh Kebab Tawa Masala	950
Skewed of lamb mince with traditional spices, simmered in onion gravy, served with Tawa paratha/ steam rice/Kaldosa	
● Fish N All	750
Karawali fish curry / Meen polichathu / Allepey / Bazhai meen varuval	
● Paneer take your pick	725
Palak / Kadai / Lababdar / Pepper fry / Teen mirchi	
● Kadhai Subzi	725
Seasonal vegetables in an onion, capsicum and tomatoes gravy	
● Ghosht Kalandar	950
Nalli rogan josh or Lal mass or Amritsari	
● Dal Gharana	450
Choice of Dal Makhani or Tadka or Lasooni palak	
● Tarkari Hadaa	675
Gobi mutter / Bhindi do Pyaz / Vilayathi subzi / Urulai roast	

BREADS

● Tawa Paratha	200
Whole wheat bread cooked on griddle with ghee	
● Chapati	200
Thin whole wheat bread baked on griddle	
● Papputtu	200
Triangle shape broken rice	
● Akki Rotti	200
Round rice bread cooked on a griddle finished on a charcoal	

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STAPLES

- **Gosht Dum Biryani** 950
Long grain basmati rice cooked with lamb and whole spices, accompanied with raita
- **Koli Pulav** 725
Chicken pulao cooked with green spices paste along with long grain basmati rice
- **Tarkari Pulav** 550
Basmati rice cooked together with vegetables, green masala
- **Steamed Basmati Rice** 325
Steamed basmati rice cooked to perfection
- **Variety of staples** 400
Thayir sadam or Nei choru or Bisibellabath

ORIENTAL & WESTERN FLAIR

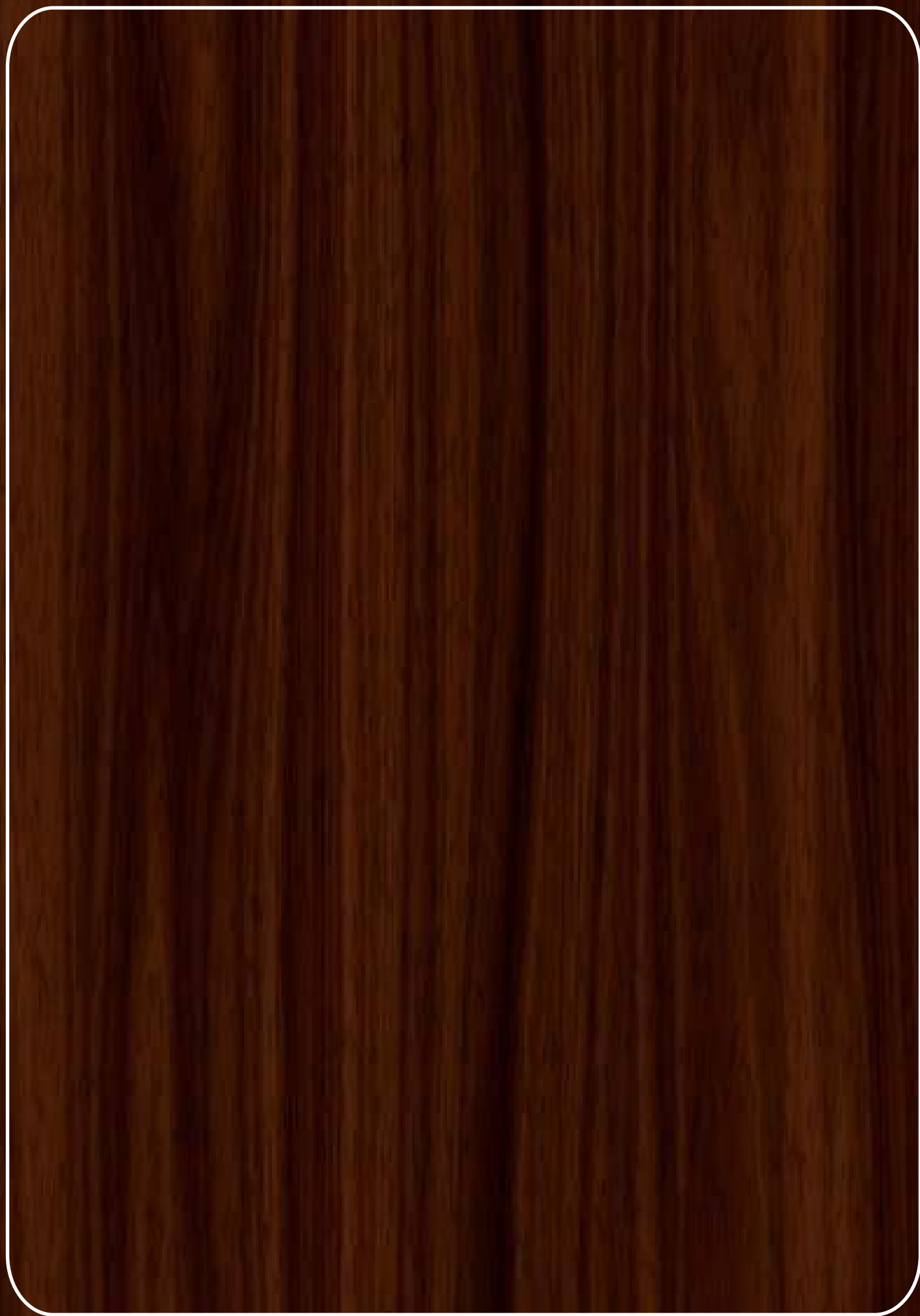
- **Singapore Chilli Crab** 950
Fiery crab dish, a speciality from Singapore touch
- **Honey Glazed Ginger Tossed Prawns** 1275
Served with house salad
- **Chicken Empire** 875
Sichuan Style / Kung pao / Cantonese Chilli
- **Pan Fried Fish** 875
Grilled seabass with sliced potato, lime & dill emulsion
- **Free range roast chicken** 875
Served with roasted jus, bed of couscous and shallots
- **Choice of Italian Delicacies** 675
Veg Lasagne / Risotto Mushroom / Pasta - Pink or Pesto or Arabiata
- **Pizza** 775/675
Chicken tikka / Seafood / Smoked pork sausage / Paneer Tikka/ Margherita / Exotic Vegetables
- **Thai Curry Of (Vegetables / Chicken / Prawns)** 775/675
Red, Green or yellow curry served with steamed rice
- **Dynasty of Noodles / Rice** 775/675
(Hakka or Singapore or Schezwan)
(Seafood / Chicken / Mix Veg / Mushroom)

DESSERTS

- **Sweet Indian Palette** 350
Saffron Rasmalai / Coconut Phirni / Apple Jalebi / Gulab Jamun
- **Chocolate Brownie with Ice Cream** 350
- **Mango and fresh Cream Trifle** 350
Toasted pistachio and almond sponge
- **Semiya Payasam** 350
Creamy and delicious Kerala style payasam made with split yellow moong dal jaggery
- **Seasonal Fresh Fruit Platter** 350
- **Ice Cream** 350
As per seasonal availability

KIDS MENU

- **Blondies Sandwich** 350
Crumb fried chicken over a bread, served with fries
- **Jugheads Delight** 350
Mini chicken burger
- **Garfield's Favourite** 350
Macaroni & cheese lasagne with veggies
- **Winnie the Pooh** 350
Fresh fruit, yoghurt with honey parfait
- **Popcorn** 350
Butter toffee / milk choco / loaded cheddar





Coorg Wilderness Resort, Virajpet Main Road,
Mekeri, Madikeri, Karnataka 571 201 coorgwildernessresort.in