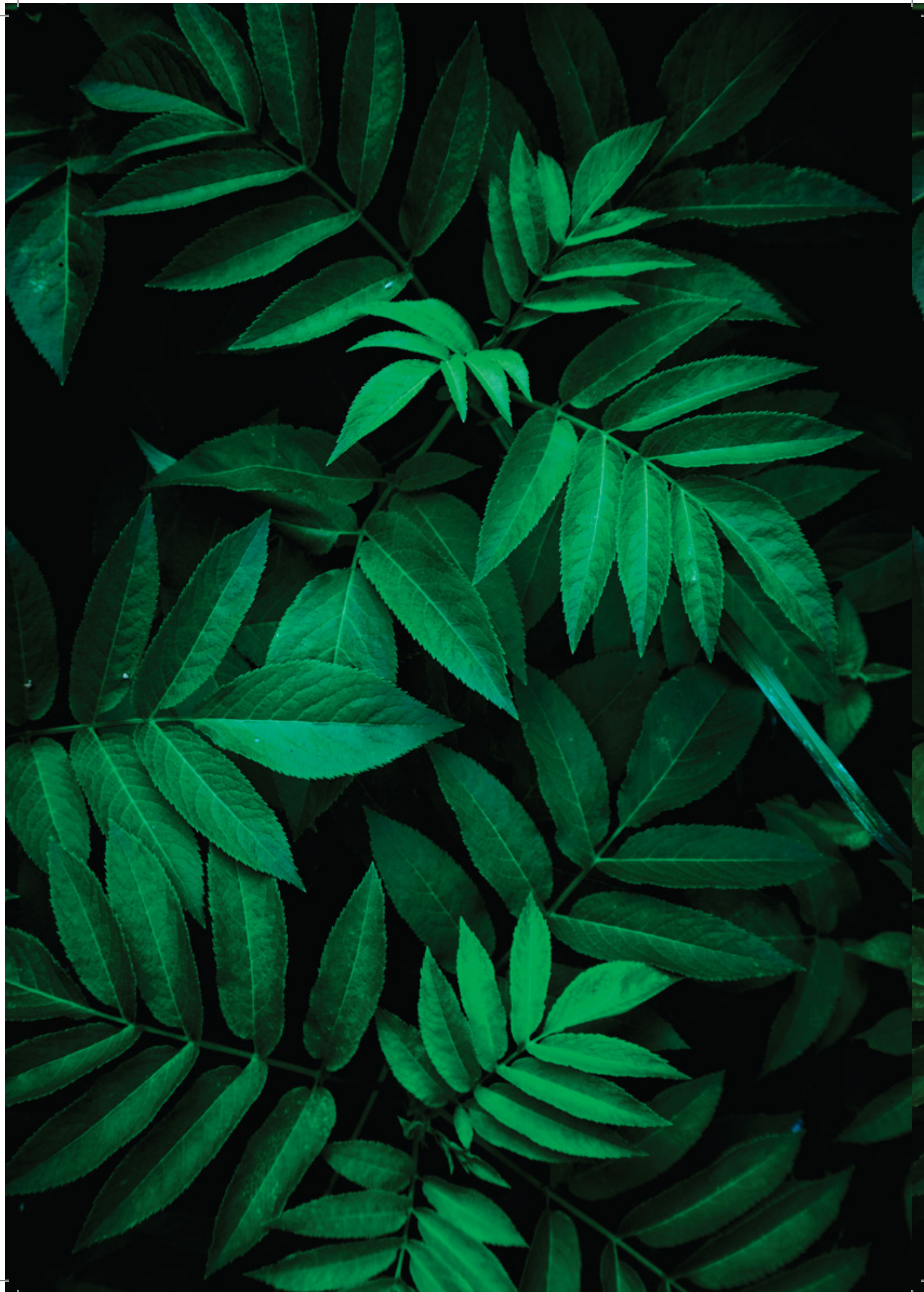




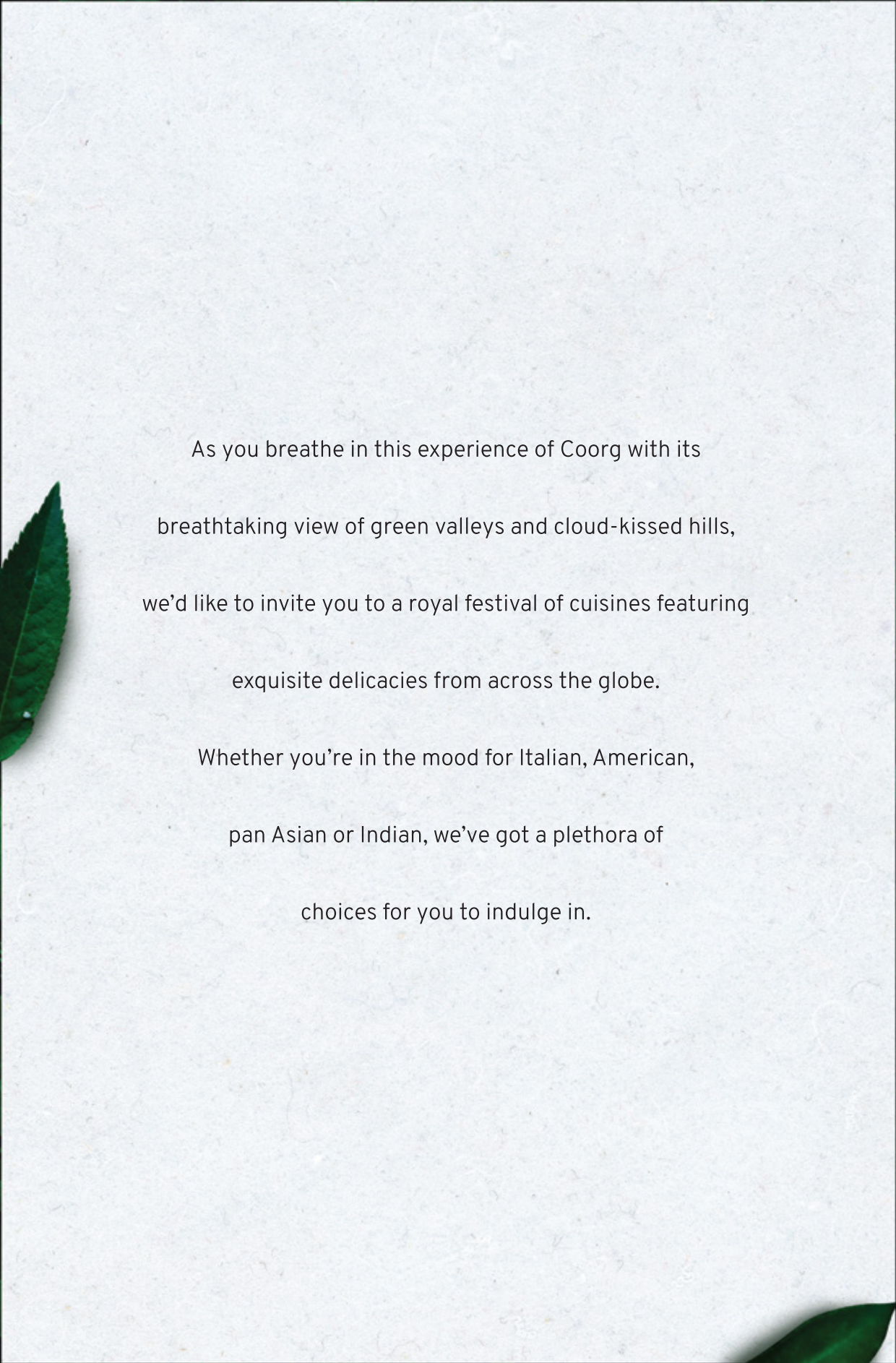
# M E N U











As you breathe in this experience of Coorg with its  
breathtaking view of green valleys and cloud-kissed hills,  
we'd like to invite you to a royal festival of cuisines featuring  
exquisite delicacies from across the globe.

Whether you're in the mood for Italian, American,  
pan Asian or Indian, we've got a plethora of  
choices for you to indulge in.

\*ALL GOVERNMENT TAXES AS APPLICABLE. WE LEVY 5% SERVICE CHARGE.









## APPETIZERS, SALADS & SMALL PLATES

(12.30pm to 3.30pm / 7.00pm to 10.30pm)



### Masala Vada Papri Chaat ₹200

Served with sweetened yoghurt,  
tamarind chutney and mint chutney

### Mezze Platter ₹425

Hummus, babaganoush, muhammara,  
falafel fritters, served with pita

### Watermelon and Feta Salad ₹325

Mixed baby greens, mint, balsamic pearls  
and parmesan chips

### Aragula with Red Wine Poached Pears Salad ₹325

Served with goat cheese and pine nuts in maple vinaigrette

### Greek Salad ₹325

Feta cheese, kalamata olives tossed with  
fresh vegetables and lemon dressing

### Thai Style Raw Papaya Som Tum ₹325

Green papaya and a spicy chilli pepper dressing

### Popiah Je ₹375

Vegetable spring rolls with shiitake mushrooms and glass noodles,  
served with homemade orange chilli dip

### Stir Fried Asparagus, Silken Tofu and Pokchoy ₹400

With crushed black pepper and sesame oil

### Cottage Cheese and Broccoli Satay ₹400

Skewers of cottage cheese & broccoli marinated with  
thai spices, served with spicy peanut sauce

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**Cocktail Samosa ₹200 / ₹325**

Mini samosas stuffed with spiced potato and peas /  
minced chicken and peas, served with tamarind chutney

**Lemon Basil Fish ₹550**

Spicy and lemony wok tossed mahi mahi

**Thod Man Koong Man Poo ₹650**

Deep fried prawn and crab cakes with plum sauce

**Oatmeal and Panko Crusted  
Fried Jumbo Prawns ₹650**

Served with sambal oelek and wasabi mayonnaise

**Prawn Aglio Olio ₹650**

Pan grilled prawns with chilli, garlic and olive oil  
and served with garlic toast

**Chicken Empanadas ₹450**

Mexican spiced chicken stuffed inside a pastry and baked,  
served with spicy tomato dip

**Crispy Chicken Tossed in Homemade  
Roasted Chilli Paste ₹450**

Batter fried chicken, wok tossed with homemade  
spicy chilli paste and basil

**Baked Chicken Wings ₹450**

Oven baked juicy chicken wings marinated with  
chilli garlic parmesan or tangy BBQ sauce

**Lamb Mini Khasta Roti Tacos ₹400**

Lamb galouti served on top a taco topped with  
hung yoghurt and pomegranate kachumber salsa



## KEBABS

(12.30pm to 3.30pm / 7.00pm to 10.30pm)

### Paneer Ka Soola ₹325

Cottage cheese rubbed in spices with yoghurt and cooked in tandoor, served with basil and garlic yoghurt dip

### Palak Kaju Tawa Kebab ₹325

Spinach, cheddar and cashewnut kebab served with sundried tomato chutney

### Multani Broccoli ₹325

Charcoal roasted broccoli marinated in cream cheese, kasundi and yellow chillies

### Subz Galouti Kebab ₹325

Smoked vegetable kebab served on griddle baked beans

### Tandoori Bharwan Khumb ₹325

Button mushroom stuffed with dry fruits and cheese, marinated in Indian rustic masala with yoghurt and cooked in clay oven, served with mint chutney

### Bharwan Phaldari Aloo ₹325

Fresh and dry fruit stuffed barbeque potatoes

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**Achaari Mahi Tikka ₹550**

Pickling spice marination served with mint chutney

**Mahi Kasundi Tikka ₹550**

Mustard marinated fish tikka with mint chutney

**Lehsooni Jheenga ₹800**

Tiger prawns flavoured with garlic and yoghurt,  
cooked in a clay oven

**Tandoori Pomfret Methiani ₹600**

Whole pomfret marinated with red chillies,  
yoghurt and broiled caraway seeds

**Tandoori Laal Mirch Lobster ₹1200**

Red chilli marinated lobster cooked in a clay oven

**Badami Malai Chicken Tikka ₹450**

An aromatic and silky tikka with toasted almond

**Lasooni Murgh Tikka ₹450**

Garlic flavoured spicy chicken tikka,  
served with mint chutney

**Gilafi Seekh Kebab ₹550**

Mince of lamb with ground spices, layered on skewer,  
cooked in charcoal oven, served with mint chutney

**Tandoori Lamb Chops ₹550**

Tender & juicy lamb chops marinated with  
Nilgiri spices and served with mint chutney





## SOUPS



### Mushroom Soup ₹275

With parmesan dust and fresh herbs

### Tomato and Celery Soup ₹275

With sundried tomato focaccia

### Classic Minestrone - Vegetarian/Chicken ₹275 / ₹325

Classic Italian soup with basil,  
garlic croutons and extra virgin olive oil

### Lemon Grass Noodle Soup ₹275 / ₹325 / ₹375

Lemon grass flavoured noodle broth  
with vegetables, chicken, seafood

### Tom Kha - Vegetarian/Chicken/Shrimp

₹275 / ₹325 / ₹375

Rich and tangy soup flavoured with coconut milk, galangal,  
exotic mushrooms, lemon grass and lemon leaves

### Gosht Badami Shorba ₹375

Rich Indian lamb soup with almond,  
fresh mint and mini caraway garlic naan

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## WESTERN MAIN COURSE

### Corn & Asparagus Stuffed Crepe ₹400

Thin pancakes stuffed with corn & asparagus, served with roasted baby potatoes, haricot beans, grilled bell pepper, gorgonzola sauce

### Vegetable Moussaka ₹400

Layers of vegetable served with tomato sauce and baked

### Tiger Prawns ₹800

Fresh tiger prawns marinated with pommery mustard, herbs, white wine and garlic, cooked on griddle

### Grilled Baby Lobster ₹1200

Grilled to perfection and served with truffled new potatoes and bisque

### Lemon and Thyme Marinated Roast Chicken ₹475

Served with olive crushed potato, seasonal vegetables and thyme jus

### Grilled Chicken Breast ₹475

Served with sundried tomatoes & olive hash with seasonal greens

### Grilled New Zealand Lamb Rack ₹600

Served with wilted spinach, roasted garlic and merlot jus

### Grilled BBQ Pork Chops or Ribs ₹500

Juicy tender pork marinated with BBQ sauce and red wine, chargrilled, served with cous cous salad and oven roasted potatoes

### Select your Accompaniments

**Vegetables:** green beans Lyonnaise, roasted vegetables, charred broccoli

**Sauce:** red wine jus, black pepper sauce, lemon butter caper sauce, BBQ sauce

**Potato:** steak fries, potato of the day, potato mash

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## FROM OUR WOOD FIRED PIZZA OVEN

All our pizzas are 14 inch and thin crust



### Forestiere ₹350

Fresh mushrooms, baby corn,  
broccoli and tofu

### Margherita ₹350

Tomatoes, fresh buffalo mozzarella and basil

### Quattro Fromaggio ₹350

Mozzarella, emmental,  
cheddar and feta cheese

### Tex Mex Jalapeno ₹350

Pimientos, shredded onion, chilli flakes, garlic,  
Tex Mex seasoning and cheese

### Misto Mare ₹475

Shrimps, squid, tuna, spring onions,  
capers, tomatoes and mozzarella

### Rustica ₹400

Tomato, bell pepper and spicy pepperoni

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## PASTAS & RISOTTO

Select your pasta – spaghetti / linguine / fettuccine / penne / fusilli / whole wheat pasta – penne / spaghetti

### Arrabiata ₹350 / ₹425 / ₹500

A rich tomato and basil sauce spiced with chilli flakes  
Grilled Vegetable / Shredded Chicken / Shrimp

### Aglia Olio ₹425 / ₹500

An emulsion of olive oil, garlic and parmesan cheese  
Chicken / Prawn

### Spaghetti with Pork Meat Balls ₹425

Italian classic pasta with juicy pork dumplings cooked in a rich tomato basil sauce with a hint of chilli, a generous sprinkle of parmigiano and a drizzle of extra virgin olive oil

### Ravioli with Grilled Vegetables & Creamy Herb Sauce ₹400 / ₹425

Homemade pasta stuffed with spinach and ricotta /  
chicken and cream cheese

### Minced Pork & Four Cheese Lasagna ₹500

Layers of silky pasta and pork mince baked with cheddar, parmigiano, mozzarella, along with a green peppercorn relish

### Roasted Garlic and Asparagus Risotto ₹400

Arborio rice cooked with roasted garlic and asparagus

### Multigrain Seafood Saffron Risotto ₹500

Multigrain, arborio rice cooked with prawns, squid, mahi mahi fish, crab meat, cherry tomato and saffron



## FROM THE INDIAN KITCHEN

(12.30pm to 3.30pm / 7.00pm to 10.30pm)

### Kairiwali Bhindi ₹325

Okra with raw mango, cooked in Indian spices

### Beetroot Kofta Curry ₹325

Beetroot dumplings simmered in aromatic gravy

### Makai Palak Paneer ₹325

Golden corn and cottage cheese cooked in a spinach gravy with ginger, toasted cumin and fried garlic

### Kashmiri Stuffed Gucchi ₹375

Mushrooms stuffed with cheese, cashew nuts and dry fruits, served on a bed of tomato gravy

### Dhungar Aloo Palak ₹325

Smoked potato tossed in a rich and creamy gravy flavoured with garlic and shredded spinach

### Shahi Baingan Bhatha ₹325

Smoked aubergines mashed with yoghurt and garlic, tempered with cumin and crumbled feta

### Dal Makhani ₹325

Slow stewed black lentils enhanced with butter and mild spices

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### **Dal Tadka ₹275**

Traditional yellow lentil cooked with spices and fresh tomatoes

### **Jhinga Tawa Masala ₹600**

Juicy and succulent prawns cooked in rustic Indian spices with onions and coriander

### **Punjabi Murgh Tikka Makhani ₹450**

Charcoal roasted chicken tikka cooked in a rich tomato gravy flavoured with fenugreek and white butter

### **Murgh Methi Malai ₹450**

Tender chicken thighs cooked with fresh fenugreek leaves and finished with cream

### **Rajasthani Laal Maas ₹550**

Slow cooked lamb that falls off the bone, cooked in a rich tomato and mathania chilli gravy

### **Shahi Nalli Nihari ₹550**

Dum cooked lamb shanks prepared in a yoghurt gravy with whole Indian spices

## **BIRYANI**

### **Subz Dum Biryani ₹350**

Saffron infused basmati rice with garden fresh vegetables, cooked in dum

### **Murgh Dum Biryani ₹450**

Saffron infused basmati rice with chicken, cooked in dum

### **Gosht Dum Biryani ₹550**

Saffron infused basmati rice with lamb, cooked in dum





## SIDE ORDERS



### Mom's Style Khichdi ₹350

Rice & lentils cooked to a mushy consistency  
and tempered with ghee & cumin

### Steamed Basmati Rice ₹250

### Naan - Plain, Butter, Garlic ₹85

### Tandoori Roti ₹75

### Laccha Parantha ₹95

### Stuffed Paratha ₹150

(Aloo/Gobi/Paneer)



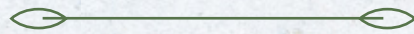


## ASIAN

(12.30pm to 3.30pm / 7.00pm to 10.30pm)

### WOK-STIR FRIES

Authentic Chinese style delicacies tossed in a sizzling wok



Tofu with Exotic Mushrooms ₹400

Seasonal Vegetables with Lemon, Cilantro and Sesame ₹350

Minced Chicken with Chilli, Garlic and Basil ₹425

Lamb with Young Peppercorns and Fresh Herbs ₹550

Prawns with Scallion and Lemongrass ₹650



### CLAY POT CURRIES

Rustic pan asian hot clay pot curries, served piping hot with steamed rice



Tofu Penang Curry with Peanuts ₹450

Red Curry of Vegetables and Bamboo Shoots ₹450

Burmese Chicken Curry with Lime and Potatoes ₹475

Jungle Curry of Chicken with  
Vegetables and Coorg Green Peppercorns ₹475

Green Curry of Prawns with  
Aubergines and Basil ₹650

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## NOODLES & RICE



Indonesian Bamee Goreng with  
Vegetables and Kecap Manis ₹400

Thai Chilli Basil Noodles with  
Garlic & Vegetables ₹350

Szechuan Style Fried Rice  
with Vegetables or Chicken ₹325 / ₹350

Northern Thailand Khao Soi  
Curried Noodles with Grilled Chicken ₹425

Bangkok Style Phad Thai Noodles  
with Wok Seared Prawns ₹575

Singaporean Seafood Laksa  
with Yellow Noodles ₹550

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## DESSERTS & SEASONAL FRUIT

### Crème Brulee ₹300

Classic French dessert torched to perfection and served with apricot and fig biscotti, honey and lime

### Baked Apple Crumble ₹300

Baked to order seasonal apples cooked in cinnamon and topped with a nutty crumble, served with warm custard cream

### Coorg Coffee and Dark Chocolate Tart ₹200

A crunchy tart with a gooey centre of rich local coffee and extra dark chocolate, served with chocolate and coffee truffle

### Coorg Honey and Ricotta Cheesecake ₹300

Baked cheesecake flavoured with local honey and ricotta, with honey streusel topping

### Coconut & Cardamom Phirni ₹250

Served with roasted cashew crumble

### Gulkand Rasmalai ₹250

Served with rose petals and pistachio

### Apple Jalebi ₹200

Crispy and succulent hot jalebis stuffed with apples

### Selection of Homemade Ice Cream & Sorbets ₹200

Served with seasonal fresh fruit

### Seasonal Cut Fresh Fruits ₹250

With mint and honey on side

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## ALL-TIME FAVOURITES

(11.00am to 10.30pm)

### Vegetarian (Sub or Wrap) ₹350

Buffalo mozzarella, pesto with plum, tomato, mushroom, jalapenos with sautéed onions

### Non-Vegetarian (Sub or Wrap) ₹450

Roast chicken and sautéed mushrooms, turkey mortadella, pommery mustard and marinated tomatoes. Choice of satay with burnt onion and peanut butter mayo

### Kathi Roll ₹275 / ₹375

Served with kachumber and mint chutney  
Paneer / Chicken

### Club Sandwich ₹400

Pork bacon, chicken, fried egg, lettuce, tomato, cucumber, roasted peppers and mushrooms

### Herb & Garlic Vegetable Burger ₹350

Served with tomato relish and pickled vegetables

All the above are served with crunchy vegetables, yoghurt garlic aioli and fries or wedges

### BLT Sandwich ₹375

Boiled egg, chicken, bacon, tomato & coleslaw

### Club Sandwich Vegetable ₹300

Tomato, cucumber, lettuce, cheese, coleslaw

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**Habba Veggie Sandwich ₹325**

Grilled vegetables, mozzarella, balsamic reduction and coleslaw

**Classic Burger ₹425**

Panko crumbed chicken, toasted sesame bun and salad  
Cheese / fried egg

**The Fully Loaded Burger ₹450**

Pulled pork, balsamic grilled tomatoes, grilled onion rings,  
crispy bacon, mild cheddar, on toasted multigrain bun

**Crispy Chilli Chicken Burger ₹425**

Sriracha mayo and asianslaw

**Classic Waffles ₹300**

Along with maple syrup, fruit compote, whipped cream

**French Toast ₹300**

Served with fruit compote and Coorg honey

**Signature Pancakes ₹300**

Served with caramelized coconut, jaggery, banana and Coorg honey

**Dosa or Uttappam ₹275**

Griddle cooked rice and lentil crepes, served with sambar and chutney

**Bisibele Bhath ₹275**

Traditional yellow lentil and rice cooked with spices and fresh tomatoes





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