



LOHONO
Stays



In-house food menu

COONOR



OPTION 1: Prix fixe

You may choose

- 1 Soup or Salad
- 2 Appetizers
- 2 Main Course items
- 2 Bread / Rice

Lunch / Dinner

Vegetarian: ₹850 per person

Non-Vegetarian: ₹1,150 per person

OPTION 2

Barbeque / Biryani / Dessert

SOUPS

Cream of Tomato (V)

Thick soup of tomato served with croutons

Cream of Mushroom (V)

Slow cooked mushrooms churned with cream and stock

Cream of Chicken

With Chicken and thyme

Tamatar Dhaniye ka Shorba (V)

Spiced tomato soup, cilantro

Dal Shorba (V)

Curried lentil soup with coconut

SALADS

Tomato and Cheese Salad

Served with basil peanut sauce

Hummus

Served with crackers

Panzanella

Toasted bread salad with zucchini, cherry tomato, bell peppers in balsamic vinegar

Apple, Olive and Cashew Nut Salad

Served with Waldorf dressing

Baby Potato Salad

German style salad dressed with mayo

VEGETARIAN APPETIZERS

Cheesy Broccoli

Roasted florets of broccoli, creamy dressing with cardamom powder

Paneer 65

Twice cooked paneer with curry leaves and spices

Hare Matar ki Tikki

Green peas patty cooked with cumin

Mushroom Croquette

Deep fried crumbed cheesy mushroom

Asian Style Cottage Cheese

Oriental spiced cottage cheese served with hot garlic sauce

NON-VEGETARIAN APPETIZERS

Prawn Koliwada

Mumbai style crisp prawn

Fish Fingers

Breaded fish served with lime

Three Chili Chicken

Asian style chicken with peppers

Lamb Pepper Fry

Kerala style tender mutton roasted with curry leaves and button onions

Chili Beef

Served with scallions

VEGETARIAN MAINS

Paneer Aap ki Pasand

*Morels of cottage cheese cooked in
Choice of - tomato gravy / spinach / kadai / shahi*

Ghar ki Subzi

Locally sourced vegetables in homestyle curry

Palak Matar

Green peas in homestyle spinach gravy

Kara Kolambu

Drumsticks and eggplant curry, homestyle

Aloo Gobhi

Semi dry homestyle cauliflower and potatoes

Vegetable Au Gratin

Baked vegetables in cheese

Pasta

*Choice of Sauce - Alfredo / Arrabiata / Pesto
Choice of Pasta - Spaghetti / Penne*

NON-VEGETARIAN MAINS

Chettinad Meen Kolambu

South Indian style fish in tomato, chili and coconut gravy

Grilled Fish

Pan fried with herb and lime

Jhinga Masala

Prawns cooked in tomato and ginger

Roast Chicken

Country style oven roasted chicken served with potato and sautéed vegetables

Chicken Manchurian

Chicken dumplings served in Chinese gravy

Chettinad Kozhi Kolambu

South Indian style chicken prepared in tomato, chili, tamarind and coconut

Mutton Rogan Josh

From the royal kitchens of Kashmir

Idiappam and Egg Curry

House special served with 3 pcs Idiappam

CHOICE OF BREAD AND RICE

Malabar Paratha / Tawa Roti

Steamed Rice

Flavoured Rice (Tomato / Coconut / Lemon)

Curd Rice

Khichdi

Fried Rice (Ginger / Vegetables / Chicken / Egg)

FUEGO PARRILLA - BARBEQUE FIRE

(Orders to be placed 24 hrs in advance)

Served with - Grilled Vegetables, Fresh Salad,
Herbed Baby Potatoes (seasonal) / Potatoes
Choice of Sauce - Sour Cream / Tomato Salsa /
Mint Chutney

VEGETARIAN

Jacket Potato / Sweet Potato - 2pcs	₹200
Chili Lime Corn on D' Cobb - 1pc	₹250
Paneer Shashlik - 4 pcs	₹350

NON -VEGETARIAN

Tandoori Chicken Leg - 2pcs	₹500
Peri Peri Jumbo Prawns - 3pcs	₹600
Caraway & Mint Special Lamb Steak - 1pc	₹1000
Chutney Lamb Chops - 2pcs	₹1400

BIRYANI - SOUTH INDIAN STYLE

Vegetables	₹550
Chicken	₹750
Mutton	₹950

SOUTH INDIAN MEALS

₹650

Served in Banana leaves

(Orders to be placed 24 hrs in advance)

Steamed Rice, Pickle, Papad

Choose any 4 - Avial / Kootu / Porial (carrot, beans, cabbage, beetroot) / Sambar / Rasam / Mooru curry /
Lehsooni dal

SNACKS

Aloo Bonda ₹100

Cheese Chili Toast ₹100

French Fries ₹100

Mixed Vegetable Pakoras ₹100

Cutlets ₹100

Semolina Tea Cake ₹250

DESSERTS

(Orders to be places 24 hrs in advance)

Seviyan Payasam	₹150
Rawa Kesari	₹150
Caramel Custard	₹150
Trifle Pudding	₹150
Semolina Cashew Cake (Eggless)	₹250
Apple Cinnamon	₹250
Coconut Panna Cotta (Eggless)	₹250
Lemon Tart	₹250
Chocolate Brownie	₹275
<i>Served with chocolate sauce and vanilla ice cream</i>	

Bon appetit!





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Breakfast Menu

COONOR



COLD BREAKFAST

Seasonal Fresh Fruits

Seasonal fresh fruit juice

Milk (Skimmed, Whole)

Cereals (Corn Flakes, Choco Flakes)

Choice of Bread

Preserves (Jam, Marmalade, Honey)

HOT SERVE - INDIAN

(please select one)

Poha

Upma

Plain Paratha

Stuffed Paratha (Aloo Pyaz / Gobhi / Cheese / Egg)

Puri with Aloo Tamatar ki Subzi

Medu Vada with Sambar and Chutney

Idli with Sambar and Chutney

Dosa with Sambar and Chutney

(Plain / Onion / Masala)

HOT SERVE - CONTINENTAL

Chicken Sausages

pan fried with peppers and onion

Eggs to order (please select one)

Served with grilled potato wedges and grilled tomato

Poached / Scrambled / Sunny side up / Boiled
Omelette (Plain / Masala / Egg White / Cheese /
Mushrooms / Ham And Cheese)

Poached Egg on Toast with Avocado (seasonal)

Akuri Bun

Parsi style scrambled eggs with spices served with bun

Pancakes / Toast (please select one)

Pancakes with honey

Savoury Toast (Mushroom / Tomato Salsa / Cheese /
Guacamole - seasonal)

CHOICE OF BEVERAGES

(please select any one)

Tea (Nilgiri / Green Tea)

Coffee

Chocolate Milkshake

Cold coffee

Lassi (Plain / Sweet / Salted)

Bon appetit!

