

## THE SAGA OF TEA AT NILGIRIS

Nilgiri teas are grown in the Blue Mountains, which are part of the Western Ghats mountain range which stretches across South India. They are some of the highest grown teas in the world, up to 8000' elevation. And Nilgiri is one of the most beautiful tea regions in the world.

Nilgiri teas are one of the great undiscovered gems of the tea world, and often one of the greatest bargains. They



are known for being very aromatic and medium-bodied with a smooth, mellow taste and subtle, natural sweetness or almost fruit in the cup.

Tea was first brought to Nilgiri in 1855 and has been commercially grown there since the 1850's. Therefore, many of the established tea estates have that old British colonial look and feel to them.

## TEA AND FOOD HARMONY

₹2500

Nilgiri Tea Smoked Chicken Salad  
Or  
Insalata Hortificali

### Green Jasmine Twirl

Murgh Malai kebabs  
Haripati Mahi Tikka  
Or  
Vegetable Spring Rolls  
Cottage Cheese Arancini

### Glendale Twirl

Chiamichuri Grilled Fish with Saffron Pilaf  
Or  
Ratatouille Vegetables and Lemon Butter sauce

### Geranium Moonshine Tea

## LENDALE ESTATE TEA

<p><b>Geranium Moonshine Tea</b> ₹275</p> <p><i>sparkling Champagne colour, distinctively smooth, rose geranium aroma and flavour, smooth velvety texture. It's a 'O la la cup'</i></p>	<p><b>Green Twirl</b> ₹275</p> <p><i>sparkling green notes of sweet corn, intense body in the middle, hint floral, flavours hints of fresh veggies at the edges with a ricey finish, green taint is silky on the palate, not bitter unless over steeped.</i></p>
<p><b>Glendale Twirl</b> ₹275</p> <p><i>bright golden yellow hint of jasmine flower and tropical fruits, medium bodied, earthy, slightly brisk with hints of spicy notes that is the irresistible winter green taste.</i></p>	<p><b>Green Jasmine Twirl</b> ₹275</p> <p><i>greenish yellow flavour of jasmine flowers start this tea and extend through the cup, fresh greens, cut grass leads to the clean crisp base flavour, the liquor feels ample in the mouth, tea infused with natural jasmine flowers.</i></p>
<p><b>Orange Twist</b> ₹275</p> <p><i>golden orange colour hence the name 'orange twist', full bodied, brisk, flowy with a soothing floral aroma, a burst of strength lingers as an after taste, a hint of sugar will enhance the flavour.</i></p>	<p><b>Masala Chai</b> ₹275</p> <p><i>amber without milk / reddish yellow with milk brisk, medium bodied cup, with perfect harmony between tea and the flavour of indian spices, warm earthy notes, hint spicy, sweet aroma of cardamom and cinnamon, warm notes of pepper and clove.</i></p>

## NILGIRI HIGH TEA

<p>■ <b>Brown Bread Curried Egg and Lettuce Sandwich</b> ₹485</p> <p>■ <b>Grilled Tuna Sandwich</b> ₹485</p> <p>■ <b>Multi Grain Bread Carrot and Beet Colestlaw Sandwich</b> ₹450</p> <p>■ <b>Croissant Sandwich</b> ₹450 <i>grilled vegetables and peanut butter</i></p> <p>■ <b>Cheesy Jalapeno Fritters</b> ₹495 <i>jalapenos filled with herbbed cheese crumbs fried</i></p> <p>■ <b>Kizhansu Bonda</b> ₹450 <i>curried potato coated with chickpea flour and fried</i></p> <p>■ <b>Fresh Tea Leaf Fritters</b> ₹450 <i>garden fresh tender tea leaves, batter fried and flavoured with chillies and curry leaves</i></p>	<p>■ <b>Masala Pori Cones</b> ₹250 <i>puffed rice tossed with turmeric, chillies, onions and coriander leaves</i></p> <p>■ <b>Kara Kuzhi Panivaram</b> ₹450 <i>dumpling of rice and lentils with mustard, onion and curry leaves with coconut chutney</i></p> <p>■ <b>Nilgiri Spiced Tea Tarts</b> ₹350 <i>baked tart shells filled with Indian masala chai</i></p> <p>■ <b>Thuppathittu</b> ₹350 <i>a traditional badaga fried sweet snack made of refined flour and flavoured with cardamom</i></p>
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**16:00 to 18:30 Hrs.**

## SAVOY HIGH TEA

₹725 (16:00 to 18:30 Hrs.)

<p>■ <b>GRILLED TUNA SANDWICH</b> <i>multi grain bread, carrot and beet colestlaw sandwich</i></p> <p>■ <b>FRESH TEA LEAF FRITTERS</b> <i>garden fresh tender tea leaves batter fried and flavoured with chilli and curry leaves</i></p> <p>■ <b>NILGIRI SPICED TEA TARTS</b> <i>baked tart shells filled with indian masala chai</i></p> <p>■ <b>THUPPATHITTU</b> <i>A traditional badaga fried sweet snack made of refined flour and flavoured with cardamom</i></p>	<p>■ <b>Cashew Cookies and Peanut Chikkies</b> <i>Choice of Glendale Estate Tea</i></p>
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\* Government tax is applicable  
\* Please inform our associates if you are allergic to any ingredients.

# Savoy Times

DINING ROOM | CANTERBURY BAR

SAVOY  
HILL STATION, COYOTE

Savoy was opened in 1841 by Mr. H. Royal Dawson and was called Dawson's Hotel and also 'The Union'. It was built around the site of a cottage called Woodville which was built about the same time when St. Stephen's Church was built and it's one of the oldest Building in Ooty today. This Cottage now forms 'Garden Cottage' of the hotel.

The main building of the Hotel was constructed in

1829 as a school for European children in the Nilgiris. As in the case of the building of St. Stephen's Church the massive beams came from Tipu Sultan's Palace at Srirangapatnam. These beams were dragged all the way from Srirangapatnam up the Singalur Ghat by Elephants.

In 1868 the name of the Hotel was changed to 'Sylvia's Hotel' and later stage to 'Savoy Hotel'.



Sylvia's Hotel (now Savoy) in 1860

When His Majesty King Edward VII the then Prince of Wales came to India in 1875, a visit to Ooty formed part of his program and his entourage was booked at the Savoy.

The Savoy has been a Hotel continuously from 1841 and it has changed very little. The hotel has been featured in novels, Travelogues, Magazines and Newspaper articles all over the world. Internationally famous people have chosen the Savoy as their temporary abode and among them names worth mentioning are 'Harold Robbins' the famous fiction writer and 'David Lean' who directed films like Dr. Zhivago and Lawrence of Arabia.

The Australian Broadcasting Corporation featured the hotel prominently in a Television program on India and the British Broadcasting Corporation featured the Savoy on their program 'Sooty Ooty'. The Garden of the Hotel has been used for the exterior scenes of many British and Indian movies and it is one of the best-kept gardens in Ooty.

Savoy is very popular with visitors. It has several independent cottages, a well-stocked bar, a spacious multi-cuisine restaurant and sprawling lawns with heart-warming bonfire in the evening.

## OOTACAMUND

Called the 'Queen of Hill Stations' picturesque, green Udthagamandalam better known as Ooty is the most popular hill station in the South. Located in the Western Ghats at a height of 2286 Meters (7620Feet), it is the headquarters of the Nilgiris district where the two ghats meet.

It was developed in the early 19th century by John Sullivan as a retreat for the colonial British Governors of Madras (Chennai). Small Victorian cottages nestle on the slopes, whilst the town features a golfing range, a race track and numerous sightseeing attractions. It is also an excellent starting point to explore both the nearby Nilgiri (blue) mountains, named after the brightly hued Lavender which grows here.

## FOOD PHILOSOPHY SAVOY

For decades, the Savoy name has been synonymous with the most celebrated cuisine and superior service known around the world. Equally notable are the ingredients of innovation, creativity and careful selection of fresh, local and

creatively garnished with years of experience, pleasantly surprises every guest at Savoy, lasting classic dishes in a non-conventional mixture sealed by his unique signature.



hyper-local produce from our surroundings.

From simple to intricate, we have a wide range of offerings to suit every taste, along with beverages to complement every flavor, you are served with a smile for a unique and memorable dining experience.

Our Executive Chef, Arun Mahanesu's personal style is expressed in preparing food in an innovative, fascinating and healthy way by selecting top quality products from the given geography and blending those with local herbs and fresh wild-growing spices. His remarkable

'What is the essence of a brilliant meal? It isn't just about precisely selecting and preparing each product, it's the emotional experience that matters. Experience is what every single dish is, a feeling created through senses, a message to be brought by food!'

### THE EPICUREAN DREAM CUSTOM MADE

Our culinary team would be pleased to prepare dishes of your choice in the most customized manner, based on the availability of the ingredients in the given geography and a suitable advance preparation time. Please ask your server to facilitate a personal discussion with the Chef to make your epicurean dream come true.

# ONCE IN 12 YEARS

## Kurinji Flower In Nilgiris

The *Strobilanthes Kunthiana*, the Noolakurinj (meaning blue flower), however, is hard to miss as it blooms in mass and grows in protected areas. It carpets the hills in shades of blue that turn violet towards the end of the season, which typically begins in August and lasts until October. This 'super bloom', occurring once every 12 years, covers a large area, including its protected area. Species of *Strobilanthes* grow wild on the Nilgiris ranges between 6000 to 7000 feet. There are over 200 species of *Strobilanthes*, nearly all in Asia.

and over 150 species occur in India, especially in Western Ghats and Nilgiris alone claims more than thirty species. Many of the species flower only at long intervals, such as between six and twelve years usually. There are also some annuals. Over the years the area over which it occurs has become less due to tea and spice plantations, as well as increasing construction and widening of roads, has taken over the land where these flowers might have otherwise bloomed. The most common and best known species,

*Strobilanthes Kunthiana* occurs on the dry slopes of the northern and eastern side of the hills, where there is little or no tree forests. It is a tall bushy shrub, sometimes eight to ten feet high, and with a profusion of bright blue bell-like flowers. As in the case of bamboo, they grow for a number of years, until at the appointed time of maturity, they all burst into flowers, mature their seed, die down and disappear. The flowering appears once in 12 years. One interesting result of the protracted flowering of *Strobilanthes* is the large increase in bees found in its vicinity during the flowering period. Immense quantities of honey become available and the rock bees and common hill bees visit the plant.

Mass flowering of Kurinji in the Kallhatti slope has attracted visitors to the area. This year, not much blooming of this plant has been reported in other pockets of Nilgiris. The full bloom of Kurinji is very short. Although no medicinal property is recorded, its honey is valued for medicinal property. For rock bees, it is a source of nectar. The Nilgiris district administration had celebrated Kurinji blooms by conducting a 'Kurunji Festival' in Kallhatti slopes on the 10th September 2018. The festival was to create awareness among the people and tourists about the importance of the bloom. This was the first time a festival for Kurinji blooms was conducted in the district.



## SAVOY

WHEELS OF CHEESE

# SOUP AND SALAD

Lunch and Dinner  
12.30 hrs. to 15.00 hrs. and  
19.30 hrs. to 22.30. hrs.

- **Drumstick Rasam** ₹250  
south Indian spiced drumstick broth tempered with curry leaves and black pepper
- **Vegetable Clear Soup with Burnt Garlic Pods** ₹250  
a thin broth of vegetables flavoured with golden garlic pods
- **Oven Roasted Tomato and Basil Soup** ₹250
- **Classic Selection of Asian Soup**  
hot and sour soup/ sweet corn soup/ manchow soup/ lemon coriander soup
- **Veg** ₹250
- **Non Veg** ₹285
- **Caesar Salad**  
crispy iceberg lettuce, grilled vegetables, parmesan shavings and caesar dressing ₹350
- **herbal-grilled chicken** ₹385

- **Greek Salad** ₹350  
tomato, cucumber, peppers, feta cheese and kalamata olives with lemon oregano dressing
- **Millet and Pomegranate Tabbouleh** ₹350  
steamed millet, garden fresh tomatoes, lime and parsley with pomegranate
- **Prawn Cocktail** ₹650  
chilled cooked prawns served on a bed of crispy iceberg lettuce in cocktail sauce
- **Nilairi Tea Smoked Chicken Salad** ₹385  
marinated in finest Nilgiri tea and smoked served on a bed of greens with lemon olive vinaigrette

## SANDWICH BURGER

10.30 hrs. to 22.30 hrs.

- **Nilgiri Club Sandwich** ₹485  
triple layered with lettuce, tomato, masala rubbed grilled chicken, fried egg roasted vegetables, colcannon, lettuce, tomato, cucumber and cheese

### Make Your Own Sandwich (any two)

- **cucumber tomato, cheese, lettuce and roasted vegetable** ₹450
- **grilled chicken, tuna, ham, cheese** ₹485
- **Vegetable Burger** ₹450  
vegetable patties cheese and sesame flavoured bun
- **Classic Chicken Burger** ₹485  
minced chicken patties with cheese lettuce, tomato and french fries on side.
- **Hamburger** ₹485  
minced tenderloin patties with cheese caramelized onion, gherkins, cheese and fried egg.
- **Cheese Chilli Toast** ₹285
- **French Fries** ₹510
- **Samosa** ₹285

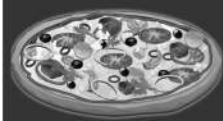


• Government tax is applicable  
• Please inform our associates if you are allergic to any ingredients.  
• We strongly advise publicly accessible websites for articles published with content on the Savoy and Nilgiris



## PIZZA AND PASTA

- **Margherita** ₹450  
all time favorite, buffalo mozzarella, cheese, tomato slice and basil.
- **Tex-Mex**  
thick crust pizza with jalapenos, corn, onion, chili flakes, garlic, tex-mex seasoning and cheese
- **bell peppers** ₹450
- **shredded grilled chicken** ₹485
- **Oofacamund pizza**  
thick crust pizza with a spicy tomato base and with our home ground spices topped with
- **shredded paneer tikka** ₹450
- **shredded chicken tikka** ₹485
- **Fusilli Aallo e olio** ₹485  
garlic, olive oil, chili flakes and parsley
- **Penne Arrabbiata** ₹485  
spicy tomato sauce with aromatic herbs
- **Spaghetti Bolognese** ₹500  
spaghetti cooked with ground tenderloin, tomato ground celery and coriander
- **Fettuccine Alfredo** ₹485  
Fettuccine cooked in creamy cheese sauce
- **Linguine Carbonara** ₹500  
linguine with bacon, egg and cream parmesan
- **Risotto**  
arborio rice cooked with cream and parmesan
- **mushroom** ₹585
- **chicken** ₹650



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## Kebab Sampler

- **tomato and basil soup, paneer tikka** ₹685  
dal makhani or dal tadka, tandoori bread or steamed rice, gulab jamun
- **tomato and basil soup** ₹750  
mughl moti kebabs or ajinani masi tikka, dal makhani or dal tadka, tandoori bread or steamed rice, gulab jamun
- **Curry Sampler**  
tomato and basil soup, paneer makhani or corn polka, dal makhani or dal tadka, with tandoori bread or steamed rice, double ka meetha ₹685
- **tomato and basil soup, mughl tikka, lababdar or laal maaz, dal makhani or dal tadka, with tandoori bread or steamed rice, double ka meetha** ₹750

## WESTERN

- **Courgette and Aubergine** ₹550  
Parmigiana baked courgette and aubergine with parmesan, tomato and cream
- **Baked Corn Spinach** ₹550  
corn kernel and spinach mixed in creamy cheese sauce and baked
- **Fillet of Fish** ₹735  
pan seared fish with sautéed greens and lemon butter sauce
- **Caramelized Chicken** ₹585  
succulent pan roast chicken with flavours of garlic, rosemary and lemon mashed potatoes sautéed greens, pepper or mushroom sauce
- **Tenderloin Steak** ₹685  
grilled tenderloin served with sautéed greens, mashed potato and mushroom or pepper sauce

## ASIAN

- **Spring Roll**  
vegetables or chicken wrapped in pancakes deep fried and served with hot garlic sauce
- **zoya tossed crunchy vegetables with chicken** ₹585
- **zoya tossed crunchy vegetables with chicken** ₹450
- **Honey Chilli Tofu** ₹550  
fried tofu tossed with sweet & spicy sauce
- **Crispy Fried Mushroom in Black Pepper** ₹485
- **Chilli Crispy Corn** ₹485  
crispy fried corn kernels tossed with ginger, garlic and chillies
- **Choice of Fried Rice**  
■ **vegetable** ₹450  
■ **chicken/ egg** ₹485  
■ **prawn** ₹585
- **Choice of Hakka Noodles**  
■ **vegetable** ₹450  
■ **chicken/ egg** ₹485
- **Stir Fried Vegetables with Green Tea Leaves** ₹485  
stir fried vegetables tossed with ginger, roots & green tea leaves
- **Kung Pao Chicken** ₹585  
chicken tossed with chilli, zoya & cashewnut
- **Chilli Chicken** ₹585
- **Chilli Garlic Prawns** ₹785  
prawns cooked with spicy sauce of chillies and zoya flavoured with garlic pods

# CHILDREN'S DINING

- **Noodles Soup** ₹255
- **American Chop Suey**
- **Vegetarian** ₹395
- **Non Vegetarian** ₹415
- **mini vegetable burger served with french fries and strawberry milkshake** ₹450
- **mini chicken burger served with french fries and strawberry milkshake** ₹450
- **mini margherita pizza served with french fries and vanilla milkshake** ₹450
- **mini chicken pizza served with french fries and vanilla milkshake** ₹450



# KEBAB AND CURRY

- Lal Mirch ka Paneer Tikka** ₹550  
 homemade cottage cheese, marinated in yoghurt, red chili and aromatic spices, cooked in a clay oven
- Makkai Palak Kebab** ₹485  
 combination of corn and spinach mixed with stone ground spices, grilled and served with curd chutney
- Methi Murz Tanadi Kebab** ₹585  
 juicy chicken drumstick marinated in fenugreek leaves and aromatic spices, roasted in clay oven
- Mura Malai Tikka** ₹585  
 bonanza chicken thigh in a marinade of hung yoghurt and pounded indian spices, cooked in tandoor
- Gosht Gilafi Seekh** ₹685  
 minced lamb with ginger, cashew and chillies on a skewer, rolled with tomatoes and peppers, charcoal cooked
- Harivali Mahi Tikka** ₹735  
 cubes of fish marinated with a yoghurt and cashewnut mixture and flavoured with mint, cilantro and spinach, charcoal finished
- Zafrani Jhinga** ₹850  
 fresh sea prawns marinated with yoghurt, cashewnut and aromatic saffron strands
- Aloo Jeera** ₹485  
 potato tossed with cumin, chillies, coriander leaves and lime
- Paneer Mutter Curry** ₹550  
 cottage cheese cooked with green peas in a creamy sauce made of onions, tomatoes and cashew nut
- Palak Aapki Pasand** ₹485  
 creamy spinach cooked with choice of cottage cheese, potato, vegetables and mushrooms
- Bhindi Masala** ₹485  
 okra cooked with onion tomato and cashew
- Chicken 65** ₹585  
 a popular snack preparation from the kitchens of madurai
- Kadai Murg** ₹585  
 chicken morsels cooked along with capsicum, onion, tomato and cashewnut flavoured with whole coriander seeds and cilantro
- Meen Poondu Kozhambu** ₹735  
 fresh fish simmered in a tangy curry flavoured with stone ground ethnic spices and garlic pods
- Laal Maas** ₹685  
 a classic lamb preparation flavoured with bahamiri chillies and clarified butter
- Mutton Pepper Roast** ₹685  
 tender lamb pan roasted with pepper and ground spices
- Dal Makhani** ₹485  
 black lentils and kidney beans simmered with tomatoes, chillies and garlic finished with butter and cream
- Roti or Naan** ₹125  
 charcoal baked Indian bread
- Stuffed Paratha** ₹185  
 choice of stuffing, finished in griddle, cauliflower, potato, paneer, onion
- Laccha / Pudina / Malabar Paratha / Garlic Naan / Phulka (3Nos) / Stuffed Kulcha** ₹150
- Rice Bowl** ₹585  
 long grain basmati rice cooked as per your preference, green peas, cumin, lemon and cashew
- Steamed Basmati Rice** ₹250



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## FARM TO FORK

Farm-to-fork is a social movement which promotes serving local food at restaurants preferably through direct acquisition from the producer which might be a winery, brewery, ranch, fishery or other type of food producer which is not strictly a 'farm'. This might be accomplished by a direct sales relationship, a community-supported agriculture arrangement, a farmer's market, a local distributor or by the restaurant raising its own food. Farm-to-fork often incorporates a form of food traceability (celebrated as 'knowing where your food comes from') where the origin of the food is identified to consumers. Often restaurants cannot source all the food they need for dishes locally, so only some dishes or only some ingredients are labelled as local.

The farm-to-fork movement has arisen more or less concurrently with changes in attitudes about food safety, food freshness, food seasonality, and small-farm economics. Advocates and practitioners of the farm-to-fork model frequently cite the scarcity of fresh, local ingredients; the poor flavor of ingredients shipped from afar; the poor nutritional integrity of shipped ingredients; the disappearance of small family farms; the disappearance of heirloom and open-pollinated fruits and vegetables; and the dangers of a highly industrialized food growing and distribution system as motivations for their decision to adopt a more local source approach to the food system.

The movement, however, does have its critics. Some people claim buying local or organic food costs too much money, or takes too much time. Proponents counter that eating from farms is an investment in more than a healthier body; it's also an investment in a healthier community that supports its members, as well as a healthier planet.

There does seem to be something very primal and instinctive about this trend. It returns us back to our ancestors' days of hunting and gathering. It's a back-to-basics approach that can be refreshing in a hectic, technology-driven world.

**AT SAVOY**

Today, the new consumer attitude, mostly led by millennials, are influenced by the food that connects body and mind. They also want to know and understand the ingredient list.

Savoy and its team has always shown interest in pure and sustainable living, we always believe in turning to hotel's vegetable gardening as a supplement to our guest's meal. Guests at the Savoy are encouraged to explore the hotel's vegetable garden and gain a hands-on experience about where their meal is originated. Being aware of where one's food comes from can lead to a greater appreciation of one's own food.

At Savoy, we initiated the farming as an activity for guests in a small scale and as times passed by we have expanded our farming. Our goal is to offer produce reaching the end-user in the most hygienic, healthy

way possible. Earth Food offers a wide range of fruits and vegetables that are grown in the purest form organically and aim to minimise human handling of the produce to ensure high quality. In a small scale we have established complete supply chain from hotel farm to guests.

**Vegetables and fruits cultivated in our farm.**

We have a wide range of produce at Savoy, and we are constantly working to get new line of products. In the span of a year we have 35 varieties of produce which are available and offered to guests.

Our produce consists of the Iceberg Lettuce, Capsicum, Broccoli, Fenugreek, Red Cabbage, Coriander, French Bean, Basil, Celery, Parsley, Beet Root, Zucchini, Okra, Curry Leaves, Thyme, Green Pea, Mint, Rosemary, Potato, Carrot, Cauliflower, Broccoli sprouts, chow-chow, Palak and garlic. Fruits like Banana, Guava, Pinae, Iron Apple, Tree tomato, Pear, Peach, Charred Apple, Passion Fruit and Japanese Guava.



## COMFORT FOOD

- Pav Bhaji** ₹485  
 a maharashtrian delicacy with a spicy blend of vegetables, served with pav bread
- Yellow Dal Tadka** ₹485  
 yellow lentil tempered with cumin, whole red chili, garlic, onion and a rajstani
- Paneer Tikka Butter Masala** ₹550  
 cashewnut cottage cheese cooked with onion, tomato and indian spices
- Sambhar Saadham** ₹485  
 a traditional south indian hedgerow prepared with boiled rice and sambhar finished with ghee
- Moonr Dal Khichdi** ₹550  
 slow-cooked basmati rice with lentils
- Chicken Tikka Masala** ₹585  
 chicken morsels cooked in onion, tomato, cashewnut and flavoured with fenugreek
- Biryani**  
 a mélange of home-ground spices cooked with basmati rice in a sealed pot
- Sufu Biryani** ₹585
- Murg Biryani** ₹650
- Gosht Biryani** ₹750
- Curd Rice with Mor Milazai** ₹550  
 a creamy yoghurt and rice preparation flavoured with mustard, ginger and curry leaves served with pickle and fried buttermilk chilies

## TAJ AUTOGRAPH SELECTION

- auto-graph dishes curated by our chefs from the world of taj
- Cobb Salad** ₹650  
 an american garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hard-boiled eggs, coriander, spring onion and buttermilk dressing  
 Pierre Hotel, New York
  - Fish & Chips** ₹735  
 fish fillet in beer batter with chunky chips, tartare sauce and fresh lemon  
 St. James Court, London
  - Shish Taouk** ₹650  
 a traditional marinated chicken kebabs from the middle-east, served with pita bread and garlic sauce  
 Taj Dubai, UAE
  - Kathi Roll** ₹550  
 tandoori cottage cheese and pepper  
 Taj Mahal Hotel, New Delhi
  - Nasi Goreng** ₹650  
 indonesian fried rice, chicken satay, fried egg and prawn wafers  
 Wisma, Rukh Island, Langkawi
  - Fish Exotica** ₹850  
 steamed fish in curry sauce and spicy prawn served with brown & white rice  
 Taj Exotica, Maldives

## ANGLO INDIAN VINTAGE SAVOY

- Pasta Stone House** ₹485  
 spaghetti and broccoli baked with creamy cheese sauce
- Crepe Farmhouse** ₹485  
 baked saagoo pan cakes with filling of garden fresh vegetables served with spicy tomato coulis
- Steak Rizzoli** ₹485  
 traditional anglo indian pan-fried vegetarian steak made of minced vegetable and rice, served with creamy curry sauce
- Dak Bungalow Murali Roast** ₹585  
 grilled chicken infused with local spices, served with brown onion parley rice and vegetables
- Fish Fairway** ₹735  
 fish preparation grilled delicately and flavoured with mint, coriander and chili
- Chicken Meatballs Curry** ₹85  
 minced chicken dumplings simmered in coconut gravy with small onions



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 We securely handle publicly accessible websites by articles received with content on the Savoy and MIRA.

## SAVOY

### ST. STEPHEN'S CHURCH OOTY

The St. Stephen's Church is located in Ooty. It is one of the oldest churches situated in the Nilgiris. It's an Anglican Church and the diocese comes under the Church of South India.

St. Stephen's Church stands in Ooty since the 19th century. It was built by the then Governor of Madras (Chennai), Stephen Rumbold Lushington. He felt that the British required a cathedral in Ooty. Hence, he established the church on April 23, 1829. The date coincided with the birth date of King George IV. On 5th November, 1850, St. Stephen's Church was consecrated by the Bishop of Calcutta (Kolkata), Rt. Rev. Turner. It was named in the name of the Governor as he took complete initiative of constructing the church. On the Easter Sunday of 3rd April 1851, the gates of the church were opened for the general public. The St. Stephen's Church was taken under the Church of South India in the year 1947.

The architect of St. Stephen's Church is John James Underwood. He is identified as the captain of the Madras Regiment. The building materials were taken from the Tipu Sultan's palace on the island of Srirangapatna. These were the massive main beam and other timber in the church. The transportation of materials was carried out via the Sigur ghat. This church is known to be constructed at a cost of about 240000 rupees. The ancient St. Stephen's Church has been well adorned with beautiful paintings from the lives of Jesus Christ. Stained glass paintings can be depicted on the eastern side of the church. A painting portray Mother Mary carrying baby Jesus is also visible here. The western wall shows the panelled doorway has been well embellished with a magnificent painting of the "last supper". The ceiling is located in the collar in the chancel. On the left side of the chancel, the pulpit can be seen. Instead of the usual bell in the tower, an old fashioned structure resembling a hammer is visible in the attic of the third tier of the church. It has been fastened with the help of ropes to inverted "V" shaped planks. These hammers



function with the aid of the pulleys fastened with solid wires. When these wires are pulled they produce a rhythmic sound. These touch the ground floor through the gaps in between the planks. On the east and on the west side there are four thick iron bars. These are hung at different heights facing each other. The complete structure has been built on a tall, strong stool.



# THE FOUNDER OF OOTACAMUND

## John Sullioan

John Sullioan came to India as a writer at the age of 15 and was appointed the Collector of Coimbatore in 1817 when he was at the age of 29. John Sullioan is best known as the founder of the British settlement at Ootacamund. In 1819, he set out to explore the Nilgiris after obtaining an order from the British East India Company charging him with investigating the 'origins of the fabulous tales that are circulated concerning the Blue Mountains to verify their authenticity and to send a report to the authorities'.

With a detachment of Europeans and Madras regents, he set out on his mission on 2 January 1819. The journey involved crossing rough and harsh terrain, ascending steep precipices and risking danger from wild animals. After an expedition that lasted for six days and the loss of the lives of some of the expedition members, Sullioan finally reached a plateau from where he proudly hoisted the British flag. After touring the area in 1819, John Sullioan began a personal campaign to persuade the government of Madras that the location's 'unusually temperate and healthy climate made it ideal as a resort for invalids'. In 1821 the Medical Board of the presidency ordered three assistant surgeons to investigate these claims. Their reports persuaded the Board that 'we fully anticipate very great advantage from a resort to these Hills', and it recommended that fifty invalid soldiers be sent there to test the region's salubrity. Independently, Sullioan and other officials from neighbouring districts established summer residences at Ootacamund, in the heart of the Nilgiris. This nascent community soon attracted a stream of

visitors in search of health, comfort and leisure.

Sullioan was driven by a spirit of innovation and enterprise. He was the first to introduce horticulture in the Nilgiris. Potato, barley and other 'English' agricultural products are some of the crops he introduced. In 1822, John Sullioan began construction of his residence, called the 'Stonehouse', on property he had purchased from the Toda. His wife, who had the distinction of being the first European woman in the Nilgiris, moved into the house in 1825 along with his infant son. The Ooty Lake was created between 1825 and 1829 by Sullioan as a source of irrigation. Years later, he explained to his superiors: 'the climate is particularly salubrious, and I rejoice to say my health has derived infinite benefit from my residence in it.' This retreat quickly became a magnet for invalided officers and other Europeans in upper India seeking rest cures. Considering the age in which he lived, his attitudes towards the local population were remarkably progressive, arguing that the native people should be allowed to govern their own affairs. He also held that the Toda tribe had total proprietary rights over the Nilgiris, which set him at odds with East India Company officials.

By 1828 there were some 25 houses, not to mention churches and the housing of immigrants from the plains. This was also the year when Ooty



was made a military cantonment. Sullioan's dream of making it a sanatorium for British troops had been fulfilled, but the Government's action meant that Ooty would no longer be in his control but in that of his rival Major William Kelso. But Sullioan wasn't through with Ooty. After he finished his tenure as Collector of Coimbatore, he returned in his capacity as the Senior Member of the Board of Revenue of the Madras Presidency.

Disaster struck in 1841, a year which was marked by tragedy in Sullioan's life. In 1841, his wife and daughter died within weeks of each other. John Sullioan's wife's and daughter's funeral were held at the St. Stephen's church and the graves can be seen even today. A grieving Sullioan left the hill station which he dearly loved and developed and returned to England.

not be able to catch us." The plan sounded good so the man decided to go along with it.

"Next morning the man climbed onto the horse's back, holding a big fat stick. When they found the buffalo in the meadow, the horse started to run past the buffalo. The plan was working. After a few hard hits with the stick, the buffalo fell to the ground. The man captured the buffalo and tied her to a tree next to his hut.

The horse was really happy now that he had got rid of the buffalo from the meadow. He thanked the man and set about to feast when he found that he was too fat to fit under the tree. The horse turned to the man and said, "Dear friend, now that our work is over, you can release me. I can enjoy the meadow and you can enjoy the buffalo's milk."

The man in turn said, "My dear friend, you have been of such help to me. You have not just taught me how to capture a buffalo but also taught me how to ride horses. Now that I know how useful the two of you are, how can I possibly let either of you go? I promise I will take good care of you."

The said horse felt betrayed. But after thinking for some time he realized that he was suffering because he had been petty and selfish. By telling the secret of the buffalo's milk to the man, he had betrayed his friend the buffalo. From that day on, he decided he would never again betray anybody's trust, not even his captor's, the man. Perhaps that is why horses are known as man's trusted friends.



# FOLKTALE

## Horse, Buffalo and The Man

Once upon a time a horse and a buffalo lived in a beautiful meadow up in the mountains. There was plenty of grass to eat and water to drink, and the two had become good friends.

But one year, there was no rain. The meadow stream dried up and the grass turned brown. Soon the horse and buffalo found themselves fighting over the scarce water and grass. One day their daily fight became violent. The buffalo jabbed the horse with her sharp horns. The badly injured horse had no option but to flee.

A few days passed and the horse started feeling much better. He still had not forgotten how the buffalo had hurt him, and started planning his revenge. After much thought, he decided to approach a man and ask for his help. On hearing the horse's tale, the man shrugged and said, "Well, you fought with each other, and you lost. Why should I get into this? Anyway, the buffalo has sharp horns. If she ever hurt you, she will definitely kill me." With that the man told the horse to leave him so he could get on with his work.

Once again the horse pleaded with the man. He said, "If you help me, I will help you capture the buffalo. Then you can keep her, and I get to have the

# THE BLUE MOUNTAIN BADAGA CUISINE

The Badaga or Badaga are said to have migrated from Mysuru 400 years ago and make up about one-fourth of the total population of the Nilgiris district. Though the Badagas were essentially agriculturists, they are socially, educationally and even economically advanced now. The outstanding characteristic of the Badagas is their progressiveness. In intelligence, and adaptability to European methods and occupations they are far superior. Their dwellings, cultivated lands, and general mode of life, all manifest their superiority. They chiefly represent the natives of the hills - a virile, wholesome, and industrious people.

The simplicity and honesty of Badagas has always fascinated the world. Even as a culture they do not have any complications. Their foods are one of the simplest yet tastiest foods to stand the test of time. Though the Badaga script is not very widely known, it's a wonder that this community has managed to pass their culinary skills from generation to generation only through word of mouth. The most defining ingredient of this cuisine is

# SAVOY

gastroonomy art in the most authentic and



which gives it a significant edge and makes it unique. In our endeavor to promote the local regional cuisine, Savoy culinary team closely engages with community to present this

flavourome manner.

# BADAGA

- **Avarai Uthaka** ₹450  
ethnic nilgiri preparation of local fresh beans cooked with potatoes
- **Niliziri Kalkari** ₹450  
carrot, beans, peas, potato in traditional gravy
- **Badhena Benuway** ₹480  
tender baby aubergine tossed with tomato, garlic and shallots spiced with hatti manala
- **Koi Uthaka** ₹580  
traditional badaga chicken curry made with small onions and potatoes

## THALI FROM THE KITCHENS OF BADAGAS

- Vegetarian ₹650
- Non Vegetarian (we request for two hours to place an advance order) ₹750



## HEALING MEALS

- Peppared Turmeric Milk ₹170
- Khehdi ₹350
- Cenje (Extract of Rice) ₹320
- Steamed Tapioca Pearls ₹350
- Vegetable Broth with Noodles ₹270

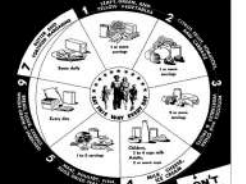
## WELLNESS

- Grilled Vegetable Salad with Cumin and Thyme ₹330
- Mixed Sprout and Roasted Beet and Walnut Salad ₹370
- Whole Wheat Parata with Tomato and Mushroom ₹500
- Ragi Adai with Green Moong Spread Curry ₹330
- Steamed Ginger and Soyas Fish with Stir Fried Spinach and Broccoli ₹650

## ON THE GO

- Seasonal Whole Fruit ₹50
- Plain Cheese Sandwich ₹40
- Croissant ₹50
- Boiled Eggs ₹60
- Muffin ₹50

The Basic Seven... eat this way every day



■ Indicates vegetarian dishes  
■ Indicates non-vegetarian dishes  
■ Government (G) is available  
■ Please inform our associates if you are allergic to any ingredients  
■ We sincerely invite accessible websites for articles published with content on the Savoy and Nilgiris

IN ADDITION TO THE BASIC 7... EAT ANY OTHER FOODS YOU WANT



# DESSERTS

■ <b>Crème Brûlée</b> ₹385	■ <b>Kesari Cream Horns</b> ₹350 relish and relise	■ <b>Bournvita/Horlicks Cold Coffee</b> ₹215
■ <b>Spicy Fias</b> ₹350 dry figs simmered in red wine, whole spices, topped with poppy seeds and served with vanilla ice cream	■ <b>Double ka Meetha</b> ₹350 a classical bread dessert cooked with clarified butter and saffron strands served with mango ice cream	■ <b>Himalayan Mineral Water</b> ₹170
■ <b>Dark Chocolate Combo</b> ₹385 a delectable dark chocolate mousse, walnut brownie and chocolate ice cream	■ <b>Choice of Ice Cream</b> ₹250 vanilla, chocolate, strawberry, mango, butterscotch, filter coffee	■ <b>Himalayan Sparkling Water</b> ₹200
■ <b>Apple and Walnut Pie</b> ₹350 served with butterscotch ice cream	■ <b>Tropical Fresh Fruit Platter</b> ₹350	■ <b>Aquafina</b> ₹75
■ <b>Gulab Jamun</b> ₹350 served with vanilla ice cream	<b>BEVERAGES</b>	■ <b>Fresh Lime Soda</b> ₹218 sweet / salt
■ <b>Gajar ka Halwa</b> ₹350 home grown orange carrot cooked in thickened sweet milk flavored dry fruits and nuts	■ <b>Lassi</b> ₹220 traditional indian churned yogurt beverage choice of sweet, salted or plain	■ <b>Canned Chilled Juices</b> ₹218
	■ <b>Butter Milk</b> ₹215 plain or masala	■ <b>Coffee</b> ₹175 south Indian filter coffee, cappuccino, cafe latte, espresso.
	■ <b>Hot Chocolate/</b> ₹240	

■ Indicates vegetarian dishes.  
■ Indicates non-vegetarian dishes.  
\* Government tax is applicable.  
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## FOR THE LOVE OF CHOCOLATE

Only is a honeymooner's paradise; romance always goes well with chocolates. If you are an ardent chocolate lover, you would know how many roles these sweet treats play in our life, and the best part is you don't really need an occasion to eat one. Chocolates are made from cacao beans that are roasted, cracked and winnowed and processed into these sweet delights. Cacao beans have an intense bitter taste, which is mostly why they are processed to make chocolate sweeter. Despite its regal background and revered status, the cocoa or cocoa beans do not just magically turn into chocolate; it takes quite the processing.

appetite this could be because it contains cannabinoid-like substances that are known to affect the hypothalamus, the part of the brain that controls hunger. This isn't ideal if you're on a diet but, for those who need to put on weight or

brain waves, making us feel calm. Most of the time our brains are dominated by beta waves - normal waking frequency. When our brain activity slows to alpha waves, we experience a pleasant feeling of calm but alert relaxation.



Chocolates are known to be stress-busters, relaxants and aphrodisiacs, as they increase serotonin and endorphin levels in the brain. Dark chocolates, in fact, are known to have various health benefits, thanks to the presence of about 70 percent cocoa that comes packed with nutritious antioxidants. Chocolate's antioxidant potential may have a range of health benefits. The higher the cocoa content, as in dark chocolate, the more benefits there are. Dark chocolate may also contain less fat and sugar, but it is important to check the label.

One can't blame any single food on weight gain. So as long as you don't eat more calories than you burn off, you won't get fat. Chocolate boasts the

who are consuming, chocolate could be just what you need to help get your appetite back. We all know that chocolate makes us feel better there are a number of scientific reasons for this. The smell of chocolate has been found to slow down

The next time you eat a piece of chocolate, you may not have to feel so guilty about it. Despite its bad reputation for causing weight gain, a number of health benefits may be associated with this delicious treat.



# HABANOS CIGAR MENU

<b>Hoyo De Monterrey – Petit Robustos</b> ₹1850 Length – 4.02” Ring Gauge – 50 Strength: Light	<b>Quintero – Tubulares (T)</b> ₹975 Length – 5.24” Ring Gauge – 42
Mild and earthy beginning which starts with a typical peppery Cuban blast, then quickly deploys cocoa and chocolate notes. The vitola allows one to detect some more subtle flavors like nutmeg and almonds. The finish is full of flavors and leaves you wanting to light another one.	This short filler, albeit less known is a favorite amongst the locals of Cuba itself because of its earthy flavours that's accompanied with a slight hint of grass and cedar. These flavours are best associated with a traditional Cuban. A great choice for beginners. The Quintero is quick smoke with unmatched flavours.
<b>Montecristo – Montecristo No. 4</b> ₹1700 Length – 5.08” Ring Gauge – 42 Strength: Medium-Full	<b>Romeo Y Julieta – Romeo No. 2</b> ₹1450 Length – 5.08” Ring Gauge – 42 Strength: Medium
This is the best selling Habanos in the world for a reason. With strong spiciness and complex earthiness that leaves notes of dark roasted coffee on the palate, this truly holds an appeal for everyone.	This maresa size cigar is a sweet, medium-bodied Habano with the typical Romeo y Julieta aroma. The first third presents a somewhat earthy flavour with hints of nut and medium-low strength. The aromas soften during the second third and hints of toasted hazelnut appear. The last third is a continuation of the second, with more evident nut flavours and bitter and slightly spicy hints.

## CIGAR LIQUOR PAIRING

<b>Hoyo De Monterrey – Petit Robustos</b> ₹1950 Pairing: Kahlua	<b>Montecristo – Montecristo No. 4</b> ₹2150 Global Pairing: Remy Martin XO
<b>Quintero – Tubulares (T)</b> ₹1350 Pairing: Monkey 47	<b>Romeo Y Julieta – Romeo No. 2</b> ₹2150 Pairing: Glenlivet 18 Years Glenlivet 15 Years



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## A GUIDE TO CIGAR WHISKY AND COGNAC PAIRINGS

The journey of a connoisseur is never complete. Even after trying thousands of drams, spirits and wines you love, there's always something new around the corner.  
A wonderful, yet often unexplored chapter in one's journey is pursuing pairings. Pairings in the drink and culinary industries, for example, are endless. A balanced marriage aids to enhance the flavors of both worlds. Some better-known pairs include Champagne

and Caviar, Chardonnay and shellfish, and rich grilled red meat paired with a full bodied red wine.  
One of the most exciting, lesser-known marriages brings the worlds of Whisky, Cognac and Cigars together. Practiced for some time on a smaller scale, the global boom of Whisky and artisanal cigars has led a younger generation to discover the wonders of bringing the two together.

