

Ferntree

All Day Dining Menu

All prices are in Indian National Rupees and exclusive of applicable taxes.
Please inform your server in case you are allergic to any ingredient

  **Continental breakfast** 875
choice of fresh fruit juice or fresh seasonal fruits, choice of oven fresh breakfast rolls-croissant, Danish, muffins or toast with preserves and butter and selection of coffee ,tea or hot chocolate.

  **Ferntree breakfast** 1150
choice of any three a-la carte breakfast items accompanied with fresh seasonal fruits, choice of juices breakfast rolls and selection of tea or coffee

Ala Carte Breakfast 475

 **Eggs to order**
fried/ boiled/ scrambled/poached/omelette/ akuri served with hash brown potato and grilled tomatoes

 **Brioche French toast**
served with berry compote, butter, natural honey or maple syrup

 **Choice of cereals**
corn flakes/wheat flakes/choco flakes/bircher muesli served with hot and cold milk

  **Baker's basket**
Croissant/ Danish/muffin/ choice of whole wheat multigrain or white bread toast served with butter, honey and preserves

 **Waffles**
served with berry compote, butter, natural honey or maple syrup

 **Pancake**
served with berry compote, butter, natural honey or maple syrup

 **Oatmeal porridge**
Cooked in milk or water, served with nuts and raisins

 **Idli**
Steamed rice and lentil cake served with chutney and sambhar

 **Vada**
savoury lentil fritters deep fried and served with chutney and sambhar

● Dosa
South Indian rice and lentil pancake, prepared thin and crisp made plain or with masala, served with chutney and sambhar

● Utthapam
South Indian rice and lentil pancake, served plain or topped with onion, tomatoes and chopped coriander served with chutney and sambhar

● Poori bhaji
deep-fried whole wheat puffed bread served with Indian spiced potato preparation

● Paratha
griddled whole wheat bread filling of our choice served with homemade pickle and yogurt
potato/ cauliflower/ cottage cheese

● Platter of seasonal cut fruits
as per seasonal availability

● Seasonal fresh fruit juice
as per seasonal availability

SALADS AND APPETIZERS

Coorg Caesar's salad

Romaine lettuce, garlic croutons, Caesar's dressing, parmesan

Vegetarian 675

Chicken / Bacon 775

Caprese salad 675

layered buffalo mozzarella, tomato with basil & pine nut emulsion, reduced balsamic

Greek salad 675

salad with tomatoes, cucumber, onion rings, crispy pita, olives and feta lemony dressing

Smoked salmon 775

Norwegian smoked salmon, sour cream, Malta dressing, and orange tomato salad

Choice of Dim sum

Oriental vegetable and golden garlic 675

Chicken and ginger 775

Mixed seafood and chive 775

From the clay oven

Hariwali tikki 875

cilantro flavored peas and lentil medallions

Alu Bukhara paneer tikka 875

cottage cheese stuffed with prunes chutney

Murgh malai tikka 975

yoghurt and yellow chili marinated roasted chicken morsels

Tandoori chicken tikka 975

spiced chicken morsels cooked in traditional clay oven

Pudina gosht seekh kebab 975

minced lamb blended with mint and cooked in tandoori oven

Tandoori jheenga 1100

prawns, grilled over charcoal

SOUPS

- Roasted Roma tomato soup 375
served with olive croutons and basil pesto
- Pumpkin soup with hazelnut dukkah 375
roasted pumpkin cooked with cream and topped with hazelnut spice powder
- Creamy asparagus soup 375
a thick soup with delicate flavors of asparagus
- Drumstick rasam 395
south Indian spiced drumstick broth tempered with curry leaves, black pepper
- Rosemary infused chicken & barley soup 395
chicken essence broth cooked with barley and pearl vegetables
- Murgh badami shorba 395
spice Indian creamy chicken soup finished with almonds
- Nenju elumbu saaru 395
south Indian style spicy lamb rib soup
- Classic selection of Asian soups 375/395
lemon coriander/ hot and sour / sweetcorn/ tom yum/ manchow

BREAD ART

SANDWICHES, WRAPS AND BURGERS

house salad, choice of French fries, masala fries or wedges

- Vegetarian club sandwich 695
mixed lettuce, tomato, cucumber, grilled vegetable and cheese layer between slice of bread
- Tandoori paneer wrap 695
grilled cottage cheese, peppers and onion cooked with Indian spices, wrapped in roomali Indian bread

● Coorg spiced Kuru bean burger 695
bean infused with aromatic local spices, served with
grilled onion and cheddar cheese in sesame bun

● Non vegetarian club sandwich 795
mixed lettuce, chicken, ham, tomato, and cheese and
cheese layered between slices of bread

● Sesame loaf chicken tikka 795
chicken tikka, bell pepper and onion with minted
mayonnaise in soft sesame loaf

● Chicken, pepper and tortilla wrap 795
wrapped in corn tortilla sheet and served with
sour cream salsa cruda

● Lamb/ Chicken burger 795
choice of meat, grilled onion and melted cheddar

Sandwich - your way
plain, toasted or grilled

Choice of bread- natural white, whole wheat, multigrain

● cheese, tomato, grilled vegetables, coleslaw 695

● chicken, bacon, ham, salami, shrimp 795

GOURMET ARTISAN PIZZAS

● Margherita 795
tomato sauce, basil, bocconcini

● Verdure 795
color pepper, zucchini, red onion, sundried tomato

● Capricciosa 795
pesto base, onion, bell pepper, olives, jalapeno's,
buffalo mozzarella

● Pizza Indiana 895
chicken tikka, jalapeno's, peppers, onion

● Cajun chicken 895
Cajun spiced chicken, mushroom,
caramelized onion, oven dried tomatoes

● Pepperoni 895
pork pepperoni, bell peppers, olives

****all our pizzas are traditional thin crust pizzas*

PASTAS

Choice of pasta

Penne / whole wheat penne / spaghetti / fettucine / farfalle / fusilli

Choice of sauce

● **Vegetarian** 675
Napolitana
Aglio olio pepperoncini
Al pesto
Alfredo

● **Non vegetarian** 775
Seafood marinara
Carbonara
Bolognese

***** kindly advise us to customize toppings as per your liking*

RISOTTOS

● Risotto al funghi 695
wild mushroom, parmesan cheese fondue and truffle oil

● Risotto rosso selvaggio 695
organic local wild red rice, roasted vegetables, grana padano

TEA TIME NIBBLES

Served 1500hrs to 1800hrs

- Chhole bhature 625
a north Indian specialty – chick pea preparation
served with deep fried Indian bread
- Pav bhaji 625
classic potatoes and green peas, soft pav
- Mixed vegetable pakora 625
cottage cheese, onions, capsicum, chili, potato,
cauliflower coated with gram flour and deep fried
- Potato and green pea samosa 625
crunchy fried shot crust pastry with
spiced vegetable filling
- Cheese chilly toast 625
toasted bread, cheese, chillies

COMFORT FOOD

Served from 1100hrs to 2230hrs

- Khichdi 425
classic rice and lentil, vegetables
- Bhindi masala 825
simple, home-style stir-fried okra, mildly spiced with
onions and tomatoes
- Rajma chawal 825
north Indians sublime comfort of home-cooked
rajma chawal, the complimenting flavors of rice
lift the spice rich kidney bean curry
- Murgh tariwala 1025
home style chicken curry on the bone
- Machli tawa fry 1025
pan fried fish in predominant ginger, garlic and
red chili marinade

*** served with rice/bread (one portion)

INDIAN MAINS

- Paneer aap ki pasand 795
lababdar / kadhai / jaituni / singhada

- Palak aap ki pasand 795
lasooni/ soya chunks / paneer / mushroom in spiced spinach gravy

- Badami lauki kofta 795
bottle gourd dumplings stuffed with cheddar cheese and almond in a creamy house gravy

- Tarkari gassi 795
Manglorean style mixed vegetables cooked in coconut gravy

- Vilayeti subz handi 795
exotic vegetables cooked with indian spices

- Ghar ki subzi 795
home style dry preparation of mixed vegetables

- Kadhai murgh 975
chicken cooked in wok with green peppers, onion and grounded spicy kadhai masala

- Chicken chettinad 975
a classic hot dish of the south, cooked in chettinad spices

- Meen pollichathu 975
fish fillet marinated in kerala spices, wrapped in banana leaves and cooked on hot griddle

- Royyala iguru 975
A classic homemade Andhra style thick prawn curry

- Nalli gosht 1200
North Indian preparation of lamb shanks cooked in brown onion And tomato gravy

- Dal selection 775
choice of lentil preparation
dal makhni / tadke wali dal / khatti dal / lasooni

● Steamed basmati rice	325
● Subz biryani dum cooked rice with marinated vegetables	795
● Chicken/Lamb biryani dum cooked basmati rice with marinated chicken/ lamb biryani	895

INDIAN BREADS

● Roti	150
● Naan	150
● Roomali roti	150
● Paratha <i>pudina/ lachha / Malabari</i>	150
● Stuffed paratha <i>potatoes/cauliflowers/onions/paneer</i>	350

INTERNATIONAL MAINS

● Spiced cottage cheese steak Arabic spices, Ratatouille	895
● Mushroom & spinach crepes pancake rolled, spinach, mushroom, cheese, cherry tomato, basil	895
● House special roast chicken rosemary, garlic rubbed chicken, served with roasted baby potatoes, sautéed spinach and red wine jus	995
● Grilled salmon steak Cajun-marinade, spinach garlic mash, winter vegetables and fennel beurre blanc	1200

● 7- Hour slow cooked pork belly 1200
served with pokchoy, soy and garlic

● Herb crusted New Zealand lamb chops 1300
served with kuru bean grilled vegetable & rosemary scented red wine jus

ORIENTAL MAINS

● Choice of exotic vegetables 795
silken tofu / paneer / mushrooms / baby corn / broccoli)
Sauces – chili basil / black bean / schezwan / hot garlic
/black pepper

● Choice of sea food or chicken 975
sauces - chili basil / black bean / schezwan /
hot garlic /oyster

● Kung prik Thai 975
Thai style prawns cooked with chili and basil

● Nasi goreng 975
Malaysian fried rice with chicken served with
fried prawns, fried egg and condiments

Thai Curry (red/green)

● vegetable 795

● chicken 975

● prawn 975

Rice and noodles

Fried rice/ Hakka noodles

● vegetable 475

● egg/chicken 575

● prawn 675

Pad siew- Thai style spicy noodles

● vegetable 475

● egg / chicken 575

● prawns 675

Phad Thai noodles

<input type="checkbox"/> vegetable	575
<input type="checkbox"/> egg /chicken	675
<input type="checkbox"/> prawns	775

TAJ SIGNATURES

<input type="checkbox"/> Cobb salad	775
The Pierre, New York an American garden salad of chicken, bacon, chopped avocado, lettuce tomato, hardboiled egg and herbed buttermilk dressing	
<input type="checkbox"/> Shish taouk	975
Taj Dubai, UAE a traditional marinated chicken kebab of middle eastern cuisine served in skewers	
<input type="checkbox"/> Fish n chips	975
St. James' court, London battered fish, thick chips, mushy peas and tartare sauce	
<input type="checkbox"/> Lamb bunny chow with sambals	975
Taj Cape Town, South Africa a south African dish of hollowed out bun filled with mutton curry from the Durban Indian community	

- Raspberry dark chocolate tart
rich chocolate ganache, berry compote

- Badami phirnee
rice cooked with almond flavored sweetened milk served chilled

- Beetroot halwa
a specialty dessert of beetroot, cooked in reduced milk and dried fruits

- Choice of homemade ice-cream
vanilla / chocolate / strawberry / coffee / avocado / butterscotch / banana caramel

- Chocolate marquise
a chocolate lover's decadent dessert

- Lemon grass baked cheese cake
a natural essence of lemon grass and baked Philadelphia cream cheese served with berry compote

- Bull's eye
a rich chocolate cake with a scoop of homemade vanilla ice cream

- Coconut pudding
malibu flavored coconut cake, coffee ice cream, sesame tuille

BEVERAGES

☑ Coffee	350
<i>filter / espresso / cappuccino / ristretto / macchiato</i>	
☑ Tea	350
<i>masala / Darjeeling / assam / earl grey / chamomile jasmine / lemon / green tea</i>	
☑ Milkshakes	395
<i>vanilla / strawberry / mango / chocolate</i>	
☑ Smoothies	395
<i>mango / strawberry / banana</i>	
☑ Cold coffee	395
☑ Lassi	395
<i>sweet / salted / plain</i>	
☑ Hot chocolate	395
☑ Seasonal fresh juices	395
☑ Bottled water	150
☑ Lemon iced tea	225
☑ Fresh lime soda / water	225
<i>plain / sweet / salted</i>	
☑ Aerated beverages	225
☑ Red bull	225
☑ Canned fruit juices	295