





# 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

- vegetable 575
- egg /chicken 675
- prawns 775

## TAJ SIGNATURES

- Cobb salad 775  
The Pierre, New York  
an American garden salad of chicken, bacon, chopped avocado, lettuce tomato, hardboiled egg and herbed buttermilk dressing
- Shish taouk 975  
Taj Dubai, UAE  
a traditional marinated chicken kebab of middle eastern cuisine served in skewers
- Fish n chips 975  
St. James' court, London  
battered fish, thick chips, mushy peas and tartare sauce
- 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