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**
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**
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**

- **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
girdled 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 375
SALADS AND APPETIZERS

Coorg Caesar’s salad
Romaine lettuce, garlic croutons, Caesar’s dressing, parmesan

- Vegetarian 675
- Chicken/Bacon 775

Caprese salad
layered buffalo mozzarella, tomato with basil & pine nut emulsion, reduced balsamic 675

Greek salad
salad with tomatoes, cucumber, onion rings, crispy pita, olives and feta lemony dressing 675

Smoked salmon
Norwegian smoked salmon, sour cream, Malta dressing, and orange tomato salad 775

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**
  served with olive croutons and basil pesto
  375

- **Pumpkin soup with hazelnut dukkah**
  roasted pumpkin cooked with cream and topped with hazelnut spice powder
  375

- **Creamy asparagus soup**
  a thick soup with delicate flavors of asparagus
  375

- **Drumstick rasam**
  south Indian spiced drumstick broth tempered with curry leaves, black pepper
  395

- **Rosemary infused chicken & barley soup**
  chicken essence broth cooked with barley and pearl vegetables
  395

- **Murgh badami shorba**
  spice Indian creamy chicken soup finished with almonds
  395

- **Nenju elumbu saaru**
  south Indian style spicy lamb rib soup
  395

- **Classic selection of Asian soups**
  lemon coriander/ hot and sour / sweetcorn/ tom yum/ manchow
  375/395

**BREAD ART**

**SANDWICHES, WRAPS AND BURGERS**

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

- **Vegetarian club sandwich**
  mixed lettuce, tomato, cucumber, grilled vegetable and cheese layer between slice of bread
  695

- **Tandoori paneer wrap**
  grilled cottage cheese, peppers and onion cooked with Indian spices, wrapped in roomali Indian bread
  695
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coorg spiced Kuru bean burger</td>
<td>695</td>
</tr>
<tr>
<td>bean infused with aromatic local spices, served with grilled onion and cheddar cheese in sesame bun</td>
<td></td>
</tr>
<tr>
<td>Non vegetarian club sandwich</td>
<td>795</td>
</tr>
<tr>
<td>mixed lettuce, chicken, ham, tomato, and cheese and cheese layered between slices of bread</td>
<td></td>
</tr>
<tr>
<td>Sesame loaf chicken tikka</td>
<td>795</td>
</tr>
<tr>
<td>chicken tikka, bell pepper and onion with minted mayonnaise in soft sesame loaf</td>
<td></td>
</tr>
<tr>
<td>Chicken, pepper and tortilla wrap</td>
<td>795</td>
</tr>
<tr>
<td>wrapped in corn tortilla sheet and served with sour cream salsa cruda</td>
<td></td>
</tr>
<tr>
<td>Lamb/ Chicken burger</td>
<td>795</td>
</tr>
<tr>
<td>choice of meat, grilled onion and melted cheddar</td>
<td></td>
</tr>
<tr>
<td><strong>Sandwich - your way</strong></td>
<td></td>
</tr>
<tr>
<td>plain, toasted or grilled</td>
<td></td>
</tr>
<tr>
<td><strong>Choice of bread- natural white, whole wheat, multigrain</strong></td>
<td></td>
</tr>
<tr>
<td>cheese, tomato, grilled vegetables, coleslaw</td>
<td>695</td>
</tr>
<tr>
<td>chicken, bacon, ham, salami, shrimp</td>
<td>795</td>
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</tbody>
</table>

**GOURMET ARTISAN PIZZAS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita</td>
<td>795</td>
</tr>
<tr>
<td>tomato sauce, basil, bocconcini</td>
<td></td>
</tr>
<tr>
<td>Verdure</td>
<td>795</td>
</tr>
<tr>
<td>color pepper, zucchini, red onion, sundried tomato</td>
<td></td>
</tr>
<tr>
<td>Capricciosa</td>
<td>795</td>
</tr>
<tr>
<td>pesto base, onion, bell pepper, olives, jalapeno’s, buffalo mozzarella</td>
<td></td>
</tr>
<tr>
<td>Pizza Indiana</td>
<td>895</td>
</tr>
<tr>
<td>chicken tikka, jalapeno’s, peppers, onion</td>
<td></td>
</tr>
</tbody>
</table>
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
  a north Indian specialty – chick pea preparation
  served with deep fried Indian bread
  625

- Pav bhaji
  classic potatoes and green peas, soft pav
  625

- Mixed vegetable pakora
  cottage cheese, onions, capsicum, chili, potato,
  cauliflower coated with gram flour and deep fried
  625

- Potato and green pea samosa
  crunchy fried shot crust pastry with
  spiced vegetable filling
  625

- Cheese chilly toast
  toasted bread, cheese, chillies
  625

COMFORT FOOD
Served from 1100hrs to 2230hrs

- Khichdi
  classic rice and lentil, vegetables
  425

- Bhindi masala
  simple, home-style stir-fried okra, mildly spiced with
  onions and tomatoes
  825

- Rajma chawal
  north Indians sublime comfort of home-cooked
  rajma chawal, the complimenting flavors of rice
  lift the spice rich kidney bean curry
  825

- Murgh tariwala
  home style chicken curry on the bone
  1025

- Machli tawa fry
  pan fried fish in predominant ginger, garlic and
  red chili marinade
  1025

*** 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
do makhni / tadke wali dal / khatti dal / lasooni
Steamed basmati rice 325

Subz biryani 795
dum cooked rice with marinated vegetables

Chicken/Lamb biryani 895
dum cooked basmati rice with marinated chicken/ lamb biryani

INDIAN BREADS

Roti 150
Naan 150
Roomali roti 150
Paratha 150
pudina/ lachha / Malabari

Stuffed paratha 350
potatoes/cauliflowers/onions/paneer

INTERNATIONAL MAINS

Spiced cottage cheese steak 895
Arabic spices, Ratatouille

Mushroom & spinach crepes 895
pancake rolled, spinach, mushroom, cheese, cherry tomato, basil

House special roast chicken 995
rosemary, garlic rubbed chicken, served with roasted baby potatoes, sautéed spinach and red wine jus

Grilled salmon steak 1200
Cajun-marinate, spinach garlic mash, winter vegetables and fennel beurre blanc
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
saucers - 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
DESSERTS

- 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

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