





Food Menu

AUTHENIC TAMILNADU DELICACIES AT IT'S BEST

வைத்தியனுக்குக் கொடுப்பதை வாணியனுக்குக் கொடு.







SOUPS

VEG SOUP	165	KONGU SOLAM VARUVAL Crispy and flavorful, this appetizer highlights the	300
NON-VEG SOUP	220	essence of Kongu cuisine with its delectable corn fry!	
STARTERS - VEG		NEI PODI PANEER VARUVAL	395
KAALAN MILAGU VARUVAL Crunchy fried mushroms tossed with kongu nadu spices	350		
PAAL KATTI MILAGU VARUVAL Paneer fingers crispy fried with pepper and spices	395	MAIN COURSE - VEG	
ELLU KAVI POO SIGAPPI Crispy, sesame-coated cauliflower florets, perfectly tender and flavorful.	295	VEG- CHETTINADU KARI A tasty South Indian curry with rich spices and herbs, perfect to start the meal.	320
THAMARAI KILANGU VARUVAL Crispy deep-fried lotus stem in a sweet honey sauce, delicious and quick!	350	PANEER PATTANI THUDUKARI A flavorful mix of tender paneer and peas in a rich, creamy gravy.	395
CHINNA MAKA SOLA VARUVAL Enjoy golden, crispy bites of tender baby corn, a perfect start to your meal!	295	MUSHROOM CHETTINADU GRAVY Aromatic and flavorful mushroom gravy inspired by rich Chettinadu cuisine.	395
KAALAN POONDU PIRATTAL A mouthwatering appetizer featuring a rich sauce infused with earthy mushroom flavor and the enticing aroma of garlic.	350	VEG KURMA Aromatic and flavorful vegetarian curry bursting with rich flavors and a creamy texture.	320
KAALAN MILAGU PIRATTAL A delectable and flavorsome blend of mushrooms and peppers cooked to perfection.	350	NEI KATHIRIKAI THOKKU A delectable vegetarian starter bursting with rich flavors and the aroma of ghee-infused brinjal masala.	220
PALLIPALAYAM PAAL KATTI CHUKKA A tantalizing vegetarian delight, Paneer Chukka is a flavorful starter that will leave you craving more.	400	NEI PARUPPU KULAMBU A rich and flavorful vegetarian dish featuring a luscious gravy made with ghee and lentils.	195



DOSA

KAL DOSA





PANDIA NATTU VEG- KULAMBU Experience rich, authentic flavors in this delectable dish that will tantalize your taste buds.	350	PANEER DOSA Paal Katti Dosai	275
POONDU KULAMBU A tantalizing blend of flavors, this dish features savory garlic-infused gravy that will leave you	260	MUSHROOM DOSA Kaalan Dosai	250
craving more.		BREADS - VEG	
RICE VARIANTS - VEG		PAROTTA	130
PAAL KATTI SADHAM A flavorful mix of minced paneer and aromatic rice, cooked in coconut milk with spices.	350	VEG-KOTHU PAROTTA A flavor-packed blend of minced vegetables in tender paratha, perfect for starting any meal.	275
VETHALAI POONDU SADHAM A flavorful and aromatic rice dish with a delightful blend of betel leaves and garlic.	320	KAALAN KOTHU PAROTTA Sautéed mushrooms and spices tossed with paratha for a delightful vegetarian starter.	295
NEI SORU Aromatic and flavorful rice cooked in rich ghee, perfect for starting a delightful dining experience.	295	PAAL KATTI KOTHU PAROTTA A delightful fusion of flaky paratha and flavorful paneer, perfect for starting your meal.	295
PAAL KATTI KAALAN SORU A tantalizing blend of paneer, mushrooms, and fragrant rice, perfect for a flavorful start.	395	PLAIN VEECHU PORICHA PAROTTA	180 250
KALAVAI OON SORU A delectable mix of fresh vegetables and aromatic rice, perfectly seasoned and bursting with flavor.	320	COIN PAROTTA	150
MURUNGAI SORU A savory blend of tender drumsticks and aromatic rice, a perfect start to any meal.	320	KIDS CORNER - VEG	
STEAMED RICE	120	VEG- LOLLIPOP	295
THAYIR SAADAM Steamed rice with yogurt and spices, a cooling South Indian staple perfect as a side.	210	PAAL KATTI FINGER Crispy, golden-fried paneer strips seasoned with spices, perfect as a savory snack or starter.	300
DOSA - VEG		MANAM RICE	295

மாதா ஊட்டாத அன்னத்தை மாங்காய் ஊட்டும்

100

120







EGG		STARTERS - NON VEG	
CHOICE OF EGG omelette/ Kalakki/ Half-boil/ Full-boil	130	ARANMANAI KOZHI A natural (16 types of herbs from Southern Ghats) essence of grain-fed Chicken	420
CHICKEN OMLETTE	180	KOLACHEL ERA VARUVAL A prawn made of a special recipe from the South Indian Town Kolachel	450
MUTTON OMLETTE	295	MUZHU MEEN VARUVAL Fish marinated with traditional south Indian spices and deep fried	550
DOSA - NON VEG		PICHI POTTA NATTU KOZHI PIRATTAL	450
EGG DOSA	150	A chicken made in kongu region with tasty spices from Pallipayam	
CHICKEN KARI DOSA	280	ERAL THENGA PAAL PIRATTAL Creamy coconut milk and succulent prawns combine in this tantalizing sauté that transports	450
MUTTON KARI DOSA	395	your taste buds to exotic shores.	
BREADS - NON VEG		EERAL PIRATTAL A rich and savory sauce with tender mutton liver, perfect for a flavorful non-veg starter.	440
EGG KOTHU PAROTTA	250	MANAM KARI PIRATTAL	450
CHICKEN KOTHU PAROTTA	300	Tender and succulent mutton cuts, perfectly grilled for a delightful start to any non-vegetarian feast.	
MUTTON KOTHU PAROTTA	495	MANAM KOZHI PIRATTAL Tender and succulent chicken chop, seared to perfection for a delightful start to your meal.	450
EGG VEECHU	195		
KIDS CORNER - NON V	/EC	MOOLAI PIRATTAL Enjoy tender mutton brain cooked in a rich blend of aromatic spices.	395
KIDS CORNER - NON V	EG		
PORICHA KOZHI	450	NANDU PIRATTAL A delectable seafood dish with succulent crab cooked to perfection in aromatic spices.	420
PORICHA KADAMBA	520	VETTAI KARI VENJANAM Tender mutton chunks cooked to perfection in a rich blend of aromatic spices.	550
		NAATU KOZHI UPPU KARI A succulent and flavorful country chicken dish that tantalizes your taste buds with rich, aromatic flavors.	450

நொறுங்கத் தின்றால் நூறு வயது





ERAL THOKKU

A dry, spicy masala with small prawns, perfect as a side for any South Indian meal.



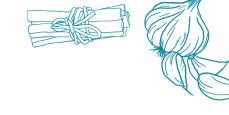


NETHILI FRY Crispy and flavorful, this classic starter highlights the delicate flavors of Nethili fish.	450	PANDIA NAATU KARI KULAMBU Succulent and flavorful, embodying the essence of mutton gravy.	550
KOLACHEL NETHILI FRY A traditional, crispy, and flavorful Nethili fish fry, a must-try for seafood lovers.	370	KOZHI CHETTINADU Aromatic and flavorful chicken curry from Chettinad, known for its rich spices and bold flavors.	400
NAGORE KADAMBA PIRATTAL Enjoy tender calamari coated in a delectable Nagore tawa sauce, perfect as a flavorful non-veg starter.	495	USILAMPATTI NATTU KOZHI THANNI KULAMBU Tender and flavorful, this traditional curry combines aromatic spices in a rich, savory gravy.	450
NAGORE KADAMBA VARUVAL Crispy and flavorful calamari fry from Nagore, a perfect start to your non-veg meal.	495	RICE VARIANTS - NON V	'EG
USILAMPATTI NAATU KOZHI MILAGU PIRATTAL Enjoy the tantalizing flavors of this delectable Usilampatti Country Chicken Pepper Tawa Fry that will keep you coming back for more!	450	UPPU KARI SORU Tender minced mutton paired with aromatic rice for a delectable start to your meal.	550
MAIN COURSE - NON VE	G	ERAL SATTI SORU A tantalizing mix of succulent prawns, rich masala, and fragrant rice that will leave you craving more.	450
PALLADAM KOZHI CURRY Bone-in chicken marinated with unique herbs and spices, simmered in a rich coconut-based curry.	450	NAATU KOZHI OON SORU A rich Indian rice dish cooked with chicken, flavored with clarified butter and aromatic spices.	450
MADURAI MEEN KULAMBU Tamarind and chilly infused traditional madurai fish curry	420	KAYALPATTINAM KARI SORU A flavorful and aromatic mutton rice dish inspired by the coastal town of Kayalpattinam, perfect as a tantalizing starter.	525
NALLI KARI KULAMBU Intensely spicy and flavorful, with the bone marrow served alongside.	550		
ERAL CHETTINADU Aromatic and flavorful gravy with succulent prawns cooked in authentic Chettinadu style.	520		

520







DESSERT		BEVERAGES	
VETHALAI AMIRTHAM	200	WATER BOTTLE	50
DESSERT OF THE DAY	200	COFFEE	130
MILLET ICE CREAMS Chocolate, Butter Scotch, Pista,	175	TEA	120
Starwberry, Black current, Oreo, Mango		LIME SODA	120
MALAI KULFI	80	GOLI SODA	60
KESAR BADAM KULFI	90	Paneer, Lemon, Orange, Pine apple, Blueberry	

AdditionaL 5% charges applicable on Room/Outdoor services

FOR QUERIES CALL 87544 04333

SHELTER BEACH RESORTS, 275, ECR, NEMMELI - 603104