



THE  
**Lonilo**  
SYMPHONY OF SPICES

*Food Menu*

**AUTHENTIC TAMILNADU  
DELICACIES AT IT'S BEST**



## SOUPS

**VEG SOUP** 185

**NON-VEG SOUP** 250

## STARTERS - VEG

**KAALAN MILAGU VARUVAL** 390

Crunchy fried mushrooms tossed with kongu nadu spices

**PAAL KATTI MILAGU VARUVAL** 430

Paneer fingers crispy fried with pepper and spices

**ELLU KAVI POO SIGAPPI** 320

Crispy, sesame-coated cauliflower florets, perfectly tender and flavorful.

**THAMARAI KILANGU VARUVAL** 390

Crispy deep-fried lotus stem in a sweet honey sauce, delicious and quick!

**CHINNA MAKKA SOLA VARUVAL** 320

Enjoy golden, crispy bites of tender baby corn, a perfect start to your meal!

**KAALAN POONDU PIRATTAL** 390

A mouth watering appetizer featuring a rich sauce in fused with earthy mushroom flavor and the enticing aroma of garlic.

**KAALAN MILAGU PIRATTAL** 390

A delectable and flavorsome blend of mushrooms and peppers cooked to perfection.

**PALLIPALAYAM PAAL KATTI CHUKKA** 440

A tantalizing vegetarian delight, Paneer Chukka is a flavorful starter that will leave you craving more.

**KONGU SOLAM VARUVAL** 330

Crispy and flavorful, this appetizer highlights the essence of Kongu cuisine with its delectable corn fry!

**NEI PODI PANEER VARUVAL** 430

## MAIN COURSE - VEG

**VEG- CHETTINADU KARI** 350

A tasty South Indian curry with rich spices and herbs, perfect to start the meal.

**PANEER PATTANI THUDUKARI** 430

A flavorful mix of tender paneer and peas in a rich, creamy gravy.

**MUSHROOM CHETTINADU GRAVY** 430

Aromatic and flavorful mushroom gravy inspired by rich Chettinadu cuisine.

**VEG KURMA** 350

Aromatic and flavorful vegetarian curry bursting with rich flavors and a creamy texture.

**NEI KATHIRIKAI THOKKU** 240

A delectable vegetarian starter bursting with rich flavors and the aroma of ghee-infused brinjal masala.

**NEI PARUPPU KULAMBU** 210

A rich and flavorful vegetarian dish featuring a luscious gravy made with ghee and lentils.



**PANDIA NATTU VEG- KULAMBU 390**

Experience rich, authentic flavors in this delectable dish that will tantalize your taste buds.

**POONDU KULAMBU 280**

A tantalizing blend of flavors, this dish features savory garlic-infused gravy that will leave you craving more.

**RICE VARIANTS - VEG**

**PAAL KATTI SADHAM 390**

A flavorful mix of minced paneer and aromatic rice, cooked in coconut milk with spices.

**VETHALAI POONDU SADHAM 350**

A flavorful and aromatic rice dish with a delightful blend of betel leaves and garlic.

**NEI SORU 320**

Aromatic and flavorful rice cooked in rich ghee, perfect for starting a delightful dining experience.

**PAAL KATTI KAALAN SORU 430**

A tantalizing blend of paneer, mushrooms, and fragrant rice, perfect for a flavorful start.

**KALAVAI OON SORU 350**

A delectable mix of fresh vegetables and aromatic rice, perfectly seasoned and bursting with flavor.

**MURUNGAI SORU 350**

A savory blend of tender drumsticks and aromatic rice, a perfect start to any meal.

**STEAMED RICE 130**

**THAYIR SAADAM 230**

Steamed rice with yogurt and spices, a cooling South Indian staple perfect as a side.

**DOSA - VEG**

**DOSA 110**

**KAL DOSA 130**

**PANEER DOSA 300**

Paal Katti Dosai

**MUSHROOM DOSA 280**

Kaalani Dosai

**BREADS - VEG**

**PAROTTA 150**

**VEG-KOTHU PAROTTA 300**

A flavor-packed blend of minced vegetables in tender paratha, perfect for starting any meal.

**KAALAN KOTHU PAROTTA 320**

Sautéed mushrooms and spices tossed with paratha for a delightful vegetarian starter.

**PAAL KATTI KOTHU PAROTTA 320**

A delightful fusion of flaky paratha and flavorful paneer, perfect for starting your meal.

**PLAIN VEECHU 200**

**PORICHA PAROTTA 280**

**COIN PAROTTA 170**

**KIDS CORNER - VEG**

**VEG- LOLLIPOP 320**

**PAAL KATTI FINGER 330**

Crispy, golden-fried paneer strips seasoned with spices, perfect as a savory snack or starter.

**MANAM RICE 320**





## EGG

### CHOICE OF EGG

140

omelette/Kalakki/Half-boil/  
Full-boil

### CHICKEN OMLETTE

200

### MUTTON OMLETTE

320

## DOSA - NON VEG

### EGG DOSA

170

### CHICKEN KARI DOSA

310

### MUTTON KARI DOSA

430

## BREADS - NON VEG

### EGG KOTHU PAROTTA

280

### CHICKEN KOTHU PAROTTA

330

### MUTTON KOTHU PAROTTA

540

### EGG VEECHU

210

## KIDS CORNER - NON VEG

### PORICHA KOZHI

500

### PORICHA KADAMBA

570

## STARTERS - NON VEG

### ARANMANAI KOZHI



460

A natural 16 types of herbs from  
Southern Ghats essence of grain-fed  
Chicken

### KOLACHEL ERA VARUVAL



500

A prawn made of a special recipe from  
the South Indian Town Kolachel

### MUZHU MEEN VARUVAL

610

Fish marinated with traditional south  
Indian spices and deep fried

### PICHI POTTA NATTU KOZHI PIRATTAL

500

A chicken made in kongu region with  
tasty spices from Pallipayam

### ERAL THENGA PAAL PIRATTAL

500

Creamy coconut milk and succulent prawns  
combine in this tantalizing sauté that transports  
your taste buds to exotic shores.

### EERAL PIRATTAL

570

A rich and savory sauce with tender mutton liver,  
perfect for a flavorful non-veg starter.

### MANAM KARI PIRATTAL

600

Tender and succulent mutton cuts, perfectly grilled  
for a delightful start to any non-vegetarian feast.

### MANAM KOZHI PIRATTAL

500

Tender and succulent chicken chop, seared to  
perfection for a delightful start to your meal.

### MOOLAI PIRATTAL

430

Enjoy tender mutton brain cooked in a rich blend  
of aromatic spices.

### NANDU PIRATTAL

460

A delectable sea food dish with succulent crab  
cooked to perfection in aromatic spices.

### VETTAI KARI VENJANAM

600

Tender mutton chunks cooked to perfection in a  
rich blend of aromatic spices.

### NAATUKOZHI UPPU KARI

500

A succulent and flavorful country chicken dish that  
tantalizes your taste buds with rich, aromatic flavors.



### **NETHILI FRY**

Crispy and flavorful, this classic starter highlights the delicate flavors of Nethili fish.

**500**

### **PANDIA NAATU KARI KULAMBU**

Succulent and flavorful, embodying the essence of muttongravy.

**610**

### **KOLACHEL NETHILI FRY**

A traditional, crispy, and flavorful Nethili fish fry, a must-try for seafood lovers.

**410**

### **KOZHI CHETTINADU**

Aromatic and flavorful chicken curry from Chettinad, known for its rich spices and bold flavors.

**440**

### **NAGORE KADAMBA PIRATTAL**

Enjoy tender calamari coated in a delectable Nagore tawa sauce, perfect as a flavorful non-veg starter.

**540**

### **USILAMPATTI NATTU KOZHI**

Tender and flavorful, this traditional curry combines aromatic spices in a rich, savory gravy.

**500**

### **THANNI KULAMBU**

### **NAGORE KADAMBA VARUVAL**

Crispy and flavorful calamari fry from Nagore, a perfect start to your non-veg meal.

**540**

## **RICE VARIANTS - NON VEG**

### **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!

**500**

### **UPPU KARI SORU**

Tender minced mutton paired with aromatic rice for a delectable start to your meal.

**610**

### **ERAL SATTI SORU**

A tantalizing mix of succulent prawns, rich masala, and fragrant rice that will leave you craving more.

**500**

## **MAIN COURSE - NON VEG**

### **PALLADAM KOZHI CURRY**

Bone-in chicken marinated with unique herbs and spices, simmered in a rich coconut-based curry.

**500**

### **NAATU KOZHI OON SORU**

A rich Indian rice dish cooked with chicken, flavored with clarified butter and aromatic spices.

**500**

### **MADURAI MEEN KULAMBU**

Tamarind and chilly infused traditional madurai fish curry

**460**

### **KAYALPATTINAM KARI SORU**

A flavorful and aromatic mutton rice dish inspired by the coastal town of Kayalpattinam, perfect as a tantalizing starter.

**570**

### **NALLI KARI KULAMBU**

Intensely spicy and flavorful, with the bone marrow served alongside.

**610**

### **ERAL CHETTINADU**

Aromatic and flavorful gravy with succulent prawns cooked in an authentic Chettinadu style.

**570**

### **ERAL THOKKU**

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

**570**



## DESSERT

VETHALAI AMIRTHAM	220
DESSERT OF THE DAY	220
MILLET ICE CREAMS	175
<small>Chocolate,ButterScotch,Pista, Starwberry, Black current, Oreo,Mango</small>	
MALAI KULFI	80
KESAR BADAM KULFI	90

## BEVERAGES

WATER BOTTLE	50
COFFEE	140
TEA	130
LIME SODA	120
GOLI SODA	60
<small>Paneer,Lemon,Orange,Pine apple, Blueberry</small>	

Additional 5% charges applicable on  
Room/Outdoor services

**FOR QUERIES CALL**

**87544 04333**

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