IN-HOUSE DINING MENU

At the cottage table

Albany Cottage · Coonoor



Unhurried breakfasts and home-style meals, prepared by the in-house cook using fresh ingredients sourced from local markets.

MEAL OPTION	PER PERSON
Vegetarian prix-fixe meal	₹1,100
Non-vegetarian prix-fixe meal	₹1,400
Barbecue & Biryani	₹1,700
South Indian Meal	₹1,500

Please finalise your menu 24 hours in advance. Prices are exclusive of taxes. (V) reproduces the vegetarian marker in the supplied menu. Tell the team about allergies and dietary requirements before ordering.

01 · BREAKFAST

A leisurely beginning

Cold selection

- Seasonal fresh fruits
- Seasonal fresh fruit juice
- Milk — skimmed or whole
- Cereals — corn flakes or choco flakes
- Choice of bread
- Preserves — jam, marmalade, honey

Indian speciality · Please select one

- Poha (V)
- Upma (V)
- Puri with Aloo Tamatar ki Subzi (V)
- Medu Vada / Idli / Uttapam (V) — served with sambar and coconut chutney
- Dosa: Plain / Onion / Masala (V) — served with sambar and coconut chutney
- Stuffed Parathas: Plain / Aloo Pyaz / Gobhi / Cheese / Egg

Breakfast is complimentary as stated in the property brochure. Seasonal items remain subject to availability.

02 · BREAKFAST

Warm plates & morning cups

Hot selection

- Chicken Sausages
- Eggs to order — please select one: Poached / Scrambled / Sunny side up / Boiled / Omelette (plain / masala / egg white / cheese / mushrooms / ham and cheese). Served with grilled potato wedges and grilled tomato.
- Akuri Bun — Parsi-style scrambled eggs with spices, served with bun
- Poached Egg on Toast with Avocado — seasonal

Pancakes / Toast · Please select one

- Pancakes with honey
- Savoury Toast (V): Mushroom / Tomato Salsa / Cheese / Guacamole (seasonal)

Beverages · Please select any one

- Nilgiris Tea / Green Tea
- Coffee
- Chocolate Milkshake
- Cold coffee
- Lassi: Plain / Sweet / Salted

03 · PRIX-FIXE MEAL

Soups & salads

Vegetarian ₹1,100 · Non-vegetarian ₹1,400 per person, excluding taxes.

Your meal includes 1 soup or salad, 2 appetizers, 2 main-course items, 2 breads or rice selections and 1 dessert.

Choose any one

- Cream of Tomato Soup (V) — thick tomato soup served with croutons
- Cream of Mushroom Soup (V) — slow-cooked mushrooms churned with cream and stock
- Tamatar Dhaniye ka Shorba (V) — spiced tomato soup with cilantro
- Dal Shorba (V) — curried lentil soup with coconut
- Cream of Chicken Soup — with chicken and thyme
- Tomato and Cheese Salad (V) — served with basil peanut sauce
- Hummus (V) — served with crackers
- Panzanella (V) — toasted bread salad with zucchini, cherry tomato and bell peppers in balsamic vinegar
- Apple, Olive and Cashew Nut Salad (V) — served with Waldorf dressing
- Baby Potato Salad (V) — German-style salad dressed with mayo

04 · PRIX-FIXE MEAL

Appetizers

Choose any two

- Cheesy Broccoli (V) — roasted broccoli florets with creamy dressing and cardamom powder
- Paneer 65 (V) — twice-cooked paneer with curry leaves and spices
- Hare Matar ki Tikki (V) — green pea patty cooked with cumin
- Mushroom Croquette (V) — deep-fried, crumbed cheesy mushroom
- Asian Style Cottage Cheese (V) — Oriental-spiced cottage cheese served with hot garlic sauce
- Three Chili Chicken — Asian-style chicken with peppers
- Lamb Pepper Fry — Kerala-style tender mutton roasted with curry leaves and button onions
- Chili Beef — served with scallions
- Fish Fingers — breaded fish served with lime
- Prawn Koliwada — Mumbai-style crisp prawn

Part of the prix-fixe meal. Please finalise your selections 24 hours in advance.

05 · PRIX-FIXE MEAL

Main course

Choose any two · Full selection continues below

- Paneer Aap ki Pasand (V) — cottage cheese in a choice of tomato gravy / spinach / kadai / shahi
- Ghar ki Subzi (V) — locally sourced vegetables in home-style curry
- Palak Matar (V) — green peas in home-style spinach gravy
- Kara Kolambu (V) — home-style drumstick and eggplant curry
- Aloo Gobhi (V) — semi-dry home-style cauliflower and potatoes
- Vegetable Au Gratin (V) — baked vegetables in cheese
- Pasta — Spaghetti or Penne in a choice of Alfredo / Arrabiata / Pesto
- Idiappam and Egg Curry — house special served with 3 pieces of Idiappam

Select two main-course items in total across this page and the following page.

06 · PRIX-FIXE MEAL

Main course, continued

Choose any two in total across both main-course pages

- Roast Chicken — country-style oven-roasted chicken served with potato and sautéed vegetables
- Chicken Manchurian — chicken dumplings served in Chinese gravy
- Chettinad Kozhi Kolambu — South Indian-style chicken prepared with tomato, chili, tamarind and coconut
- Mutton Rogan Josh — from the royal kitchens of Kashmir
- Chettinad Meen Kolambu — South Indian-style fish in tomato, chili and coconut gravy
- Grilled Fish — pan-fried with herb and lime
- Jhinga Masala — prawns cooked in tomato and ginger

Part of the prix-fixe meal. Prices are exclusive of taxes.

Breads, rice & sweet endings

Breads and rice · Choose any two

- Malabar Paratha / Tawa Roti (V)
- Steamed Rice (V)
- Flavoured Rice: Tomato / Coconut / Lemon (V)
- Curd Rice (V)
- Khichdi (V)
- Fried Rice: Ginger / Vegetables / Chicken / Egg

Desserts · Choose any one

- Seviyan Payasam (V)
- Rawa Kesari (V)
- Gulab Jamun (V)
- Caramel Custard
- Semolina Cashew Cake — eggless option available
- Coconut Panna Cotta — eggless option available
- Chocolate Brownie — served with chocolate sauce and vanilla ice cream

08 · BARBECUE & BIRYANI

An evening outdoors

₹1,700 per person · Exclusive of taxes

Fuego Parrilla · Barbecue fire

Served with grilled vegetables, fresh salad and herbed baby potatoes (seasonal) / potatoes. Choice of sauce: Sour Cream / Tomato Salsa / Mint Chutney.

- Jacket Potato / Sweet Potato
- Chili Lime Corn on D' Cobb
- Paneer Shashlik
- Tandoori Chicken Leg
- Peri Peri Jumbo Prawns

Biryani · South Indian style

- Vegetable
- Chicken
- Mutton

Please finalise your menu 24 hours in advance. Confirm the barbecue and biryani selections with the team when ordering.

09 · SOUTH INDIAN MEAL

Regional favourites

₹1,500 per person · Exclusive of taxes

Served on a banana leaf with steamed rice, pickle and papad.

Choose any four

- Avial
- Kootu
- Porial: carrot, beans, cabbage or beetroot
- Sambar
- Rasam
- Mooru curry
- Lehsooni dal

Snacks

SELECTION	PRICE
Aloo Bonda (V)	₹100
Cheese Chili Toast (V)	₹100
French Fries (V)	₹100
Mixed Vegetable Pakoras (V)	₹100
Cutlets (V)	₹100

Please finalise your menu 24 hours in advance. All prices are exclusive of taxes.