IN-HOUSE DINING / MEAL PACKAGES

Freshly prepared. Happily shared.



Enjoy home-cooked meals made with locally sourced ingredients. From comforting South Indian breakfasts to warming curries and evening tea, the weekly rotation makes dining a welcoming part of your plantation stay.

Vegetarian / adults 12+	INR 1,800 + GST
Vegetarian / children 4-11	INR 1,400 + GST
Non-vegetarian / adults 12+	INR 2,000 + GST
Non-vegetarian / children 4-11	INR 1,600 + GST

Rates are per person for the all-meals package. Confirm the package service period, inclusions, applicable GST and charges for children below four before booking. Meals are separate from accommodation unless included in your confirmation.

THE WEEKLY TABLE / MONDAY

Monday

Breakfast

Idli with sambar and chutney. Bread, butter, jam and fruit juice; tea or coffee; hot or cold milk. Eggs on request.

Lunch / vegetarian

Tomato soup; crispy paneer fry; aloo mutter gravy; rice; rasam; curd; papad; mixed raita; payasam / kesari.

Dinner / vegetarian

Sweet corn soup; chilli gobi dry; mixed vegetable kurma; rice; chapati; curd; fruit salad.

Evening tea

Mixed pakoda; tea or coffee.

Lunch / non-vegetarian

Tomato soup; chicken lollipop; chicken curry; rice; rasam; curd; papad; mixed raita; payasam / kesari.

Dinner / non-vegetarian

Sweet corn soup; chilli chicken; chicken kurma; chapati; rice; curd; fruit salad.

A rotating set menu, subject to ingredient availability. Confirm daily selections, meal timings and any substitutions with the kitchen team.



THE WEEKLY TABLE / TUESDAY

Tuesday

Breakfast

Ven pongal with sambar and chutney. Bread, butter, jam and fruit juice; tea or coffee; hot or cold milk. Eggs on request.

Lunch / vegetarian

Sweet corn vegetable soup; pepper mushroom fry; mixed vegetable sambar; rice; rasam; curd; papad; mixed raita; rava kesari.

Dinner / vegetarian

Vegetable clear soup; chilli gobi dry; bhindi masala; chapati / vegetable pulao; curd; fruit.

Evening tea

Sandwich; tea or coffee.

Lunch / non-vegetarian

Sweet corn vegetable soup; chilli chicken dry; Chettinad chicken gravy; rice; rasam; curd; papad; mixed raita; rava kesari.

Dinner / non-vegetarian

Vegetable clear soup; pepper chicken fry; chicken masala; chapati / vegetable pulao; curd; fruit.

A rotating set menu, subject to ingredient availability. Confirm daily selections, meal timings and any substitutions with the kitchen team.



THE WEEKLY TABLE / WEDNESDAY

Wednesday

Breakfast

Dosa with sambar and chutney. Bread, butter, jam and fruit juice; tea or coffee; hot or cold milk. Eggs on request.

Lunch / vegetarian

Tomato soup; paneer 65; gobi Manchurian; vegetable biryani; mixed raita; payasam / kesari.

Dinner / vegetarian

Vegetable soup; chilli gobi dry; green peas masala; chapati / rice; curd; fruit salad.

Evening tea

Mixed pakoda; tea or coffee.

Lunch / non-vegetarian

Tomato soup; chicken 65; butter chicken gravy; chicken biryani; curd; mixed raita; payasam / kesari.

Dinner / non-vegetarian

Vegetable soup; chilli chicken; Kodai chicken gravy; chapati / rice; curd; fruit salad.

A rotating set menu, subject to ingredient availability. Confirm daily selections, meal timings and any substitutions with the kitchen team.



THE WEEKLY TABLE / THURSDAY

Thursday

Breakfast

Onion dosa with sambar and chutney. Bread, butter, jam and fruit juice; tea or coffee; hot or cold milk. Eggs on request.

Lunch / vegetarian

Sweet corn vegetable soup; pepper corn fry; mixed vegetable curry; rice; rasam; curd; papad; mixed raita; rava kesari.

Dinner / vegetarian

Mushroom soup; chilli gobi dry; mushroom masala; phulka / rice; curd; small portion of payasam.

Evening tea

Sandwich; tea or coffee.

Lunch / non-vegetarian

Sweet corn vegetable soup; chilli chicken dry; Chettinad chicken gravy; rice; rasam; curd; papad; mixed raita; rava kesari.

Dinner / non-vegetarian

Mushroom soup; pepper chicken dry; chicken masala; phulka / rice; curd; small portion of payasam.

A rotating set menu, subject to ingredient availability. Confirm daily selections, meal timings and any substitutions with the kitchen team.



THE WEEKLY TABLE / FRIDAY

Friday

Breakfast

Idli with sambar and chutney. Bread, butter, jam and fruit juice; tea or coffee; hot or cold milk. Eggs on request.

Lunch / vegetarian

Tomato soup; paneer (preparation to be confirmed); gobi 65; aloo mutter; vegetable biryani; curd; mixed raita; payasam / kesari.

Dinner / vegetarian

Vegetable soup; chilli gobi; green peas masala; phulka / rice; curd; fruit salad.

Evening tea

Mixed pakoda; tea or coffee.

Lunch / non-vegetarian

Tomato soup; chicken 65; butter chicken; chicken biryani; curd; mixed raita; payasam / kesari.

Dinner / non-vegetarian

Vegetable soup; chilli chicken; Kodai chicken gravy; phulka / rice; curd; fruit salad.

A rotating set menu, subject to ingredient availability. Confirm daily selections, meal timings and any substitutions with the kitchen team.



THE WEEKLY TABLE / SATURDAY

Saturday

Breakfast

Ven pongal with sambar and chutney. Bread, butter, jam and fruit juice; tea or coffee; hot or cold milk. Eggs on request.

Lunch / vegetarian

Sweet corn vegetable soup; mushroom fry; mixed vegetable curry; rice; rasam; curd; papad; mixed raita; rava kesari.

Dinner / vegetarian

Mushroom soup; chilli gobi dry; mushroom masala; chapati / rice; curd; fruit.

Evening tea

Sandwich; tea or coffee.

Lunch / non-vegetarian

Sweet corn vegetable soup; chilli chicken dry; Chettinad chicken; rice; rasam; curd; papad; mixed raita; rava kesari.

Dinner / non-vegetarian

Mushroom soup; pepper chicken dry; chicken masala; chapati / rice; curd; fruit.

A rotating set menu, subject to ingredient availability. Confirm daily selections, meal timings and any substitutions with the kitchen team.



THE WEEKLY TABLE / SUNDAY

Sunday

Breakfast

Poori with masala. Bread, butter, jam and fruit juice; tea or coffee; hot or cold milk. Eggs on request.

Lunch / vegetarian

Vegetable soup; potato fry; paneer butter masala; vegetable biryani; curd; fruit salad.

Dinner / vegetarian

Sweet corn vegetable soup; pepper mushroom dry; aloo gobi masala; chapati / rice; curd; mixed raita; rava kesari.

Evening tea

Sandwich; tea or coffee.

Lunch / non-vegetarian

Vegetable soup; chilli chicken; Kodai chicken gravy; chicken biryani; curd; fruit salad.

Dinner / non-vegetarian

Sweet corn vegetable soup; chilli chicken dry; pepper chicken masala; chapati / rice; curd; mixed raita; rava kesari.

A rotating set menu, subject to ingredient availability. Confirm daily selections, meal timings and any substitutions with the kitchen team.



DINING NOTES / BEFORE YOU ORDER

A little notice. A lovely meal.



Please allow 24 hours

Share meal preferences and headcount at least 24 hours ahead so the kitchen can plan fresh, locally sourced ingredients.

Dietary preferences

Tell the team about allergies and dietary needs in advance. Jain meals may be requested ahead of time; confirm what can be accommodated. Eggs are available on request at breakfast.

Tea, coffee & special setups

Tea and coffee are served at breakfast and high tea. Additional servings at other times are chargeable. Barbecues, alfresco setups and other special arrangements require confirmation and may cost extra.

About this menu

The weekly dishes follow the supplied menu. Spelling has been corrected; unspecified paneer preparation and payasam / kesari selections should be agreed with the team. No fixed service hours or tax rate has been supplied.

For pre-arrival assistance, email reservations@wanderlustlifespaces.com or call +91 7078686622 / +91 7078076622. During your stay, contact the property representative named in your booking confirmation.