HABBA

COORG WILDERNESS RESORT & SPA

ALL DAY DINING MENU

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11.00 am to 4.00 pm & 7.30 pm to 10.30 pm

SOUP

Khao Suey Flavoured with Thai Ginger Burmese soup flavoured with garlic, herbs, lemon grass, Shrimp, Chicken	500/450
Lemon Grass Noodle Soup Seafood / Chicken / Vegetarian	500/450/350
▲ Eraichi Melagu Rasam Lamb broth simmered with pepper & aroma vegetables	500
● Tomato & Herb Fresh basil and tomato broth finished with extra virgin olive oil	400
● Cream of Porcini Mushroom with Mascarpone & Truffle oil	450

APPETIZERS

▲ Kodi Vepudu Chicken tossed with herbs of authentic ground spices	625
▲ Salt & pepper Garlic Squid Roundels of Squids with crushed Garlic	750
▲ Grilled Chicken Satay Grilled Tender chicken strips marinated with Thai spices	625
▲ Oatmeal and Panko Crusted Fried Jumbo Prawns Served with sambal aiolo wasabi mayonnaise	1275
▲ Mutton Pepper Fry Tender lamb cooked with crushed pepper and fennel seeds	950
▲ Meen Varuval (Seasonal fish) Curry leaf marinated fish cooked to perfection on the griddle	850
● Mezze Platter Hummus, Babaganoush, Muhammara, Falafel fritters served with Pita bread	600

● VEGETARIAN ▲ NON-VEGETARIAN

All prices mentioned in Indian rupees, Government taxes as applicable, GST 18%

ALL DAY DINING MENU

APPETIZERS · CONTINUED

- Lotus stem Kung Pao Style — 725
  Lotus steam with Cashew nut, peanuts & sweet & spicy sauce
- Achari Paneer Tikka — 575
  Cottage cheese marinated with yoghurt, pickle and spices, cooked in clay pot
- Assorted vegetables or Paneer Pakoda or Keerai Pakoda — 525
  Spinach or assorted vegies or cottage cheese ducked in gram flour & deep fried
- Mini Podi Idli — 525
  Mini rice dumplings tossed with gun powder, curry leaves & asafoetida

SALADS

- Caesar Salad — 700
  Iceberg Lettuce, Bacon Crisp, Parmesan Shaving, Anchovy dressing & garlic Croutons, Lemon Prawns
- Herbed Sicilian Chicken Salad — 650
  Grilled chicken with mix greens, crunchy raddish, mango and lime emulsion
- Garden Fresh Avocado Nachos Salad — 575
  Mesclun greens mixed with sun-dried tomato, oliveand guacamole
- Compressed Watermelon, Mint and Feta — 575
  Balsamic dressed watermelon tossed with hand torn mint and crumbled feta

SANDWICHES, BURGERS & WRAPS

- Mediterranean falafel wrap — 850
  Crunchy chickpea, pita bread served with hummus & labneh
- Bingo Burger — 850
  Chicken Burger loaded with tomato relish with bacon & cheese, fried egg
- Chicken Peshawari roll — 850
  Indian style Frankie filled with mildly spiced chicken cubes

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ALL DAY DINING MENU

SANDWICHES, BURGERS & WRAPS · CONTINUED

- Rustic Grilled Panini Sandwich — 650
  Italian rustic panini, mouth melted cheese Emmental, olive tapenade
- Double chilli burger — 750
  Homemade twin veg burger patty, jalapeno, caramelized onions in sesame bun with Mexican salsa
- French fries / Potato wedges / Potato smiley — 400
- Aloo Tiki Burger — 600
  Indian spiced potato patty with sauteed onion & melted cheese

FROM THE LAND OF TANDOOR & CURRIES

- Non-Veg Kebab platter — 1500
  Finest selection of Chicken, fish, prawn & lamb kebabs
- Tandoori Murgh Bahar — 725
  Choice of saffron boti or Tikka Cafreal or Dudhiya Murgh Tikka
- Koli Kari — 725
  Coorg chicken curry finished with coconut paste
- Erachi Masala — 850
  The traditional style of mutton curry in Kerala, mildly spicy and rich in masalas, cooked in coconut milk
- Sarson Malai Ke Phool — 600
  Broccoli soaked with mustard paste, hung curd and cheese cooked in tandoor
- Veg Kebab Platter — 950
  Finest selection of mushroom, baby potato, paneer, veg seek, pine apple
- Pandi Kari — 750
  Traditional kodava style rich dark pork gravy finished with native broiled spice mix and kachampuli
- Paneer Tulsi Tikka — 675
  Cottage cheese marinated with tulsi and tarragon and cooked in tandoor

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ALL DAY DINING MENU

FROM THE LAND OF TANDOOR & CURRIES · CONTINUED

▲ Seekh Kebab Tawa Masala 950
Skewed of lamb mince with traditional spices, simmered in onion gravy, served with Tawa paratha/ steam rice/Kaldosa

▲ Fish N All 750
Karawali fish curry / Meen polichathu / Allepey / Bazhai meen varuval

● Paneer take your pick 725
Palak / Kadai / Lababdar / Pepper fry / Teen mirchi

● Kadhai Subzi 725
Seasonal vegetables in an onion, capsicum and tomatoes gravy

▲ Ghosht Kalandar 950
Nalli rogan josh or Lal mass or Amritsari

● Dal Gharana 450
Choice of Dal Makhani or Tadka or Lasooni palak

● Tarkari Hadaa 675
Gobi mutter / Bhindi do Pyaz / Vilayathi subzi / Urulai roast

BREADS

● Tawa Paratha 200
Whole wheat bread cooked on griddle with ghee

● Chapati 200
Thin whole wheat bread baked on griddle

● Papputtu 200
Triangle shape broken rice

● Akki Rotti 200
Round rice bread cooked on a griddle finished on a charcoal

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STAPLES

▲ **Gosht Dum Biryani** — 950
Long grain basmati rice cooked with lamb and whole spices, accompanied with raita

▲ **Koli Pulav** — 725
Chicken pulao cooked with green spices paste along with long grain basmati rice

● **Tarkari Pulav** — 550
Basmati rice cooked together with vegetables, green masala

● **Steamed Basmati Rice** — 325
Steamed basmati rice cooked to perfection

● **Variety of staples** — 400
Thayir sadam or Nei choru or Bisibellabath

ORIENTAL & WESTERN FLAIR

▲ **Singapore Chilli Crab** — 950
Fiery crab dish, a speciality from Singapore touch

▲ **Honey Glazed Ginger Tossed Prawns** — 1275
Served with house salad

▲ **Chicken Empire** — 875
Sichuan Style / Kung pao / Cantonese Chilli

▲ **Pan Fried Fish** — 875
Grilled seabass with sliced potato, lime & dill emulsion

▲ **Free range roast chicken** — 875
Served with roasted jus, bed of couscous and shallots

Choice of Italian Delicacies — 675
Veg Lasagne / Risotto Mushroom / Pasta - Pink or Pesto or Arabiata

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ALL DAY DINING MENU

ORIENTAL & WESTERN FLAIR · CONTINUED

Pizza 775/675
Chicken tikka / Seafood / Smoked pork sausage / Paneer Tikka/ Margherita / Exotic Vegetables

Thai Curry Of (Vegetables / Chicken / Prawns) 775/675
Red, Green or yellow curry served with steamed rice

Dynasty of Noodles / Rice 775/675
(Hakka or Singapore or Schezwan) (Seafood / Chicken / Mix Veg / Mushroom)

DESSERTS

- **Sweet Indian Palette** 350
  Saffron Rasmalai / Coconut Phirni / Apple Jalebi / Gulab Jamun
- **Chocolate Brownie with Ice Cream** 350
- **Mango and fresh Cream Trifle** 350
  Toasted pistachio and almond sponge
- **Semiya Payasam** 350
  Creamy and delicious Kerala style payasam made with split yellow moong dal jaggery
- **Seasonal Fresh Fruit Platter** 350
- **Ice Cream** 350
  As per seasonal availability

KIDS MENU

- **Blondies Sandwich** 350
  Crumb fried chicken over a bread, served with fries
- **Jugheads Delight** 350
  Mini chicken burger

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ALL DAY DINING MENU

KIDS MENU · CONTINUED

- Garfield's Favourite — 350
  Macaroni & cheese lasagne with veggies
- Winnie the Pooh — 350
  Fresh fruit, yoghurt with honey parfait
- Popcorn — 350
  Butter toffee / milk choco / loaded cheddar

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