

AMANVANA
A rabbit hole for the soul

Spa
Resort
River

Coorg



SNACKS

Look outside your window
There's a little brown sparrow
He's come to sing for his tea
He says, won't you give some to me



THE RAINBOW ROOM

Snacks

(Timings : 3.30 pm to 7.30 pm)

SANDWICHES

Tomato Cucumber Cheese Sandwich (a simple sandwich made with tomato, cucumber and cheese)	₹250
Chicken Sandwich (Grilled chicken with mayonnaise)	₹300
Mint Chutney Cheese Sandwich (Mint chutney & a slice of cheese)	₹250
Non-Veg Club Sandwich (Layered sandwich made with slow roast chicken breast, fried egg, slice of tomato)	₹350
BLT sandwich (Bacon, lettuce and tomato sandwich)	₹300

(Sandwiches are available as Plain, Toasted or Grilled)

TIBETAN MOMOS

(Momos are shaped like half-moon or like plump round purses. Back in Tibet, momos are treats for special occasions like Losar, the Tibetan New Year celebration)

Chicken / Shrimp	₹300
Vegetable	₹250

CHAATS

Aloo Chat (Chunks of crispy fried potatoes topped with chatpata masalas, coriander and lemon juice)	₹180
Masala Papad (A mix of onions, coriander, lemon juice, chili powder and salt sprinkled on top of the roasted or fried papad)	₹150
Peanut Masala (A lip-smacking food recipe of boiled/fried peanuts and chopped fresh vegetables)	₹150

SHORT EATS (VEG)

French Fries (Batons of deep fried potato served with ketchup)	₹175
Crispy Vegetable (Batter fried vegetables tossed with traditional Chinese sauce)	₹200
Veg Manchurian (Deep fried vegetable balls in a soya sauce based gravy)	₹200
Spinach Manchurian (Veg balls made with spinach and deep fried with hot garlic sauce)	₹200
Hara Bhara Kabab (Mixed vegetable cooked in Indian spices, deep fried and served with mint chutney)	₹200
Honey Vegetables (Mixed vegetable in honey sauce)	₹200

(NON VEG)

Egg Pakora / Egg-Chilli Pakora (An irresistible pakoda with egg filling)	₹200
Chicken Pakora (Pieces of chicken, dipped in batter of gram flour and deep-fried)	₹250
Curry Leaf Chicken (Naturally aromatic earthy flavoured curry leaf and the spiciness of freshly ground pepper infused into chunks of chicken)	₹300
Chicken Pepper Fry (Milagu kozhi varuval from Chettinad cuisine. Braised chicken tossed with pepper and fennel)	₹300
Pork Pepper Fry (Chunks of pork tossed with pepper and fennel)	₹350
Mutton Pepper Fry (Delectable flavours of fresh peppercorns, garlic and cumin seeds embedded in the masala and mutton pieces)	₹375
Fried / Chilli Prawns (Prawns marinated in battered paste and deep fried until golden in colour)	₹450

BEVERAGES Soft Drinks

Assam Tea (A black tea from Assam known for its body, briskness, malty flavour and strong, bright colour)	₹120
Green Tea (Start your day with a cupful of health benefits of organic green tea)	₹120
Masala Tea (Flavoured beverage made by brewing black tea with mixture of aromatic Indian spice and herbs)	₹120
Black Tea (Strong tea that does not lose its flavour for several years. The most popular variety of tea in the world)	₹120
Flavoured Tea (A choice of three favours - vanilla, ginger and cardamom)	₹120
Sulaimani Tea (Aromatic, flavorful, spiced Malabar black tea)	₹120
Cold Coffee	₹150
Amanvana Special Coorg Coffee (Special Coorg coffee from our own plantations)	₹150

FRESH JUICES

Orange	₹150
Pineapple	₹150
Watermelon	₹150
Sweet lime	₹150
Grape	₹150
Mixed Fruit Juice	₹150

MILK SHAKES

Vanilla	₹150
Strawberry	₹150
Chocolate	₹150
Pista	₹150

18% GST extra.

AMANVANA

A rabbit hole for the soul

Spa
Resort
River

Coorg



BREAKFAST

Rise and shine, the morning is here
Birds are singing, the sky is clear
Would you like some bread with that book
After breakfast can we cosy up in a nook



THE RAINBOW ROOM



THE RAINBOW ROOM

Timings: 7.30 am to 10.30 am

Breakfast - Vegetarian

Toast (A choice of white or multi grain brown bread. Served with butter and preserves) ₹40

Uttapam (A thick pancake-like with toppings sometimes characterized as an Indian pizza. Choice of plain, onion, masala) ₹80

Idli (A nutritious savoury cake made by steaming a batter consisting of fermented black lentils (de-husked) and rice) ₹90

Vada (A savoury fritter-type doughnut shaped snack) ₹90

Dosa (A staple dish in South Indian states dosa is a fermented crepe made from rice batter and black lentils. Choice of plain or masala) ₹95

Kesari bath (A popular Karnataka dessert, made of semolina, sugar, ghee, water and milk) ₹90

Kara bath (Also called chow chow bath, is made from semolina and generally served with coconut chutney) ₹90

Poori bhaji (Flat rounds of flour deep fried and served with a spiced potato dish curry) ₹130

Paratha (Unleavened flat bread that can be eaten with chutney, pickles or with meat or vegetable curries). Choice of potato, cauliflower or radish stuffing. ₹135

Pancakes with syrup / honey (A flat round cake prepared from a starch-based batter) ₹140

Breakfast - Non-vegetarian

Omelette (Choice of masala, cheese, ham, sausage) ₹120

Fried eggs ₹120

Scrambled egg ₹120

Hardboiled egg ₹80

(All eggs are served with potatoes and grilled tomatoes)

Bacon (A crispy, chewy, salty and sinful cut of pork we all love. Served with mashed potatoes.) ₹140

Ham (Served with mashed potatoes and boiled vegetables) ₹140

Salami (Served with served grilled potatoes. Choice of pork and chicken) ₹140

Sausage (Choice of pork and chicken) ₹140

Beverages

Packaged drinking water ₹50

Milkshake (A sweet, cold beverage made from milk and choice of ice cream) ₹150

Fruit juice (Choose from watermelon orange, pineapple, grape, apple, chickoo, to start your day with energy) ₹150

Assam tea (A black tea from Assam known for its body, briskness, malty flavour, and strong, bright colour) ₹120

Green tea (Start your day with a cupful of health benefits with organic green tea) ₹120

Masala tea (Flavoured beverage made by brewing black tea with a mixture of aromatic Indian spices and herbs) ₹120

Black tea (Strong tea that does not lose its flavour for several years. The most popular variety of tea in the world) ₹120

Flavoured tea (A choice of three flavours – vanilla, ginger and cardamom) ₹120

Amanvana special Coorg coffee (Savour the aroma and flavor of the special blend of Amanvana coffee made from the best quality Arabica) ₹150

Cold Coffee (Brewed coffee added to ice cold milk) ₹150

All prices are exclusive of 14.5% taxes & 8% service charge

AMANVANA
A rabbit hole for the soul

Spa
Resort
River

Coorg



MAIN COURSE

When was the last time you ate
A meal beside the cool, cool river
Drank some wine, and watched sunlight
Sit on the water like broken silver



THE RAINBOW ROOM

Zuppa / Soups

Wild mushroom soup (Zuppa di funghli, a savoury starter known for its nutritional value)	₹ 190
Tomato & basil soup (Freshly blended tomato soup with basil leaves)	₹ 190
Seafood broth (An Asian flavored light and healthy seafood soup with chunks of tomato and seafood)	₹ 210
Mulligatawny soup (A rendition of the famous lentil soup spiked with native peppercorn accompanied with steamed grains of rice)	₹ 190
Hot & Sour soup (Popular soup claimed by both the Mandarin as well as the Sichuan. Available in veg and chicken)	₹ 190
Sweet corn soup (Delicately flavored broth with carrots, corn kernels, cabbage and beans)	₹ 190
The Rainbow room soup (Choice of vegetarian or non-vegetarian made with colourful vegetables or with chicken added)	₹ 210

Appetizer

Curry leaf chicken (Deep fried chicken tossed with curry sauce)	₹ 315
Chilli prawns with lime rind (Garlic butter sauteed prawns with paprika & lime rind)	₹ 420
Chilli chicken (Crispy chicken sauteed in chilli gravy & served hot)	₹ 315
Sheredded lamb in green bell pepper (Marinated lamb, grilled with pepper & served hot)	₹ 390
Onion rings with highland dressing (Onion rings, soaked in buttermilk, coated with flour & cornmeal, deep fried to golden crisp)	₹ 215
Potato bezule with coated spice (Potatoes cooked with shallots, curry leaves, chilly flakes & mustard)	₹ 215

Insalata /Salads

Caesar salad with balsamic roasted chicken (Iceberg lettuce tossed in our caesar dressing served with parmesan shavings)	₹ 310
Greek salad (Tomatoes, red onion & cucumbers are dressed with olive oil & finished with crumbled feta cheese)	₹ 225
Shrimp cocktail (Shelled prawns in mayonnaise & tomato dressing served in a glass)	₹ 330
Rainbow salad (Salad of boutique garden greens with marinated feta cheese, lives, tomatoes, cucumbers, capers, candied garlic and herb yogurt dressing)	₹ 275

International Signature

Maggie's farm (Tender supreme of chicken stuffed with herb flavored chicken mousseline, served with parsely mash, balsamic onions & mushroom cream)	₹ 390
Fish ahoy (Classic fish & chips served with chef's salad)	₹ 420
Char grilled prawns (Char grilled specialties of tiger prawns accompanied by butter rice and tomato cheese sauce)	₹ 550

Pasta Counter

Choice of pasta (Staple food of traditional Italian cuisine now popular worldwide. Available as both veg and non-veg. Choose from penne/spaghetti, farfalle and macaroni)	₹ 310
Choice of sauce (non veg)	₹ 335

BBQ (Choose any two)

Vegetarian	₹ 610
1. American corn 2. Cottage cheese & pineapple skewers with honey mustard 3. Mushroom gallets	
Non-vegetarian	₹ 1035
1. Chicken peppers with barbeque marination 2. Lamb picata with w.c. sauce	
3. Grilled fish steak with lemon butter sauce 4. Chicken winglets.	

South Indian & North Indian Delicacies

Mangalore fish curry (Fish cooked in coconut milk sautéed with onions, green chillies and tomatoes)	₹ 390
Prawn masala (Prawns sautéed in chopped onion, tomatoes and green chillies. Served dry)	₹ 475
Mutton rogan josh (A fine delicacy from Kashmir. Lamb cooked with rattan & Kashmiri chilli powder)	₹ 420
Mutton Pepper Fry (Cubes of lamb cooked dry with pepper corns, onion & tomato masala)	₹ 420
Delhi paneer handi lazeerb (Succulent cubes of cottage cheese simmered in silken tomato gravy finished with kasoori methi)	₹ 280
Aloo Gobi Masala (Potato and cauliflower cooked in onion tomato masala with Indian spices)	₹ 280
Dal Makhni (Black dal soaked overnight and seasoned with Indian spices and butter)	₹ 280
Dal Fry (Moong dal with onion tomato tadka & garlic flavor)	₹ 280

Pulaos & Biryani

Chicken Dum Biryani (Cooked with basmati rice and boneless chicken marinated in awesome herbs and spices on low heat (dum)	₹ 420
Mutton Dum Biryani (Layers of mutton and saffron-milk infused rice cooked 'dum' style)	₹ 460
Pulao (Rice cooked in a mix of mildly flavoured aromatic spices. Choice of jeera, peas and vegetables pulao)	₹ 250
Basmati Steamed Rice (Long grain aromatic rice; can be had with any curry of your choice)	₹ 200

Tandoori

Veg Platter (Consists of hara bara kabab, tandoori makai, tandoori aloo and paneer tikka kumbh)	₹ 550
Non-Veg Platter (Chicken tikka, malai tikka, lamb sheek kabab and fish tikka marinated in chef's special spices)	₹ 840
Tandoori Murgh (Famous Punjabi dish marinated in yogurt and seasoned with spices and Kashmiri red chilli to give it a fiery red hue. Served with onion slices, lemon wedges and mint chutney)	Full Portion ₹ 550 Half Portion ₹ 420

Tandoori Breads

Roti (Unleavened flat bread, made from stone ground wholemeal flour)	₹ 78
Phulka (Unleavened flatbread also known as chapatti)	₹ 78
Naan / Kulcha / Lacha Parantha / Kerala Parata (Naan is a yeast-leavened bread. A kulcha is made of processed flour (maida) leavened with yeast. Lachha Paratha is a multi layered shallow fried north Indian flat bread)	₹ 100

Desserts

Gajar Ka halwa (Sweet dessert pudding made of nuts, milk sugar, khoya and ghee with grated carrot)	₹ 225
Gulab Jamun (A milk-solids based ball shaped dessert, soaked in light sugary syrup flavored with green cardamom and rose water)	₹ 225
Pumpkin halwa (Traditional Indian sweet made with pumpkin and flavoured with cardamom, saffron and pistachio)	₹ 225
Cut Fruits (Order for a mix of fresh seasonal fruits)	₹ 225
Choice of ice cream (Choose from vanilla, mango, chocolate, pista, strawberry and butterscotch accompanied with chocolate sauce and nuts)	₹ 225
Banana split (Ice cream-based dessert served with scoops of vanilla, chocolate and strawberry ice cream in a row between the split banana. Garnished with crushed nuts, whipped cream and cherry)	₹ 250

All prices are exclusive of 5% GST and 8% Service charge
Please ask for our special authentic Coorg menu

AMANVANA
A rabbit hole for the soul

Spa
Resort
River

Coorg

COORG CUISINE

It doesn't matter where you're from
Or whether your mood's gay or glum
We have something that'll make you merry
It's tangy and spicy like our classic pandi curry



THE RAINBOW ROOM

Coorg Cuisine

Coorg cuisine is considered one of the most delicious among the the south Indians, and the Kodavas who claim to be descendants of Alexander the Great are non-vegetarians. Coorg is famous for Pandi Curry, Kadabu, Akki Payasa and Baimbale. The Kodavas fondness for good food and liquor is legendary. The Coorg menu traditionally consists of different curries which are flavored with locally grown cardamom, pepper, herbs and condiments.

Chicken

Coorg Chicken Wings Special (Succulent wings with a special 'mittu' sauce. A 'hot' favourite)	₹ 335
Koli Curry (Tender chicken curry specially made with Coorg spices)	₹ 335
Chilli Chicken (Organic grown chillies with a delicious combination of fried chicken)	₹ 335
Koli Pepper Fry (Chicken dried well cooked using pepper corns grown in Coorg)	₹ 335

Mutton / Lamb

Erachi Curry (Mutton curry soft and succulent cooked in coconut gravy and with home grown spices)	₹ 420
Erachi Pepper Fry (Mutton pepper fry with a combination of baby onions and curry leaves and potatoes)	₹ 420
Erachi Chops (Lightly marinated meat in a spare combination of spices and shallow - fried with translucent shallots)	₹ 420

Pork

Pandhi Curry (Pandhi or pork curry is the most delicious dish in Coorgi cuisine. Taste the Kodavas favourite!)	₹ 390
Pork Chilli (Authentic Coorg style pork cooked in traditional spices. A special favourite!)	₹ 390
Pork Dry (Spicy and ideal for a strong drink)	₹ 390

Fish/Egg

Meen Curry (Fish curry soft and succulent cooked in coconut gravy and with home grown spices)	₹ 390
Bartha Meen Fry (Coorg fish fry marinated overnight with masala made from Coorg spices)	₹ 390
Muttai curry (Egg curry with potatoes is a unique taste and blend of spices)	₹ 280

Vegetable curries

Kodava Tarakari Curry (A mixture of all vegetables in coconut gravy and spices. A vegetarian's delight)	₹ 225
Mudure and Kadlai Curry (Horsegram with pulses preparation is tangy and spicy making it a delectable must try. The Coorg version of rasam)	₹ 225
Enae Kai (Baby brinjal masala that is a traditional recipe with sweetened jaggery and tamarind paste)	₹ 225
Beans Palya (Beans fried from beans grown organically in our garden)	₹ 225
Cabbage Palya (Grated cabbage with coconut and seasoned with til and local spices)	₹ 225
Baimbalé (Tender bamboo shoot curry, a Coorgi specialty)	₹ 225

Chutneys

Coconut Chutney (A mouth watering dish made of coconut ground with the tamarind and red chillies)	₹ 90
Mudare Chutney (Fried horsegram with coconut and spices)	₹ 90
Sesame Chutney (Sesame Chutney is an aromatic and mouth-watering chutney)	₹ 90
Jack Fruit Seeds Chutney (Available seasonally)	₹ 90
Cucumber Chutney (Chopped or grated cucumber with a combination of curd and coconut. A delicious cool concoction)	₹ 90

Thoppu Fry

Coorg is famous for growing various leafy greens that are made into delicious dishes that are healthy using very little oil.	
Methi Thoppu Fry (Made with fenugreek or menthe leaves)	₹ 170
Pumpkin Thoppu Fry (Prepared from the leaves of a Pumpkin plant)	₹ 170
Keere Thoppu Fry (Prepared from leaves of a keere plant)	₹ 170
Kake Thoppu Fry (Prepared from the `kaake` leaf)	₹ 170

Dumplings/ Breads

Kadamput (Steamed rice dumplings is a popular Coorg dish that goes well with pandhi curry as well as other Coorg curries)	₹ 245
Paput (Delicious dish made of sundried and broken rice)	₹ 245
Thaliyaput (Steamed flat rice preparation that is healthy and filling)	₹ 245
Noolput (Nool- puttus are a soft textured treat, pressed out in delicate strands, into a rounded heap, faintly scented with cardamom. It gets its name from the thread like strands of cooked rice)	₹ 245
Akki Roti (The famous Coorg Akki roti that is a crisp preparation that is made of rice and is an absolute not to miss)	₹ 70
Kooale Puttu (Made with ripe bananas or jackfruit and steamed in folded Kooale or banana leaves)	₹ 245

Desserts

Cabbage Paysa (Delicious south Indian sweet dish made with cabbage, khoya and milk)	₹ 190
Akki Paysa (Popular Coorgi sweet dish made with milk and rice)	₹ 190
Kheer Paysa (Creamy rice pudding delicately flavored with cardamom and full of nuts)	₹ 190
Sabudana Paysa (Delicious dessert made with sago, milk, sugar and garnished with nuts)	₹ 190
Pumpkin Halwa (Traditional Indian sweet made with pumpkin and flavoured with cardamom, saffron and pistachio)	₹ 200

All prices are exclusive of 5% GST and 8% Service charge

AMANVANA
A rabbit hole for the soul

Spa
Resort
River

Coorg



BAR MENU

The cocktail is a pleasant drink
It's mild and harmless
When you've had one, you call for two,
And then you don't care what you do.



THE RAINBOW ROOM



THE RAINBOW ROOM

SINGLE MALT WHISKEY

- GLEN GRANT ₹499
- AMRUT ₹349

DOMESTIC BLEND

- 100 PIPERS ₹225
- TEACHERS ORIGIN ₹225
- BLACK & WHITE ₹200
- BLENDERS PRIDE ₹200
- ANTIQUITY BLUE /RARE ₹150

SCOTCH WISHKEY

- JOHNNIE WALKER BLACK LABEL ₹499
- CHIVAS REGAL 12 YRS ₹499
- JOHNNIE WALKER RED LABEL ₹349
- BLACK DOG 12 YRS ₹275
- BLACK DOG 8 YRS ₹250

TENNESSEE WHISKEY

- JACK DANIELS ₹399

VODKA

- SMIRNOFF REGULAR ₹250
- ABSOLUTE ₹300
- ROMANOV ₹150

RUM

- BACARDI SUPERIOR ₹225
- OLD MONK ₹150

GIN / TEQUILA

- DON ANGEL ₹225
- BLUE RIBAND ₹200
- BOMBAY SAPPHIRE ₹200

BRANDY

- NAPOLEON SYREN ₹200
- MANSION HOUSE ₹149
- MORPHEUS ₹200

LIQUEUR

- TRIPLE SEC ₹150

BEER/BREZZER

- KINGFISHER PREMIUM ₹200
- KINGFISHER ULTRA ₹250
- TUBORG ₹200
- BUDWEISER ₹250
- BREEZER ORANGE ₹200
- BREEZER CRANBERRY ₹200

RED WINE

- TWO OCEAN PINOTAGE ₹1999
- BANROCK STATION SHIRAZ ₹1999
- FRATELLI CLASSIC SHIRAZ ₹1800
- BIG BANYAN MERLOT ₹1800
- BY THE GLASS ₹400

WHITE WINE /SPARKLING WINE

- FRATELLI CHENIN BLANC ₹1800
- BIG BANYAN CHENIN BLANC ₹1800
- BY THE GLASS ₹400
- FRATELLI BRUT ₹2500
- FREIXENET CORDON NEGRO BRUT ₹2500

COCKTAILS

- MARTINI ₹400
(Classic / Dry / Sweet / Dirty Perfect / Strawberry)
- COSMOPOLITAN ₹400
(An unprejudiced mix of vodka, cranberry and cointreau)
- LONG ISLAND ICED TEA ₹500
(Mix of gin, white rum, vodka, tequila, cointreau topped with cola)
- MOJITO CLASSIC / CINNAMON ₹400
(Mint, demerara, white rum and zesty lemon)
- SCREW DRIVER ₹400
(Vodka with lime and orange juice)
- AFFAIR IN COORG ₹400
(Mixture of vodka, cranberry juice, orange juice and lime. A drink for a romantic affair, perhaps?)
- GRAND RED FIRE ₹400
(Whiskey, tonic water and dash of grenadine forming tickles of red, to make a drink that's every bit as powerful as its name)
- BLACK RUSSIAN ₹400
This unlikely but thoroughly satisfying blend of vodka and coffee liqueur gets its name from the use of the quintessential Russian spirit vodka and the darkness of the drink from the addition of coffee liqueur)
- AMANVANA AGAVE ₹450
(Classic margarita twisted with tamarind and chilli)

MOCKTAILS

- BRUNCH ₹300
(Pineapple / Mango / Orange juice with dash of Lime, grenadine)
- APPLE JACK ₹300
(Apple juice with chocolate ice cream)
- MICKEY MOUSE ₹300
(Sprite topped with vanilla ice cream & dash of cinnamon powder)
- BALOUKI TWIS ₹300
(Great Californian touch of cranberry with soda)
- FLUSH ON ICE ₹300
(Juicy strawberry, lemonade and ice)

SOFT BEVERAGES

- FRESH LIME SODA ₹120
- FRESH LIME WATER ₹120
- PRESERVED FRUIT JUICE ₹120
- AERATED DRINK ₹60
- PACKAGE DRINKING WATER ₹45

SMOKES

- GOLD FLAKE KING (10) ₹195
- GOLD FLAKE KINGS LIGHT ₹195
- B & H (20) ₹450

Our standard pouring is 30 ml. All prices are excluding tax and service charge.

Please ask for our special authentic Coorg menu