



THE HAMUSE HOTEL

AROMAS

OF KODAI

MULTI - CUISINE RESTAURANT



*There is no
sincere love,
than the love
for food*

Soup

Vegetarian

Cream of Tomato Soup	129
Cream of Vegetable/Mushroom/Broccoli	149
Sweet Corn Vegetable Soup	129
Vegetable Clear Soup	129
Hot & Sour Vegetable Soup	139
Vegetable Manchow Soup	139
Lemon Coriander Soup	139
Vegetable Lung Fung Soup	149

Non-Vegetarian

Cream of Chicken	155
Sweet Corn Chicken	155
Clear Soup Chicken	155
Hot & Sour Chicken / Seafood	155/169
Manchow Soup Chicken	165
Lemon Coriander Soup Chicken	165
Lung Fung Soup Chicken / Seafood	169/185

Salad

Laccha Onion Salad	99
Green Salad	105
The Hamuse Salad	200
Mote Corela Chicken Salad	250

Appetizers / South Indian

Vegetarian

Potato Varuval <i>(Potato fried in southern spices)</i>	205
Baby Corn/Mushroom Pepper Fry <i>(Batter fried baby corn & mushroom tossed with pepper & other spices in southern style)</i>	260
Cauliflower Chettinad Roast <i>(Cauliflower dry in authentic chettinad preparation)</i>	260
Paneer 65 <i>(Deep fried paneer with onion rings & lemon)</i>	299

Non-Vegetarian

Chicken 65 <i>(Deep fried chicken with onion rings & lemon)</i>	305
Pachai Mirapakaya Kodi Vepudu <i>(Deep fried chicken in southern spices tossed with egg)</i>	315
Kozhi Melagu Fry <i>(Authentic tamilnadu style pepper chicken)</i>	315
Boneless Chicken Chukka <i>(Boneless chicken cubes in southindian style)</i>	315
Pichupotta Kara Kozhi <i>(Shredded chicken toosed with curry leaf and pepper)</i>	315
Pallipalayam Chicken <i>(Shredded chicken with small onion red chilli and sliced coconut)</i>	315
Kari Mundhiri Chukka <i>(Boneless mutton with cashewnuts in authentic southindian style)</i>	430
Manglolean Mutton Ghee Roast <i>(Mutton cooked to perfection tossed with red chilly paste in ghee)</i>	425
Yerra Thokku <i>(Prawn semi gravy in southindian spices)</i>	430
Karuvepillai Pepper Prawn <i>(Prawn dry preparation tossed in pepper and curryleaf powder)</i>	425
Chettinad Meen Varuval <i>(Based on availability) (vavval, vanjiram) (tawa fried fish in chettinad style)</i>	405
Tawa Whole Fish Fry <i>(Based on availability jalebi, pomfret) (whole fried tawa fish fry in southindian spices)</i>	355/405

Chinese

Vegetarian

Vegetable Spring Roll	275
Golden Fried Baby Corn <i>(Batter fried baby corn served with garlic sauce)</i>	299
Cauliflower Manchurian <i>(Fried cauliflower tossed with onions capsicum in manchurian sauce)</i>	299
Dragon Paneer <i>(Fried paneer tossed with onion capsicum & cashewnut in sweet red chilli sauce)</i>	299
Honey Chilli Potato <i>(Deer fried finger potato with honey and red chilli flakes)</i>	299
Baby Corn And Mushroom Pepper Salt <i>(Deep fried mushroom & babycorn in dark soy sauce with crushed pepper)</i>	299
Crispy Fried Vegetable <i>(Batter fried vegetables with garlic sauce)</i>	299
Phuket Paneer <i>(Fillet paneer topped with chilli soy sauce)</i>	405

Non-Vegetarian

Chinese Sticky Wings <i>(Winglets crispy fried to perfection tossed with hot red garlic sauce)</i>	325
Pepper Chicken Lollypop <i>(Deep fried lollypop tossed in black pepper soy sauce)</i>	325
Stir Fried Chicken Dry Red Chillies and Cashewnuts <i>(Deep fried chicken tossed with dry red chillies and cashews)</i>	325
Schezwan Chicken with Roasted Peanut and Dry Red Chilli <i>(Deep fried chicken tossed with spicy schezwan sauce topped with roasted peanuts and dry red chilli)</i>	329
Chinese Butter Garlic Chicken <i>(Chicken fried and tossed in butter garlic sauce chinese style)</i>	329
Lamb With Bell Pepper <i>(Diced lamb sauteed with bellpeppers in soy sauce)</i>	405
Golden Fried Prawns <i>(Batter fried prawns served with garlic sauce)</i>	370
Garlic Chilly Prawns <i>(Fried prawns sauteed with onions & capsicum in garlic chilly soy sauce)</i>	370

Chinese

Dragon Prawns <i>(Prawns tossed in red sweet chilli sauce and cashewnuts)</i>	405
Singapore Chilly Fish [Basa Fish] <i>(Batter fried fish tossed with sweet red chilli sauce)</i>	405
Schezwan Fish [Basa Fish] <i>(Batter fried fish tossed with spicy chilly soy sauce)</i>	405
Phuket Fish [Basa Fish] <i>(Fillet fish topped with chilli soy sauce)</i>	425

Continental

Vegetarian

Crispy Cheese Balls <i>(Crispy fried cheese balls with garlic sauce)</i>	275
Spicy Corn On Toast <i>(Toast topped with spicy corn sauce & cheddar)</i>	275
Crumb Fried Mushroom <i>(Stuffed mushroom rolled in crumbs and fried to golden brown)</i>	285

Non-Vegetarian

Hamuse Fried Chicken In Basket <i>(Golden fried crispy chicken with tartar sauce)</i>	405
Fish Finger <i>(Finger fish served with mayonnaise)</i>	325
Crumb Fried Prawns <i>(Prawn coated with crumbs and fried to golden brown served with tartar sauce)</i>	349
Butter Garlic Prawn <i>(Prawns sauted in butter garlic sauce continental style)</i>	349

Tandoor

Vegetarian

Paneer Chandhini Tikka	320
<i>(Royal panner delicacy marinade made with nuts & yoghurt flavoured with aromatic spices)</i>	
Tandoori Aloo Tikka	310
<i>(Potato marinated in aromatic spices and grilled in tandoor pot)</i>	
Chandini Gobi Tikka	320
<i>(Royal cauliflower delicacy marinade made with nuts & yoghurt flavoured in aromatic spices)</i>	
Achari Paneer Tikka	330
<i>(Paneer marinated and pickel in aromatic spices and grilled in tandoor pot)</i>	

Non-Vegetarian

Tandoori Chicken(Half)	425
<i>(Succulent juicy marinated chicken in yoghurt and aromatic tandoor spices)</i>	
Hamuse Spl Tandoori Murgh(Half)	455
<i>(Succulent juicy marinated chicken in yoghurt and aromatic tandoor spices & nuts)</i>	
Tangdi Kebab	425
<i>(Chicken drumsticks in aromatic spices, yoghurt & cream)</i>	
Afghani Chicken(Half)	485
<i>(Mild spicy chicken marinated in rich flavours like cream,whisked eggs, lime juice & yoghurt flavoured with afghani spices)</i>	
Murgh Peshawari Kebab	425
<i>(Medium spiced boneless chicken marinated in pistachio powder wth yoghurt and spices)</i>	
Murgh Malai Kebab	425
<i>(Boneless chicken marinated in rich cream, yoghurt, cashew)</i>	
Hariyali Murgh	425
<i>(Boneless chicken marinated in coriander and mint along with yoghurt and spices)</i>	
Reshmi Murgh	425
<i>(Boneless chicken in aromatic spices and yoghurt topped with egg white)</i>	
Murgh Tikka	415
<i>(Boneless chicken in traditional tandoor spices grilled to perfection)</i>	

Tandoor

Tandoori Pomfret <i>(Whole pomfret grilled in pot in traditional spices)</i>	449
Tandoori Afghani Pomfret <i>(Whole fish marinated in rich flavours with cream , yoghurt, nuts, lime juice flavoured with aromatic tandoor spices served with onions & buttered jeera rice)</i>	525
Chandini Fish Tikka <i>(Royal boneless fish delicacy marinade made with nuts flavoured with aromatic spices & yoghurt)</i>	420
Honey Glazed Prawns <i>(Prawns grilled in pot with spices and drizzled with honey glaze)</i>	420
Pahadi Prawn Tikka <i>(Prawns in yogurt flavoured with coriander and mint along with spices)</i>	485
Chatpatti Prawns <i>(Prawns marinated in traditional spices with chaat masala and raw mango powder and grilled in tandoor pot)</i>	485

Main Plates from The Southern Cuisine

Vegetarian

Keerai Masiyal <i>(Spinach cooked with onion,tomato & dal)</i>	265
Kalan Melagu Kuzhambu <i>(Mushroom in southindian pepper curry)</i>	265
Palkatti Pattani Kurma <i>(Paneer and peas cooked with south indian spices in coconut based curry)</i>	265
Vegetable Hyderabadi <i>(Vegetables cooked in hyderabadi style-mint & coriander based curry)</i>	265
Vegetable Chettinad	265
Vegetable Khuruma	265
Tomato Pappu	225

Main Plates from The Southern Cuisine

Non-Vegetarian

CHICKEN

Kerala Chicken Curry	365
<i>(Chicken curry with ground coconut milk)</i>	
Nellore Kodi Pulusu	365
<i>(Traditional andhra style spicy chicken curry)</i>	
Manglore Kori Gassi	365
<i>(Chicken in coconut based curry manglorean style)</i>	
Madurai Thanni Kuzhambu	365
<i>(Chicken thin curry in tamilnadu style preparation)</i>	
Chicken Chettinad	365

MUTTON

Nadan Mutton Perattu	425
<i>(Mutton semi gravy with sliced coconut in kerala style)</i>	
Varutha Araicha Kari Kuzhambu	425
<i>(Traditional tamilnadu mutton gravy with spices fried and hand ground added to gravy)</i>	

SEAFOOD

Chettinad Yerra Kuzhambu	425
<i>(Prawn curry in authentic chettinad style preparation)</i>	
Authentic Malabar Fish Curry	425
<i>(Fish curry in coconut milk preparation)</i>	
Chepala Pulusu	425
<i>(Fish curry in traditional andhra style)</i>	
Royallu	425
<i>(Prawn curry in traditional andhra style)</i>	

From the Indian Cuisine

Vegetarian

Subz Diwani Handi	325
<i>(Rich creamy curry with mixed vegetables)</i>	
Subz Shai Kurma	349
<i>(Rich creamy cashew based white curry with mixed vegetables)</i>	
Kashmiri Dum Aloo	320
<i>(Baby potatoes in spicy yogurt based curry)</i>	
Aloo Pyaaz Ki Subzi	320
<i>(Potato and onion cubes in indian curry)</i>	
Aloo Gobi Adrakwali	320
<i>(Potatoes , cauliflower in ginger flavoured curry)</i>	
Malai Kofta Curry	369
<i>(Rich creamy cashew based white gravy with paneer kofta and dry druits)</i>	
Mushroom Do Pyaza	349
<i>(Rich creamy yellow gravy with mushroom and onions)</i>	
Paneer Butter Masala	320
<i>(Paneer in buttery tomato red gravy with mild sweetness)</i>	
Paneer Burji	320
<i>(Scrambled paneer in rich creamy semi gravy)</i>	
Paneer Lababdar	320
<i>(Rich creamy gravy made from spiced tomato cashew gravy topped with grated paneer)</i>	
Kadai Paneer Dhaba Style	320
<i>(Authentic dhaba style paneer gravy with bellpepper and fresh ground spices)</i>	
Palak Paneer	320
<i>(Rich creamy spinach curry with cubes of paneer)</i>	
Shai Paneer	349
<i>(Cubes of paneer cooked in rich creamy cashew white gravy)</i>	
Dal Tadka/Dal Fry	279
<i>(Dal preparation with onion and tomato)</i>	

From The Indian Cuisine

Non-Vegetarian

Chicken tikka masala	375
<i>(Chicken cooked in tandoor added to spices onion tomato gravy)</i>	
Butter Chicken	375
<i>(Chicken cooked in tandoor added to rich buttery tomato gravy with mild sweetness)</i>	
Kadai Chicken Dhaba Style	375
<i>(Authentic dhaba style chicken curry with onions bellpepper and fresh ground spices)</i>	
Chicken Mughlai	415
<i>(Chicken in rich creamy butter gravy topped with grated egg)</i>	
Murgh Shai Khorma	415
<i>(Chicken in creamy rich cashew white gravy with indian spices)</i>	
Mutton Rogan Josh	449
<i>(Pieces of mutton braised with a gravy flavoured with garlic ginger and aromatic spices)</i>	
Bengali Fish Curry	430
<i>(Tomato based fish curry simmered in mustard oil)</i>	
Goan Fish Curry	430
<i>(Aromatic fish curry with a blend of spices garlic ginger with freshly ground tomato and coconut)</i>	
Malvani Prawn Curry	430
<i>(Prawn cooked in rich thick coconut milk curry)</i>	

Indian Breads

Phulka (Plain/Butter)	80/90
Naan (Plain/Butter)	110/120
Garlic Naan(Plain/Butter)	120/130
Tandoori Roti(Plain/Butter)	110/120
Tandoori Paratha (Wheat)(Plain/Butter)	110/120
Lacha Paratha (Plain/ Butter)(Maida)	120/130
Kulcha(Plain/Butter)	110/120
Hamuse Spl Nawabi Naan (Veg)(Seasonal Delicacy)	150
Hamuse Spl Nawabi Naan (Non Veg)(Seasoanl Delicacy)	200
Malabar Coin Paratha(Seasonal Delicacy)	110
Stuffed Kulcha(Paneer/Masala)	179
Chicken Laap (Seasonal Delicacy)	259
Mutton Laap(Seasonal Delicacy)	299

ACCOMPANIMENTS

Pappad	70
South Indian Appalam	50
Masala Pappad	120
Raitha (Onion Mixed)	130
Pineapple Raita	140

Biriyani

Vegetable Biriyani	265
Plain Biriyani	249
Egg Biriyani	299
Chicken Biriyani	369
Mutton Biriyani	425
Pulao(Vegetables/Jeera/Green Peas)	265
Ghee Rice / Jeera Rice	265
Kichadi Kadi	265
Plain Rice	225
Curd Rice	160
Curd	110

From the Chinese Cuisine

Vegetarian

Vegetable Dumpling in Hot Garlic Sauce <i>(Vegetable balls in spicy red garlic sauce)</i>	305
Stir Fried Vegetables <i>(Julienne vegetables sauteed in light soy sauce)</i>	305

	Paneer	Mushroom	Cauliflower	Babycorn
Schezwan Chilly (Gravy/Dry) <i>(Red chilly and soy)</i>				
Hot Garlic (Gravy/Dry) <i>(Garlic and sweet red chilly)</i>	325	325	325	325
Blackpepper (Gravy/Dry) <i>(Black pepper and soy)</i>				

From The Chinese Cuisine

Non-Vegetarian

Kung Pao Chicken <i>(Diced stir fried chicken in soy sauce with peanuts)</i>	370
Shredded Chicken <i>(shredded chicken flavoured light soy sauce with bell pepper)</i>	370
Stir Fry Chicken With Vegetables <i>(Stir fried chicken tossed with veggies in light soy sauce)</i>	370
Lamb In Ginger Spring Onion <i>(Lamb in ginger flavoured light soy sauce)</i>	420
Lamb In Kung Pao Sauce <i>(Lamb stir fried in light soy sauce with cashews)</i>	420
Kung Pao Fish <i>(Boneless fish stir fried in light soy sauce with cashews)</i>	400

	Chicken	Lamb	Prawn	Fish
Schezwan Chilly (Gravy/Dry) <i>(Red chilly and soy)</i>				
Hot Garlic (Gravy/Dry) <i>(Garlic and sweet red chilly)</i>	370	420	430	405
Blackpepper (Gravy/Dry) <i>(Black pepper and soy)</i>				

RICE AND NOODLES

	Veg	Egg	Chicken	Prawn	Mixed
Fried Rice					
Burnt Garlic Fried Rice					
Schezwan Fried Rice					
Hakka Noodles	290	310	340	350	350
Chilly Garlic Noodles					

From The Chinese Cuisine

Vegetable Chowmein	339
Chicken Chowmein	389
Vegetable American Chopsuey	339
Chicken American Chopsuey	399

Continental Mains

Vegetarian

Vegetable Sizzler <i>(Vegetable cutlet flavoured in tomato sauce served in sizzling hot plate)</i>	410
Corn Florentine <i>(Spinach corn bake in white sauce topped with cheese and served with garlic bread)</i>	350
Mushroom Strogonoff <i>(Mushroom stir fried in creamy rich light brown sauce served with herbed rice & garlic bread)</i>	399
Butter Tossed Vegetables <i>(Vegetables stir fried and served with herbed rice)</i>	349

Non-Vegetarian

Chicken Strogonoff <i>(Shredded chicken smothered in brown creamy sauce served with herbed rice and garlic bread)</i>	449
Chicken Sizzler <i>(Chicken breast served along with veggies & french fries on sizzling hot plate with mushroom sauce / pepper sauce)</i>	499
Chicken Steak <i>(Chicken steak served with mushroom sauce/ pepper sauce along with buttered rice and veggies)</i>	485
Pan Grilled Fish In Lemon Butter Sauce <i>(Grilled fish in lemon butter sauce with buttered rice)</i>	485
Fish N Chips <i>(Marinated fish crumb fried to golden brown served with french fries and tartar sauce)</i>	435

Pastas

Pasta- Penne/Spaghetti/Fettucine

Sauce-Creamy White Sauce *(Sauce made with butter and flour) /*

Alfredo *(Rich fresh cream sauce) / Arrabiata (Red sauce tomatoes and chilly) /*

Aglio E Olio *(Plain sauteed with garlic olive oil) /*

Pink Sauce *(Mix of red and white creamy sauce)*

Vegetables / Chicken / Seafood

359/449/469

Beverages

Seasonal Fresh Juice

155

Milk Shake Vanilla

160

Milk Shake Vanilla

190

(With Icecream)

Milk Shake Chocolate

165

Milk Shake Chocolate

195

(With Icecream)

Milk Shake Butterscotch

165

Beverages

Milk Shake Butterscotch <i>(With Icecream)</i>	199
Milk Shake Pista	165
Milk Shake Pista <i>(With Icecream)</i>	199
Milk Shake Banana	160
Milk Shake Banana <i>(With Icecream)</i>	200
Milk Shake Strawberry	165
Milk Shake Strawberry <i>(With Icecream)</i>	195

Health Drinks

(Horlicks, Bournvita, Boost, Hot Chocolate)	100
Cold Coffee	160
Cold Coffee <i>(With Icecream)</i>	200
Lassi(Sweet/Salt)	130
Lime Juice	99
Fresh lime Soda (Sweet / Salt)	120
Aerated Soft Drinks (Per Glass)	110
Hot Coffee	60
Hot Tea	60
Masala Tea	70
Green Tea	70

Ice Creams & Desserts

Vanilla	130
Strawberry	140
Chocolate	140
Butter Scotch	150
Pista	150
Carrot Halwa	120
Carrot Halwa	160
<i>(With Icecream)</i>	
Gulab Jamun	140
Gulab Jamun	180
<i>(With Icecream)</i>	
Fresh Fruits Salad	140
Fresh Fruit Salad	180
<i>(With Icecream)</i>	
Brownie With Icecream & Hot Chocolate Sauce	255
Caramel Custard	189
Dessert Of The Day	220

**GST AS APPLICABLE
MINIMUM ORDER TIME 20 MINUTES**





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