



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	165
Mote Corela Chicken Salad	230

Appetizers / South Indian

Vegetarian

Potato Varuval <i>(Potato fried in southern spices)</i>	190
Baby Corn/Mushroom Pepper Fry <i>(Batter fried baby corn & mushroom tossed with pepper & other spices in southern style)</i>	245
Cauliflower Chettinad Roast <i>(Cauliflower dry in authentic chettinad preparation)</i>	245
Paneer 65 <i>(Deep fried paneer with onion rings & lemon)</i>	275

Non-Vegetarian

Chicken 65 <i>(Deep fried chicken with onion rings & lemon)</i>	285
Pachai Mirapakaya Kodi Vepudu <i>(Deep fried chicken in southern spices tossed with egg)</i>	295
Kozhi Melagu Fry <i>(Authentic tamilnadu style pepper chicken)</i>	295
Boneless Chicken Chukka <i>(Boneless chicken cubes in southindian style)</i>	295
Pichupotta Kara Kozhi <i>(Shredded chicken toosed with curry leaf and pepper)</i>	295
Pallipalayam Chicken <i>(Shredded chicken with small onion red chilli and sliced coconut)</i>	295
Kari Mundhiri Chukka <i>(Boneless mutton with cashewnuts in authentic southindian style)</i>	405
Manglorean Mutton Ghee Roast <i>(Mutton cooked to perfection tossed with red chilly paste in ghee)</i>	399
Yerra Thokku <i>(Prawn semi gravy in southindian spices)</i>	405
Karuvepillai Pepper Prawn <i>(Prawn dry preparation tossed in pepper and curryleaf powder)</i>	405
Chettinad Meen Varuval <i>(Based on availability) (vavval, vanjiram) (tawa fried fish in chettinad style)</i>	355
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	255
Golden Fried Baby Corn <i>(Batter fried baby corn served with garlic sauce)</i>	285
Cauliflower Manchurian <i>(Fried cauliflower tossed with onions capsicum in manchurian sauce)</i>	285
Dragon Paneer <i>(Fried paneer tossed with onion capsicum & cashewnut in sweet red chilli sauce)</i>	285
Honey Chilli Potato <i>(Deer fried finger potato with honey and red chilli flakes)</i>	285
Baby Corn And Mushroom Pepper Salt <i>(Deep fried mushroom & babycorn in dark soy sauce with crushed pepper)</i>	285
Crispy Fried Vegetable <i>(Batter fried vegetables with garlic sauce)</i>	285
Phuket Paneer <i>(Fillet paneer topped with chilli soy sauce)</i>	325

Non-Vegetarian

Chinese Sticky Wings <i>(Winglets crispy fried to perfection tossed with hot red garlic sauce)</i>	299
Pepper Chicken Lollypop <i>(Deep fried lollypop tossed in black pepper soy sauce)</i>	305
Stir Fried Chicken Dry Red Chillies and Cashewnuts <i>(Deep fried chicken tossed with dry red chillies and cashews)</i>	299
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>	299
Chinese Butter Garlic Chicken <i>(Chicken fried and tossed in butter garlic sauce chinese style)</i>	299
Lamb With Bell Pepper <i>(Diced lamb sauteed with bellpeppers in soy sauce)</i>	379
Golden Fried Prawns <i>(Batter fried prawns served with garlic sauce)</i>	349
Garlic Chilly Prawns <i>(Fried prawns sauteed with onions & capsicum in garlic chilly soy sauce)</i>	349

Chinese

Dragon Prawns <i>(Prawns tossed in red sweet chilli sauce and cashewnuts)</i>	349
Singapore Chilly Fish [Basa Fish] <i>(Batter fried fish tossed with sweet red chilli sauce)</i>	349
Schezwan Fish [Basa Fish] <i>(Batter fried fish tossed with spicy chilly soy sauce)</i>	349
Phuket Fish [Basa Fish] <i>(Fillet fish topped with chilli soy sauce)</i>	399

Continental

Vegetarian

Crispy Cheese Balls <i>(Crispy fried cheese balls with garlic sauce)</i>	269
Spicy Corn On Toast <i>(Toast topped with spicy corn sauce & cheddar)</i>	260
Crumb Fried Mushroom <i>(Stuffed mushroom rolled in crumbs and fried to golden brown)</i>	265
Paneer Shaslik <i>(Grilled panner, onion, capsicum & tomato skewers)</i>	285

Non-Vegetarian

Hamuse Fried Chicken In Basket <i>(Golden fried crispy chicken with tartar sauce)</i>	355
Chicken Skewers <i>(Grilled chicken in sticks)</i>	355
Chicken Supreme <i>(Tawa grilled chicken in barbeque sauce)</i>	295
Fish Finger <i>(Finger fish served with mayonnaise)</i>	295
Crumb Fried Prawns <i>(Prawn coated with crumbs and fried to golden brown served with tartar sauce)</i>	305
Butter Garlic Prawn <i>(Prawns sauted in butter garlic sauce continental style)</i>	305

Tandoor

Vegetarian

Paneer Chandhini Tikka <i>(Royal panner delicacy marinade made with nuts & yoghurt flavoured with aromatic spices)</i>	305
Tandoori Aloo Tikka <i>(Potato marinated in aromatic spices and grilled in tandoor pot)</i>	285
Chandini Gobi Tikka <i>(Royal cauliflower delicacy marinade made with nuts & yoghurt flavoured in aromatic spices)</i>	305
Malai Broccoli <i>(Broccoli marinated in cashew paste grilled in tandoor pot)</i>	310
Tandoori Chicken(Half) <i>(Succulent juicy marinated chicken in yoghurt and aromatic tandoor spices)</i>	385
Hamuse Spl Tandoori Murgh(Half) <i>(Succulent juicy marinated chicken in yoghurt and aromatic tandoor spices & nuts)</i>	425
Tangdi Kebab <i>(Chicken drumsticks in aromatic spices, yoghurt & cream)</i>	385
Afghani Chicken(Half) <i>(Mild spicy chicken marinated in rich flavours like cream,whisked eggs, lime juice & yoghurt flavoured with afghani spices)</i>	450
Murgh Peshawari Kebab <i>(Medium spiced boneless chicken marinated in pistachio powder with yoghurt and spices)</i>	385
Murgh Malai Kebab <i>(Boneless chicken marinated in rich cream, yoghurt, cashew)</i>	385
Hariyali Murgh <i>(Boneless chicken marinated in coriander and mint along with yoghurt and spices)</i>	385
Reshmi Murgh <i>(Boneless chicken in aromatic spices and yoghurt topped with egg white)</i>	385
Murgh Tiika <i>(Boneless chicken in traditional tandoor spices grilled to perfection)</i>	355
Mutton Seekh Kebab <i>(Minced mutton formed into cylinders cooked with traditional spices)</i>	395
Tandoori Pomfret <i>(Whole pomfret grilled in pot in traditional spices)</i>	405

Tandoor

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>	495
Chandini Fish Tikka <i>(Royal boneless fish delicacy marinade made with nuts flavoured with aromatic spices & yoghurt)</i>	395
Honey Glazed Prawns <i>(Prawns grilled in pot with spices and drizzled with honey glaze)</i>	395
Pahadi Prawn Tikka <i>(Prawns in yogurt flavoured with coriander and mint along with spices)</i>	455
Chatpatti Prawns <i>(Prawns marinated in traditional spices with chaat masala and raw mango powder and grilled in tandoor pot)</i>	455

Main Plates from The Southern Cuisine

Vegetarian

Keerai Masiyal <i>(Spinach cooked with onion,tomato & dal)</i>	255
Kalan Melagu Kuzhambu <i>(Mushroom in southindian pepper curry)</i>	255
Palkatti Pattani Kurma <i>(Paneer and peas cooked with south indian spices in coconut based curry)</i>	255
Vegetable Hyderabadi <i>(Vegetables cooked in hyderabadi style-mint & coriander based curry)</i>	255
Tomato Pappu <i>(Dal and tomato preparation)</i>	205

Main Plates from The Southern Cuisine

Non-Vegetarian

CHICKEN

Kerala Chicken Curry	355
<i>(Chicken curry with ground coconut milk)</i>	
Nellore Kodi Pulusu	355
<i>(Traditional andhra style spicy chicken curry)</i>	
Manglore Kori Gassi	355
<i>(Chicken in coconut based curry manglorean style)</i>	
Madurai Thanni Kuzhambu	355
<i>(Chicken thin curry in tamilnadu style preparation)</i>	

MUTTON

Nadan Mutton Perattu	405
<i>(Mutton semi gravy with sliced coconut in kerala style)</i>	
Varutha Araicha Kari Kuzhambu	405
<i>(Traditional tamilnadu mutton gravy with spices fried and hand ground added to gravy)</i>	

SEAFOOD

Chettinad Yerra Kuzhambu	405
<i>(Prawn curry in authentic chettinad style preparation)</i>	
Authentic Malabar Fish Curry	405
<i>(Fish curry in coconut milk preparation)</i>	
Chepala Pulusu	405
<i>(Fish curry in traditional andhra style)</i>	
Royallu	405
<i>(Prawn curry in traditional andhra style)</i>	

From the Indian Cuisine

Vegetarian

Subz Diwani Handi	305
<i>(Rich creamy curry with mixed vegetables)</i>	
Subz Shai Kurma	329
<i>(Rich creamy cashew based white curry with mixed vegetables)</i>	
Kashmiri Dum Aloo	305
<i>(Baby potatoes in spicy yogurt based curry)</i>	
Aloo Pyaaz Ki Subzi	305
<i>(Potato and onion cubes in indian curry)</i>	
Aloo Gobi Adrakwali	305
<i>(Potatoes , cauliflower in ginger flavoured curry)</i>	
Malai Kofta Curry	349
<i>(Rich creamy cashew based white gravy with paneer kofta and dry fruits)</i>	
Mushroom Do Pyaza	329
<i>(Rich creamy yellow gravy with mushroom and onions)</i>	
Paneer Butter Masala	305
<i>(Paneer in buttery tomato red gravy with mild sweetness)</i>	
Paneer Burji	305
<i>(Scrambled paneer in rich creamy semi gravy)</i>	
Paneer Lababdar	305
<i>(Rich creamy gravy made from spiced tomato cashew gravy topped with grated paneer)</i>	
Kadai Paneer Dhaba Style	305
<i>(Authentic dhaba style paneer gravy with bellpepper and fresh ground spices)</i>	
Palak Paneer	305
<i>(Rich creamy spinach curry with cubes of paneer)</i>	
Shai Paneer	329
<i>(Cubes of paneer cooked in rich creamy cashew white gravy)</i>	
Dal Makhani	249
<i>(Authentic punjabi dal preparation with whole black lentils and kidney beans)</i>	
Dal Tadka/Dal Fry	249
<i>(Dal preparation with onion and tomato)</i>	
Rajma	249
<i>(Kidney beans cooked with onions , tomatoes, spices and herbs with indian spices)</i>	

From the Indian Cuisine

Non-Vegetarian

Chicken tikka masala <i>(Chicken cooked in tandoor added to spices onion tomato gravy)</i>	355
Butter Chicken <i>(Chicken cooked in tandoor added to rich buttery tomato gravy with mild sweetness)</i>	355
Kadai Chicken Dhaba Style <i>(Authentic dhaba style chicken curry with onions bellpepper and fresh ground spices)</i>	355
Chicken Mughlai <i>(Chicken in rich creamy butter gravy topped with grated egg)</i>	395
Murgh Shai Khorma <i>(Chicken in creamy rich cashew white gravy with indian spices)</i>	395
Mutton Rogan Josh <i>(Pieces of mutton braised with a gravy flavoured with garlic ginger and aromatic spices)</i>	429
Bengali Fish Curry <i>(Tomato based fish curry simmered in mustard oil)</i>	405
Goan Fish Curry <i>(Aromatic fish curry with a blend of spices garlic ginger with freshly ground tomato and coconut)</i>	405
Malvani Prawn Curry <i>(Prawn cooked in rich thick coconut milk curry)</i>	405

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 (Plain/Butter)(Wheat)	110/120
Lacha Paratha (Plain/ Butter)(Maida)	120/130
Kulcha(Plain/Butter)	110/120
Roomali Roti	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	50
South Indian Appalam	30
Masala Pappad	100
Raitha (Onion Mixed)	120
Pineapple Raita	135

Biriyani

Vegetable Biriyani	249
Plain Biriyani	229
Egg Biriyani	279
Chicken Biriyani	349
Mutton Biriyani	399
Pulao(Vegetables/Jeera/Green Peas)	249
Kichadi Kadi	249
Plain Rice	149
Curd Rice	149
Curd	100

From The Chinese Cuisine

Vegetarian

Vegetable Dumpling in Hot Garlic Sauce <i>(Vegetable balls in spicy red garlic sauce)</i>	285
Stir Fried Vegetables <i>(Julienne vegetables sauteed in light soy sauce)</i>	285
Vegetable Manchurian <i>(Vegetable balls in manchurian sauce)</i>	285

	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>	305	305	305	305
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 cashews)</i>	349
Shredded Chicken <i>(shredded chicken flavoured light soy sauce with bell pepper)</i>	349
Stir Fry Chicken With Vegetables <i>(Stir fried chicken tossed with veggies in light soy sauce)</i>	349
Lamb In Ginger Spring Onion <i>(Lamb in ginger flavoured light soy sauce)</i>	399
Lamb In Kung Pao Sauce <i>(Lamb stir fried in light soy sauce with cashews)</i>	399
Kung Pao Fish <i>(Boneless fish stir fried in light soy sauce with cashews)</i>	379

	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>	349	399	405	385
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	275	295	320	330	330
Chilly Garlic Noodles					

From The Chinese Cuisine

Vegetable Chowmein	305
Chicken Chowmein	355
Vegetable American Chopsuey	305
Chicken American Chopsuey	355

Continental Mains

Vegetarian

Vegetable Sizzler <i>(Vegetable cutlet flavoured in tomato sauce served in sizzling hot plate)</i>	350
Corn Florentine <i>(Spinach corn bake in white sauce topped with cheese and served with garlic bread)</i>	330
Mushroom Stroganoff <i>(Mushroom stir fried in creamy rich light brown sauce served with herbed rice & garlic bread)</i>	335
Butter Tossed Vegetables <i>(Vegetables stir fried and served with herbed rice)</i>	305

Non-Vegetarian

Chicken Stroganoff <i>(Shredded chicken smothered in brown creamy sauce served with herbed rice and garlic bread)</i>	405
Chicken Sizzler <i>(Chicken breast served along with veggies & french fries on sizzling hot plate with mushroom sauce / pepper sauce)</i>	450
Chicken Steak <i>(Chicken steak served with mushroom sauce/ pepper sauce along with buttered rice and veggies)</i>	435
Pan Grilled Fish In Lemon Butter Sauce <i>(Grilled fish in lemon butter sauce with buttered rice)</i>	435
Fish N Chips <i>(Marinated fish crumb fried to golden brown served with french fries and tartar sauce)</i>	405

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

329/399/429

Pizza (Seasonal)

Margherita

355

Veggie Delight

465

Tandoori Paneer

459

Chicken Supreme

499

Chicken Tikka

499

Beverages

Seasonal Fresh Juice

140

Milk Shake Vanilla

149

Milk Shake Vanilla

179

(With Icecream)

Milk Shake Chocolate

155

Milk Shake Chocolate

189

(With Icecream)

Milk Shake Butterscotch

155

Beverages

Milk Shake Butterscotch <i>(With Icecream)</i>	189
Milk Shake Pista	155
Milk Shake Pista <i>(With Icecream)</i>	189
Milk Shake Banana	155
Milk Shake Banana <i>(With Icecream)</i>	189
Milk Shake Strawberry	155
Milk Shake Strawberry <i>(With Icecream)</i>	189

Health Drinks

(Horlicks, Bournvita, Boost, Hot Chocolate)	80
Cold Coffee	150
Cold Coffee <i>(With Icecream)</i>	190
Lassi(Sweet/Salt)	120
Banana Lassi	140
Lime Juice	99
Fresh lime Soda (Sweet / Salt)	120
Aerated Soft Drinks (Per Canned)	110
Packaged Water	55
Hot Coffee	55
Hot Tea	55
Masala Tea	65
Green Tea	65

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	120
Gulab Jamun	160
<i>(With Icecream)</i>	
Fresh Fruits Salad	130
Fresh Fruit Salad	170
<i>(With Icecream)</i>	
Fruit Tart	199
Brownie With Icecream & Hot Chocolate Sauce	249
Caramel Custard	179
Dessert Of The Day	205

GST AS APPLICABLE
MINIMUM ORDER TIME 20 MINUTES





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