

**MANGO HILL  
VELANKANNI**

*Menu*





Welcome to Velankanni 's most soulful dining experience. The food that we serve reflects the serenity of this cherished destination, while bringing together the richness of global flavours. Rooted in local traditions yet inspired by world cuisine, our menu is thoughtfully crafted to delight every palate.

Indulge in fresh coastal favourites, comforting classics, and dishes that feel both familiar and special. Whether you're in the mood for some authentic local seafood, or want the comfort of the familiar, we are here to serve you. Dine with us, and go home with a full heart and stomach!





## *Allergen Information*

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Please note, our food preparations may contain gluten, eggs, nuts, soya, fish, shellfish and other allergens.

If you have any specific allergies, please reach out to our staff so we can accommodate your requests and ensure your meal is to your specifications.





# *Breakfast*

07.00 AM – 10.30 AM





# Breakfast

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	CHOICE OF SEASONAL FRUIT JUICE	215
	CHOICE OF SEASONAL CUT FRUIT	275
	CEREAL (served with hot/cold milk)	250
■	IDLY & VADAI (served with chutney and sambar)	260
■▲	DOSA Plain/Masala/Ghee/Egg (served with chutney and sambar)	235/265
■	UTHAPPAM Plain/Masala/Ghee podi (served with chutney and sambar)	235
■	POORI BHAJI Deep fried fluffy Indian bread (served with potato curry)	235
■	PARATHA Aloo/Cauliflower/Paneer stuffed flatbread (served with curd and pickle)	235
▲	EGGS TO ORDER Eggs prepared to your preference (served with toast, herbed potatoes and preserves)	210
▲	CHEESE OMELETTE (served with potato of the day)	265
▲	CHICKEN SAUSAGE Seasoned with herbs and spices	275

■ Vegetarian ▲ Non-Vegetarian ☁ Chef's Special 🌶 Spicy

Prices are subject to taxes as applicable.



# *Lunch & Dinner*

12.00 PM – 11.00 PM








## Soups

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-  **MANCHOW SOUP**  205/265  
A spicy thick and delicious broth of stir-fried vegetables with soy sauce and topped with crispy fried noodles  
(Vegetable/Chicken)
-  **CREAM OF CHICKEN** 265  
A classic smooth and creamy chicken soup
-  **CRAB SOUP**  285  
Succulent crab meat simmered in a fragrant broth, infused with herbs and spices
-  **CREAM OF TOMATO** 205  
Velvety soup crafted from slow-sautéed tomatoes, simmered with herbs, and finished with a touch of fresh cream

## Salads

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-  **CAESAR SALAD** 265/345  
Creamy caesar salad dressing, crisp lettuce tossed in a topped with grated parmesan, crunchy croutons, and a hint of black pepper  
(Vegetable/Chicken)
-  **GREEK SALAD** 265  
A refreshing mix of lettuce, crisp bell peppers, tomatoes, olives, and feta cheese tossed in olive oil and herbs



# Appetizers

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 FRENCH FRIES	210/245
Regular/Peri-peri	
 HASH BROWNS	235
Shredded potatoes seasoned and pan-fried to crispy golden perfection	
 BATTER FRIED ONION RINGS	255
Crispy onion rings dipped in seasoned tempura batter and fried till golden	
 JALAPENO CHEESE POPPERS	280
Crispy golden bites stuffed with spicy jalapeños and molten cheese	
 MUSHROOM PEPPER FRY 	295
Button mushrooms tossed with onions, curry leaves and crushed black pepper	
 KARUVEPPILAI PANEER 65	295
Batter-fried golden paneer cubes tossed in a fragrant curry leaf seasoning	
  CHILLI GARLIC 	330/390/510
Your choice of protein tossed in a spicy chilli-garlic glaze (Paneer/Chicken/Prawn)	
 KOZHI UPPU KARI 	310
Home style boiled chicken pieces roasted in a pan with black pepper, red chillies and aromatic spices	
 KARUVEPPILAI MEEN VARUVAL  	335
Succulent fish coated in a curry leaf-infused masala, pan-fried for a crisp, flavourful finish	
 TAWA FRIED FISH	345
Fresh catch marinated in fiery spices and roasted to perfection on a tawa	
 FISH FINGER	335
Herbed fish fillet, crumb coated and pan-fired till golden	
 CHICKEN 65	315
Tender chicken bites tempered with crackling curry leaves and chillies	

 Vegetarian  Non-Vegetarian  Chef's Special  Spicy

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# Appetizers

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 CHICKEN CUTLET	340
Juicy chicken patties coated with seasoned crumbs and herbs, deep fried	
 PRAWN MASALA ROAST 	520
Succulent prawns roasted in a fragrant, slow-cooked masala with bold coastal flavours	
 MUTTON PEPPER FRY 	490
Tender mutton tossed with onions, curry leaves and crushed black pepper	
 MUTTON CHUKKA 	510
Tender mutton in a classic regional style in a rich and aromatic masala	
 VANJARAM FISH FRY 	660
Seer fish marinated in house spices and pan fried until crispy	

## SANDWICH AND PASTA

 PESTO SANDWICH	255
Mushroom/Paneer (served with fries)	
 EGG SANDWICH	280
(served with fries)	
 CHICKEN SANDWICH	305
(served with fries)	
 CLUB SANDWICH	295/355
Vegetable/Chicken (served with fries)	

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*Mains*












# Mains





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## CONTINENTAL

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|--|---|---------|
|   | <b>PASTA</b><br>Choice of Pasta: Penne/Spaghetti/Fusilli<br>Choice of Sauce: Alfredo/Arrabiata/Pesto<br>Vegetable/Chicken | 330/370 |
|   | <b>PANEER STEAK</b><br>(served with sautéed vegetables, potato of the day and pesto)                                      | 480     |
|   | <b>LEMON BUTTER FISH</b><br>(served with chilli garlic rice and grilled vegetables)                                       | 600     |

## ASIAN

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|--|---|-----------------|
|   | <b>BURNT GARLIC RICE</b><br>Vegetable/Egg/Chicken/Prawn | 300/360/420/480 |
|   | <b>HAKKA NOODLES</b><br>Vegetable/Egg/Chicken/Prawn     | 300/360/420/480 |

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# Mains

## INDIAN

 DAL TADKA	Slow-simmered dal with a flavorful blend of roasted spices and fragrant tempering	265
 KADAI MASALA	Mixed vegetables sautéed with onion, tomatoes and bell peppers in a house-made pepper and coriander masala	330
 KADAI PANEER	North Indian-style paneer sautéed with peppers, onions, and aromatic spiced kadai-style gravy	355
 PANEER BUTTER MASALA	Paneer cubes simmered in a rich, buttery tomato-cream gravy	355
 EGG CURRY	Hard boiled eggs simmered in a rich, spiced onion tomato gravy	275
 BUTTER CHICKEN MASALA	Tandoori chicken simmered in a rich, buttery tomato-cream gravy	415
 MEEN KUZHAMBU	Fresh catch cooked in a tamarind-garlic gravy with shallots and roasted spices	390
 PRAWN CURRY	Prawns cooked in a tangy raw mango-based gravy with Indian spices	510

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# Mains

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## INDIAN BREADS & RICE

 MALABAR PAROTTA (2)	105
 CHAPATHI (2) Plain/Butter	75
 PHULKA (3) Plain/Butter	75
 VEGETABLE BIRIYANI Aromatic basmati rice layered with spiced vegetables, slowly cooked to perfection (served with raita)	345
 DINDIGUL CHICKEN BIRIYANI  Slow-cooked chicken and aromatic seeraga samba rice layered with rich, local spices (served with raita)	390
 STEAMED BASMATI RICE	180
 JEERA RICE	275
 CURD RICE	220

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# *Desserts*





# Desserts

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<input checked="" type="checkbox"/> GULAB JAMUN (served with vanilla ice cream)	250
<input checked="" type="checkbox"/> CARROT HALWA	270
<input checked="" type="checkbox"/> CHOICE OF ICE CREAM	195

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# *Beverages*







# Beverages

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TEA/GINGER TEA	100
COFFEE	100
MILK	100
FRESH LIME SODA/WATER	175
CANNED JUICE	165
AERATED BEVERAGES	80
COLD COFFEE	175
CHOICE OF MILKSHAKE	175
FRESH JUICE	180
CHOICE OF LASSI Sweet/Salt	175
SODA	75
PACKAGED DRINKING WATER	40

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