



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	139
Cream of Vegetable/Mushroom/Broccoli	160
Sweet Corn Vegetable Soup	139
Vegetable Clear Soup	139
Hot & Sour Vegetable Soup	149
Vegetable Manchow Soup	149
Lemon Coriander Soup	149
Vegetable Lung Fung Soup	160

Non-Vegetarian

Cream of Chicken	165
Sweet Corn Chicken	165
Clear Soup Chicken	165
Hot & Sour Chicken / Seafood	165/180
Manchow Soup Chicken	165
Lemon Coriander Soup Chicken	165
Lung Fung Soup Chicken / Seafood	180/190

Salad

Laccha Onion Salad	105
Green Salad	125
The Hummus Salad	225
Mediterranean Chicken Salad	275

Appetizers / South Indian

Vegetarian

Potato Varuval <i>(Potato fried in southern spices)</i>	225
Baby Corn/Mushroom Pepper Fry <i>(Batter fried baby corn & mushroom tossed with pepper & other spices in southern style)</i>	270
Cauliflower Chettinad Roast <i>(Cauliflower dry in authentic chettinad preparation)</i>	270
Paneer 65 / Gopi / Mushroom <i>(Deep fried paneer with onion rings & lemon)</i>	305 / 270 / 270

Non-Vegetarian

Chicken 65 / Prawn 65 <i>(Deep fried chicken with onion rings & lemon)</i>	325 / 410
Pachai Mirapakaya Kodi Vepudu <i>(Deep fried chicken in southern spices tossed with egg)</i>	335
Kozhi Melagu Fry <i>(Authentic tamilnadu style pepper chicken)</i>	335
Boneless Chicken Chukka <i>(Boneless chicken cubes in southindian style)</i>	335
Pichupotta Kara Kozhi <i>(Shredded chicken toosed with curry leaf and pepper)</i>	335
Pallipalayam Chicken <i>(Shredded chicken with small onion red chilli and sliced coconut)</i>	335
Kari Mundhiri Chukka <i>(Boneless mutton with cashewnuts in authentic southindian style)</i>	440
Manglorean Mutton Ghee Roast <i>(Mutton cooked to perfection tossed with red chilly paste in ghee)</i>	445
Yerra Thokku <i>(Prawn semi gravy in southindian spices)</i>	450
Karuvepillai Pepper Prawn <i>(Prawn dry preparation tossed in pepper and curryleaf powder)</i>	450
Chettinad Meen Varuval <i>(Based on availability) (vavval, vanjiram) (tawa fried fish in chettinad style)</i>	425

Chinese

Vegetarian

Vegetable Spring Roll	290
Golden Fried Baby Corn	325
<i>(Batter fried baby corn served with garlic sauce)</i>	
Cauliflower Manchurian	325
<i>(Fried cauliflower tossed with onions capsicum in manchurian sauce)</i>	
Dragon Paneer	325
<i>(Fried paneer tossed with onion capsicum & cashewnut in sweet red chilli sauce)</i>	
Honey Chilli Potato	325
<i>(Deer fried finger potato with honey and red chilli flakes)</i>	
Baby Corn And Mushroom Pepper Salt	325
<i>(Deep fried mushroom & babycorn in dark soy sauce with crushed pepper)</i>	
Crispy Fried Vegetable	325
<i>(Batter fried vegetables with garlic sauce)</i>	
Phuket Paneer	425
<i>(Fillet paneer topped with chilli soy sauce)</i>	

Non-Vegetarian

Chinese Sticky Wings	345
<i>(Winglets crispy fried to perfection tossed with hot red garlic sauce)</i>	
Pepper Chicken Lollypop	345
<i>(Deep fried lollypop tossed in black pepper soy sauce)</i>	
Stir Fried Chicken Dry Red Chillies and Cashewnuts	345
<i>(Deep fried chicken tossed with dry red chillies and cashews)</i>	
Schezwan Chicken with Roasted Peanut and Dry Red Chilli	339
<i>(Deep fried chicken tossed with spicy schezwan sauce topped with roasted peanuts and dry red chilli)</i>	
Chinese Butter Garlic Chicken	349
<i>(Chicken fried and tossed in butter garlic sauce chinese style)</i>	
Lamb With Bell Pepper	435
<i>(Diced lamb sauteed with bellpeppers in soy sauce)</i>	
Golden Fried Prawns	410
<i>(Batter fried prawns served with garlic sauce)</i>	
Garlic Chilly Prawns	410
<i>(Fried prawns sauteed with onions & capsicum in garlic chilly soy sauce)</i>	

Chinese

Dragon Prawns / Dragon Chicken

440 / 335

(Prawns tossed in red sweet chilli sauce and cashewnuts)

Singapore Chilly Fish [Basa Fish]

425

(Batter fried fish tossed with sweet red chilli sauce)

Schezwan Fish [Basa Fish]

425

(Batter fried fish tossed with spicy chilly soy sauce)

Phuket Fish [Basa Fish]

450

(Fillet fish topped with chilli soy sauce)

Continental

Vegetarian

Crispy Cheese Balls

285

(Crispy fried cheese balls with garlic sauce)

Corn Fritters

285

(Toast topped with spicy corn sauce & cheddar)

Crumb Fried Mushroom

299

(Stuffed mushroom rolled in crumbs and fried to golden brown)

Non-Vegetarian

Hamuse Fried Chicken In Basket

450

(Golden fried crispy chicken with tartar sauce)

Fish Finger

340

(Finger fish served with mayonnaise)

Crumb Fried Prawns

405

(Prawn coated with crumbs and fried to golden brown served with tartar sauce)

Butter Garlic Prawn

405

(Prawns sautéed in butter garlic sauce continental style)

Tandoor

Vegetarian

Paneer Chandhini Tikka <i>(Royal panner delicacy marinade made with nuts & yoghurt flavoured with aromatic spices)</i>	340
Tandoori Aloo Tikka <i>(Potato marinated in aromatic spices and grilled in tandoor pot)</i>	330
Chandini Gobi Tikka <i>(Royal cauliflower delicacy marinade made with nuts & yoghurt flavoured in aromatic spices)</i>	340
Achari Paneer Tikka <i>(Paneer marinated and pickle in aromatic spices and grilled in tandoor pot)</i>	350

Non-Vegetarian

Tandoori Chicken(Half) <i>(Succulent juicy marinated chicken in yoghurt and aromatic tandoor spices)</i>	450
Hamuse Spl Tandoori Murgh(Half) <i>(Succulent juicy marinated chicken in yoghurt and aromatic tandoor spices & nuts)</i>	495
Tangdi Kebab <i>(Chicken drumsticks in aromatic spices, yoghurt & cream)</i>	450
Afghani Chicken(Half) <i>(Mild spicy chicken marinated in rich flavours like cream,whisked eggs, lime juice & yoghurt flavoured with afghani spices)</i>	510
Murgh Peshawari Kebab <i>(Medium spiced boneless chicken marinated in pistachio powder with yoghurt and spices)</i>	450
Murgh Malai Kebab <i>(Boneless chicken marinated in rich cream, yoghurt, cashew)</i>	450
Hariyali Murgh <i>(Boneless chicken marinated in coriander and mint along with yoghurt and spices)</i>	450
Reshmi Murgh <i>(Boneless chicken in aromatic spices and yoghurt topped with egg white)</i>	450
Murgh Tikka <i>(Boneless chicken in traditional tandoor spices grilled to perfection)</i>	440

Tandoor

Tandoori Pomfret	505
<i>(Whole pomfret grilled in pot in traditional spices)</i>	
Tandoori Afghani Pomfret	535
<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>	
Chandini Fish Tikka	420
<i>(Royal boneless fish delicacy marinade made with nuts flavoured with aromatic spices & yoghurt)</i>	
Honey Glazed Prawns	430
<i>(Prawns grilled in pot with spices and drizzled with honey glaze)</i>	
Pahadi Prawn Tikka	485
<i>(Prawns in yogurt flavoured with coriander and mint along with spices)</i>	
Chatpatti Prawns	485
<i>(Prawns marinated in traditional spices with chaat masala and raw mango powder and grilled in tandoor pot)</i>	

Main Plates from The Southern Cuisine

Vegetarian

Keerai Masiyal	275
<i>(Spinach cooked with onion,tomato & dal)</i>	
Kalan Melagu Kuzhambu	285
<i>(Mushroom in southindian pepper curry)</i>	
Palkatti Pattani Kurma	285
<i>(Paneer and peas cooked with south indian spices in coconut based curry)</i>	
Vegetable Hyderabad	285
<i>(Vegetables cooked in hyderabad style-mint & coriander based curry)</i>	
Vegetable Chettinad	285
Vegetable Khuruma	285
Tomato Pappu	250
<i>(Dal and tomato preparation)</i>	
Kerala Potato Curry	275
Chinna Vengayam Poondur Kuzhambu	285
Mixed Vegetable curry	275

Main Plates from The Southern Cuisine

Non-Vegetarian

CHICKEN

Kerala Chicken Curry	375
<i>(Chicken curry with ground coconut milk)</i>	
Nellore Kodi Pulusu	375
<i>(Traditional andhra style spicy chicken curry)</i>	
Manglore Kori Gassi	375
<i>(Chicken in coconut based curry manglorean style)</i>	
Madurai Thanni Kuzhambu	375
<i>(Chicken thin curry in tamilnadu style preation)</i>	
Chicken Chettinad	375
Egg Chettinad	310

MUTTON

Nadan Mutton Perattu	440
<i>(Mutton semi gravy with sliced coconut in kerala style)</i>	
Varutha Araicha Kari Kuzhambu	440
<i>(Traditional tamilnadu mutton gravy with spices fried and hand ground added to gravy)</i>	

SEAFOOD

Chettinad Yerra Kuzhambu	450
<i>(Prawn curry in authentic chettinad style preparation)</i>	
Authentic Malabar Fish Curry	450
<i>(Fish curry in coconut milk preparation)</i>	
Chepala Pulusu	450
<i>(Fish curry in traditional andhra style)</i>	
Royallu	450
<i>(Prawn curry in traditional andhra style)</i>	

From The Indian Cuisine

Vegetarian

Subz Diwani Handi <i>(Rich creamy curry with mixed vegetables)</i>	350
Subz Shai Kurma <i>(Rich creamy cashew based white curry with mixed vegetables)</i>	360
Kashmiri Dum Aloo <i>(Baby potatoes in spicy yogurt based curry)</i>	350
Aloo Pyaaz Ki Subzi <i>(Potato and onion cubes in indian curry)</i>	350
Aloo Gobi Adrakwali <i>(Potatoes , cauliflower in ginger flavoured curry)</i>	350
Malai Kofta Curry <i>(Rich creamy cashew based white gravy with paneer kofta and dry fruits)</i>	380
Mushroom Do Pyaza <i>(Rich creamy yellow gravy with mushroom and onions)</i>	360
Paneer Butter Masala <i>(Paneer in buttery tomato red gravy with mild sweetness)</i>	350
Paneer Burji <i>(Scrambled paneer in rich creamy semi gravy)</i>	350
Paneer Lababdar <i>(Rich creamy gravy made from spiced tomato cashew gravy topped with grated paneer)</i>	350
Kadai Paneer Dhaba Style <i>(Authentic dhaba style paneer gravy with bellpepper and fresh ground spices)</i>	350
Palak Paneer <i>(Rich creamy spinach curry with cubes of paneer)</i>	350
Shai Paneer <i>(Cubes of paneer cooked in rich creamy cashew white gravy)</i>	360
Dal Tadka/Dal Fry <i>(Dal preparation with onion and tomato)</i>	300

From The Indian Cuisine

Non-Vegetarian

Chicken tikka masala	405
<i>(Chicken cooked in tandoor added to spices onion tomato gravy)</i>	
Butter Chicken	405
<i>(Chicken cooked in tandoor added to rich buttery tomato gravy with mild sweetness)</i>	
Kadai Chicken Dhaba Style	405
<i>(Authentic dhaba style chicken curry with onions bellpepper and fresh ground spices)</i>	
Chicken Mughlai	440
<i>(Chicken in rich creamy butter gravy topped with grated egg)</i>	
Murgh Shai Khorma	440
<i>(Chicken in creamy rich cashew white gravy with indian spices)</i>	
Mutton Rogan Josh	480
<i>(Pieces of mutton braised with a gravy flavoured with garlic ginger and aromatic spices)</i>	
Bengali Fish Curry	460
<i>(Tomato based fish curry simmered in mustard oil)</i>	
Goan Fish Curry	460
<i>(Aromatic fish curry with a blend of spices garlic ginger with freshly ground tomato and coconut)</i>	
Malvani Prawn Curry	460
<i>(Prawn cooked in rich thick coconut milk curry)</i>	
Egg Masala	310
Plain Omlet	90
Masala Omlet	110
Cheese Omlet	120

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

Biryani

Panner Biryani	300
Vegetable Biryani	270
Plain Biryani	249
Egg Biryani	299
Chicken Biryani	369
Mutton Biryani	425
Pulao(Vegetables/Jeera/Green Peas)	280
Ghee Rice / Jeera Rice	280
Kichadi Kadi	290
Plain Rice	160
Curd Rice	170
Curd	110

From The Chinese Cuisine

Vegetarian

Vegetable Dumpling in Hot Garlic Sauce <i>(Vegetable balls in spicy red garlic sauce)</i>	350
Stir Fried Vegetables	350

	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>	350	350	350	350
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>	400
Shredded Chicken <i>(shredded chicken flavoured light soy sauce with bell pepper)</i>	400
Stir Fry Chicken With Vegetables <i>(Stir fried chicken tossed with veggies in light soy sauce)</i>	400
Lamb In Ginger Spring Onion <i>(Lamb in ginger flavoured light soy sauce)</i>	450
Lamb In Kung Pao Sauce <i>(Lamb stir fried in light soy sauce with cashews)</i>	450
Kung Pao Fish <i>(Boneless fish stir fried in light soy sauce with cashews)</i>	430

	Chicken	Lamb	Prawn	Fish
Schezwan Chilly (Gravy/Dry) <i>(Red chilly and soy)</i>	400	450	460	440
Hot Garlic (Gravy/Dry) <i>(Garlic and sweet red chilly)</i>				
Blackpepper (Gravy/Dry) <i>(Black pepper and soy)</i>				

RICE AND NOODLES

	Veg	Egg	Chicken	Prawn	Mixed
Fried Rice	300	320	360	370	380
Burnt Garlic Fried Rice					
Schezwan Fried Rice					
Hakka Noodles					
Chilly Garlic Noodles					

From The Chinese Cuisine

Vegetable Chowmein	360
Chicken Chowmein	405
Vegetable American Chopsuey	360
Chicken American Chopsuey	420

Continental Mains

Vegetarian

Vegetable Sizzler <i>(Vegetable cutlet flavoured in tomato sauce served in sizzling hot plate)</i>	450
Corn Florentine <i>(Spinach corn bake in white sauce topped with cheese and served with garlic bread)</i>	400
Mushroom Strogonoff <i>(Mushroom stir fried in creamy rich light brown sauce served with herbed rice & garlic bread)</i>	450
Butter Tossed Vegetables <i>(Vegetables stir fried and served with herbed rice)</i>	400

Non-Vegetarian

Chicken Strogonoff <i>(Shredded chicken smothered in brown creamy sauce served with herbed rice and garlic bread)</i>	510
Chicken Sizzler <i>(Chicken breast served along with veggies & french fries on sizzling hot plate with mushroom sauce / pepper sauce)</i>	550
Chicken Steak <i>(Chicken steak served with mushroom sauce/ pepper sauce along with buttered rice and veggies)</i>	550
Pan Grilled Fish In Lemon Butter Sauce <i>(Grilled fish in lemon butter sauce with buttered rice)</i>	510
Fish N Chips <i>(Marinated fish crumb fried to golden brown served with french fries and tartar sauce)</i>	460

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) /*

Aglione *(Plain sauteed with garlic olive oil) /*

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

Vegetables / Chicken / Seafood

380/490/510

Beverages

Seasonal Fresh Juice 165

Milk Shake Vanilla 170

Milk Shake Vanilla 210
(With Icecream)

Milk Shake Chocolate 175

Milk Shake Chocolate 205
(With Icecream)

Milk Shake Butterscotch 175

Beverages

Milk Shake Butterscotch <i>(With Icecream)</i>	210
Milk Shake Pista	175
Milk Shake Pista <i>(With Icecream)</i>	210
Milk Shake Banana	180
Milk Shake Banana <i>(With Icecream)</i>	220
Milk Shake Strawberry	175
Milk Shake Strawberry <i>(With Icecream)</i>	205

Health Drinks

(Horlicks, Bournvita, Boost, Hot Chocolate)	110
Cold Coffee	180
Cold Coffee <i>(With Icecream)</i>	220
Lassi(Sweet/Salt)	140
Lime Juice	99
Fresh lime Soda (Sweet / Salt)	120
Aerated Soft Drinks (Per Glass)	120
Hot Coffee	65
Hot Tea	65
Masala Tea	75
Green Tea	75

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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