

## Burgers & Sandwich

<b>Burger**</b> 🍱 🍴 🌱 🌿 🍷	
Veggie: hash brown, montasio cheese, onion, tomato & lettuce	₹ 375
Rooster: Grilled chicken, edam cheese & mustard mayo	₹ 465
Desi mutton kebab: Mint mayo, fried onions & aged cheddar	₹ 615

<b>Sandwich**</b> 🍱 🍴 🌱 🌿 🍷	
Bombay chutney / Omelet	₹ 375
Chicken	₹ 465
** Made in 50% wheat based bread or bun, served with fries and pickled salad	

## Desserts

<b>The drop v.3</b> 🍱 🌱 🌿 🍷	₹ 295
Inspired by the Japanese recipe king coconut jelly, camomile sauce & salted walnuts	
<b>Bitter brownie</b> 🍱	₹ 295
98% cacao mass, Lemon vanilla ice cream & butterscotch	
<b>Jamun</b> 🍱	₹ 265
Jaggery soaked, rolled in toasted sesame & gulkand sauce	
<b>Payassam</b> 🍱	₹ 245
Tapioca pearls, green moong, vermicelli, coconut cream & saffron	
<b>Coffee brûlé</b> 🍱	₹ 295
Made from filter coffee, cranberries & almond short bread	

## Beverages

<b>Drift</b> 🍷	₹ 295
Figs, dates, black raisin, nuts & ice-cream	
<b>B3</b>	₹ 295
Banana, brownie & butterscotch	
<b>Abc</b>	₹ 225
Apple, beetroot, carrot, honey, lemon & hint of celery	
<b>Iced Coffee</b>	₹ 225
filter coffee decoction on the rocks, whipped milk and brown sugar	
<b>Lassi</b>	₹ 235
Rose water & chopped nuts	
<b>Fresh lemon &amp; Kodai honey</b>	₹ 175
<b>Buttermilk</b>	₹ 175
<b>Seasonal fresh fruit juice</b>	
water melon / musk melon / carrots / grapes	
Apple/ pomegranates	
<b>Aerated beverages</b>	₹ 125
coke/ tonic / sprite /soda	
<b>Malted chocolate drinks</b>	₹ 145
Bitter coco / boost / horlicks	
<b>Speciality loose tea</b>	₹ 145
Schencha green / Earl grey / Moroccan mint / Chamomile	
<b>Desi chai</b>	₹ 145
Plain / masala / ginger	
<b>Coffee</b>	₹ 145
Filter coffee, black coffee	

## Food souvenirs

Kodai honey*	₹ 250
Apple butter 0% sugar *	₹ 575
Basil pesto*	₹ 575
Sicilian pesto*	₹ 675
Cranberry & almond short bread 700 gm.	₹ 1050
Note: *price for 250 gm / Need prior notice or based on availability	

## Soup

<b>The Cream</b> 🍱 🍷	₹ 285
Tomato & corn soup topped with aged cheddar 4th best recipe at IFCA red gold tomato culinary contest 2023	

<b>The Puree</b> 🍱 🍷 🌱	₹ 285
Rosemary hinted roasted pumpkin, almond flakes & fresh cream	

<b>The Broth</b> 🍱 🍴 🌱 🌿 🍷	₹ 285
Thyme scented broth of mixed mushroom drizzle with E.V.O	

<b>The Dakshin</b> 🍱 🍴 🌱 🌿 🍷	₹ 285
Chef's tribute to south India, broth of pepper, spinach, curry leaf & coconut	

🍱 Available in chicken ₹ 285 & prawn ₹ 300

## Salad

<b>Kachumber</b> 🍱 🍷 🌱	₹ 285
Cucumber, tomato, bell pepper, onion, carrot, mint lemon-cumin dressing	

<b>Chef's Bowl of greens</b> 🍱 🍴 🌱 🌿 🍷	₹ 325
Trio of organic salad leaves, feta cheese, walnuts & hemp seed oil	

<b>Grilled vegetables, parmesan, pesto &amp; balsamic</b> 🍱	₹ 325
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## Appetizer

<b>Fondue</b> 🍱 🍴 🍷	₹ 575
Trio of melted montasio, gouda & edam, crostini apple butter & dates	

<b>Varuval</b> 🍱	₹ 375
Tamil style paneer & potato stir fry roast with native garlic & cold press coconut oil	

<b>Bruschetta</b> 🍱 🌱 🌿 🍷	₹ 285
Herb garlic butter	
Sicilian pesto: tomato, walnut, parmesan	

<b>Cutlets of the season</b> 🍱 🌱 🌿	₹ 295
Schezwan infused, sesame crusted soy & potato	

<b>Tempura</b> 🍱 🌱 🌿 🍷	₹ 285
Crispy hill spinach with lemon pickle cream	

<b>Hand cut potato wedges</b> 🍱 🍷 🌱	₹ 285
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<b>Karuvepilai roast</b> 🍱 🌱 🌿 🍷	₹ 375
Curry leaf, lemon, rice flour coated cauliflower / chicken	

<b>Nuggets</b> 🍱 🍷	₹ 375
Cheese crusted chicken fillet potato wedges & grain mustard mayo	

<b>Kung pao</b> 🍱 🍷	₹ 375
Stir fried chicken with cashews, oyster sauce & whole chillies	

<b>Chukka</b> 🍱	₹ 375
Bone-in chicken tossed with shallots, coconut & black pepper	

<b>Berijam fish</b> 🍱	₹ 455
Slow baked silver carp marinade with lemon, curry leaf & red chilli	

<b>Croquettes</b> 🍱	₹ 455
Fish infused with chef's idea, not every batch is same	

<b>Nomad kebab</b> 🍱	₹ 645
inspired from different ideas across central Asia	

## Indian Main course

### From the Southern India

<b>Madras pepper masala</b> 🟢🟡🔥	₹ 425
<i>Mushroom curry combined with pepper &amp; curry leaf</i>	
<b>Poriyal</b> 🟢🟡🍷	₹ 325
<i>Mix veg. tossed with coconut oil, mustard, curry leaf &amp; fresh coconut</i>	
<b>Kuzhambu</b> 🟢🟡🔥🍷	
<i>Curry of shallots, tomato &amp; tamarind</i>	
<i>Paneer, veggie &amp; garlic</i>	₹ 425
<i>Fish</i>	₹ 485
<i>Mutton</i>	₹ 675
<b>Kerala stew</b> 🟢🟡🔥🍷	
<i>Stew of fresh coconut &amp; cashew milk, curry leaf &amp; green chillies</i>	
<i>Raw banana, beans, carrot, cauliflower &amp; peas</i>	₹ 375
<i>Chicken, potato &amp; peas</i>	₹ 455
<b>Pallipalyam</b> 🍷🔥	₹ 455
<i>chicken, shallots, dry &amp; fresh coconut</i>	
<i>classic recipe from Erode district</i>	

### From the Northern India

<b>Koftay</b> 🟢🍷🍴	₹ 425
<i>Bottle gourd &amp; paneer dumplings simmered in korma gravy</i>	
<b>Palak lehsooni</b> 🟢🍷🟡	₹ 425
<i>Garlic tempered spinach with *paneer or **mushroom</i>	
<b>Do pyaaza</b> 🟡🟢	₹ 345
<i>Bhindi tossed with twice cooked onion</i>	
<b>Jeera aloo</b> 🟢🍷🟡	₹ 285
<i>Crushed potato, cummin, fresh chillies &amp; coriander</i>	
<b>Marwadi dal</b> 🟡🟢🔥	₹ 285
<i>Five lentils tempered with ghee, garlic, hing &amp; red chillies</i>	
<b>Peeli dal tadka</b> 🟡🟢🍷🍴	₹ 285
<i>Yellow moong, brown onion, cumin, ghee &amp; fresh chills</i>	
<b>Lababdar</b> 🟡🟢🔥	₹ 455
<i>Rich curry of tomato, cashew &amp; onion with spinach</i>	
<i>Paneer or Chicken</i>	
<b>Keema kaleji</b> 🍷🔥	₹ 675
<i>Minced goat meat with liver &amp; green peas</i>	
<b>Lal maans</b> 🔥🍷🍴	₹ 675
<i>Delicacy from land of Rajput, fiery mutton curry</i>	
<b>Macher jhol</b> 🔥	₹ 485
<i>Bengali style fish curry cooked in mustard oil</i>	
<i>**kindly confirm the level of spice with host</i>	

## Breads & Rice

<b>Phulka 4 pcs</b>	₹ 115
<i>With or without Ghee</i>	
<b>Tawa parataha</b>	₹ 125
<b>South Indian porotta</b>	₹ 125
<b>Ghee rice or Jeera rice</b>	₹ 245
<b>Steamed rice</b>	₹ 185

## Indian comfort food

<b>Biryani &amp; raita</b> 🟢🔥🟡🍷🍴	
<i>Flavors of Hyderabad infused with seeraga samba rice</i>	
<i>Vegetable</i>	₹ 475
<i>Chicken / Mushrooms</i>	₹ 525
<i>Mutton</i>	₹ 695
<b>Khichdi aur char yaar</b> 🟢🟡🍷🍴	₹ 375
<i>Dahi, papad, ghee, achar</i>	
<b>Annam sambar</b> 🟢🟡🍷🍴	₹ 375
<i>Poriyal, papad, rasam, curd, pickle &amp; payasam (lunch only)</i>	
<b>Fried rice</b> 🟢🟡🍷🍴	
<i>Veg. or Eggs</i>	₹ 375
<i>Chicken</i>	₹ 395
<b>Stuffed paratha</b> 🟢🟡🍷🍴	
<i>Dal, dahi &amp; achar</i>	
<i>Aloo</i>	₹ 345
<i>Paneer</i>	₹ 385
<b>Dosa, chutney &amp; sambar</b> 🟢🟡🍷🍴	₹ 265
<i>2 pcs (Dinner only)</i>	

## Global Main course

<b>Pan grilled chicken*</b> 🔥🍷🍴	₹ 625
<i>Garlic mash potato, mushroom sauce</i>	
<b>Pan grilled fish*</b> 🔥🍷🍴	₹ 625
<i>Olive mash potato, lemon butter sauce</i>	
<i>*served with buttered vegetables</i>	
<b>Stroganoff</b> 🔥🍷🍴	₹ 625
<i>Chicken &amp; mushroom cooked in wine &amp; cream, lemon parsley rice</i>	
<b>Shepherd's pie</b> 🔥	₹ 695
<i>Brit's style, minced mutton &amp; liver cooked with wine, topped with rosemary mash</i>	
<b>Bolognese</b> 🔥	₹ 695
<i>Spaghetti tossed with classic meat sauce</i>	
<b>Bouillabaisse</b> 🔥🍷🍴	₹ 695
<i>Traditional saffron &amp; garlic hinted fish &amp; seafood stew, Provençals rice</i>	
<b>Pastas</b> 🟢🔥🟡🍷🍴	
<i>Choice of pasta: spaghetti or penne</i>	
<i>Choice of sauce: Arrabbiata or Cheese sauce or Pesto cream or Mix sauce</i>	
<i>Vegetarian</i>	₹ 475
<i>Chicken</i>	₹ 525
<i>Prawns</i>	₹ 655
<b>Risotto</b> 🟢🔥🟡🍷🍴	
<i>Mushroom, spinach &amp; smoked gouda</i>	₹ 575
<i>Chicken, Camembert &amp; Parmesan</i>	₹ 675
<i>Saffron &amp; seafood</i>	₹ 695
<b>Thai curry &amp; rice</b> 🟢🔥🟡🍷	
<i>Vegetable</i>	₹ 475
<i>Chicken</i>	₹ 625
<i>**we use wine to finish European cuisine, possible without wine</i>	

## Welcome to Wyckoffs Dining Room

Dear Diners,

Please read carefully

For dietary concerns talk to our chef available diets:

Jain, kosher, gluten free, lactose, nuts, dairy, soy, seafood, etc...

### Restaurant Timings :



Morning tea

06:00 Am onwards



Breakfast 07:30 to 10.30 Hrs

Last order time 10:00 Hrs



Lunch 12.30 to 16.00 Hrs

Last order time 15:30 Hrs



Dinner 19:00 to 22:00 Hrs

Last order time 21:45 Hrs



~ All day food 12:00 to 21:45 Hrs

Soup, burger, sandwich, beverages

**Kitchen is closed for cleaning & sanitation**

**11.00 to 12.00 Hrs & 16.00 to 17.00 Hrs**

- To ensure the maximum freshness we prepare to order, min. preparation time 35-45 min, it may varies upon kitchen engagement
- All food is inclusive of GST & taxes, under composite scheme
- **In room dining is 15% extra on mentioned prices**
- Fish varieties are subject to change, based on fresh availability\*\*
- **Kids portion are available for 40 % less price, strictly for kid's adults aren't allowed if not accompanied by kids. We can't explain, why?**
- Outside food is not allowed in restaurant or lawn
- Disposable plates & cutlery are provided for outside food for in room dining
- We use only fresh chicken, fish, mutton & seafood
- We serve halal meats
- **Icon legends**

Vegetarian

Vegan

Non Vegetarian

Spicy

Kid Friendly

Chef's Signature

The perks of visiting the hills are:

You get to swim in the clouds,

Dance in the water

Speak to the silence

-Prem

## About Wyckoffs



Charlotte Chandler Wyckoff (April 30, 1893 – July 22, 1966) was an American writer and missionary educator, based in India.

### Early life and education

Wyckoff was born in Kodaikanal, Tamil Nadu, the daughter of John Henry Wyckoff and Gertrude Abigail Chandler Wyckoff. Her parents were American missionaries from the Dutch Reformed church tradition. Her mother was also born in India, the sister of missionary John Scudder Chandler. Wyckoff graduated from her mother's alma mater, Wellesley College, in 1915 and pursued further studies at Columbia University Her older brother, John Henry Wyckoff Jr. was a cardiology professor, and dean of the medical school at New York University.

### Career

Wyckoff used her language and cultural skills (she was a fluent Tamil speaker) to join her widowed mother's mission work in Arcot, India. She also taught at Women's Christian College in Madras (Chennai). In the 1940s, she organized and ran a rural center in Mattathur, supported by donations from American church groups. Her program included a school, a day nursery, evening classes, and a dispensary. Wyckoff spoke to American audiences about her missionary work on furlough visits in 1939 and 1948.

### Publications

Wyckoff wrote novels, stories, and non-fiction with Indian themes. She wrote several pamphlets for church distribution, about her work in India.

"Charlotte C. Wyckoff, who knows her subject well, has succeeded in turning out another of those sugar-coated pills of knowledge that is 'good stuff' for school children to absorb," wrote one reviewer in 1933.

"Mr. Eddy in Vellore" (1916, article about Sherwood Eddy)

"Teaching high school in India" (1916, pamphlet)

"The Call for Leaders" (1918, pamphlet)

"The Jungle Child" (1923, story)

"Out of the Chyralis" (1930, pamphlet)

"Vadakku-Pattra: Conditions in the front-line trenches" (1930, pamphlet)

"Jothy, a Story of the South Indian Jungle" (1933, novel, illustrated by Kurt Wiese)

"Up the School Steps" (1938)

"One Fold and One Shepherd" (1939)

"Good out of Nazareth?": A program on village work (1939)

"Kodaikanal 1845-1945" (1945)

"American Arcot Mission" (1953)

"Kumar" (1965, novel, illustrated by Robin Jacques)

### Personal life

Wyckoff retired and moved to the United States in 1960, and lived in Bound Brook, New Jersey. In retirement she remained active, speaking to church groups about her life in India. She died in 1966, at the age of 73.

A restaurant in Kodaikanal is named Wyckoff's Dining Room is her home until she left in 1960.

Above information has been collected from wikipedia