

Welcome to Wyckoffs Dining Room

The solitary stream where as a boy,
He fished and waded, now has brimmed its shore
And filled the grassy valleys with a store
of placid water. In our boats with joy
We float upon its bosom and annoy
The silent, moonlit hills with singing, or
From upper road we glimpse the lake once more
Wrapped in a scarf of mist, light-jeweled, coy.
Beyond the Bund the water breaks its bands
And leaps from hill to plain in laughing spray,
Here nourishing the ferns in sholas dim,
There pouring out its foam on thirsty sands,
But lives unseen. So, in our work or play,
Stead or sparkling we'll be aware of him.

~ Charlotte Chandler Wyckoff



This is the oldest part of the hotel that was
Estd. in 1847 by Mr. J.T Noyes.
later on it was a home of Wyckoff,
An American author who was born
in Kodaikanal in 1893.

❁ Books written by Wyckoff:
Kodaikanal: 1845 - 1945
Jothy: A Story of the South Indian Jungle
A hundred years with Christ in Arcot

Soup

- The Cream**   ₹ 265
Tomato & Corn soup topped with aged cheddar
- The Puree**    ₹ 265
Rosemary hinted roasted pumpkin, almond flakes & fresh cream
- The Broth**     ₹ 265
Hearty broth of mushrooms & thyme drizzle with E.V.O
- The Dakshin**     ₹ 265
chef's tribute to south India,
broth of pepper, spinach, curry leaf & coconut
 Available in chicken ₹ 265 & prawn ₹ 285

Salad

- Tossed**    ₹ 275
Cucumber, olives, tomato, bell pepper, onion, Carrot
mustard & cream
- Chef's Bowl of greens**    ₹ 275
Trio of organic salad leaves, feta cheese, walnuts & hemp seed oil
- Grilled vegetables, parmesan, pesto & balsamic**   ₹ 275
Veg. ₹ 295
Chicken

Appetizer

- Cheese fondue**    ₹ 525
Melted montasio, gouda & edam, crostini, coulli almonds & apricots
- Camembertt board**  ₹ 1250
whole wheel of classic french style, made in India
- Varuval**   ₹ 330
Tamil style paneer & potato ghee roast with native garlic
- Cutlets of the season**   ₹ 285
Schezwan infused, sesame crusted soy & potato
- Tempura**   ₹ 275
Crispy hill spinach with lemon pickle cream
- Hand cut potato wedges**    ₹ 275
- Bruchetta**    ₹ 275
herb garlic butter / tomato & pesto
chicken & sun-dried tomato ₹ 335
- Karuvepilai roast**    ₹ 365
Curry leaf coated paneer / chicken
- Nuggets**  ₹ 365
cheese crusted chicken fillet, potato wedges & hebenaro ketchup
- Kung pao**  ₹ 365
Stir fried chicken morsel tossed with cashew & whole chilies
- Slow baked fish**  ₹ 425
Lemon, curry leaf & chilly marinated fresh water fish*
- Croquettes**  ₹ 425
fish infused with chef's idea, not every batch is same
- Pashtun kebab**  ₹ 625

Indian Main course

From the southern India

- Madras pepper masala** 🟢 ✓ 🌶️ ₹ 375
Paneer or Mushroom curry combined with pepper & curry leaf
- Malai poonudu kuzhambu** 🟢 ✓ 🌶️ ₹ 375
Sumptuous curry of paneer, veggie & kodai garlic
- Poriyal** ✓ 😊 🟢 ₹ 305
Mix veg. tossed with coconut oil, mustard, curry leaf & fresh coconut
- Kerala stew** ✓ 😊 🟢 🟠 ₹ 320
Stew of fresh coconut & cashew milk, curry leaf & green chillies
- Mixed vegetables ₹ 375
Chicken ₹ 375
- Pallipalyam chicken** 🌶️ 🟠 ₹ 425
classic recipe from Erode district
- Mutton pepper curry** 🌶️ 🟠 ₹ 625
Mutton tossed with shallots, pepper & curry leaf
- Meen kuzhambu** 🌶️ 🟠
- Fish ₹ 475
Prawns ₹ 555
- 🌸 **From the northern Indian**
- Koftey** 🟢 😊 🏠 ₹ 375
Bottle gourd & paneer dumplings simmered in caramelized onion gravy
- Palak lehsooni** 🟢 😊 ✓ ₹ 375
Garlic tempered velvety puree of spinach with Paneer or mushroom
- Do pyaaza** ✓ 🟢 ₹ 325
Bhindi tossed with twice cooked onion
- Jeera aloo** 😊 ✓ ₹ 275
- Marwardi dal** ✓ 🟢 🌶️ ₹ 275
five lentils tempred with ghee, garlic, hing & chillies
- Peeli dal tadka** ✓ 🟢 😊 🏠 ₹ 275
Yellow moong, brown onion, cumin, ghee & fresh chills
- Lababdar** ✓ 🟢 🟠 ₹ 425
Rich gravy of cashew, onion and tomato with spinach
Paneer or Chicken
- Keema kaleji** 🌶️ 🟠 🏠 ₹ 625
Minced goat meat with liver & green peas
- Rara gosht** 🟠 🌶️ ₹ 625
mutton boti & mince cooked together
- Macher jhol** 🟠 ₹ 625
Bengali style fish curry

**kindly confirm the level of spice with host

Breads & Rice

- Phulka 3pcs** ₹ 95
With or without Ghee
- Tawa parataha** ₹ 115
- South Indian parotta** ₹ 115
- Ghee rice or Jeera rice** ₹ 235
- Steamed rice** ₹ 185

Indian comfort food

Biryani, raita    	
Style of Hyderabad & rice from Kerala	
Vegetable	₹ 425
Chicken	₹ 495
Mutton	₹ 625
Vegetable khichdi   	₹ 375
Ghee, curd, papad & pickle	
Annam sambar   	₹ 375
Poriyal, papad, rasam & pickle (lunch only)	
Fried rice    	
veg or eggs	₹ 375
chicken	₹ 395
Stuffed paratha   	
Dal, curd & pickle	
Aloo	₹ 325
Paneer	₹ 365
Dosa, chutney & sambar   	₹ 265
2 pes (Dinner only)	

Global Main course

Pan grilled chicken*  	₹ 555
Garlic mash potato BBQ sauce	
Pan grilled fish*  	₹ 575
Olive mash potato Lemon butter sauce	
*served with buttered vegetables	
Stroganoff  	₹ 565
Chicken & mushroom cooked in wine & cream, lemon parsley rice	
Shepherd's pie 	₹ 625
minced lamb & liver cooked in British recipe	
Spaghetti Bolognese 	₹ 625
Bouillabaisse 	₹ 625
Prawns & fish cooked in wine & cream, garlic butter rice	
Pastas    	
Choice of pasta: spaghetti or penne	
Choice of sauce: Arrabbiata or Cheese sauce or Pesto cream	
Vegetarian	₹ 425
Chicken	₹ 475
Prawns	₹ 625
Risotto    	
Mushroom, spinach & smoked gouda	₹ 525
Chicken, Camembert & Parmesan	₹ 595
Saffron & seafood	₹ 625
* *we use wine to finish European cuisine, no wine option is possible	

Burgers & Sandwich







12p.m. to 7 p.m.

Veggie burger   	₹ 375
Crispy hash brown, montasio cheese, onion tomato	
Rooster burger  	₹ 445
Pan grilled chicken & mustard mayo	
Mutton kebab burger  	₹ 595
mint mayo & fried onions	
Sandwich   	
Vegetable / Omelet	₹ 365
Chicken	₹ 445

** all burgers & sandwich are made in 50% wheat bread or buns

** served with fries and pickled salad

Desserts

- The drop v.2**   ₹ 295
Chef's creation, inspired by the Japanese traditions
Tender coconut jelly infused with mint & melon,
palm jaggery reduction & Salted walnut pebbles
- Bitter brownie**  ₹ 275
70% cacao, Lemon vanilla ice cream & butterscotch sauce
- Jamun**  ₹ 235
Served with bitter marmalade sauce & sesame brittle
- Payassam**  ₹ 235
Tapioca pearls, green moong, coconut cream, string vermicelli & nuts
- Coffee brûlé**  ₹ 275
Made from single estate kodai coffee with cranberry & nuts biscotti
- Cut fruits** ₹ 275

Day long nibblers

- Butter popcorn** ₹ 325
100 gr. salt roasted peanuts ₹ 225
100 gm. roasted mixed almonds & cashew nuts ₹ 455

Beverages

- Drift**  ₹ 285
Dates, black raisin, Figs, nuts & ice-cream
- Abc** ₹ 225
Apple, beetroot, carrot, honey, lemon & hint of celery
- Fresh lemon & kodai honey** ₹ 175
- Iced Coffee** ₹ 225
coffee decoction on the rocks topped with whipped milk and brown sugar
- Lassi** ₹ 235
rose water & chopped nuts
- Buttermilk** ₹ 175
- Seasonal fresh fruit juice** ₹ 225
- Aerated beverages** ₹ 125
coke/ tonic / sprite /soda
- Malted chocolate drinks** ₹ 145
Hot chocolate / boost / horlicks
- Speciality loose tea** ₹ 145
Schencha green / earl grey / Morocaaan mint / chamomile
- Desi chai** ₹ 145
Plain / masala / ginger
- Coffee** ₹ 145
Filter coffee, Black coffee

Kids friendly

Smaller portions for little ones, below 10 yr.

please speak to your host price are 40 % less.

strictly for kids adults please don't argue over

it if you aren't accompanied by kids, we can't explain WHY?

Food souvenirs from Wyckoff's dining room , per 300 grms	
Kodai honey	₹ 250
in house made 0% sugar fresh fruit jam	₹ 300
made to order basil pesto	₹ 565
made to order sicilian pesto	₹ 665
cinnamon smoked bbq sauce	₹ 350
700 gms cranberry, pista & almond biscotti	₹ 950
<i>Note: Need prior notice or based on availability</i>	

Restaurant Timings :



*Morning tea
06:00 Am onwards*



*Breakfast 07:30 to 10.30 Hrs
Last order time 1:00 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 last order
Soup, burger, sandwich, beverages & nibblers*

***Kitchen is completely closed for cleaning & sanitation
11.00 to 12.00 Hrs & 16.30 to 17.30 Hrs***

*To ensure the maximum freshness we prepare to order,
Minimum preparation time 35-45 min., may take
extra time depending upon kitchen engagement*

Room service will be charged 15% extra

***All food is inclusive of GST & taxes,
under composite scheme
outside food in restaurants / lawn is not allowed,
however can be consumed in room,
but cutlery would charged for the same, if used***

****** Please feel free to talk to our chef for special diets like:***

***Jain, kosher, gluten free, lactose, nuts, dairy, soy, seafood,
& any other options and seasonal availability***

**** Fish varieties are subject to change, based on fresh availability***

The perks of visiting the hills are:

You get to swim in the clouds,

Dance in the water

Speak to the silence

-Prem



Villa Retreat

*22/40 Coaker's Walk, Kodaikanal-624101
Tamil Nadu, India
www.villaretreat.com*