



AYATANA
RESORT & SPA
COORG

THE GLASSHOUSE

SOUP

THAKKALI RASAM - ₹ 200 •

Tangy thin South Indian soup made of local sunripped tomatoes flavoured with home grown curry leaves.

HOT N SOUR DIM SUM SOUP - ₹ 250 ••

A bold and aromatic soy delight, perfect balance of spice and tanginess with an immersed dim sum (veg/chicken).

MUSHROOM CAPPUCINO - ₹ 250 •

An earthy cream of mushroom creation infused with truffle oil, topped with a frothy layer of mousse de lait.

CLEAR BOUILLON - ₹ 200 ••

A refined, delicate broth that soothes the senses with its light yet flavourful essence.

BURMESE KHOW SUEY (VEG/CHICKEN) - ₹ 250 ••

Curried coconut soup with noodles, a delicious favourite from Burma.

SALAD

CLASSIC CAESAR SALAD - ₹ 250/₹ 280 ••

Crisp romaine, golden croutons, and aged parmesan, elegantly coated in our signature caesar dressing.

WATERMELON FETA SALAD - ₹ 250 •

Succulent melon pearls paired with creamy feta, drizzled in a luscious honey-lime dressing, finished with mint and pistachios.



Gluten



Dairy



Egg



Sesame



Seafood



Nuts



Fish



Crustaceans



Shellfish



Mustard



Soya



Celery

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HORIATIKI (GREEK SALAD) - ₹ 250 •

A vibrant medley of the crisp cucumbers, sun-ripened tomatoes, and briny Kalamata olives, topped with Feta crumbles and oregano.

GARDEN GREEN RUSTICA SALAD - ₹ 200 •

A garden-fresh composition of crisp greens, cherry tomatoes, and cucumber ribbons, draped in a delicate lemon vinaigrette.

STARTERS VEG

FRITKI "FRENCH FRIES" - ₹ 200 •

Crispy fried potato fingers served plain salted /peri peri rub sprinkled.

HERBED POTATO WEDGES - ₹ 220 •

Thick-cut, crispy potato wedges infused with herbs and spices served with chilly garlic cheese dip

HAWKERS CHILLI -

BABYCORN/ MUSHROOM/PANEER - ₹ 375 •

An Indo Chinese fiery, flavourful delight with chillies, bell pepper, green onions and oriental spices and seasonings.

JALAPENO CHEESE POPPERS WITH GLASSHOUSE AIOLI DIP - ₹ 375 •

A decadent bite of molten cheese with a spicy kick of jalapeno peppers served with a creamy toasted garlic dip.

BEER BATTERED ONION RINGS- WITH RANCH DIP - ₹ 350 •

Light, crispy, and golden, paired with a creamy, herbed ranch for a gourmet touch.

TIKKAS

ANGARA,MALAI, HARA - PANEER - ₹ 400 •

Tandoor cooked (clay oven), cottage cheese to smoky perfection laced with clarified butter.

Angara-Fiery red colour marinade masalas of chillies, hung curd and aromatic spices. 

Malai-A Creamy cashewnut marinade with hung curd and aromatic spices.

Hara-A minty herb infused marinade with hung curd and aromatic spices. 



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CLASSIC TANDOORI - 🌶️ 🍷 •
MUSHROOM / BABY CORN / PINEAPPLE - ₹ 375

Tandoor cooked (clay oven), button mushroom or baby corn or queen pineapple marinated with chillies, hung curd and aromatic spices to smoky perfection laced with clarified butter.

COORGI PEPPER FRY- MUSHROOM/BABY CORN - ₹ 375 🌶️ •

A flavourful spicy, pepper-infused delicacy with local ginger and aromatic spices sauteed to perfection.

STARTERS NON VEG

HAWKERS CHILLI 🍷 🌶️ •
CHICKEN/FISH/MUTTON/PRAWNS - ₹ 400/₹ 450/₹ 480/₹ 600

An Indo Chinese fiery, flavourful delight with chillies, bell pepper, green onions and oriental spices and seasonings.

BUFFALO WINGS IN HOME-MADE BBQ SAUCE - ₹ 400 🍷 🌶️ •

Tender, char-grilled chicken wings laced with tangy cayenne pepper hot sauce served with creamy blue cheese dip.

CRUNCHY MUTTON BOMBAS WITH ROMESCO DIP - ₹ 450 🍷 🌶️ •

Crusted, herb infused minced mutton bites, paired with a luscious, fiery dip.

FISH GOUJON WITH TARTAR - ₹ 450 🍷 🌶️ •

Mahi Mahi breaded fingers, golden fried and served with minced pickle & herb mayo dip.

TIKKAS
ANGARA, MALAI, HARA-CHICKEN / FISH - ₹ 400 🍷 🌶️ •

Tandoor cooked (clay oven), chicken (boneless leg pieces) and Fish (boneless cubes) to smoky perfection laced with clarified butter.

Angara-Fiery red colour marinade masalas of chillies, hung curd and aromatic spices. 🌶️

Malai-A Creamy cashewnut marinade with hung curd and aromatic spices.

Hara-A minty herb infused marinade with hung curd and aromatic spices. 🌶️



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TANDOORI JHINGA (PRAWNS) - ₹ 600 •

Tandoor cooked (clay oven), succulent prawns marinated with chillies, hung curd and aromatic spices to smoky perfection laced with clarified butter.

COORGI CHICKEN PEPPER FRY - ₹ 400 •

A flavourful spicy, pepper-infused delicacy with local ginger and aromatic spices sauteed to perfection.

SIGADI FRY (PRAWNS) - ₹ 600 •

Crispy fried prawns with a hint of curry leaf and Chef's special South Indian spice mix.

TULUNADU FISH FRY - ₹ 450 •

A pan-seared Mangalorean delicacy with a homemade spice marinade, flavourful crust and succulent texture.

COORGI PORK /CHILLI PORK - ₹ 475 •

A spice blend of aromatic mixed local pork, slow-cooked to perfection with deep, smoky flavors finished with a tartness of kachampuli.

MAIN COURSE

RICE

STEAMED BASMATI RICE - ₹ 250 •

Light, fluffy, and perfectly cooked to complement any dish.

KADUMPUTTU (8 pcs) /PAPUTTU (3 pcs) / AKKI ROTI (3 pcs) - ₹ 200 •

Traditional Coorgi staple delicacies made out of rice flour with a soft, delicate texture and richness.

BIRYANI - VEG/CHICKEN/MUTTON WITH RAITA - ₹ 450/₹ 650 ••

A fragrant, slow-cooked pilaf with veggies or chicken or mutton layered with aromatic masala and spices and served with cooling raita.



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FRIED RICE - VEG/EGGS/CHICKEN - ₹ 400/₹ 475  

Wok-tossed to perfection, infused with bold Flavors and a tempting smoky aroma.

BREADS

ROTI (Plain/Butter) - ₹ 75   •

A tandoor cooked (clay oven) leavened whole wheat flatbread served plain or with butter.

KULCHA (Plain/Butter) - ₹ 95   •

A tandoor cooked (clay oven) leavened flatbread topped with sesame and coriander served plain or with butter.

NAAN (Plain/Butter/Garlic) - ₹ 95   •

A tandoor cooked (clay oven) leavened flatbread served plain/butter or with garlic.

CURRIES

PANEER-NARGISHI LASOONI    •

PALAK/KADHAI/MAKHNI/CASHEW CURRY - ₹ 550

A rich and indulgent paneer delight, bursting with bold Flavors and velvety textures of Creamy Garlic Spinach / Coarse spice mix in onion tomato cashew masala / Velvety cashew tomato / Paneer with whole cashew in lababdar masala with hint of curry leaves.

GLASSHOUSE VILAYATI SUBZI - ₹ 450    •

Melange of Veg in creamy onion tomato gravy finished with almond paste, cottage cheese and fox nuts.



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KODAVA HERITAGE-KUMBALA KARI 🍛 •
(SWEET PUMPKIN) /BAIMBALE KARI (BAMBOO SHOOT)
/KUMMU KARI (BUTTON MUSHROOM) - ₹ 450

A traditional Kodava delicacy infused with native spices and deep, earthy aromas.

DAL MAKHANI - ₹ 400 🍛 •

A slow-simmered, creamy black urad lentil masterpiece with a luxurious, buttery finish.

DAL TADKA - ₹ 350 🍛 •

A comforting, homestyle Toor lentil preparation, infused with aromatic garlic tempering in clarified butter.

CHOOZA KHAAS MAKHANI - ₹ 550 🍛 🍛 •

From the land of five rivers a flavourful, skewered chicken tikka preparation cooked in a creamy, buttery tomato-based gravy with garlic and fenugreek leaves.

MURGH NAWABI KORMA - ₹ 550 🍛 🍛 •

A bold and flavourful chicken dish, simmered in aromatic spices and almond gravy for an irresistible taste.

KODAVA HERITAGE-PANDI KARI (PORK)/
KOLI KARI (CHICKEN) - ₹ 600/₹ 550 🍛 🍛 •

A traditional Kodava delicacy infused with native spices and deep, earthy aromas.

PRAWN TEMPERADO - ₹ 650 🍛 •

An Anglo-Indian delicacy of succulent prawns, white pumpkin with tender coconut, infused with a tempering of bold spices and curry leaves.

MUTTON ROGAN JOSH - ₹ 550 🍛 •

A slow-cooked, Kashmiri delicacy of mutton braised in a vibrant red gravy infused with aromatic spices, ratanjot and Kashmiri chillies.



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PIZZA

MARGHERITA - ₹ 650 •

Tomato sauce, fresh mozzarella cheese, fresh basil, marinated tomato slices

RUSTICA - ₹ 680 •

Tomato sauce, fresh mozzarella cheese, onion, sundried tomatoes, spinach, black olives, bocconcini cheese

VERDURE - ₹ 680 •

Tomato sauce, fresh mozzarella cheese, grilled bell peppers, onion, zucchini, artichoke, olives

PESTO CHICKEN - ₹ 750 •

Tomato sauce, fresh mozzarella cheese, grilled pesto chicken chunks, haricot verts beans, hard boiled egg, bell peppers, onion.

SALMON PESTO - ₹ 820 •

Tomato sauce, fresh mozzarella cheese, capers, basil pesto, smoked salmon florets, dill Leaves

CHICKEN PEPPERONI - ₹ 850 •

Tomato sauce, fresh mozzarella cheese, chicken pepperoni slices

BBQ GRILLED CHICKEN - ₹ 800 •

Tomato sauce, fresh mozzarella cheese, grilled chicken chunks (BBQ) sauteed mushroom, jalapenos, spinach, black olives

DEL AYATANA - ₹ 920 •

Tomato sauce, fresh mozzarella cheese, herb grilled chicken chunks, red onion, sundried tomatoes, sauteed mushroom, egg cracked in the centre.

PORK PEPPERONI - ₹ 880 •

Tomato sauce, fresh mozzarella cheese, pork pepperoni slices



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PASTA

CHOICE OF PASTAS

(PENNE, SPAGHETTI, FUSILLI, TAGLIATELLE, MACARONI)

SERVED WITH FLAVOURED GARLIC BREADS

AGLIO E OLIO - ₹ 520   •

Mix of olive oil, garlic, chilli flakes and parmesan cheese

ARRABBIATA - ₹ 420    •

Olive oil chilli, tomato sauce, garlic, basil leaves

PESTO - ₹ 550    •

Grounded with basil, parsley, garlic, pine nuts, olive oil, nutmeg and parmesan cheese

AL FORNO - ₹ 520   •

(Baked in the oven) creamy bñchamel sauce, mozzarella, tomato sauce

PRIMAVERA - ₹ 440   •

Bell Peppers, olives, capers, sundried tomatoes, garlic, olive oil

ALFREDO - ₹ 480   •

Butter, heavy fresh cream, parmesan cheese

(Add on chicken chunks) - ₹ 120 •

BURGERS

CRISPY JALAPENO CHEESE BURGER - ₹ 420    •

A crispy fiery delight with a molten cheese core layered with veggies and relish served with a sesame brioche bun/house fries and slaw.



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GLASSHOUSE CLUB-GRILLED VEG & COTTAGE CHEESE - ₹ 440 •

A grilled, crunchy veggies masterpiece with pickle, cottage cheese and relish served in between marbled bread/house fries and slaw.

GLASSHOUSE CLUB-GRILLED CHICKEN - ₹ 520 •

Juicy, flame-grilled smoky perfection layered with egg, veggies, cheese and relish served in between marbled bread /house fries and slaw.

CRISPY BUTTERMILK CHICKEN BURGER - ₹ 550 •

Butter milk-soaked crispy fried chicken with pickle, veggies, cheese and relish served with a sesame brioche bun/house fries and slaw.

DESSERTS

CHOCO LAVA CAKE - ₹ 480 •

A decadent chocolate indulgence with a molten, gooey centre that melts in every bite.

TIRAMISU - ₹ 470 •

A luscious Italian classic with delicate layers of coffee-soaked goodness and velvety richness.

CARAMEL CUSTARD - ₹ 440 •

Silky smooth and luxuriously creamy, topped with a glossy caramel glaze.

HAZELNUT CHOCO MOUSSE - ₹ 520 •

A rich and airy chocolate delight infused with the nutty elegance of hazelnuts.

WALNUT BROWNIE - ₹ 550 •

Fudgy, indulgent, and packed with crunchy walnuts for the ultimate treat.



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GULAB JAMUN - ₹ 300   •

Soft, melt-in-the-mouth dumplings soaked in aromatic, golden syrup.

ICE CREAMS

Choice of Ice Creams

VANILLA - ₹ 100  •

STRAWBERRY - ₹ 100  •

MANGO - ₹ 100  •

CHOCOLATE - ₹ 100  •

COFFEE - ₹ 100  •

BUTTERSCOTCH - ₹ 100  •

PISTA - ₹ 100  •

2 SCOOPS WITH SAUCES (CHOCOLATE, CARAMEL,ETC) - ₹ 120



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