

OLD WORLD CHARM NEW WORLD FLAVOURS





HOT BEVERAGES

Nilgiri Tea	175
Coffee	175
Hot Chocolate	27
Bournvita	17

COLD BEVERAGES

Aerated Beverages	95
Fresh Lime Soda/Water	12
Lemon Iced Tea	12
Tangy Kokum Fizz	14.
Nannari Fizz	14.
Oreo Milk Shake	24ξ
Chocolate Milk Shake	245
Cold Coffee	24.





Inspired by the life of Colonel Martin Tripp, who owned Tiverton Bungalow from 1934 to 1973, Colonel's Kitchen brings to life the rich culinary heritage he encountered during his travels across India. Though an Englishman born in Kasauli, Colonel Tripp's journeys took him to cities like Lucknow, Delhi, and Chennai before he settled in Ooty. This restaurant celebrates the vibrant and diverse flavors of Indian cuisine that shaped his experiences, offering a taste of India's cultural richness through each dish

Soups

Madras Club Mullingatwany

295

This traditional soup from the kitchens of the Madras Club combines a medley of spices, lentils, and a touch of coconut milk. Finished with a squeeze of fresh lemon, it's a comforting, hearty broth

Classic Tomato Soup with croutons 299

Smooth, rich tomato soup infused with basil and garlic, topped with crispy croutons and a hint of cream. A comforting classic

Roasted Pumpkin

295

A creamy, velvety soup made from slow-roasted pumpkin, lightly seasoned with warming spices, served with crispy garlic bread.

Murgh Badam Shorba

355

A delicate, mildly spiced chicken broth enriched with almonds, offering a creamy texture and a hint of warmth

Kozhi Rasam

325

A spicy, aromatic South Indian chicken broth infused with black pepper, garlic, and local spices.

APPETIZERS



CORN CHEESE BALLS

395

Golden-fried balls filled with sweet corn and melted cheese, crispy on the outside and gooey inside

GUACAMOLE WITH NAAN CRISPS

425

Freshly made guacamole served with crisp, oven-baked naan chips for a delightful twist on a classic dip

PANEER CUTLET

425

Spiced paneer patties mixed with herbs and vegetables, then lightly pan-fried to golden perfection

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ALOO BEETROOT TIKKI

395

Golden-fried patties made with mashed potatoes and earthy beetroot, seasoned with aromatic spices



SIGNATURE PODI IDLI

325

Soft idli bites pan-fried to golden and coated in a flavorful blend of spicy, aromatic podi, Served with coconut chutney

DAHI KE KEBAB

375

Melt-in-your-mouth kebabs made from creamy yogurt and fresh spices

CHEESE MALAI MUSHROOM KEBAB

440

Mushrooms stuffed with a velvety cheese and cream filling, marinated in aromatic spices, and grilled to a golden char



CHAMBA PANEER TIKKA

445

Paneer marinated in a blend of aromatic spices, green chilli and yogurt, grilled to smoky perfection







APPETIZERS



ACHARI PANEER TIKKA

445

Cottage cheese marinated in a vibrant mix of pickling spices, grilled to smoky perfection

BHARWAN PANEER TIKKA

495

Paneer marinated in a flavorful mix of spices and stuffed with a savory filling

MALAI BROCCOLI

445

Locally sourced broccoli marinated in a velvety, spiced cream and infused with aromatic herbs

VEGETABLE SHIKHAMPURI

395

Minced vegetables and herbs, wrapped in a crispy outer layer and stuffed with a creamy, yogurht filling

KALAN PORICHATHU

Tender mushrooms cooked in a rich, spiced coconut sauce, then lightly fried for a crispy finish

CARROT 65

295

Golden-brown battered carrot strips, seasoned with a blend of unique spices

APPAM BLINIS

425

Delicate bite sized appam paired with a perfectly cooked quail egg and moilee sauce

COLONEL'S CHICKEN CUTLET

Golden-brown patties made with seasoned ground chicken, herbs, and spices

★ BEEF ROAST ON KAPPA CUTLET

575

Slow-cooked beef roast served atop a crispy kuppa cutlet

SIGNATURE BUTTER CHICKEN PAV

525

Our twist on the classic vada, with creamy butter chicken inside warm pav



MUTTON SUKKA COIN CANAPE

625

Crispy poricha parotta served with a rich, flavorful mutton sukka

PALLIPALYAM CHICKEN

Chicken morself cooked with copious amounts of shallots, red chillies and



PAHADI CHICKEN TIKKA

525

Chicken marinated in a blend of fresh herbs, green chillies, mint, and yogurt

MURGH MALAI KEBAB

Tender chicken marinated in creamy yogurt and mild spices, grilled to perfection

AJWAINI FISH TIKKA

625

FIsh marinated in a fragrant blend of ajwain (carom seeds) and spices



TANDOORI ZAFFRAN PRAWNS

Prawns marinated in a fragrant saffron-infused yogurt blend







APPETIZERS

MUTTON GALOUTI KEBAB

675

Tender and delicately spiced, these melt-in-the-mouth mutton kebabs made with minced meat and spices

MUTTON SEEKH KEBAB

675

Mutton seasoned with a blend of aromatic spices, hand-crafted onto skewers, and expertly grilled for a smoky finish



MEEN POLLICHATHU

595

Fresh fish marinated in a blend of aromatic spices, wrapped in banana leaf, and slow-cooked to perfection

KHEEMA SAMOSA

475/525

Minced vegetables and herbs, wrapped in a crispy outer layer and stuffed with a creamy, yogurht filling



MUTTON BURRA KEBAB

675

Mutton marinated in a blend of aromatic spices and yogurt, then skewered and cooked to perfection in a tandoor.

MUTTON UPPUKARI

675

A fiery and flavorful dry mutton stirfry, hailing from the Chettinad region of Tamil Nadu

SPECIAL MASALA FISH FRY

Pieces of fish marinated in a vibrant red masala paste made with a blend of fiery chilies, aromatic spices



KHEEMA PAV

A hearty portion of our mutton kheema, simmered with spices, onions, and tomatoes. Served with a generous helping of buttery, toasted pav

COLONEL'S CLASSIC LARGE PLATES

GRILLED STEAK WITH RED WINE JUS

695/745

Sirloin steak cooked to your liking served with our house special sauce made with red wine, meat stock and aromatic herbs. Served with grilled vegetables and a creamy mash

SEARED FISH WITH LEMON BUTTER SAUCE

Seabass fillet perfectly seared to a golden crisp, and finished with a luscious lemon butter sauce. Served with grilled vegetables and a creamy mash

FISH & CHIPS

A classic British favorite, supersized! A generous portion of flaky fish, in our signature batter. Served alongside chips and our homemade tartar sauce

HAMBURGER

This hefty burger features a juicy, hand-formed patty made with your choice of meat, perfectly grilled and nestled in a toasted brioche bun. Loaded with lettuce, ripe tomato, onion, pickles, and melted cheese, and served with crispy fries.







PANEER BURGER

495

This burger patty is made with fresh paneer, perfectly grilled and nestled in a toasted brioche bun. Loaded with grilled onion, pickles, cheese, and served with crispy fries.

CLASSIC CLUB

475/495

A triple-decker delight! This classic club features layers of grilled chicken/paneer, option of crispy bacon, lettuce, tomato, and mayonnaise, served with a side of crispy fries

\bigstar

SHEPERDS PIE

675

A comforting classic with slow-cooked ground lamb and a creamy potato mash crust



CORN & SPINACH AU GRATIN

95

Locally sourced broccoli marinated in a velvety, spiced cream and infused with aromatic herbs



SUNDAY ROAST CHICKEN

525

Roasted to golden perfection, the chicken is juicy and tender, with crispy skin. Served with all the trimmings: fluffy roast potatoes, seasonal vegetables, Yorkshire pudding, and rich gravy

MAINS

PANEER KHURCHAN

575

Paneer cooked with a variety of spices, onions, tomatoes and bell peppers



PANEER BUTTER MASALA

595

Rich velvety gravy of paneer cooked with the goodness of butter and cashews

PALAK PANEER

575

Paneer simmered in a creamy spinach gravy, enriched with aromatic spices and a touch of cream



LASOONI CORN PALAK

475

Tender sweet corn kernels simmered in a vibrant spinach gravy, infused with the aromatic flavor of garlic

SMOKED BAINGAN BHARTA

475

Rustic fire roasted eggplant, mashed and cooked in mustard oil



BHARWAN ALOO

475

Baby potatoes, filled with a spiced mixture of paneer cheese, dried fruits, and aromatic spices in rich gravy

DUM ALOO

475

This classic Kashmiri dish features tender potatoes that melt in your mouth, enveloped in a luscious sauce







SUBZ HANDI

495

Fresh seasonal vegetables simmered in a rich and creamy gravy

 \bigstar

MUSHROOM HARA PYAAZ

495

Tender mushrooms sautéed with aromatic green onions and a blend of spices

ALOO GOBI ADRAKI

425

Potatoes and cauliflower florets cooked with aromatic ginger and a blend of spices

 \bigstar

PANEER BHURJI

495

This North Indian favorite is a vegetarian delight, offering a burst of flavor in every bite

VELLAI KURMA

450

Mixed vegetables simmered in a fragrant coconut based gravy

VEG STEW

450

This hearty stew is a vegetarian delight, perfect for a cozy meal

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ENNAI KATHRIKAI KUZHAMBU 42

Eggplant cooked in a spicy and flavorful tamarind based gravy

RAJMA MASALA

425

This popular dish is a staple in every Punjabi household

DAL MAKHANI

175

This Dal Makhani is so creamy, so dreamy, it'll have you saying "dahl-ing, I love you!" Perfect with naan

DAL TADKA

425

A simple lentil dish elevated with a sizzling tadka of spices and ghee.





MURGH LABABDAR

595

Chicken cooked in a luxurious tomato gravy, fragrant with spices and fit for a feast



BUTTER CHICKEN

625

World famous punjabi dish with our own hint of indulgence

KADAI MURGH

95

Named after the kadai it's cooked in, this dish delivers a smoky, robust flavor



TAWA CHICKEN

595

Chicken pieces cooked on a sizzling hot tawa resulting in juicy meat with a slightly charred, smoky flavor

KALI MIRCH CHICKEN

595

A bold and flavorful dish where chicken meets the aromatic punch of black pepper



POLLACHI CHICKEN CURRY

595

A rustic and flavorful South Indian curry, originating from the town of Pollachi in Tamil Nadu

CHICKEN STEW

595

Chicken and hearty vegetables swimming in a rich and comforting broth, perfect for a cozy night



MUTTON ROGANJOSH

675

This Kashmiri dish features fall off the bone tender mutton slow cooked in a fiery red gravy



NALLI NIHARI

695

Melt in your mouth lamb shanks that will transport you to the heart of Lucknow with every spoonful.



MEEN MANGA CURRY

675

Tang of raw mango meets the spice of Kerala, creating a fish curry unlike any other

MEEN/CHEMEEN MOILEE

675/725

Soulful seafood gravy from gods own country

RICE

HYDERBADI DUM BIRIYANI

595

Aromatic rice and tender chicken, cooked on dum to perfection with fragrant spices. A classic!



KONGU MUTTON BIRIYANI

675

Discover the unique taste of Kongunadu. A must try!



Kindly inform your server about any allergens
All prices are in Indian Rupees. We levy 5% gratuity and applicable GST





PULAV	325
KHICHIDI	325
STEAMED RICE	225
CURD RICE	250
BREADS	
PHULKA	95
TANDOORI ROTI	95
NAAN (Plain/Butter/Garlic)	135
LACHA PARATHA	145
MALABAR PARATHA	145
AMRITSARI KULCHA	175
KHEEMA KULCHA	245

DESSERTS

GAJAR HALWA 295 A classic Indian dessert of slow-cooked carrots, milk, and nuts. Sweet and satisfying.



KARUPATTI HALWA

A traditional South Indian delight made with palm jaggery, this halwa offers a rich, caramel-like flavor with every bite

GULAB JAMUN

Like little warm hugs of sweet, spongy goodness, soaked in a fragrant syrup. You deserve this.

TRES LECHE

A light and airy sponge cake soaked in three milks, topped with a cloud of whipped cream



BREAD & BUTTER PUDDING

325

A comforting classic of baked bread, custard, and raisins. Simple and delicious.

CREME BRULEE

295

Creamy custard with a brittle, caramelized sugar crust. A classic French indulgence.



COLONELS BISCUIT PUDDING

325

A comforting dessert with layers of buttery biscuits and creamy chocolate custard.



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