treetop The Hotel

CARAMBOLA RESTAURANT



MENU

RESTAURANT



www.hoteltreetop.com

STARTERS & SNACKS

PEANUT MASALA	₹130
CHICKEN 65	₹250
CHICKEN NUGGETS	₹250
BEEF DRY FRY (BDF)	₹270
CAULIFLOWER FRY	₹150
SPRING ROLL (VEG./CHICKEN)	₹130/150
SAMOSA (VEG./NON-VEG.)	₹130/150
ONION PAKODA /RINGS	₹130
VEG PAKODA	₹130
FRENCH FRIES	₹130
SMILEY POTATO	₹130
EGG BHURJI/ BOILED EGG	₹100
OMELETTE (CHEESE/MUSHROOM/MASALA)	₹100
FISH FINGER	₹230
FISH & CHIPS	₹230
CHICKEN SANDWICH (PLAIN/GRILLED)	₹250
CHICKEN CLUB SANDWICH (PLAIN / GRILLED)	₹300
EGG SANDWICH	₹200
GRILLED PRAWNS SANDWICH	₹300
VEG. SANDWICH (PLAIN/ GRILLED)	₹180
VEG. CLUB SANDWICH (PLAIN / GRILLED)	₹220
CHILLY CHEESE SANDWICH	₹200
MUSHROOM CAPSICUM SANDWICH	₹200
CHICKEN BURGER	₹250
DOUBLE DECKER CHICKEN BURGER	₹300
BARBEQUE CHICKEN BURGER	₹250
BURGER (VEG./CHEESE/MUSHROOM & CAPSICUM)	₹180
CUTLETS (VEG./ CHICKEN/BEEF)	₹100/140/150

SOUP

HOT & SOUR (VEG./NON-VEG)	₹120/150
MANCHOW SOUP (VEG. /NON-VEG)	₹120/150
CHICKEN PEPPER SOUP	₹150
SWEET CORN SOUP (VEG./NON-VEG)	₹120/150
CREAM SOUP (TOMATO /VEG./ MUSHROOM/CHICKEN)	₹120/150
CLEAR SOUP (VEG./ CHICKEN)	₹120/150
TOMATO SOUP	₹120
LEMON CORIANDER SOUP (VEG./CHICKEN/SHRIMP)	₹140/150/180
NOODLES SOUP (VEG./CHICKEN / SHRIMP)	₹140/150/180
SCHEZWAN CHICKEN SOUP	₹150
SPINACH & CHICKEN SOUP	₹150
CRAB SOUP	₹160
MUTTON PEPPER SOUP	₹160
GARLIC SPINACH SOUP (VEG./CHICKEN)	₹120/150



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SALAD

GREEN SALAD ..... ₹120
HAWAIIAN CHICKEN SALAD ..... ₹150
RUSSIAN SALAD (VEG./ CHICKEN) ..... ₹120/150
CAESAR SALAD (VEG./ CHICKEN) ..... ₹120/150
PASTA SALAD (VEG./EGG /CHICKEN) ..... ₹120/140/150
POTATO EGG SALAD ..... ₹140
TOSSED SALAD. (VEG) ..... ₹130
GREEK SALAD ..... ₹130
ONION SALAD ..... ₹120

PAPPAD

SOUTH INDIAN PAPPAD (3 NOS) ..... ₹50
ROASTED PAPPAD (2 NOS) ..... ₹100
MASALA PAPPAD (2 NOS) ..... ₹130

INDIAN VEGETARIAN

PANEER BHURJI ..... ₹200
PANEER DRY FRY ..... ₹200
PANEER JALFREZI ..... ₹200
PANEER BUTTER MASALA ..... ₹200
METHI PANEER MASALA ..... ₹200
KADAI PANEER ..... ₹200
PANEER PEPPER MASALA ..... ₹200
PALAK PANEER ..... ₹200
ALOO JEERA ..... ₹150
ALOO GOBI MASALA ..... ₹180
ALOO CAPSICUM MASALA ..... ₹180
BHINDI JAIPURI ..... ₹180
VENDAKKAI MAPPAS ..... ₹180
BHINDI MASALA ..... ₹180
DAL (FRY /TADKA / MAKHANI) ..... ₹180
GOBI 65 ..... ₹180
GOBI MUTTER MASALA ..... ₹180
MUSHROOM MASALA ..... ₹180
MIX VEG. CURRY ..... ₹180
VEG. JALFREZI ..... ₹180
VEG KOFTA CURRY ..... ₹180
STUFFED TOMATO ..... ₹180
MALAI KOFTA CURRY ..... ₹220
MUSHROOM BABYCORN MASALA ..... ₹190
BABYCORN MASALA ..... ₹190
DAL PALAK ..... ₹180
BABYCORN PEPPER MASALA ..... ₹190
PANEER LABABDAR ..... ₹200



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INDIAN NON VEGETARIAN

BUTTER CHICKEN MASALA	₹250
KERALA STYLE CHICKEN CURRY	₹250
CHICKEN MAPPAS	₹250
CHETTINAD CHICKEN MASALA	₹250
METHI CHICKEN MASALA	₹250
PEPPER CHICKEN MASALA	₹250
KADAI CHICKEN MASALA	₹250
CHICKEN ROAST	₹250
CHICKEN LOLLIPOP (6 PIECE)	₹250
BEEF (ROAST/CURRY/ COCONUT FRY/MASALA)	₹270
EGG-2 PIECE (CURRY/MASALA/CHETTINAD MASALA / ROAST)	₹200
MUTTON (ROAST/CURRY/PEPPER FRY MASALA/KHORMA)	₹350
TAWA FISH	APS
FISH (65/TIKKA MASALA/MASALA/CURRY/MOILEE/MAPPAS)	₹280
KERALA STYLE FISH CURRY	₹280
MALAYSIAN FISH CURRY	₹280
MALABARI FISH CURRY	₹280
PRAWNS (65/PEPPER MASALA/CHETTINAD/CURRY/MASALA)	₹300
PRAWNS ULARTHIYATHU	₹350
KERALA STYLE CRAB ROAST	₹350
CRAB CURRY	₹350
KERALA STYLE CRAB CURRY	₹350
CRAB PEPPER FRY	₹350
CRAB PEPPER MASALA	₹350
CHETTINAD NANDU VARUVAL	₹350
SQUID ULARTHIYATHU	₹270
SQUID COCONUT FRY	₹270
SQUID PEPPER FRY	₹270
SQUID ROAST MASALA	₹270
SQUID MASALA	₹270
SQUID RINGS (STARTER)	₹270

CHINESE VEGETARIAN

CRISPY FRIED VEG (DRY)	₹180
VEG. MANCHURIAN (DRY/GRAVY)	₹180
GOBI MANCHURIAN (DRY /GRAVY)	₹180
CHILLI GOBI(DRY/GRAVY)	₹180
CHILLI PANEER(DRY/GRAVY)	₹200
PANEER MANCHURIAN(DAY/GRAVY)	₹200
BABYCORN MANCHURIAN(DRY)	₹180
HONEY CHILLY POTATO(DRY)	₹180
CHILLI BABYCORN(DRY)	₹180
CHILLI PARATHA(DRY)	₹180
DRAGON POTATO (DRY)	₹180
MUSHROOM MANCHURIAN (DRY/GRAVY)	₹180
CHILLI MUSHROOM (DRY/GRAVY)	₹180



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CHINESE NON VEGETARIAN

CHILLI CHICKEN (DRY/GRAVY)	₹250
LEMON CHICKEN(DRY)	₹250
ORANGE CHICKEN (DRY)	₹250
CHICKEN MANCHURIAN (DRY/GRAVY)	₹250
CHICKEN (GINGER / GARLIC) (DRY/GRAVY)	₹250
SWEET & SOUR CHICKEN (GRAVY)	₹250
DRAGON CHICKEN (DRY)	₹250
CHILLI BEEF (DRY/GRAVY)	₹270
CHILLI FISH (DRY/GRAVY)	₹250
CHILLI EGG (DRY/GRAVY)	₹200
SCHEZWAN CHICKEN (DRY/GRAVY)	₹250
PRAWNS (GARLIC/GINGER/CHILLY)(DRY/GRAVY)	₹300

CHINESE RICE & NOODLES

VEG HAKKA NOODLES	₹200
GARLIC HAKKA NOODLES	₹250
PANEER FRIED RICE	₹220
SINGAPORE NOODLES PRAWNS	₹280
FRIED RICE (PLAIN -SCHEZWAN VEG. / EGG/ CHICKEN MIXED)	₹200/230/250/280
SINGAPORE FRIED RICE (VEG/EGG/CHICKEN)	₹200/230/250
NOODLES (PLAIN/SCHEZWAN/VEG/EGG/CHICKEN)	₹200/230/250
MUSHROOM FRIED RICE	₹200
HONG KONG FRIED RICE(CHICKEN)	₹250
BUTTER CORN FRIED RICE	₹200
TRIPLE SCHEZWAN FRIED RICE (CHICKEN)	₹250

INDIAN BREADS & RICE

CHAPPATHI	₹25
TAWA PARATHA	₹25
KERALA PARATHA	₹25
PHULKA (2 NOS)	₹30
PARATHA (ALOO/METHI / PANEER)	₹40
PULAO (VEG./PANEER/MUSHROOM/PEAS)	₹150
RICE (LEMON/TOMATO/JEERA/COCONUT / GHEE)	₹150
PLAIN RICE	₹100
BIRIYANI (EGG/CHICKEN / BEEF)	₹230/250/300
BIRIYANI (FISH/MUTTON / PRAWNS)	₹280/380/350
CURD RICE	₹150
DAL KITCHADI	₹150



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TANDOORI

TANDOORI CHICKEN (FULL)	₹650
TANDOORI CHICKEN (HALF)	₹350
CHICKEN TIKKA (6 NOS)	₹300
MALAI TIKKA (6 NOS)	₹300
HARIYALI TIKKA (6 NOS)	₹300
CHICKEN KABAB	₹300

TANDOORI BREADS

TANDOORI STUFFED KULCHA	₹50
PLAIN KULCHA / PANEER KULCHA	₹40
PLAIN ROTI / BUTTER ROTI	₹50
TANDOORI PARATHA	₹60
PLAIN NAAN	₹40
BUTTER NAAN / GARLIC NAAN	₹50
CHEESE NAAN	₹70

RAITHA

PLAIN CURD	₹50
PINEAPPLE RAITHA	₹70
ONION RAITHA	₹60
BOONDI RAITHA / MIX VEG RAITHA	₹70
CUCUMBER RAITHA	₹70

CONTINENTAL

PASTA (MACARONI / PENNE/ FUSILLI/FARFALLE) (VEG./NON-VEG)	₹250/270
GRATIN LOUISIANA PASTA VEG	₹250
LOUISIANA CHICKEN PASTA	₹300
CHICKEN STEAK	₹350
CHICKEN SIZZLER	₹400
MIX VEGETABLE SIZZLER	₹250
BAKED VEGETABLE (WHITE SAUCE)	₹250
BAKED SPINACH CORN (WHITE SAUCE)	₹250
STROGANOFF (CHICKEN/BEEF/MUSHROOM)	₹300/350/250
CHICKEN PICCATA	₹300
AMERICAN/CHINESE CHOPSUEY(VEG/NON-VEG)	₹230/250
BARBECUE MIXED GRILL (VEG./NON-VEG.)	₹300/350
BRAISED CHINESE BEEF STEAK	₹300



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DESSERT

ICE CREAM 2-SCOOP (VANILLA / STRAWBERRY) ..... ₹110

ICE CREAM 2-SCOOP (MANGO/CHOCOLATE/PISTA/BUTTER SCOTCH) ..... ₹130

FRUIT SALAD (PLAIN/WITH ICE CREAM 1 SCOOP) ..... ₹150/200

CRISPY ROYAL KING ..... ₹250

GULAB JAMUN ..... ₹150

CARROT HALWA/BEETROOT HALWA ..... ₹ 140

BANANA SPLIT ..... ₹200

HOT BEVERAGE

TEA/BRU-COFFEE ..... ₹50

TEA (GINGER/CARDAMOM/SPICE/MASALA) ..... ₹80

HOT MILK/COLD MILK ..... ₹50

BLACK COFFEE/BLACK TEA ..... ₹40

LEMON TEA ..... ₹60

BOOST/HORLICKS/BOURNVITA/HOT CHOCOLATE ..... ₹70

FRESH JUICE

WATERMELON/PINEAPPLE ..... ₹100

POMEGRANATE/APPLE/ORANGE/GRAPE ..... ₹140

FRESH LIME JUICE ..... ₹50

FRESH LIME SODA (SWEET/SALT) ..... ₹70

LEMON ICE TEA ..... ₹100

MINT LIME JUICE / SODA ..... ₹60/80

MILKSHAKES AND COLD BEVERAGES

ROSE MILK/BADAM MILK ..... ₹140

ARABIAN DATES MILK SHAKE ..... ₹200

VANILLA / STRAWBERRY WITH ICECREAM ..... ₹180

CHOCOLATE/BUTTER SCOTCH/PISTA ..... ₹225

LASSI (SWEET/SALT)(BANANA) ..... ₹100/120

BUTTER MILK (PLAIN/MASALA) ..... ₹80

COLD COFFEE WITH ICE CREAM ..... ₹150

CHEF'S SPECIAL

AGAINST ADVANCE ORDER & MINIMUM QUANTITY REQUIRED

CHICKEN DUM BIRIYANI ..... ₹280

CHICKEN KIZHI PARATHA ..... ₹180

MUTTON DUM BIRIYANI ..... ₹ 380

EGG BIRIYANI ..... ₹250

VEG BIRIYANI ..... ₹200



ITEMS METIONED IN THE MENU ARE SUBJECTED TO AVAILABILITY.

PLEASE GIVE US 20-30 MINUTES TO PREPARE YOUR ORDER *18% OF TAX APPLICABLE

*AN ADDITIONAL 10% WILL BE LEVIED FOR ROOM SERVICE ORDERS

CARAMBOLA

Carambola, More Popularly Known As Star Fruit, Is A Tropical Treasure That Gets Its Name From The Distinctive

Star Shape It Displays When Sliced Crosswise. This Visually Striking Fruit Comes From The Averrhoa Carambola Tree, A Species Native To The Lush, Humid Climates Of Tropical Southeast Asia. With Its Waxy, Golden-Yellow Skin And Crisp, Juicy Flesh, Carambola Is As Delightful To Look At As It Is To Eat.

One Of The Most Remarkable Features Of The Fruit Is Its Unique Five To Six Longitudinal Ridges That Run Along Its Sides, Creating The Iconic Star Pattern When Cut. This Has Made It A Popular Choice Not Only For Consumption But Also For Food Presentation And Garnish-Ing In Culinary Dishes Around The World.

What Makes Carambola Especially Appealing Is Its Edibility From Skin To Core. The Entire Fruit Is Consumed Without Waste. It Is Often Eaten Fresh, Either On-Its Own Or Added To Fruit Salads, Desserts, And Smoothies For A Tangy Twist. Beyond Its Raw Form, Star Fruit Can Be Cooked Or Transformed Into A Variety Of Culinary Delights Such As Pickles, Relishes, Chut-Neys, Jams, Jellies, Preserves, And Even Refreshing Beverages. Its Mildly Sweet
To Tart Flavor Profile Pairs Well With Both Sweet And Savory Dishes, Making It A Versatile Ingredient In Kitchens Globally.

Carambola Is A Common Delicacy Across Several Regions Including Southeast Asia, South Asia, Micronesia, The South Pacific, Parts Of East Asia, The United States, Latin America, And The Caribbean. Its Cultivation Has Spread Far And Wide, Particularly In Areas With Warm, Tropical Climates, Where The Tree Thrives And Bears Fruit Abundantly.

In Addition To Its Unique Appearance And Taste, Carambola Is Also Known For Its Nutritional Benefits. It Is Low In Calories And Rich In Vitamin C, Antioxidants, Fiber, And Beneficial Plant Compounds, Making It A Healthy Addition To A Balanced Diet. However, Due To The Presence Of Oxalic Acid And Carambox in, People With Kidney Issues Are Advised To Consume It With Caution.

With Its Exotic Shape, Refreshing Taste, And Impressive Versatility, Carambola Continues To Charm Fruit Lovers

