



AMUTHA
SURABHI

MENU



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Amuthra by Amutha Surabhi

Amuthra is part of the Amutha Surabhi, This is the ***** restaurant. A country around the menu. In the hotel our traditionally origin sprit part of the world and switched in Tamil Nadu. Beautiful heart city of Pollachi.

Our Goal

We are planning to give such wonderful authentic around the world food in the restaurant.

A La Carte cum Buffet

Asian

East Asian cuisine includes Chinese, Japanese, Korean, Mongolian, and Taiwanese food. Considering this as the most populated region of the world. It has is any regional cuisines.

European

European cuisine or alternatively Western cuisine is a generalized term, referring to cuisines. The food which dominates the world

Indo - Sri Lankan

The Knot between the India & Sri Lanka

Arabian

We carefully picked the popular dishes from Arabian gulf and serve it to our guest



Indo Sri Lankan Menu

Salads

₹150

- Spinach and Red onions in coconut Sambol
(Slices of spinach and red onions dressed with Lime and coconut sambol)
- Aloo Channa Chat
(Oven roasted potatoes with chick peas dressed with chilly mint dressing)
- Cucumber and Kosambari
(Round slices of onions with classic moong dal salad)

Soups

₹180

- Sri Lankan Lentil Soup
(Spicy thin flat lentils summered with curry powder and Garlic Boiled & Appalam)
- Tomato Badami Shorba
(Mild rich Badami cream soup with spices and tomato Blanched tom Curry leaves)
- Vegetable Mulagatwany
(Apple flavored lentil & Coconut soup with peppery spiced)

Starters

₹200

- Kandalama Vegetable cutlet
(Mashed Yam stuffed with vegetables and Panko crumbed)
- Jaituni panner Tilla
(Cottage cheese marinated with Five spice and olives and olive oil)
- Aloo Anari Tikki
(Mashed potato stuffed with pomegranates & breaded)

Main Course ₹250

- Srilankan style Lumprie
- Traditional Lankan style parcel meal with five different vegetables
- Paneer pasanda
- Stuffed cottage cheese simmered in rich gravy
- Mughalai kofta Badami
- Famous north Indian nutty cheese dumpling fried and served in Almond gravy

Combo ₹280

- Pulao and Baigan K a Salan
- Pol roti and beans cashew curry
- Dal Bhati churma and Tandoori roti

Breads ₹50

- Naan/Roti/Kulcha/Zaffarani roti/ Chappathi/cylon parotta

Breads ₹50

- Pol Sambol/Seeni sambol/katta sambol

Desserts ₹180

- Vatta lappam -
- Bi binca
- Shai t ukra
- Rasa malai
- Ni za mi Kala Jamoon





European Menu

Salads

- Caesar Salad (Veg)
(Roman Lettuce with classi ca l Parmesan garlic dressing)
- Caprese Salad
(Classical Italian salad with mozerella and plum tomatoes dressed with virgin Olive oil and sundried tomatoes)
- Chef's Special salad
(Medleyof Lettuce with Ba l samic onion mango chutney, garlic toast.)

Soups

- French Mushroom soup
(Century old recipe of mushroom soup served in ha rd rolls, rather drinking it eat it.)
- Minestrone
(Tomato broth with basil scentilnd fine vegetables)
- Cream soups (Tomato / Vegetables / Carrots / Green peas)
(Creamy soup cooked to guest choice served with bread rolls)

Starters

- Beansprout and Pickled onion Brochette
(Piece of French loaf topped with tomatoes, sprouts and onion pickle melted with cheese)
- Cheesy Panko crumbed Mushroom
(Cheese stuffed mushrooms coated with panko crumb and fried, served with cocktail dip)
- Panko fried Ravioli with tomato coulis
(Ravioli stuffed with veggies and deep fried served with tomato coulis)

Main Course

- Vegetable Moussaka with French bouquet
(Miscellany of vegetables with tomato puree baked and topped cheese, served with bread)
- Grilled cottage cheese with Eggplant Parmigianino
(Marinated cottage cheese grilled and combined eggplant grilled with Parmesan, served with bread)
- Vegetable Au gratin
(Macedoine of vegetables simmered with creamy sauce and baked with cheese.)

Pasta of your choice

(Cooking takes minimum of 25 mins)

Match the following

- Penne - Pomodoro sauce (Tomato sauce)
- Spaghetti - Exotic sauce (Creamy sauce with exotic vegetables)
- Farfalle - Neapolitan sauce (Tomato and carrot sauce)
- Macaroni - Cream sauce

Desserts

- Sizzling brownie with ice cream
- Fruit tart with cream brulee
- Rich chocolate mousse and almond crisp
- Pastry of the day



Asian Menu

Salads

- Raw Papaya Salad (Sum tom) Thai
(Grated raw papaya mixed with chilly and peanuts and served very traditional way.)
- China Town salad - China
(Miscellany of lettuce with sesame cilantro dressing with fried noodles)
- Tofu and sprout salad
(Chunks of soya be;in curd with veggies and bean sprout in soya dressing)

Soups

- West lake veg. soup
(Classic Chinese soup popular in middle china)
- Spice up Thai soup (t /c)
(Thai style thin soup made with tender coconut water and served in tender coconut shell)
- Man chow noodle soup
(Soya peppery sour soup with veggies and served with Noodles)

Starters

- Shitake & cheese salt pepper
(Shiitake mushroom and cottage cheese salt and pepper)
- Baby corn corn quick fried
- Spinach dumpling in hot garlic sauce

Rice

- Mongolian veg fried rice
- Nasi goreng (veg)
- Triple fried rice

Noodles

- Pad Thai veg
- Veg chow Mein with sauce
- Rice glass noodles e' veggies

Main Course

- Kungpao cauliflower (dry/gravy)
- Paneer (chilly/garlic/ ginger) (dry/gravy)
- Tofu(soya/Thai curry/stir-fried)

Desserts

- Dates pan cakes
- Fried ice cream
- Dhar Shan e' honey
- Fig dates bar e' icecream



Arabic Menu

Salads

- Fathosh
(Array of lettuce tomato, Olives)
- Lebanese mezzah
(Hummous, Taboulch and Fatayar platter Khubus)
- Cario to Jeddah
(Chef Special Salad-Arabic Style sliced lettuce & grilled Veggies)

Soups

- Adesh bi Shorbet
(Egyptian style loutal soup mils spices)
- Tomatom bi khar (wheat)
(Pure of tomato simmerced with wheat)
- Arabic spicy oat soup

Starter

- Garlic flavoured ots soup Flafel with garlic sauce
(Parsley garlic flavored white bean patties fried & S garlic sauce)
- Vegetable lentil kibbeh
(Mong dal kibbleu stuffed with cheese & fried)
- Manikish pizza
(Savoury pizza with tomato and Zattar flavor)

Main Course

- Koushamashi
- Stuffed Zucchini simmered in tomato sauce
- Batirinan taghin
- Egg plant shallow fried and cooked in Moroccan style
- Bhamia & hummus saloona
- Egyptian style ladies finger prepared chickpeas

Rice

- Mongolian veg fried rice
- Nasi goreng (veg)
- Triple fried rice

Breads

- (Khubus/manikish/Turkish bread)

Desserts

- Basbousa
- Kunafa
- Mille fille
- Mamoole





Express Menu

(Menu served in 15 minutes on Availability)

- Steamed Rice – Dal Tadka ₹ 225
- Chappathy – Dal Tadka ₹ 200
- Steamed Rice – Sambar – Poriyal ₹ 250
- Fried rice – Gobi Manchurian ₹ 280
- Any 2 pcs of Indian Sweets ₹ 150

Kid Zone

- Pizza Marghritic & Milk Shake ₹ 200
- Charanna & Popped ₹ 110
- Pasta- Cream / Tomato Sauce ₹ 150
- Potatoes ₹ 150
(French Fries / Smile Potatos / Wedges)
- Nila Choru & Chips ₹ 110
(Sambar Rice)



