

ALA CARTE MENU







SERVES TWO PERSONS (REQUIRES 30 MINUTES)

Grilled Chicken & Carrot Spicy Mexican Salsa	150.00
(Loaded with veggies, chicken cubes & topped with salsa dressing	
Greek Salad	150.00
(An authentic salad tossed with tomato, cucumber, lettuce, feta	
cheese, bell pepper, carrot, onion, lemon dressing)	
Cottage Cheese Fruit Tossed Salad	175.00
(Cold and paired with cheese, lettuce, iceberg, apple, pineapple, dates, almond flakes, lemon juice, honey dressing)	
Apple Lettuce Salad	100.00
(Crunchy lettuce, apple & celery placed on crunchy lettuce bed with honey mustard dressing)	
Green Salad Atelier	80.00
(Slices of onion, cucumber, tomato, raddish & carrot)	
Lettuce Orange Salad	100.00
(Crunchy lettuce, orange & celery placed on crunchy	
lettuce bed with honey mustard dressing)	
Waldorf Salad	150.00
(Tossed diced apple with walnut & veg mayonnaise dressing)	
Russian Salad	125.00
(Healthy wholesome salad made with peas, carrot, potatoes and	
french beans tossed with mayonnaise)	





SOUPS

SERVES ONE PERSON (REQUIRES 30 MINUTES)

Tuscan Chicken Broth (A hearty chicken soup with veggies and beans in a rich chicken broth with chunky shredded chicken)	100.00
Cream of Chicken Soup (Chunks of finely diced chicken pieces in a thick creamy broth of decadent white sauce)	90.00
Shrimps & Carrot Veloute Soup (Diced roasted shrimps and carrots in a creamy butter sauce)	120.00
Cream of Mushroom Chicken Soup (A creamy rich white sauce with fresh sliced mushroom and chunks of skinless chicken breast)	100.00
Sweet Corn Chicken Soup (A thick and creamy Indo-Chinese soup with corn and chicken chunks)	100.00
Cream of Almond Soup (A creamy rich soup with a nutty flavour of almonds packed with the goodness of proteins)	80.00
Cream of Celery Soup (A rich flavoured creamy soup with the aroma of fresh celery whipped up with onion, garlic, leeks and veg stock)	80.00
Cream of Onion Soup (A creamy smooth elegant soup served with crispy croutons)	75.00
Tomato Basil Soup (Made with roasted tomatoes and fresh basil, this soup is lightly creamy and delicious)	65.00
Sweet Corn Veg Soup (A thick and creamy Indo-Chinese soup with diced veggies and sweet corn kernels in a buttered white sauce)	70.00
Spicy Lemon Coriander Soup (A spicy clear soup, made with vegetable stock and finely diced vegetables with a strong flavor of lemon & coriander)	60.00





6 PCS PER PLATE (REQUIRES 30 MINUTES)

Panko Fried Chicken Wing (Crispy panko fried chicken with bone)	150.00
Fish Finger (Crunchy golden fried breaded fish)	130.00
Ajwain Fish Tikka (Tender boneless pieces of fish marinated & coated with ajwain and deep fried)	130.00
Grilled Prawns (Indian appetizer with smoky flavor made with tandoor masala)	175.00
Golden Deep Fried Prawns (Delicious & crispy golden fried crunchy prawns)	175.00
Chicken Tikka (Boneless skewed chicken marinated with chilly powder, garam masala, lemonjuice and black pepper)	150.00
Chilly Chicken (Saucy Indo-Chinese style crispy fried chilli chicken)	150.00
Chicken Sheekh (Succulent kebabs made from tender meat with masalas & seasoning)	175.00
Fish with Lemon & Chilly Sauce (Tender Juicy fish in creamy lemon sauce)	130.00
Chicken 65 (Deep fried boneless chicken marinated with flour, spices & yoghurt)	150.00
Drums of Heaven Tossed with Sweet Chilly Garlic Sauce (Chicken lolly pops tossed in a sweet spicy tangy sauce)	175.00
Chilli Cheese Toast (Cheesy bread slice loaded with fine cut chillies & coriander)	100.00
French Fries (Perfect crunchy potato fries)	125.00





Veg Finger (An ideal tasty appetiser made with mixed vegetables)	125.00
Awadhi Paneer Tikka (Marinated cottage cheese in Indian garam masalas & grilled)	125.00
Chilly Paneer (Indo-Chinese crispy batter fried cottage cheese tossed in spicy tangy chilli sauce)	125.00
Veg Kebab (Delicious and deep fried mixed vegetable kebab)	125.00
Veg Spring Roll (Traditional chinese savory snack with wrapped veg, rolled & fried)	125.00
Chilly Mushroom (Crispy batter fried mushrooms tossed in sweet & spicy chili sauce)	125.00
Crispy Chilly Gobi (A fusion dish of crispy gobi with a mild sweet & sour taste) CHINESE SERVES TWO PERSON (REQUIRES 45 MINUTES - 1 HOUR)	100.00
Chilly Chicken with Sauce (Saucy Indo-Chinese style fried chicken with gravy)	250.00
Schezwan Chicken Gravy (A spicy, tangy and mildly sweetish chicken)	250.00
Fish Manchurian Gravy (A delicious Indo-Chinese fish seasoned with spices, deep fried and cooked in manchurian gravy)	250.00
Chicken Fried Rice (A stir fry with chicken, rice, soya sauce & veggies)	300.00





CHINESE

SERVES TWO PERSON (REQUIRES 45 MINUTES - 1 HOUR)

Chicken Noodles (A mix of chicken and vegetables this stir fry noodles is packed with healthy nutrients)	300.00
Pork Noodles (Noodles tossed with colorful & crisp cabbage and mixed with tenderized pork)	350.00
Beef Noodles (Noodles tossed with colorful & crisp cabbage and mixed with tenderized beef)	350.00
Crispy Chilly Mushroom Baby Corn (Crispy batter fried mushrooms & baby corn, tossed in sweet & spicy chilli sauce)	230.00
Veg Spring Roll (8 pcs) (Traditional chinese savory snack with wrapped veg, rolled & fried)	180.00
Veg Fried Rice (This classic veg fried rice is made with mix vegetables, seasonings & spices)	250.00
Veg Noodles (A mix of vegetables this stir fry noodles is packed with healthy nutrients)	250.00
COASTAL / SEA FOODS SERVES TWO PERSON (REQUIRES 45 MINUTES - 1 HOUR)	
Mangalorean Prawn Curry Served with Steamed Rice (Authentic spicy prawn curry - a delicacy of the western Indian coast)	450-00
Fried Pepper Prawns (Delicious & spicy stir fried prawns with black pepper & cummin powder)	300-00
Meen Porichatu (Shallow Fried Pomfret) (This delicious crispy & spicy fish is an ideal side dish to a meal)	400-00





SERVES TWO PERSON (REQUIRES 45 MINUTES - 1 HOUR)

	alvani Surmai Tawa Fry (Shallow Fried Seer Fish) delicious fried fish with a simple masala and rice flour coating)	400-00
	lamari Fry crispy batter fried ring squid prepapartion)	300-00
(A ı	een Molee with Steamed Rice (Kerala Style Fish Curry) rich and creamy Kerala fish currry, cooked in coconut base, rved with steamed rice)	450-00
	icy Prawns with Ginger and Spring Onion rispy golden prawns with julians of ginger & spring onion sauce)	400-00
	ok Tossed Prawns in Chilli Oyster Sauce um and juicy prawns in a classic chinese stir fried ginger sauce)	350.00
	ok Tossed Fish with Spicy Black Pepper Sauce atter fried aromatic fish pieces in wok, with onion and bell pepper)	350-00
(St	ced Fish in Hot Chilli Bean Sauce seamed and fragrant aromatic spicy fish with spring onion, rlic, ginger and red chillies)	350-00
	awn Masala spicy semi-gravy prawn curry)	400-00
	asala Fried Fish elicious crispy & spicy fried fish - a side dish to a meal)	400-00
	sh N Chips ied fish fillets in crispy batter served with finger chips)	400-00
	illed Fish an fried seer fish marinated in lemon pepper sauce)	400-00
	sh with Lemon Chilly Sauce p smacking fish cubes tossed in lemon chilli butter sauce)	350-00
	appuzha Fish Curry Kerala style spicy fish curry with a tangy flavour)	350-00
	een Pollichathu picy pomfret wrapped in banana leaf & baked)	350.00





INDIAN

SERVES TWO PERSON (REQUIRES 45 MINUTES - 1 HOUR)

Mutton Rogan Josh	400.00
(Meat stirred with numerous aromatic spices, herbs etc and cooked with curd)	
Murgh Tikka Masala	300.00
(Roasted marinated boneless chicken chunks in a spicy gravy)	
Tiger Prawns Roast	400.00
(Prawns in an Indian curry sauce base)	
Butter Chicken	350.00
(A classic Indian dish where tandoori chicken is simmered in a spicy gravy)	
Kadai Chicken	350.00
(Delicious Indian chicken curry cooked with freshly ground spices in a kadai)	
Tandoor Chicken Full	400.00
(Whole chicken marinated and grilled to perfection in a tandoor)	
Tandoor Chicken Half	200.00
(Half chicken marinated and grilled to perfection in a tandoor)	
Kerala Beef Fry	400.00
(Slow roasted beef in a spicy aromatic masala with coconut bites and curry leaves)	
Pork Masala	400.00
(A lip smacking pork curry made with aromatic Indian masala powder)	
Keema Pav (4 Pavs)	350.00
(Spicy minced mutton slow cooked with spices & loaded between buttered pav)	
Mushroom Mutter Masala	300.00
(This curry packs a punch of flavors, with the cashew coconut paste, earthy mushroom $\&$ green peas)	
Kadai Paneer	300.00
(A delicious Indian cottage cheese curry cooked with freshly ground spices in a kadai)	
Wellingto	n Gymkhana Club





INDIAN

SERVES TWO PERSON (REQUIRES 45 MINUTES - 1 HOUR)

Paneer Lababdar (Indian cottage cheese in a creamy and mild tangy sweet gravy)	300.00
Paneer Butter Masala (A rich creamy curry made with paneer, spices and tomato cashew puree)	300.00
Kadai Veg (Mixed vegetables cooked with freshly ground spices and simmered in delicious tomato gravy)	150.00
Aloo Gobi Adraki (A mix of potato and cauliflower tossed in ginger, garlic and onion)	150.00
Aloo Mutter (Fresh potatoes and peas tossed in aromatic spices and ginger)	150.00
Channa Bhatura (4 pcs) (Chick peas in a delicious red sauce gravy of onions and tomato with fluffy Indian bread)	300.00
Malai Kofta Curry (Crispy paneer dumplings served with a rich creamy delicious gravy)	300.00
Palak Paneer (Paneer in a thick paste made from pureed spinach)	300.00
Stuffed Capsicum (2pcs) (Stuffed with spiced mashed potato)	150.00
Bhindi Masala (A staple Indian dish made with okra and ground spices)	150.00
Morkuzhambu (Curd based dish with vegetables)	250.00
Paneer Chettinad Paneer Chettinad	300.00
(South Indian gravy-based paneer loaded with spices, coconut & red chilies)	





INDIAN

SERVES TWO PERSON (REQUIRES 45 MINUTES - 1 HOUR)

Methi Malai Paneer	300.00
(AdeliciouscurrywithIndiancottagecheese,fenugreekleaves,spices,onions,fenugreekleaves,fenugreek,fenugreekleaves,fenugreek,fen	tomato)
Shahi Paneer Shahi Paneer	300.00
(A thick gravy of cream, tomatoes and Indian spices)	
Dum Aloo	200.00
(Potato cooked in a rich creamy gravy)	

CONTINENTAL

(SERVES ONE PERSON (REQUIRES 45 MINUTES - 1 HOUR)

(621.125 6.12 1.2001 (1.200125 1.5 1.11115 1.2017)	
Mutton Chops (2 pcs) (Rib meat of a tender lamb, cooked & grilled in oven)	300.00
Snack Meal Platter	350.00
(Plated whole meal loaded with chicken in brown sauce, sausage, baked beans, french fries & fried eggs)	
BBQ Oven Bake Pork spare Ribs (2 pcs)	300.00
(Oven baked pork ribs are seasoned with barbeque sauce and baked until tender and delicious)	
Beef Steak with Potato Veggies & Carrots	300.00
(A flat cut of beef grilled with sauce & served with veggies)	
Crumb Fried Chicken	300.00
(Marinated chicken, deep fried with a coating of bread crumbs)	
Chicken Cutlets (2 pcs)	150.00
(Deep fried chicken patty with vegetables served with sauce)	
Chicken Supreme	200.00
(Chicken supreme is a boneless chicken that is roasted & baked to	
juicy perfection with butter)	
Chicken Maryland	200.00
(Flattened shallow fried chicken with dredging of seasoned flour	

until golden brown & topped with white sauce)





CONTINENTAL

(SERVES ONE PERSON (REQUIRES 45 MINUTES -1 HOUR)

Penne Arrabiata (Arrabiata is a spicy sauce served with penne pasta)	200.00
Pan Grilled Cottage Cheese Steak with Sauce & Veggies (Sumptuous meal with delicious grilled cottage cheese tossed with fresh veggies)	250.00
Veg Cutlets (2 pcs) (Deep fried mashed potato patty with vegetables served with sauce)	100.00

RICE

SERVES TWO PERSON (REQUIRES 45 MINUTES - 1 HOUR)

Steam Rice Basmathi/Ponni		100.00
Jeera Rice		120.00
Green Peas Pulao		120.00
Veg Pulao		130.00
Cashew Onion Pulao		150.00
Curd Rice		100.00
Dal Kichdi		100.00

DAL

SERVES TWO PERSON (REQUIRES 45 MINUTES - 1 HOUR)

Tadka Dal	150.00
Dal Makhni Dal Makhni	150.00
Lasuni Dal	150.00
Sambar	150.00
(Lentil based vegetables stew cooked with pigeon peas)	
Rasam	125.00
(A south Indian traditional dish made with tamarind, tomatoes, warming spices and aromatic herbs)	
Rajma Chatpata	150.00
(A thick and creamy red kidney beans curry in onion,	
tomato base flavored with spices)	





Naan	40.00
Butter Naan	60.00
Rumali Roti	30.00
Roti	20.00
Chapati	25.00
Dinner Roll	10.00
Garlic Bread	10.00

DESSERTS

PER PCS (REQUIRES 45 MINUTES -1 HOUR)

Chocolate Mousse	75.00
Chocolate Gateau	75.00
Gulab Jamoon	20.00
Hot Chocolate Brownie	75.00
Coconut Souffle	75.00
Lemon Souffle	75.00
Variety of Ice Creams	40.00

MISCELLANEOUS

SERVES ONE PERSON (REQUIRES 20 MINUTES)

Onion Omelette/Scrambled/Fried Eggs (2 eggs)	80.00
Cheese Omelette	100.00
Mushroom, Capsicum Special Omelette	100.00
Ginger, Coconut Omelette	100.00
Eggs Boiled (2 eggs)	30.00

HOT BEVERAGES

SERVES ONE PERSON (REQUIRES 15 MINUTES)

	25.00
	45.00
	30.00
	45.00
	70.00



EVENING SNACKS

SANDWICHES

PER PLATE (REQUIRES 15 - 25 MINUTES)

Chicken Sandwiches Chicken Sandwiches	120.00
Chicken Grill Sandwiches	130.00
Club Sandwiches Non Veg (Deck of four layers)	200.00
Club Sandwiches Veg	150.00
Cheese Grill Sandwiches	100.00
Cheese Chilly Toast	100.00
Veg Sandwiches Sandwiches	75.00

HOT FRIED SNACKS

(REQUIRES 15 - 25 MINUTES)	
Aloo Bonda (6 pcs per plate)	90.00
Onion Pakora (6 pcs per plate)	90.00
Onion Bhajia (6 pcs per plate)	90.00
Aloo Tikki (6 pcs per plate)	100.00
Spring Roll (4 pcs per plate)	100.00
Cheese Pakora (6 pcs per plate)	100.00
Paneer Pakora (6 pcs per plate)	100.00
Dal Vada (per piece)	15.00
Urd Vada (per piece)	15.00
Veg Cocktail Samosa (per piece)	15.00
Chicken Cocktail Samosa (per piece)	20.00
Chicken Nuggets (6 pcs per plate)	120.00
Hot Wings (6 pcs per plate)	150.00

HEAVY SNACKS

(REQUIRES 15 - 25 MINUTES)

Burger Non-Veg (per piece)	125.00
Chicken Roll	125.00
Egg Roll	75.00
Burger Veg (per piece)	100.00
Veg Roll	75.00



SIGNATURE CUISINE OF THE CLUB

NON-VEG

CHICKEN SUPREME
FISH N CHIPS
ALAPPUZHA FISH CURRY
POMFRET FRIED FISH
MUTTON CHOPS
PORK SPARE RIBS
GRILLED PRAWNS

VEG

CHANNA BHATURA
PANEER BUTTER MASALA
SNACK MEAL PLATTER
PENNA ARABBAIATA

DESSERT

SOUFFLE CHOCOLATE GATEAU

LAST TIME FOR ORDERS

LUNCH - 2.30 PM DINNER - 9.30 PM

ATTENTION OF GUESTS

- ❖ Guests will be charged 5% of the bill amount as table money
- $\ \, \diamondsuit$ Paying tips to waiters is not permitted in the club.
- In case you wish to contribute towards staff welfare kindly deposit at the reception / office and take receipt for the same.
- ❖ Please place your order well in time to cater for its preparation.
- Kindly be patient and courteous to the staff.
- Please endorse your dining experience, be it good or bad, to enable us to meet your expectations. There is a book available for the purpose.



WELLINGTON GYMKHANA CLUB

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