

SILVER STONE PARK RESORT a Luxury Everyone Can Afford

IN - ROOM DINING



MENU





SOUP

CLEAR SOUP	
■ Veg / Chicken	100 / 130
Hot & Sour	
■ Veg / Chicken	115 / 130
Manchow Soup	
■ Veg / Chicken	120 / 130
PEPPER Soup	
CHICKEN / NATTU KOZHI	130 / 150
/ Mutton	/ 160
SWEET CORN SOUP	
■ Veg / Chicken	120 / 130
MIXED VEG SOUP (SOUTH INDIAN STYLE)	120
(SOUTH INDIAN STYLE)	

HOT BEVERAGES

TEA	50
CHOICE OF TEA	50
(Green / Masala / Lemon /	
Black / Ginger)	
Coffee	65
Milagu Paal	50
Sukku Malli Coffe	E
(Hot Water / Milk)	70
Horlicks	80
BADAM MILK	70
Boost	100



BIRYANI

VEG

(VEG/MUSHROOM 150/180 /PANEER) /180

NON VEG

EGG BIRYANI	200
CHICKEN BIRYANI	230
65 BIRYANI	280
MUTTON BIRYANI	300
Nattu Kozhi Biryani	300
PRAWN BIRYANI	300



HARIYALI TIKKA

CHICKEN IS FLAVORED WITH FRESH GREEN HERBS ALONG WITH SPICES AND COOKEN IN THE TRADITIONAL CLAY OVEN 280

280

280

280

280

KALI MIRCHI TIKKA

TIKKA OF CHICKEN DIPPED IN AN AROMATIC BLACK PEPPERCORN MARINATED, THEN ROASTED IN THE TANDOOR

AFGHANI KEBAB

GOODNESS OF CREAM MIXED WITH RICH CASHEWS, DRY FRUITS ALONG WITH PEPPER INFUSED IN CHICKEN, COOKED IN CLAY OVEN AND SERVED WITH CHEESE ON TOP

Murgh Malai Kebab

Cube of Boneless Chicken Marinated with Rich Cashew and Sour Curd with Cardamom

TANDOORI CHICKEN

Full / Half 510 / 280

CHICKEN MARINATED WITH TRADITIONAL SPICE MASALA WHICH ARE COOKED IN A CLAY OVEN

FISH TIKKA

FRESH CHUNKS OF BONELESS FISH SOAKED FOR HOURS IN YOGHURT RED CHILLY MARINATION AND SPIT ROASTED IN THE TANDOORI

STARTERS

TANDOORI

Paneer Tikka

Juicy chunks of cottage cheese soaked in sour cream marinated then roasted in tandoori

CHICKEN TIKKA

FRESH CHUNKS OF BONELESS CHICKEN SOAKED FOR HOURS IN YOGHURT RED CHILLY MARINATION AND SPIT ROASTED IN THE TANDOORI

*All rates are exclusive of tax





GRILL

CHICKEN GRILL

FULL / HALF
MARINATED CHICKEN COOKED ON
A RACK OVER ON OPEN FLAME

550 / 300

BARBEQUE

Barbeque Chicken

Full / Half 600 / 350
Marinated Chicken Cooked Out of Doors on a rack over on Open Fire



SHAWARMA

MEXICAN SHAWARMA 180

PLAIN SHAWARMA 150

SHAWARMA PLATTER 230

MEXICAN SHAWARMA

PLATTER 250

CHINESE STARTERS

VEG

• French Fries 150

● Veg Cutlet 130

CHILLI PAROTTA 180

CRISPY FRIED VEGETABLES 180

ASSORTED VEGETABLES WRAPPED WITH IN A SPECIAL MASALA AND DEEP FRIED

Manchurian

(Gobi / Mushroom / 200 / 200 / Baby Corn / Paneer) 200 / 210

CHILLY

(Gobi/Mushroom 190/190 /Paneer) /200

DRAGON PANEER
 220

200

• Honey Potato

CRISPY PIECES OF POTATOES THAT ARE FRIED TO GOLDEN BROWN PERFECTION, THEN TOSSED IN A SWEET AND SAVORY HONEY SAUCE

■ VEG SALAD 100





NON VEG

FISH FINGER
FISH FINGERS IS A DELICIOUS APPETIZERS WHERE BATONS OF BONELESS FISH ARE MIXED WITH A SPICY SEASONING, COATED WITH FLOUR AND EGG AND DEEP-FRIED UNTIL CRISPY

CHICKEN
MANCHURIAN / CHILLY /
GARLIC

Hongkong Chicken 220

DRAGON

CHICKEN / PRAWNS
CHICKEN / PRAWNS IS FRIED TILL
CRISPY AND TOSSED IN SPICY SAUCE
WITH DRY RED CHILLIES AND CASHEWS

Honey Chicken 240

CRISPY PIECES OF CHICKEN BREAST THAT ARE FRIED TO GOLDEN BROWN PERFECTION, THEN TOSSED IN A SWEET AND SAVORY HONEY SAUCE

FISH 250 MANCHURIAN / CHILLY

/ DRAGON

Prawn
Manchurian / Chilly 275/280

CHILLY MUTTON 250

CHILLY EGG 170

SOUTH INDIAN STARTERS

VEG

■ Gobi 65

190

Cauliflower wrapped with in a special masala and deep fried.

• Mushroom 65

190

Mushroom pieces wrapped with in a special masala and deep fried.

Paneer 65

230

200

Paneer cubes wrapped with in a special masala and deep fried.

■ Mushroom Pepper Fry 200

FRESH MUSHROOM PIECES BRAISED WITH CRUSHED PEPPER AND SHALLOTS

NON VEG

CHICKEN 65

200

SUCCULENT PIECES OF CHICKEN WRAPPED WITH IN A SPECIAL MASALA AND DEEP FRIED

Prawn 65

290

SUCCULENT PIECES OF PRAWN WRAPPED WITH IN A SPECIAL MASALA AND DEEP FRIED

CHICKEN LOLLYPOP

220

CHICKEN WINGLET WRAPPED WITH IN A SPECIAL MASALA AND DEEP FRIED. ITS APPEARANCE LIKE A CANDY LOLLYPOP

NATTU KOZHI FRY

320

NATTUKOZHI CHICKEN PIECES BRAISED WITH CRUSHED PEPPER AND SHALLOTS





EGG PEPPER FRY BOILED EGG PIECES BRAISED WITH CRUSHED PEPPER AND SHALLOTS	150
CHICKEN PEPPER FRY CUBES OF CHICKEN PIECES BRAISED WITH CRUSHED PEPPER AND SHALLOTS	270
MUTTON PEPPER FRY CUBES OF MUTTON PIECES BRAISED WITH CRUSHED PEPPER AND SHALLOTS	300
PRAWN PEPPER FRY	320

CUBES OF PRAWN PIECES BRAISED WITH CRUSHED PEPPER AND SHALLOTS

CHUKKA Mutton/Prawn

300/320

Mutton/Prawn chungs MARINATED IN A FRESHLY GROUND BLACK PEPPER AND BRAISED

CHINESE NOODLES

VEG

Noodles

VEG/GOBI/ 150/190 Mushroom/Paneer 190/200

SCHEZWAN NOODLES

VEG/GOBI/ 180/210 210/210 Mushroom/Paneer



NON VEG

CHICKEN NOODLES REGULAR/HAKKA/ 210/210/ SCHEZWAN 230 EGG NOODLES REGULAR/SCHEZWAN 180/200 PRAWN NOODLES REGULAR/SCHEZWAN 250/260

MIXED NOODLES NON VEG REGULAR/SCHEZWAN 220/240



CHINESE FRIED RICE

VEG

• FRIED RICE

VEG/GOBI/ 150/190 Mushroom/Paneer 190/200

SCHEZWAN FRIED RICE

VEG/GOBI/ 180/210 Mushroom/Paneer 210/210

VEGETABLE PULAO 170

PANEER PULAO 180

JEERA RICE 180

NON VEG

CHICKEN FRIED RICE

REGULAR/SCHEZWAN 210/230

Egg Fried Rice

REGULAR/SCHEZWAN 180/200

PRAWN FRIED RICE

REGULAR/SCHEZWAN 250/260



TAWA VARIETIES

Parotta(2 Nos)	80

Bun Parotta 45

WHEAT PAROTTA 50

Chappathi(i no) 35

Kothu Parotta

VEG/□PANEER/
 EGG/CHICKEN/MUTTON
 120/140/
 170/200/220

KERALA PAROTTA 60

Egg Bhuriji 80

EGG WHITE OMELETTE 100

Double Egg Omelette 80

Masala Omelette

(Double) 80



DOSA

KAL Dosa(2 Nos)	100
Masala Dosa	100
ONION UTHAPPAM	120
EGG UTHAPPAM	140

INDIAN BREADS

Roti	70
BUTTER ROTI	80
Plain Naan	70
BUTTER NAAN	80
GARLIC NAAN	80
PLAIN KULCHA	85
TANDOOR PARATHA	75
Рниска	50
Romali Roti	80







SOUTH INDIAN GRAVIES

Mutton Chettinad

Boneless Mutton cooked in authentic chettinad spicy masala and aromatic spices

Mutton Masala

Succulent Pieces of mutton slow cooked in Indian spice gravy

NATTU KOZHI KUZHAMBU 320

A SOUTH INDIAN DELICACY COOKED WITH ROASTED SPICES AND COCONUT IN AN ONION GRAVY

ANDHRA CHICKEN CURRY 270

An authentic Andhra recipe full of flavorful spice and rich gravy

Kozhi Varutha Curry 270

A SOUTH INDIAN DELICACY COOKED WITH ROASTED SPICES AND COCONUT IN A ONION GRAVY

CHICKEN CHETTINAD 270

SELECTED PIECES OF CHICKEN COOKED IN CHETTINAD SPICY MASALA WHICH WILL COME OUT OF CLASSIC SOUTH INDIAN TASTE

CHICKEN PALLIPALAYAM 270

CHICKEN GRAVY WITH COPIOUS AMOUNTS OF SHALLOTS, RED CHILLIES AND COCONUTS

Malabar Chicken Curry 270

CREAMY CHICKEN CURRY WITH GOODNESS OF COCONUT MILK AND FULL OF CHILLIES, CORIANDER AND MUSTARD SEEDS

FISH CURRY

Boneless Fish Cooked with shallots, Tamarind, Tomato and spices

MALABAR FISH CURRY

CREAMY FISH CURRY WITH GOODNESS OF COCONUT MILK AND FULL OF CHILLIES, CORIANDER AND MUSTARD SEEDS

MALABAR PRAWN CURRY 320

280

320

200

200

220

220

220

200

CREAMY PRAWN CURRY WITH GOODNESS OF COCONUT MILK AND FULL OF CHILLIES, CORIANDER AND MUSTARD SEEDS

Prawn Chettinad Masala

Prawn chettinad masala is a very spicy and delicious gravy version of a dry masala prawn with aromatic spices. A seafood delicacy irresistible for any non-vegetarian lover.

■VEG KHORMA

300

300

VEGETABLES COOKED WITH A MILD COCONUT CURRY FLAVOR

■Veg Chettinad

Assorted vegetables cooked in chettinad spicy masala which will come out of Classic South Indian Taste

NORTH INDIAN GRAVIES

ALOO GOBI MASALA

CAULIFLOWER AND POTATOES SPICED WITH GINGER GARLIC AND ONION BASE GRAVY.

Aloo Jeera fry

Aloo Jeera, a Flavorful & Delicious North Indian Side dish made with Potatoes, spices and herbs

CHANNA MASALA

CHICK PEAS IN A SPICY ONION TOMATO MASALA GRAVY

Dal fry

Dal Fry is a delicious mild spicy lentil gravy which made with Moong Dal, Onions, tomatoes and spices.



280

■ Dal Tadka 200 Pepper Chicken Masala	270
	2/0
Dal Tadka is a popular Indian dish where cooked with spicy lentils are crushed pepper and shallots	
FINISHED WITH A TAMPERING MADE OF	
GHEE/OIL AND SPICES BUTTER CHICKEN	280
■ GOBI MASALA 200 Authentic Tandoori chicken cooked	
CAULIFLOWER DRAPED IN A CREAMY GRAVY WITH RICH CREAMY TOMATO, BUTTER AND SPECIAL SPICE BLEND GRAVY	
■GREEN PEAS MASALA 200 CHICKEN DO PYAZ	270
A GREEN PEAS DRAPED IN A CREAMY A SCRUMPTIOUS NORTH INDIAN CHICKEN	210
GRAVY GRAVY, CHICKEN TWICE COOKED WITH	
 KADAI PANEER 220 	
	200
KADAI PANEER IS A SIMPLE YET AMAZING FLAVORFUL PANEER DISH COOKED WITH CHICKEN TIKKA MASALA	280
PANEER AND BELL PEPPERS WITH FRESH IT IS A DISH CONSISTING OF ROASTED MARINATED CHICKEN CHINKS IN SPICED	
GROUND SPICES MARINATED CHICKEN CHUNKS IN SPICED CURRY SAUCE.	
■ KADAI VEGETABLES 200 F	
KADAI VEGETABLES IS A SIMPLE YET EGG MASALA	200
AMAZING FLAVORFUL VEGETABLES DISH EGG IN A SPICY ONION TOMATO MASALA	
COOKED WITH MIXED VEGETABLES AND BELL GRAVY	
PEPPERS WITH FRESH GROUND SPICES	
■ MIXED VEGETABLE CURRY 200 KADAI CHICKEN	270
RADAI CHICKEN IS A SIMPLE YEI	
Diced Vegetable cooked in an onion, Tomato masala gravy Amazingly flavorful chicken Gravy cooked with chicken and	
BELL PEPPERS WITH FRESH GROUND	
• Mushroom Masala 200 SPICES	
Mushroom Masala is a delicious Indian	
curry made with mushrooms, onions, Mutton Rogan Josh	300
TOMATOES, SPICES & HERBS AUTHENTIC MUTTON, COOKED IN DEEP	
PANEER BUTTER MASALA 260 RED SPICY MUTTON SLOWLY COOKED WITH INDIAN SPICES	
PANIEED RITTED MASALA IS A DICH & CDEAMY	
curry made with paneer, spices, onions, ALOO MUTTON BONELESS	300
TOMATOES, CASHEWS AND BUTTER ALOO MUTTON CURRY COOKED WIT	
PANEER TIKKA MASALA 280 MUTTON AND POTATOES IN A SPICY, BEAUTIFU RICH & DEEPLY FLAVORED CURRY SAUCE	IL
Paneer Tikka Masala, a marinated	
PANEER PIECES GRILLED TO PERFECTION KADAI MUTTON	300
AND THEN COOKED IN SPICY GRAVY, IS DELICIOUS IN EVERY BITE. KADAI MUTTON IS A SIMPLE YET	
AMAZINGLY FLAVORFUL MUTTON	
GRAVY COOKED WITH MUTTON AND BELL PEPPERS WITH FRESH GROUND	
CRICES	
■ WHITE RICE & RASAM 90	100
	1
STEAM RICE 80	2012

30

• Curd Rice

• Curd

FRESHJUICES

Apple Juice	150
BUTTER MILK	75
Lassi Plain	90
Lemon fresh Juice	70
LEMON MINT	70
Muskmelon(Mulam Pazham	1)105
Orange Juice	120
PINEAPPLE JUICE	120
Pomegranate Juice	150
SWEET LEMON (SATHUKUDI)	100
Water Melon Juice	100
Soda (Lemon/Mint)	90
Mojito (Blue Ocean/ Green Mint)	140



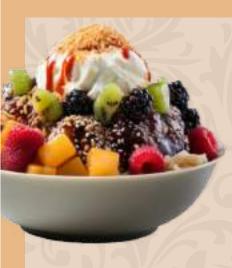
SHAKES

Vanilla Shake	170
STRAWBERRY SHAKE	170
CHOCOLATE SHAKE	180
PISTA SHAKE	190
Butterscotch Shake	190



FALOODA

FALOODA 210 ROYAL FALOODA 240



DESSERTS

FRUIT SALAD
WITH ICECREAM
180

BROWNIE WITH ICECREAM 150

Gulab Jamun with Icecream 130

FRUIT SALAD 130

Brownie

Gulab Jamun 35

ICECREAM SCOOP 80

(Vanilla/Strawberry/Pista

CHOCOLATE/BUTTERSCOTCH)



Water Bottle (1 Litre)

30



A Luxury Everyone Can Afford -

Our Room types



Premium Room



Executive Room



Elite Room



Presidential Suite



Elite Suite

Our Banquet halls



Mini Hall



Sprinkles Hall



Sparkles Hall



Conference Room

Sizzlers Restaurant & Swimming Pool











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