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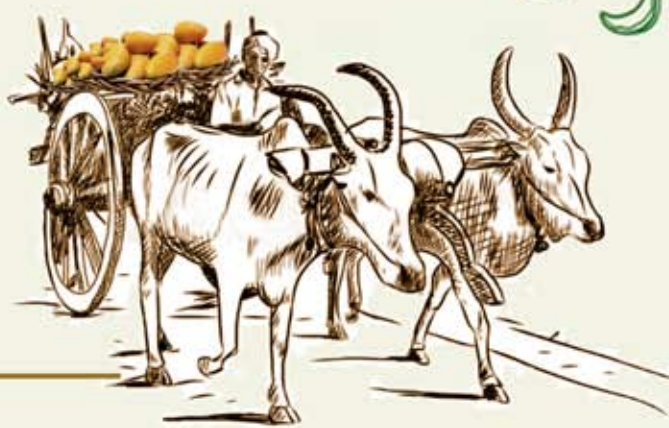


Restaurant Menu

GREEN
SMOOTHIE



FRESH
VEGETABLES





Village County

A Unit of Kollengode Heritage Hotels and Tourism Pvt. Ltd.

- **Luxury Rooms and Suites**
- **Mutli-Cusine Restaurant**
- **Lounge Bar**
- **Banquet Hall**




We warmly welcome you all to paray's village county hotel, a venture of Paray Group in Kollengode Panchayath, Palakkad District, Kerala, which is famous for its nature beauty, Situated in a lushful beautiful landscape, the hotel is surrounded by dams, waterfalls and famous temples !! paray's village county offers you a wide variety of room options in Kollengode, which is famous for its heritage and modernity. Rooms ranging from Rs.3000 to Rs.5000 are available here and the delicious food prepared from our Multi Cuisine restaurant will no doubt captivate your mind. We also welcome you host our meetings, celebrations or parties at our spacious banquet halls which have a seating capacity or 100 and 200 packs each. Your comfort is always our priority and It is our duty to serve you. So please enjoy your stay with our hospitality at parays village county, Kollengode.

Breakfast

7.30 am - 10.30 am

<ul style="list-style-type: none"> ■ PARAY'S BREAKFAST <i>(Fresh juice, Cut fruits, Appam, Dosa or poori bhaji, Tea/ coffee)</i> 	250
<ul style="list-style-type: none"> ■ CONTINENTAL BREAK FAST <i>(Choice of fresh juice, Toast with butter jam, Choice of cereals & tea / coffee)</i> 	250
<ul style="list-style-type: none"> ■ POORI BHAJI (2 nos) 	100
<ul style="list-style-type: none"> ■ PLAIN DOSA (2 nos, Accompanied with Sambar and Chatney) 	80
<ul style="list-style-type: none"> ■ CHOICE OF DOSA (Accompanied with Sambar and Chatney) <i>(Ghee/ Onion / Uthappam/Masala)</i> 	100
<ul style="list-style-type: none"> ■ APPAM WITH VEG. STEW (2 nos) 	110
<ul style="list-style-type: none"> ■ APPAM WITH EGG ROAST 	120
<ul style="list-style-type: none"> ■ KERALA TRADITIONAL PUTTU WITH EGG ROST 	150
<ul style="list-style-type: none"> ■ APPAM WITH CHICKEN STEW 	180
<ul style="list-style-type: none"> ■ CORN FLAKES WITH HOT/ COLD MILK 	180

Short Eats



<ul style="list-style-type: none"> ■ GRAM PAKODA (Veg/ Onion) 	110
<ul style="list-style-type: none"> ■ FRENCH FRIES 	120
<ul style="list-style-type: none"> ■ VEG SPRING ROLL 	160
<ul style="list-style-type: none"> ■ VEG SANDWICH 	130
<ul style="list-style-type: none"> ■ CHEESE SANDWICH 	140
<ul style="list-style-type: none"> ■ MASALA PEANUT 	70
<ul style="list-style-type: none"> ■ CHEESE CHERRY PINEAPPLE 	180
<ul style="list-style-type: none"> ■ CHICKEN SPRING ROLL 	180
<ul style="list-style-type: none"> ■ CHICKEN SANDWICH 	140
<ul style="list-style-type: none"> ■ CLUB SANDWICH 	160
<ul style="list-style-type: none"> ■ CHICKEN CUTLET (4 nos) 	140

Salads

- | | |
|---|-----|
| ■ GREEN SALAD
<i>(Slices of cucumber, Tomatoes, Onion, Carrot)</i> | 80 |
| ■ RUSSIAN SALAD
<i>(Dices of vegetables boiled to perfection, Chilled dressing with mayonnaise)</i> | 140 |
| ■ COLESLAW SALAD
<i>(Shredded cabbage mixture, cubed chicken dressed with mayonnaise, apple cider vinegar and honey)</i> | 160 |

Soups

- | | |
|----------------------------------|---------|
| ■ CREAM OF VEG / TOMATTO | 110 |
| ■ SWEET CORN VEG / NON VEG | 110/130 |
| ■ HOT' N SOUR VEG / NON VEG | 110/130 |
| ■ MAN-CHOW SOUP VEG/ NON VEG | 110/130 |
| ■ VEG CLEAR / CHICKEN CLEAR SOUP | 110/130 |

Vegetarian Curries

- | | |
|---|-----|
| ■ MIX. VEGETABLE CURRY <i>(The holy trifecta of spices applies to mixed veggies)</i> | 160 |
| ■ VEGETABLE KHURMA
<i>(Vegetables braised in a relatively mild velvety yogurt sauce that's seasoned with aromatic)</i> | 160 |
| ■ TOMATO FRY <i>(Splutter mustard and curry leaves. Add onion and green chillies)</i> | 160 |
| ■ TOMATO MASALA | 170 |
| ■ PANEER MAKHANI
<i>(Cottage cheese in a silky tomato gravy infused with butter cream)</i> | 200 |
| ■ PANEER TIKKA MASALA
<i>(Cooked tandoori cottage cheese infused with master Indian gravy)</i> | 200 |
| ■ MUSHROOM MUTTER MASALA
<i>(Fresh green peas with Button mushroom cooked in king masala)</i> | 210 |
| ■ PUNJABI ALOO GOBI <i>(Cauliflower florets with aloo cooked in home style)</i> | 190 |
| ■ BHINDI MASALA <i>(Diced okra shallow fry cooked in onion fry)</i> | 170 |
| ■ GREEN PEAS MASALA <i>(Fresh green peas cooked in rampur style)</i> | 140 |

■ SHAHI VEGETABLE KURMA (Vegetable cooked in Shahi gravy)	210
■ BUTTER FRIED GARLIC MUSHROOM (Typical south Indian spices& fresh button mushroom with crushed pepper)	220
■ DAL (Tadka / Fry / Masala)	170
■ RAITHA (Cucumber / Pineapple / Curd)	80

Fish & Prawns

■ PRAWN GOLDEN FRY (Prawns marinated in a very simple battered paste and deep fried until)	340
■ PRAWN ROAST (A signature seafood dish from God's Own Country, with a perfect blend of spices)	340
■ PRAWN IN PEPPER & SALT	340
■ PRAWN FRY	340
■ FISH FINGER (A delicious appetizer where batons of boneless fish are mixed with a spicy seasoning, coated with flour and egg)	310
■ FISH MASALA (A Kerala styled fish curry made with a lot of spices and tomato)	340
■ FISH MANCHURIAN	340
■ CHILLY FISH (A popular Indian-Chinese dish made by tossing fish in spicy chilli sauce)	340
■ FRIED FISH	As per Size

Chicken & Beef

■ PEPPER CHICKEN (Curry leaves, onion, tomato, red chili, coriander, garam masala, and some pepper to spice up the dish)	280
■ PEPPER CHICKEN B/L	320
■ BUTTER CHICKEN (A spicy tomato-based curry cooked with chicken. Packed with spice and a rich creamy sauce)	280
■ BUTTER CHICKEN B/L	320
■ KADAI CHICKEN (A delicious Indian chicken curry where chicken is cooked with freshly ground spices)	280

<p>■ KERALA CHICKEN CURRY <i>(Add the ginger-garlic paste along with the garam masala and powdered cooked in coconut Milk)</i></p>	280
<p>■ VARUTHARACHA CHICKEN CURRY <i>(Chicken cooked in spicy, roasted coconut gravy is delicious beyond words)</i></p>	280
<p>■ CHICKEN CURRY <i>(A spicy curry sauce with yogurt, tomatoes, onion, garlic, and ginger)</i></p>	190
<p>■ CHICKEN MASALA</p>	260
<p>■ CHICKEN- 65- DRY <i>(Pieces of chicken coated in spicy masala marination consists of chilli powder, turmeric, garam masala powder, lemon)</i></p>	220
<p>■ CHICKEN-65 B/L</p>	280
<p>■ BEEF FRY <i>(A popular Kerala meat dish. Chunks of meat is cooked till tender and sautéed with spices)</i></p>	210
<p>■ BEEF COCONUT FRY <i>(Beef cooked with spices and then stir-fried with coconut slices and curry leaves)</i></p>	240
<p>■ PEPPER BEEF <i>(Stir fried in a warming black pepper sauce with peppers and onions)</i></p>	240
<p>■ BEEF CHILLY -DRY</p>	210
<p>■ BEEF CURRY</p>	220
<p>■ BEEF ROAST <i>(A spicy non vegetarian dish very popular in Kerala. The aromatic and flavourful roasted dish)</i></p>	220

Lunch Tali Meals


12 noon - 3 pm

<p>■ SOUTH INDIAN VEG MEALS <i>(Selected daily variety of dishes, Specially created by our chefs)</i></p>	130
<p>■ FISH CURRY MEALS <i>(Daily available standard fish & curry with south Indian meals)</i></p>	160
<p>■ PARAY'S SPECIAL MEALS <i>(Traditional Kerala Village Food specially created by our chefs)</i></p>	220

Speciality Rice Corner

■ VEG BIRIYANI	130
■ CHICKEN BIRIYANI	180
■ BEEF BIRIYANI	200
■ EGG BIRIYANI	140
■ PLAIN BIRIYANI	120
■ VEGETABLE PULAO <i>(Rice dish prepared by cooking rice with various vegetables and spices.)</i>	180
■ KASHMIRI PULAO <i>(A simple vegetarian dish made with fragrant basmati rice, spices, onions, nuts, dry fruits and fresh fruits.)</i>	190
■ STEAMED BASMATI RICE	120

Speciality Oriental



■ NOODLES VEGETABLE	210
■ NOODLES IN EGG	220
■ NOODLES IN CHICKEN	220
■ NOODLES IN MIXED (MEAT&VEG.)	230
■ FRIED RICE VEGETABLE	220
■ FRIED RICE IN EGG	220
■ FRIED RICE IN CHICKEN	240
■ FRIED RICE IN MIXED (MEAT&VEG.)	240
■ FRIED RICE IN SZECHWAN SAUCE	240
■ PANEER MANCHURIAN <i>(One of the best Indo Chinese recipes. This recipe is similar to Gobi Manchurian but uses soft paneer cubes instead of)</i>	220
■ PANEER IN CHILLY SAUCE <i>(A popular Indo-Chinese dish where cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili)</i>	220

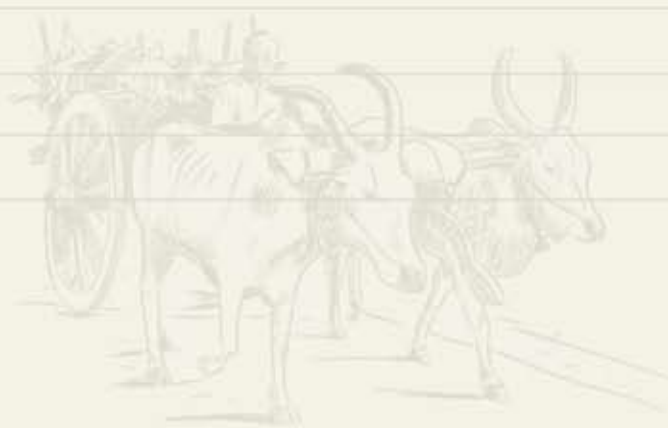
■ BABY CORN MANCHURIAN <i>(Baby corns are first dipped in a batter of cornflour and Maida and then deep-fried until crispy)</i>	220
■ BABY CORN IN PEPPER SAUCE	220
■ MUSHROOM MANCHURIAN	190
■ MUSHROOM IN PEPPER SAUCE	190
■ MUSHROOM IN CHILLY SAUCE	190
■ CAULIFLOWER MANCHURIAN	190
■ CAULIFLOWER IN CHILLY SAUCE	190
■ CHILLY CHICKEN <i>(Season the chicken with salt and pepper, ginger, garlic chicken coat in the egg wash and flour)</i>	240
■ CHICKEN MANCHURIAN <i>(Made of fried chicken in Manchurian sauce)</i>	280
■ CHILLY BEEF <i>(Crispy strips of beef in a tangy spicy sauce)</i>	210

Breads

■ CHOICE OF PARATHA <i>(Aloo / Paneer served with curd and pickle)</i>	60
■ Battoora	30
■ Chappathi	22
■ Kerala Paratha	24
■ Roti -Plain/Butter	40
■ Naan-Plain / Butter	60

Hot Beverages

■ TEA	40
■ COFFEE	45
■ HEALTH BEVERAGES <i>(Boost / Horlicks / Bournvita)</i>	110



Cold Beverages


SEASONAL FRESH FRUIT JUICE (Water melon / Pineapple/ Sweet lime/ Musk melon)	80
FRESH FRUIT JUICE (Apple / Pomegranate / Orange)	140
BUTTER MILK	40
LASSI (Sweet/Salt)	80
FRESH LIME JUICE (Plain/ Soda)	40/50
BOTTLED COOLED WATER	30



Ice Creams

VANILLA / STRAWBERRY	90
MANGO / CHOCOLATE	110
PISTA / BUTTERSCOTCH	120

Milk Shakes

VANILLA / STRAWBERRY / MANGO	150
BUTTERSCOTCH / PISTA / CHOCOLATE	160
MILK SHAKE with ICE CREAMS	170
COLD COFFEE	150

 All orders should take minimum 20 minutes of time please co-operate.

 All items subject to availability  Taxes extra as per Govt. rules

COUNT YOUR CALORIES ON EVERY DAY FOOD



Generally, the recommended daily calorie intake is **2,000** calories a day for **women** and **2,500** for **men**.

-BREAK FAST-

FOOD NAME	QTY	CALORIES
PURI	1 nos	80
PARATHA	1 nos	110
DOSA PLAIN	1 nos	120
MASALA DOSA	1 nos	90
IDLI	1 nos	60
SAMBAR	1 cup	75
BOILED EGG	1 nos	150
FRIED EGG	1 nos	120
OMLETTE	1 nos	250
BREAD SLICE -WITH BUTTER	1 nos	100
CHAPATI	1 nos	150

-BEVERAGES-

FOOD NAME	QTY	CALORIES
BLACK TEA-NO SUGAR	1 cup	10
BLACK COFFEE-NOSUGAR	1 cup	10
TEA/COFFEE MILK-SUGAR	1 cup	45
MILK NO SUGAR	1 cup	60
HORLICKS-MILK-SUGAR	1 cup	120
FRUIT JUICES	1 glass	120
AERATED SOFT DRINKS	1 bottle	90
BEER	1 bottle	200
SODA	1 bottle	10
ALCAHOL	30 ml	75

-LUNCH / DINNER-

FOOD NAME	QTY	CALORIES
COOKED RICE PLAIN	1 cup	120
COOKED RICE FRIED	1 cup	150
PHULKA	1 nos	60
NAAN	1 nos	150
DAL	1 cup	150
CURD	1 cup	100
VEG.CURRY	1 cup	150
MEAT CURRY	1 cup	175
SALAD	1 cup	100
PAPPAD	1 nos	45
PICKLE	1 tsp	30
CUTLET	1 nos	75
SOUP CLEAR	1 cup	75
SOUP HEAVY	1 cup	150
CHICKEN	100 g	239
FISH	100 g	206
BEEF	100 g	250
PRAWNS	100 g	99
MUTTON	100 g	294

-OTHER ITEMS-

FOOD NAME	QTY	CALORIES
JAM	1cup	30
BUTTER	1cup	50
GHEE	1 tsp	50
SUGAR	1 tsp	30
BISCUTS	1 nos	30
FRIED NUTS	1 cup	300
PUDDING	1 nos	200
ICE-CREAM	1 nos	200
MILK-SHAKES	1 glass	200
WAFERS	1 nos	120
SAMOOZA	1 nos	100





Natural ingredients, no harmful



Fresh vegetables, meat and fish



Fresh and hot food, prompt delivery



Well experienced chef



Scan to pay your bill





Thank You




Village
County


A unit of Kollengode Heritage
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
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