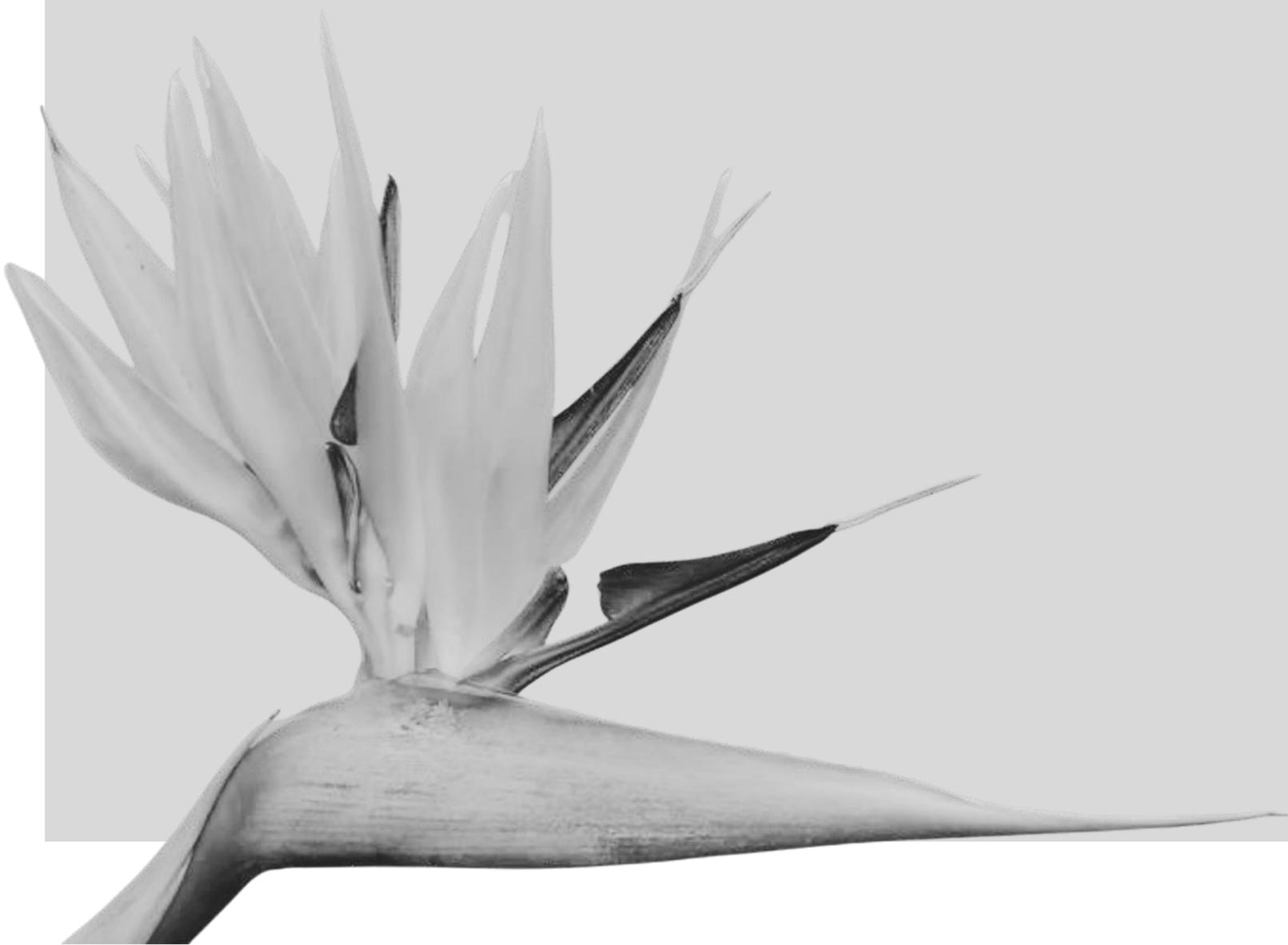


# Bird of Paradise

To reserve your culinary adventure, call us at +91 9363939345



"Embark on a gastronomic journey that transcends mere dining—a symphony of flavors awaits to awaken your senses and elevate your day.

At our establishment, we go beyond the ordinary, combining the finest ingredients, original recipes, and culinary mastery to craft culinary delights of unparalleled excellence. Led by a team of seasoned chefs, each possessing a wealth of experience in diverse cuisines, our kitchen artisans are poised to astonish you with their culinary prowess, promising an extraordinary experience that surpasses all expectations. Prepare for a culinary escapade where every bite is a masterpiece, meticulously curated to enchant and delight."

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culinary odyssey with us during  
these hours:

08:00 am - 10:00 am

01:00 pm - 03:00 pm

08:00 pm - 10:00 pm

Find us at:

58/1, Havelock Road, Ooty - 643001

# Beverages

●🍷 Classic whisky sour

*Non-alcoholic take on a whiskey sour, made with Nilgiri leaf tea for a bourbon-like flavour note. It's just as impressive as the real thing*

295

●🍷 Virgin mojito Mocktail

*Not so sweet, bubbly and minty fresh*

295

●🍷🌶️🍷🍷 Homemade jathikkai chilly lemonade

*Fresh nutmeg and bird chillies from our own plantation Take one sip and it's fizzy, bubbly, and ultra tangy: with the effect of jumping into a cold pool on a hot summer day.*

295

●🍷 Choice of seasonal fresh fruit juices

245

● Lassi-sweet, salt

245

●🍷🍷 Lemon Soda Water

245

Packaged water

150



veg



non-veg



vegan



dairy free



Spicy

Government taxes as applicable. Please advise the server should you have any allergies/dietary restrictions

# Taste of the nations

With an extensive menu featuring authentic delicacies from the world's popular cuisines like European cuisine, Italian cuisine, Mexican cuisine and Asian cuisine, we at Willow Hill are sure to be a brand-new dining experience for everyone in the town.

## Sharing plates & starters

### Veg

- Forest mushroom cappuccino  
*Farm fresh Ooty mushrooms sautéed with shallots and potatoes finished with rosemary and milk froth* 210
- Cherry tomato basil soup  
*Delicious soup with Nilgiris fresh cherry tomatoes flavoured with garden fresh basil served with parsley cheese bread slices* 210
- 🌱 Thai coriander veg soup  
*Minced soya chunks brewed with lemongrass and fresh birdseye chillies.* 210
- 🌱🌱 Your all-time favourite Chinese soups-Sweet corn/Manchow/Hot and sour  
*Flavorful Indo-Chinese soup with chopped vegetables.* 210

● veg ● non-veg 🌱 vegan 🥛 dairy free 🌶️ Spicy

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## Non-veg

- Sea symphony chowder  
*All-time favourite chowder thickened with ooty potatoes finished in cream* 245
- Rotisserie chicken and Ooty mushroom soup  
*Flavorful cream of chicken loaded with fresh ooty forest mushrooms.* 225
- Your all-time favourite Chinese non-veg soups Sweet corn/Manchow/Hot and sour  
*Flavorful Indo-Chinese soup with chopped vegetables and chicken.* 225

## Veg

- Roasted Ooty baby carrots and chickpeas with roasted cherry basil tomatoes  
*(Crunchy Ooty baby carrot with roasted chickpeas and cherry basil tomatoes with chef-special marination)* 225
- Crunchy apple and nuts  
*Fried spinach and crunchy apple with nuts in ginger vinaigrette* 225

## Non-veg

- Caesar salad  
*All-time favourite salad with ooty fresh romaine lettuce, croutons and Caesar dressing* 285
- Grilled chicken salad with red wine reduction  
*Ooty crunchy lettuce with grilled chicken slices and bell peppers* 285

 veg  non-veg  vegan  dairy free  Spicy

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## Veg

- Mushroom and cheese pocket  
*Combining the earthiness of mushroom and richness of homemade cheese on a filo sheet* 345
- Jalapeno cheese corn ball  
*Tantalizing appetizer that combines the sweetness of corn, the richness of melted cheese, and a fiery kick from Jalapeños* 345
- Crispy fried butter corn  
*Plump corn kernels are coated in a light, crispy batter, achieving the perfect crunch with each bite.* 345
-  Gobi -65  
*South Indian masala Marinated batter fried florets of cauliflower* 310
- Honey glazed Chilly potato  
*Batter fried slices of potato, tossed with Chinese sauces and bell pepper* 310
- Golden fried baby corn  
*Chinese batter fried baby corn served with hot garlic sauce* 310
-  Aloo jeera  
*Boiled and diced Ooty potatoes with the flavours of fresh cumin* 310
-  Veg spring roll  
*Combination of vegetables and Chinese spices wrapped in spring roll sheet and fried served with hot garlic sauce* 310
- Paneer katti roll  
*Concoction of paneer and bell pepper wrapped in Indian bread* 310
- Panner tikka  
*Dices of cottage cheese simmered yoghurt and Indian spices, skewered and finished in Tandoor* 345
- Paneer makhmali kebab  
*Mildly spiced melt-in-your-mouth paneer kebab served with spicy coriander chutney* 345
- Haraa bhara veg kebab  
*Symphony of spinach, green peas, and potatoes, grilled to perfection.* 320
- Corn cheese veg kebab  
*Delectable combination of corn cheese and vibrant vegetables* 320

 Veg  non-veg  vegan  dairy free  Spicy

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- Tiranga veg kebab  
*Immerse yourself in the rich flavours of India with every colourful bite* 345
- Angara paneer tikka  
*Succulent paneer cubes, marinated in a bold blend of spices and char-grilled to perfection* 345
- Nilgiri fresh veg kebab (mushroom, aloo, gobi)  
*Fusion of locally sourced vegetables and aromatic Nilgiri spices served with cilantro mint chutney* 345
- Sizzling Kebab platter  
*Celebration of the finest vegetarian kebabs crafted with passion and precision.* 625

## Non-veg

- Crumb fried chicken roulade  
*Succulent tender chicken breast with a flavorful stuffing, all encased in a golden and crispy crumb coating served with chef-special tangy dips.* 425
- ⑤ Hoisin smoked chicken  
*Tender chicken pieces are meticulously marinated in a tantalizing blend of Hoisin sauce, garlic, and aromatic spices.* 425
- Chilly fish (South Indian)  
*South Indian version of crispy breaded diced fish* 425
- ⑤ Sesame Chilly /Ginger /Garlic Fish  
*Boneless pieces of fish, batter fried and doused in your favourite spicy-tangy sauce* 425
- ⑤ Fish fry  
*Marinated seer fish darn shallow fried in coconut oil* 325
- ⑤ Drums of heaven  
*Chicken lollipop tossed in a sweet spicy sauce* 425
- Boarder chilli chicken  
*Dices of chicken marinated with chef-special spices and deep-fried* 425
- ⑤ Teriyaki chicken  
*Succulent chicken pieces are marinated with the glossy teriyaki sauce, imparting a tantalizing caramelized finish* 425
- ⑤ Chicken - chilly/ ginger /garlic /Manchurian /Szechuan  
*Boneless pieces of chicken, batter fried and doused in your favourite spicy-tangy sauces* 425

 Veg
  non-veg
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- 🍴 **Chicken 65**  
*South Indian marinated chicken dice dipped in a flavourful flour powder and deep-fried served with fried onion rings* 425
- 🍴 **Chicken spring roll**  
*Combination of shredded chicken and bell pepper wrapped in spring roll sheet and fried served with hot garlic sauce* 425
- **Fish tikka**  
*Finger licking good, zesty and filled with flavours* 445
- **Chicken tikka**  
*Diced boneless chicken marinated with Indian spices and roasted in tandoor* 465
- **Malai chicken tikka**  
*Succulent pieces of chicken are marinated in a velvety blend of cream(malai), yoghurt, aromatic spices, and herbs, Grilled to perfection* 465
- **Tangdi kebab**  
*Chicken leg marinated in yoghurt mustard oil and mildly spiced with Indian spice* 465
- 🍴 **Chicken peri peritikka**  
*Farm fresh chicken morsels marinated generously with yoghurt and Indian spices roasted in the clay oven.* 465
- **Chicken Bhati kebab**  
*Succulent pieces of marinated chicken skillfully skewered and grilled to perfection* 465
- **Sizzling kebab platter**  
*The culinary ensemble promises an unforgettable journey through the diverse and mouth-watering world of non-veg kebabs served with mint chutney and cilantro mayonnaise* 1350
- 🍴 🌱 **Pallipalayam chicken**  
*Succulent pieces of chicken are stir-fried to perfection with a symphony of spices, including red chillies, black pepper, and curry leaves,* 425
- 🍴 🌱 **Mutton chukka/pepper fry**  
*Dices of mutton cooked in aromatic south Indian masala* 625

● veg  
 ● non-veg  
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# Pastaaaaaa

## Penne/spaghetti/fettuccine

- Alfredo  
*Light and fresh alfredo sauce sure to please any pasta lover* 425/495
- Arabiata  
*A delicious spicy sauce for pasta made from garlic, tomatoes, and dried red chilli peppers cooked in olive oil.* 425/495
- Pollo e funghi  
*Your choice of pasta with chicken and tasty ooty mushroom in a creamy white sauce* 495
- Aglio Olio  
*Spaghetti tossed in with garlic-infused olive red pepper flakes and parsley* 450/525

## Grills & More...

- Grilled tofu with bell pepper tomato satay skewer  
*Marinated tofu cubes are threaded onto skewers alongside colourful bell peppers and juicy tomatoes, Grilled to perfection, served with chef's special satay sauce* 325
- Grilled garden fresh Ooty veggies  
*A vibrant array of locally sourced, farm-to-table vegetables, expertly grilled to perfection.* 325
- Veg a la Kiev sizzler  
*vegetarian delight that reimagines the classic Chicken Kiev in a plant-based avatar.* 325
- Grilled lemon thyme rosemary chicken sizzler with orange sauce  
*Succulent chicken breasts marinated in a zesty blend of fresh lemon, aromatic thyme, and fragrant rosemary, are expertly grilled to perfection.* 425
- Orientale sizzler  
*A medley of rice and noodles, accompanied by 4 pieces of chicken satay, drizzled with hot garlic chicken sauce and Singapore shazlic sauce.* 525
- Shallot beef fry sizzler  
*Aromatic tender beef coconut fry with pickled pearl onions, served alongside flaky Kerala paratha and ghee rice, complemented by a rich beef gravy.* 525
- Pan-seared beef tenderloin steak sizzler with mashed potatoes, caramelized vegetables with red wine sauce/mushroom pepper sauce 825

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## Veg Curries

- Paneer-shahi/butter/kadai/mutter/do pyaz/palak  
*Cottage cheese with your favourite Indian gravies* 325
- Paneer tikka masala  
*Tandoor griddled cottage cheese with onion, bell pepper, and tomatoes finished with tomato cashew gravy* 385
- Methi mutter malai  
*Mild and creamy north Indian curry with fenugreek, mutter and cream* 385
- Malai kofta  
*Soft paneer stuffed koftas dunked in creamy cashew onion- gravy.* 385
- Navarathna korma  
*(Vegetables cooked in creamy rich gravy of mawa and cashew nuts)* 385
- 🌱 🌱 Mushroom-kadai/pepper/mutter/do pyaz  
*Ooty button mushroom finished with your choice of gravies* 365
- 🌱 🌱 Kadai veg  
*Garden fresh vegetables simmered in kadai masala* 365
- 🌱 🌱 Aloo simlamirch/gobi masala  
*Dices of potato and bell pepper/cauliflower finished in aromatic Indian spices* 365
- Nilgiri veg korma  
*(Garden fresh vegetables finished with teanest special green gravy)* 365
- 🌱 🌱 🌱 Veg Chettinad  
*Mixed vegetables cooked in Chettinad gravy finished with coconut milk* 365
- Dum Aloo masala  
*All-time favourite fried stuffed potatoes finished with rich gravy of cashew nuts and yoghurt* 385
- Bindi/masala/fry  
*Ladies' finger stir-fried with onion tomatoes and ground spices* 385



veg



non-veg



vegan



dairy free



Spicy

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- Dal makhani  
A blend of black urad dal and kidney beans slow-cooked to perfection,  
enriched with aromatic spices and finished with a generous dollop of butter and cream. 325
- Dal fry/tadaka/sagwala  
Lentil dish that combines yellow lentils with a fragrant tempering of  
cumin seeds, onions, tomatoes, and aromatic spices/spinach 290
- Non-Veg Curries**
- 🍴 Meen kodambuli curry  
Seer fish dice simmered in coconut kokum-flavoured South Indian  
gravy finished with fenugreek and shallot tempering 425
- 🍴 Chicken masala  
Dices of chicken with the flavour of fresh South Indian spices 425
- Mughalai murgh  
Rich chicken curry cooked with cashew nut paste and spices  
flavored with saffron 425
- Methi murgh  
Chicken curry with the flavour of fresh methi leaves 425
- 🍴 Kadai murgh  
All time favourite chicken dish simmered in kadai masala 425
- Butter chicken masala  
Classic curry of chicken in a spiced tomato, butter and cream sauce 425
- 🍴 Chicken Kolhapur  
Dices of chicken marinated and cooked in Kolhapuri masala 425
- 🍴 Chicken Chettinad  
A regional speciality of chicken curry flavoured with Chettinadu masala 425
- Chicken nilgiri khorma  
Nilgiris speciality with flavour of fresh coriander and mint finished in coconut milk 425
- 🍴 Mutton pepper masala  
Boneless cubes of mutton cooked in pepper-flavoured South Indian gravy 625
- Mutton vindaloo  
Tender lamb chunks cooked in vindaloo sauce with red chilly vinegar garlic and spices 625

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## Indian Breads

|                                    |         |
|------------------------------------|---------|
| ● ④ Chappathi (2 Nos.)             | 110     |
| ● Tawa paratha                     | 120     |
| ● Methi paratha                    | 120     |
| ● ④ Phulka (2nos)                  | 85      |
| ● Kerala paratha                   | 85      |
| ● Stuffed paratha-aloo-gobi-paneer | 225/285 |
| ● ④ Roti                           | 110     |
| ● Butter roti                      | 120     |
| ● Naan                             | 120     |
| ● Butter naan                      | 130     |
| ● Kulcha                           | 120     |
| ● Butter kulcha                    | 130     |

## Rice and Noodles

|  |     |
|--|-----|
| ● Choice of pulao<br>(Choice of peas, mixed vegetables of cumin) | 325 |
| ● Ghee rice  | 345 |
| ● Mushroom biriyani  | 385 |
| ● Vegetable biriyani   | 385 |
| ● ④ Vegfried rice  | 385 |
| ● ④ Veg noodles  | 385 |
| ● ④ ④ Steamed rice   | 220 |
| ● ④ Chicken biriyani   | 485 |
| ● ④ Mutton biriyani  | 625 |
| ● Egg biriyani   | 385 |
| ● ④ Eggfried rice  | 385 |
| ● ④ Chicken fried rice   | 425 |
| ● ④ Chicken noodles  | 385 |
| ● ④ Egg noodles  | 385 |
| ● ④ Szechuan chicken noodles                                     | 395 |
| ● American/Chinese chop suey                                     | 395 |

 veg
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# Desserts

|   |     |
|---|-----|
| ● Orange cake pastry                                    | 295 |
| ● Apple pie   | 325 |
| ● Gulab jamun with ice cream                            | 275 |
| ● Blueberry cheese cake                                 | 275 |
| ● Tiramisu  | 275 |
| ● Apple crumble sundae                                  | 275 |
| ● Chocolate brownie with ice cream                      | 275 |
| ● Choice of ice cream (chocolate/strawberry / vanilla ) | 195 |

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## Bird of Paradise

To reserve your culinary adventure, call us at +91 9363939345

Willow Hill, Ooty

by

Nature Resorts



[www.natureresorts.in](http://www.natureresorts.in)

# An Ode to Bird of Paradise



The cuisine served at the intriguingly named Bird of Paradise restaurant is like the proverbial bird of the same name -



it is a fleeting tantalizing presence on one's tongue, releasing complex flavours, leaving behind a sweet lingering memory.



The restaurant, located at Willow Hill by Nature Resorts in Ooty, ropes in scenic mountain views that play a duet with the appetizing meals, served in this haven.

