

A Unit of  
**CELESTE**



# THE **YELLOW** TRAIL

TRADITIONAL ROOTS. GLOBAL PLATES.

Traditionally Kongu, Exceptionally Global



**MULTI CUISINE DINING EXPERIENCE  
FOR RESERVATION - 7550244001**

**📍 ERODE**





# SOUPS



## Vegetarian Soups

- Basil & Tomato Soup – 120
- Mushroom Soup – 150
- Broccoli & Cheddar Soup – 150
- Khov Suey with Condiments – 150

## Non Vegetarian Soups

- Malaysian Laksa –  
Chicken / Prawn – 160 / 190
- Kozhi Rasam – 160
- Aattukal Soup – 180
- Nandu Kurumilagu Chారు – 220



Basil & Tomato Soup 120

Mushroom Soup 150

Broccoli & Cheddar Soup 150

Malaysian Laksa 160



# SMALL PLATES & BAR BITES

- Creole Onion Rings – 160
- Five-Spice Crispy Corn – 150
- Baby Corn Miriyalu – 160
- French Fries / Potato Wedges – 120
- Calamari Fritters – 280
- Honey Chicken Wings (6 pcs) – 220





# VEGETARIAN STARTERS

- Malai Broccoli – 180
- Hariyali Paneer Tikka – 180
- Angara Aloo Tikka – 170
- Honey Glazed Lotus Root – 190

- Paneer Pepper Sukka – 180
- Paneer Ghee Roast – 180
- Karaikudi Babycorn Garlic Fry – 170
- Guntur Chilli Mushroom Fry – 170



Malai Broccoli 180

Hariyali Paneer Tikka 180

Reserved

Angara Aloo Tikka 170

Honey Glazed Lotus Root 190

Paneer Ghee Roast 180



# NON VEGETARIAN STARTERS

Uppu Milagu Kozhi Fry – 220

Tangdi Kebab – 260

Rayalaseema Chicken Pepper Fry – 220

Mutton Seekh Kebab – 300

Chicken Satay with Peanut Sauce – 220

Mutton Boti Kebab – 400

Murgh Makhmali Kebab – 240

Mutton Boti Kebab – 400

Firecracker Dragon Chicken – 220



Uppu Milagu  
Kozhi Fry 220

Chicken Satay  
220

Rayalaseema  
Chicken Pepper Fry  
220

Murgh Makhmali  
Kebab  
240

Tangdi Kebab  
260

Reserved

12



# LAMB & SEAFOOD STARTERS

## Lamb Starters

- Syrian Irachi Roast – 290
- Mamsam Vepudu – 290
- Lamb Chops Ajardhina (2 pcs) – 340

## Seafood Starters

- Kal Meen Varuval – Mettur Style – 240
- Prawn Tempura – 300
- Mangalore Prawn Ghee Podi Varuval – 300
- Crumb Fried Seafood Basket – 550



Kal Meen Varuval  
Mettur Style  
240

Prawn  
Tempura  
300

RESERVED

16

Syrian Irachi  
Roast  
290

Lamb Chops Ajardhina  
(2 pcs)  
340

Mamsam Vepudu  
290



# PASTAS

- Spaghetti Aglio Olio – 200
- Penne Arrabbiata – 220
- Fusilli Basil Pesto – 220
- Penne Alfredo – 220
- Spaghetti Marinara – 300

Spaghetti Aglio Olio  
200



Penne Arrabbiata  
220



Fusilli Basil Pesto



Penne Alfredo





# MAIN COURSE – VEGETARIAN



Vegetable Au Gratin – 220

Makai Shehzadi – 200

Khumb Methi Matar Malai – 200

Nizami Subz Handi – 200

Aloo Dahiwala – 200

Paneer Makhani – 200

Paneer Kadai / Palak / Methi – 200

Hara Moong Tadka Dal – 180



Paneer Makhani  
200

Khumb Methi  
Matar Malai  
200

Nizami  
Subz Handi  
200



Vegetable  
Au Gratin  
220

Hara Moong  
Tadka Dal  
180

Table  
14

RESERVED





# MAIN COURSE – POULTRY

- Chicken Cordon Bleu – 300
- Chettinad Kozhi Varutha Kulambu – 220
- Thanjai Kozhi Ketti Kuzhambu – 240
- Kori Gassi – 240
- Telangana Nallakaram Kodi Kura – 240
- Jodhpuri Murgh – 240
- Khandari Chooza Tikka Masala – 240



# MAIN COURSE – LAMB

Mutton Milagu Kuzhambu – 300  
Dhaba Mutton Curry – 300

Mewari Lal Maas – 340  
Dum Ki Nalli – 420



# CRAB & PRAWN SPECIALTIES

Madurai Nandu Sukka – 320/-  
Eral Thokku – 320/-

Cauvery Delta Nandu Kuzhambu – 320/-  
Chemeen Moilee – 320/-

Madurai Nandu  
Sukka 320/-

Nandu Kuzhambu 320/-

RESERVED

Eral Thokku 320/-

Chemeen Moilee  
320/-





# ASIAN CURRIES & SEAFOOD MAINS



## Asian Curries

Thai Curry – Red / Yellow / Green  
Veg / Chicken / Seafood – 175 / 225 / 275  
Fragrant Thai coconut curry with basil  
and herbs served with steamed rice

## Seafood Mains

Crevette Thermidor – 320  
Veerampattinam Meen Kuzhambu – 300  
Nethili Meen Kuzhambu – 300





# NOODLES & FRIED RICE

## Noodles

Chow Mein – 200

Hokkien Prawn Mee – 300

Hakka Noodles –  
Veg / Non-Veg – 200 / 240

Chilli Garlic Noodles –  
Veg / Non-Veg – 200 / 240

## Fried Rice

Nasi Goreng – 260

Pineapple Fried Rice – 200

Burnt Garlic Fried Rice –  
Veg / Non-Veg – 200 / 240

Sichuan Fried Rice –  
Veg / Non-Veg – 200 / 240



Chow Mein  
200

Hakka Noodles  
200

Chilli Garlic  
Noodles 200

Pineapple  
Fried Rice  
200

Burnt Garlic  
Fried Rice  
200

Burnt Garlic  
Fried Rice  
200



# REGIONAL RICE & BIRYANI / INDIAN BREADS



## Regional Rice & Biryani

Sukka Soru – Chicken / Mutton /  
Prawn – 240 / 280 / 320

Kozhi Nei Soru – 240

Uthukuli Butter Thayir  
Saadam – 160

## Indian Breads

Kulcha – Plain / Masala /  
Cheese – 50 / 80 / 100

Naan – Plain / Butter / Garlic /  
Cheese – 40 / 50 / 60 / 100

Laccha Paratha – 50

Tandoori Roti – 40

Missi Roti – 60

Roomali Roti – 50

Butter Pulkha (2 pcs) – 50



Sukka  
Soru

Naan  
Basket

Kozhi  
Nei Soru

Uthukuli Butter  
Thayir Saadam

Laccha Paratha



# DESSERTS

Tender Coconut Panna Cotta – 140

Matka Kulfi – 120

Tiramisu – 175

Tender Coconut Panna Cotta 140



Matka Kulfi  
120



RESERVED

11

Tiramisu  
175



- Images are for representation purposes only. Actual presentation may vary.
- Please allow 15–20 minutes for certain dishes to be freshly prepared.

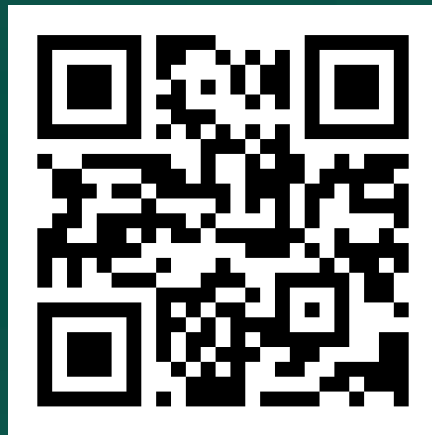


# THE YELLOW TRAIL

TRADITIONAL ROOTS. GLOBAL PLATES.

A UNIT OF  
**CELESTE**

# G



**FOR RESERVATION -7550244001**