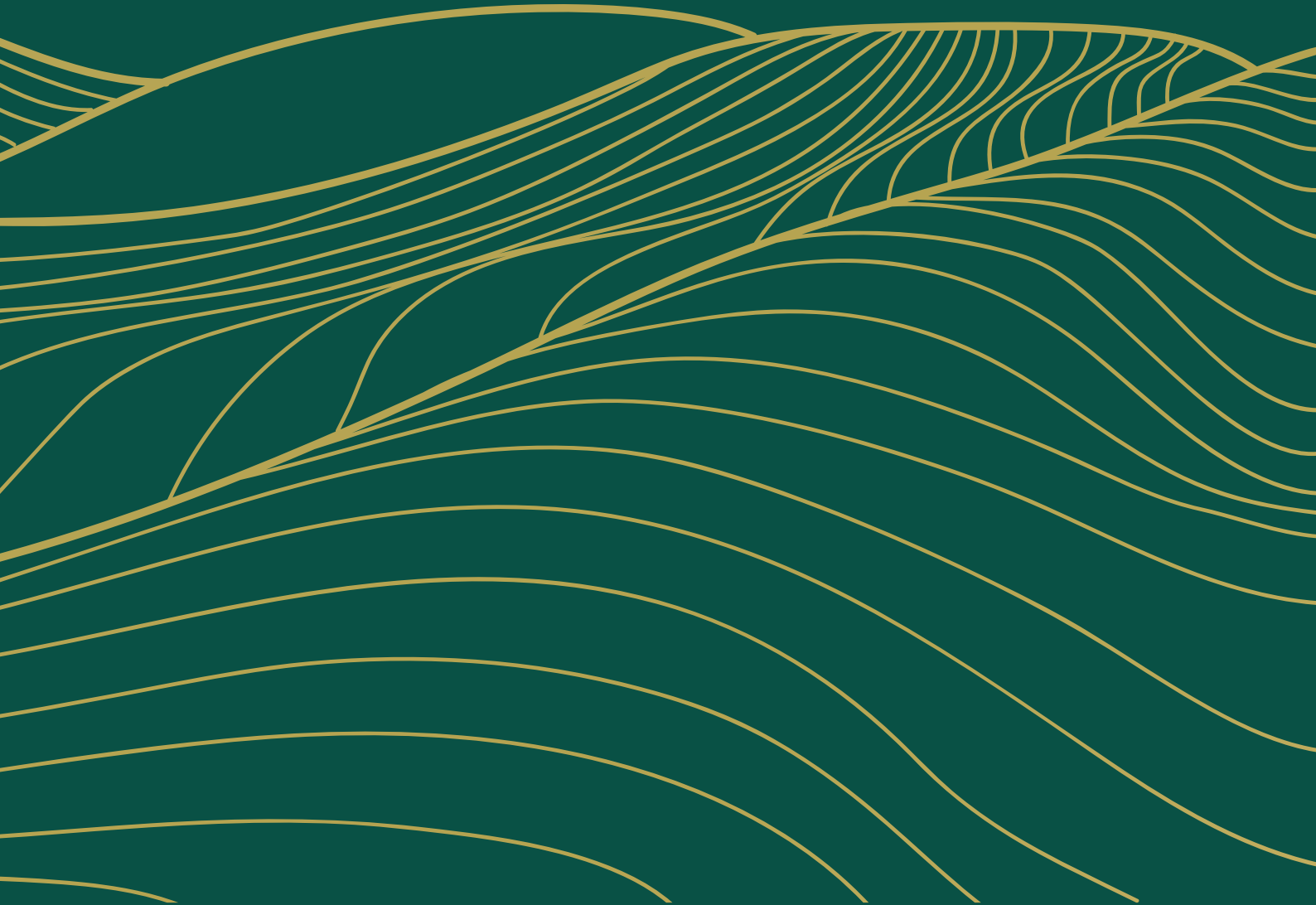


Waiter,
Duncan's
FINE DINING

Menu

High in the misty hills of Vagamon, Walter Duncan's is more than just a restaurant—it is a tribute to the name that first gave this land its identity. Tea leaves may have touched this soil before, but it was in 1926, when Walter Duncan & Company built their plantations, that Vagamon truly found its place on the map. From then, these hills weren't just green anymore—they became alive with stories of flavour, fragrance, and discovery.

Carrying that legacy forward, our restaurant blends the elegance of colonial charm with the warmth of Kerala's soul. Every detail, every corner, is crafted to echo that timeless spirit—refined yet rooted, global yet local. Here, dining is more than a meal. It is an experience where heritage meets taste, and where every plate feels like a new chapter in Vagamon's continuing story.



— Soups —

Veg

Thekkan Drumstick Soup <i>(Drumstick puree seasoned with south Indian spices and coconut milk)</i>	180/-
Veg Twin Soup <i>(Two different soups in one bowl - tomato & mushroom)</i>	220/-
Hot & Sour Veg Soup <i>(A popular Chinese soup known for its savoury, spicy, and tangy flavour profile)</i>	180/-
Cream Of Veg/Mushroom/Tomato <i>(A type of soup characterized by its rich, smooth, and velvety texture, achieved by incorporating cream, milk & above-mentioned choice of yours)</i>	220/-

Non - Veg

Cream of Chicken <i>(A type of soup characterized by its rich, smooth, and velvety texture, achieved by incorporating cream, milk & chicken)</i>	250/-
Hot & Sour Chicken Soup <i>(A popular Chinese soup known for its savory, spicy, tangy & chicken flavour profile)</i>	230/-
Mutton Bone Soup <i>(Mutton bone broth soup has warm aromatic spices like ginger, black peppercorn, coriander, and curry leaves for a nourishing and brothy soup)</i>	280/-
Malabar Prawn Soup <i>(A flavourful and nutritious dish typically featuring prawns as a main ingredient, often with coconut milk, broth & spices)</i>	230/-



— Salads —

Green Salad

(Sliced onion, carrot, cucumber, and tomato plated with lemon and green chilli)

150/-

Weight Watcher

(Cubes of cucumber dressed with rich yoghurt, honey, and seasoned garlic)

180/-

Royal Greek Salad

(A delicious salad consisting of cucumbers, tomatoes, bell peppers, onion, olives, and feta cheese)

200/-

Chef's Salad Bowl (Veg & Non-Veg)

(Chicken or fish of your choice with cheese, capsicum, pineapple & egg, seasoned with olive oil and herbs)

250/-



Starters

Indian

Bhindi Spl Fry

*(A dish made with okra (bhindi) and a blend of spices.
The dish will be rich and flavourful in taste)*

275/-

Chicken Chukka

(Chicken Chukka is a popular South Indian dish known for its spicy and flavourful preparation. It is made using chicken pieces that are marinated with homemade spicy paste)

320/-

Chicken – 65

(Chicken 65 is bite size pieces of chicken coated in spicy masala & marination consists of chilli powder, turmeric, garam masala powder & lemon juice)

320/-

Chicken – 95

(Chicken 95 is bite size pieces of chicken coated in spicy masala & marination consists of chilli powder, turmeric, garam masala powder, lemon juice & Palette Spl masala & crumb fried)

320/-

Pepper Chicken Fry

(A popular South Indian chicken dish cooked with onions, curry leaves, green chillies and tossed with freshly ground black pepper which gives its unique taste)

300/-

Pepper Mutton Fry

(Mutton is slow cooked in black pepper and other spices, causes all tastes to infuse in lamb and also gives it a nice roast)

450/-

South Indian Tawa Fry Prawn

(The prawns are marinated in special homemade south indian paste & grilled in tawa)

400/-

Squid Pepper Fry

(A traditional seafood preparation. Slow roasted in spices and aromatics, this is a must try dish for all squid lovers)

375/-

Tandoor

Paneer Tikka

(Paneer Tikka is made with paneer cubes marinated in spiced yogurt, arranged on skewers and grilled in the oven or tandoor.)

300/-

Tandoori Veg Platter

(Mixed vegetables, marinated in spiced yogurt, threaded on a metal skewer and cooked in hot coal pot)

550/-

Chicken Tikka

(Chicken Tikka are boneless pieces of chicken, marinated in spiced yogurt, threaded on a metal skewer and cooked in hot coal pot)

320/-

Malai Chicken Tikka

(Chicken malai tikka is the super-soft and juicy chicken kabab which is infused with all creamy goodness)

340/-

Tandoori Chicken Full

(Tandoori chicken is a dish made from full chicken marinated in yogurt and spices and roasted in a tandoor)

1250/-

Tandoori Chicken Half

(Tandoori chicken is a dish made from half of chicken marinated in yogurt and spices and roasted in a tandoor)

700/-

Fish Tikka

(Tandoori Fish Tikka is a popular seafood appetizer from Indian cuisine. Boneless chicken pieces marinated in tandoori masala & grilled in hot coal pot)

375/-

Tandoori Non-Veg Platter

(Mixed kebabs served in one platter with mint sauce)

1000/-

Conti

Chicken Cheese Balls

(Minced chicken meat stuffed with cheese and crumb fried)

400/-

Palette Fried Chicken

(Crispy fried chicken ... We call This PFC)

425/-

Chicken Nuggets

(A chicken nugget is made from chicken breasts cut to shape, breaded or battered, then deep-fried)

275/-

Chilli Turmeric Prawns

(Succulent Jumbo Prawns Pan grilled with a flavourful blend of chilly, Turmeric and Aromatic spices)

600/-

Fillers

Steamed Basmathi Rice

175/-

Steamed Kerala Rice

125/-

Jeera Rice

200/-

Lemon Rice

250/-

Tomato Rice

250/-

Curd Rice

250/-



— Pan Asia —

Chilly Veggies of Your Choice <i>(Potato, mushroom, paneer, baby corn, cauliflower)</i>	300/-
Salt & Pepper of Your Choice <i>(Mushroom, paneer, baby corn)</i>	320/-
Chicken Lolly Pop <i>(Chicken lollipop is a popular Indo-Chinese appetizer where a frenched chicken drumette is marinated and then batter fried)</i>	300/-
Choice of Meat in Schezwan Sauce <i>(Chicken, Prawns, Fish, Beef. A super simple recipe with juicy and crispy choice of meat, in sweet and hot sauce with plenty of red chillies and green onions)</i>	325/-
Choice of Meat in Shang Dong Chilly Sauce <i>(Chicken, Prawns, Fish, Beef. Shang Dong Chilli of your choice. It is a popular Indo-Chinese appetizer, consisting of tender fried bites tossed in a super aromatic sweet, spicy and slightly tangy chilli sauce)</i>	325/-
Choice of Meat in Manchurian Sauce <i>(Chicken, Prawns, Fish, Beef. Delicious fried stuff choice of yours in slightly sweet, hot & sour Manchurian sauce, a popular Indo-Chinese food)</i>	325/-
Choice of Meat in Teriyaki Sauce <i>(Chicken, Prawns, Fish, Beef. Teriyaki choice of yours is a Japanese dish in which the ingredients are cooked on high heat and coated in umami-rich, slightly sweet, sticky teriyaki sauce)</i>	330/-

— Pan Asia —

Crispy Fried Beef <i>(Deep fried strips of flank steak, sauteed with onion and red pepper in a spicy but sweet soy sauce)</i>	400/-
Choice of Veg Fried Rice <i>(Schezwan, Singapore, Malaysian, Indian)</i>	325/-
Choice of Veg Noodles <i>(Schezwan, Singapore, Hakka)</i>	325/-
Choice of Non-Veg Fried Rice <i>(Chicken, Mix Non-Veg, Egg)</i>	375/-
Choice of Non-Veg Noodles <i>(Chicken, Mix Non-Veg)</i>	375/-

— Indian Breads —

Chappathy	40/-
Pulka	40/-
Roti (Butter/Plain)	55/-
Naan (Butter/Plain)	55/-
Garlic Naan	75/-
Kulcha (Plain/Pudhina/Masala)	60/-
Tandoori Paratha	45/-
Kerala Paratha	45/-

— Indian Maincourse —

Veg

Paneer Butter Masala

(A luxurious North Indian curry featuring tender paneer cubes cooked in a velvety, tomato-cashew based gravy)

325/-

Kadai Paneer

(A popular North Indian curry made with onions, capsicum, tomatoes and paneer, cooked with ground spices)

325/-

Kadai Mushroom

(A popular North Indian curry made with onions, capsicum, tomatoes and paneer, cooked with ground spices)

325/-

Mushroom Masala

(An Indian dish of sauteed mushrooms simmered in a delicious gravy)

325/-

Mix Veg Curry

(A curry made with carrot, beans, cauliflower & green peas in an onion tomato ginger garlic base flavoured with Indian spices)

275/-

Kadai Vegetables

(A medley of onions, tomatoes, bell peppers and various assorted veggies together with spices and cream)

275/-

Dal Tadka

(Cooked lentils infused with a flavourful tempering of oil or ghee, cumin, garlic)

220/-



— Indian Maincourse —

Non - Veg

Butter Chicken Masala

(A classic Indian dish made with marinated & grilled chicken, simmered in a creamy tomato gravy)

375/-

Kadai Chicken

(A delicious spicy gravy made by cooking chicken with Kadai masala, onion, tomato, capsicum, spices and herbs)

350/-

Chicken Adhraki

(Chicken Adhraki is cooked with sauce which has whole ground spices, onion, tomato, green chilies and ginger)

350/-

Chettinad Chicken Curry

(This spicy and robust chicken curry perfectly balances spices, herbs, and tender chicken, resulting in a rich and flavourful gravy)

350/-

Madras Fish Curry

(An onion and tomato-based curry along with tamarind)

375/-

Prawn Masala

(A popular spicy masala dish made with prawns cooked with onions, tomatoes and spices made into thick masala like sauce)

400/-

Mutton Rogan Josh

(Mutton Rogan Josh is made with mutton and rich tomato masala. Succulent lamb cooked in a tangy red sauce)

500/-

Pre-Order Meals will be taken

350/-



— Contí Maincourse —

Veg

Garden Fresh Vegetable Steak

(Minced rich English vegetables with herbs and crumb coated, fried & topped with tomato basil sauce accompanied with herbed rice)

450/-

Cottage Cheese Steak with Butter Rice

(Marinated and shallow fried cottage cheese steaks served with sautéed vegetables and a delicious sauce, bedded with butter rice)

475/-

Non - Veg

Grilled Chicken Steak

(Marinated and grilled chicken breast coated with demi-glace sauce, served with grilled vegetables)

550/-

Chicken Stroganoff

(Pan-fried chunks of chicken and earthy mushrooms, cooked in a creamy, slightly tangy sauce with sour cream)

550/-

Fish Belle Meuniere

(Classic french preparation of fish in a lemony brown-butter sauce with parsley & topped with grilled herbed mushrooms)

600/-

Choice of Pasta

Penne / Macaroni

Spaghetti

Choice of Sauces

Veg

Cream / Arabiatta

450/-

Non - Veg

Alfredo / Chicken Pinky

550/-

Bolognese Beef

650/-



— Nadan Special Starters —

Veg

Paalkatti Crunch <i>(Crumb fried paneer served with two varieties of delicious sauces)</i>	325/-
Mushroom Kondattam <i>(Marinated and fried mushroom. It's known for its bold, aromatic flavours and crispy texture, achieved through frying and a blend of spices)</i>	300/-

Non - Veg

Chicken Kondattam <i>(Marinated and fried chicken. It's known for its bold, aromatic flavours and crispy texture, achieved through frying and a blend of spices.)</i>	350/-
Pichipoatta Kozhi <i>(Flavourful and spicy dish made with chicken breast, onion, pepper and special spices)</i>	350/-
Chicken Thattukada Fry <i>(Chicken marinated in unique combination of spices and well fried, imparting a special flavour to the dish)</i>	375/-
Meen Vettala Kanthari Perattu <i>(A traditional Kerala preparation of seer fish with betal leaf & kanthari chilli masala)</i>	450/-
Paal Konju <i>(Prawns grilled in unique combination of coconut milk & virgin coconut oil, served juicy & topped with crushed pepper)</i>	375/-
Kandhari Prawns <i>(Herb marinated prawns grilled with kandhari rich paste)</i>	375/-
Beef Coconut Fry <i>(Spiced & deep fried stripped beef tossed with traditional Kerala spices)</i>	400/-
Koondal Kandhari <i>(Squid cooked with rich kandhari paste)</i>	375/-
Kandhari Beef <i>(Beef cube made with special made kandhari paste and spices)</i>	400/-

— Nadan Special Maincourse —

Veg

Nadan Mushroom Masala <i>(A traditional Kerala style preparation with spices)</i>	300/-
Veg Stew <i>(Vegetable stew with spices and veggies simmered in a coconut milk-based gravy)</i>	225/-
Veg Varutharachadhu <i>(Vegetable curry with roasted coconut and aromatic Kerala Spices)</i>	225/-
Vendaikkai Pazha Manga Chaaru <i>(Tender ladies finger cooked in creamy coconut-based banana curry)</i>	275/-

Non - Veg

Nadan Chicken Curry <i>(Cut chicken pieces are marinated with black pepper, salt, lemon juice, turmeric and garam masala before cooking with aromatics like onions, ginger and garlic)</i>	350/-
Chicken Varutharacha Curry <i>(A Kerala style chicken curry flavoured with roasted and ground coconut and spices)</i>	350/-
Chicken Stew <i>(A mild gravy made with chicken, cooked in coconut milk & aromatic spices)</i>	325/-
Chicken Malli Perlan <i>(Cube cut chicken gently cooked in blend of freshly grinded red chilli and coriander seeds)</i>	350/-
Chicken Pepper Roast <i>(Semi-dried chicken dish cooked with traditional spices & pepper)</i>	350/-
Malabar Mutton Curry <i>(Mutton pieces cooked in a paste made of coconut and other spices until tender)</i>	600/-
Nadan Fish Curry <i>(A red spicy curry which uses kodumpuli (Malabar tamarind) and shallots)</i>	375/-
Meen Manga Curry <i>(Fish cooked in raw mango-based curry with coconut)</i>	375/-

— Nadan Special Maincourse —

Ashtamudi Meen Curry <i>(Also known as Alleppey fish curry, it is cooked in a special spiced coconut paste and coconut milk)</i>	375/-
Chemmen Kochulli Roast <i>(Shrimps stir fry with flavourful shallots-based thick gravy)</i>	375/-
Squid Roast <i>(Kerala style squid roast with onions, spices and coconut oil)</i>	400/-
Nadan Pothu Curry <i>(A traditional Kerala style beef curry cooked with aromatic spices)</i>	450/-
Beef Vazhalailai Polichadhu <i>(A flavourful Kerala dish where beef is cooked with a blend of spices, wrapped with banana leaf and then pan fried)</i>	450/-
Beef Varutharachadhu <i>(A popular spicy & flavourful Kerala style beef curry known for its rich roasted coconut-based gravy)</i>	450/-
Beef Stew <i>(Slow cooked beef with rich, mild spices & coconut milk)</i>	400/-
Beef Roast <i>(Beef cube cuts with blend of spices and fresh aromatics to make a delicious masala that is full of flavour)</i>	400/-
Fillers	
Chicken Biryani <i>(A Kerala style Chicken Biryani where the chicken is marinated in spices and shallow fried, then cooked in a flavourful masala, layered with kaima rice)</i>	350/-
Beef Biryani <i>(A Kerala Style Beef Biryani where the beef is marinated in spices and shallow fried, then cooked in a flavourful masala, layered with kaima rice)</i>	450/-
Prawns Biryani <i>(A Kerala style Prawns Biryani where the prawns are marinated in spices and shallow fried, then cooked in a flavourful masala, layered with kaima rice)</i>	450/-
Nadan Veg Biryani <i>(A Kerala style Veg Biryani where the vegetables are marinated in spices and shallow fried, then cooked in a flavourful masala, layered with kaima rice)</i>	275/-
Fish Biryani <i>(A Kerala style Fish Biryani where the fish is marinated in spices and shallow fried, then cooked in a flavourful masala, layered with kaima rice)</i>	450/-



☞ Beverages ☜

Seasonal Fresh Juices

Seasonal Fresh Juices	150/-
Sweet Lime	150/-
Fresh Lime Water/Soda	125/-
Soft Drinks <i>(Pepsi, Miranda, 7up, Mountain Dew)</i>	75/-

Hot Beverages

Tea <i>(Milk Tea, Ginger, Cardamom, Lemon)</i>	60/-
Coffee <i>(Milk Coffee, Chukku Kaapi)</i>	60/-
Milk	60/-
Flavoured Milk <i>(Horlicks, Boost)</i>	70/-
Hot Chocolate	90/-

Cold Beverages

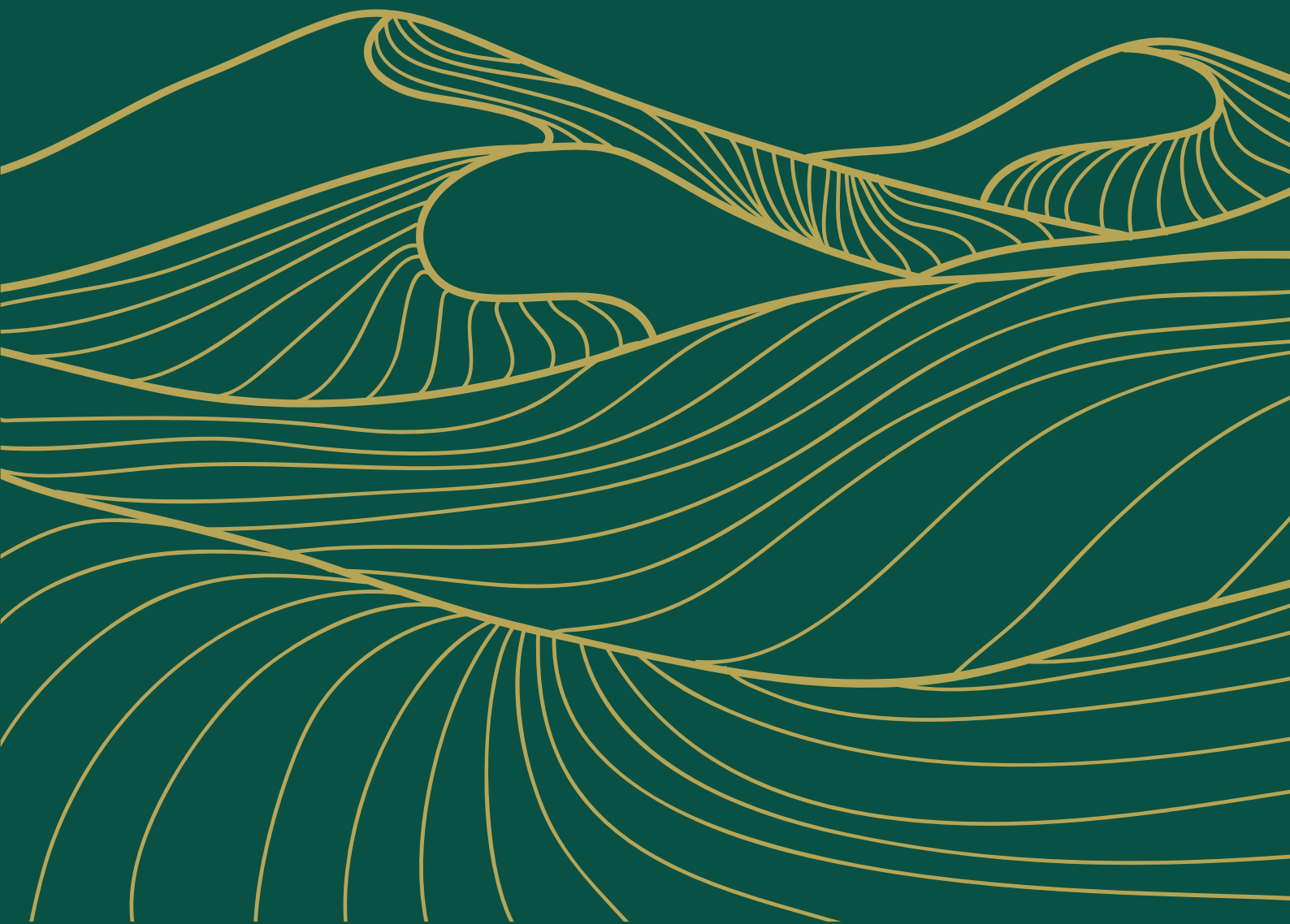
Cold Coffee	165/-
Milk Shakes <i>(Vanilla, Strawberry, Pista, Chocolate, Fig & Honey, Coffee)</i>	165/-
Sharjah Shake	180/-

— Beverages —

Desserts

Friendly Sundae	225/-
Peach Melba	250/-
Snow Boat Surprise	275/-
Pink Love	225/-
Lychee Sundae	275/-
Fruit Salad with Ice cream	200/-
Fruit Custard with Ice Cream	200/-
Vanilla / Strawberry / Pistachio / Chocolate / Butterscotch / Fig & Honey	175/-
Carrot Halwa	200/-
Rasagulla	225/-
Gulab Jamoon	225/-

Walter Duncan's
More Than a Restaurant, A Story



BOTÍN

GALOIS
RECORRO ESTE
RESTAURANTE EN
FORTUNATA Y JACINTA
LA CAMARA DE COMERCIO
E INDUSTRIA
MADRID 25-V-1971

SOBRINO de BOTIN H



Restaurant!

The first restaurant proprietor is believed to have been one A. Boulanger, a soup vendor, who opened his business in Paris in 1765. The sign above his door advertised restoratives, or restaurants, referring to the soups and broths available within. The institution took its name from that sign, and restaurant now denotes a public eating place in English, French, Dutch, Danish, Norwegian, Romanian, and many other languages, with some variations.

For example, in Spanish and Portuguese it is restaurante, in Italian ristorante, in Swedish restaurang, in Russian restoran, and in Polish restauracja.

But we call it Walter Duncan's – where fine dining embraces global flavours.

Waiter,
Duncan's
FINE DINING

