

Sterling
LOCAL
Celebrate. Desi.



#CelebrateDesi
#TasteDifferently



signature
stories



At Sterling we have always put Discoveries and Experiences at the core of our holiday. It has meant the world to us, when you discovered something unique to that destination, when you took back different memories from your holiday at Sterling. And now, we are taking Discoveries & Experiences to a whole new level.

Sterling LOCAL, our bar across the Sterling resorts is a collection of tastes, flavours, aroma, and all things gastronomical with a tipsy sense of happiness. Here we encourage you to uncover distinctive flavours of the region and tantalise your spirit! LOCAL has a selection of ingredients hand-picked from the sleepest and outright 'Desi' hamlets of our regions, blended and infused into the popular global favourites to spark an altogether new flavour profile.



cocktails

panjumittai

(vodka, cotton candy,
dash of sparkling water)

Connect with the wild child in you! Vodka taken with Panjumittai (Cotton Candy) and a dash of Sparkling Water will leave you floating on soft n fluffy pink clouds. It's our take on a pink Vodka. And it tastes Yum too!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



paccai appil – puli rum

(white rum, infused with puli (tamarind) apple juice and lime, served in an apple)

You can drink your apple and eat it too! This could be the sinful substitute to Adam's Apple. Take an innocent apple, scoop it out and fill it with White Rum and Apple Juice – evil, right? Add a tang to it with a Puli (tamarind) infusion and a lime. It's our Original Sin!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



lake mellow

(vodka, kodai's desi coffee and home-made marshmallow)

Videsi Vodka meets Kodai's Desi Kaapi (Coffee). You can't make a better match by the lake! Mellow it down with some Marshmallow and let the evening dissolve into night as this delicious concoction slips down your throat!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



aloe vera digestive elixir

(tequila mixed with fresh aloe vera juice, blended with ginger & mint)

Who said health can't be fun? Kattrazhai (Aloe Vera) is known for its healing properties. Mixed with Tequila for a naughty drink that packs a punch. Blended with ginger and mint – read, more health! You can't stop at one!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



jeeragamittai

(gin with vanilla essence, shaken with ice & lime, topped with saunf)

We know its hard to digest, but we have a way to make gin taste even better. The secret is to add some vanilla essence and shake in some ice and add a lime... and top it with some Jeeragamittai (saunf-candy for the uninitiated). Sweet!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



nellikay star

(gin, desi honey, sweet 'n' sour dry goose berries of kodai & star anise)

Nellikai (Goose Berries) are a delicious mix of sweet and sour – and are the Vit. C heavyweight – we've taken this local ingredient and some local honey and added it to Gin. Topped it off with some Star Anise and we're sure you'll be swirling this delicious drink in your mouth for a long time!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



tipsy carrot

(blended whisky with dry ginger and kodai's fresh carrot juice)

Here's the ABC of it... Take A dry ginger, some Blended Whisky and add fresh Carrot juice from our very own kitchen garden. We can't blame the carrot going tipsy, and neither can we blame you! Cheers!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



mocktails

aloe vera lemonade

(Fresh Aloe Vera Juice with
Lime, Mint and Lemonade)

Seru (or a slush) sounds good! Add Elumichai saaru (Lemonade) to fresh aloe vera, add a slice of lime and top it off with Mint and you have a drink that's quite out of the ordinary – be careful you don't get stuck in this slush!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★ ★ ★ ★ ★



beetroot carrot cooler

(90 ml of Beetroot & Carrot Juice with dry Sweet Ginger and Salt)

Who knew the lowly sukku (dry sweet ginger) could be made to taste so good! Take a Patiala of beetroot & carrot juice – add the sukku and some salt and you're rocking!

Level of Desi : 4.5 🍷🍷🍷🍷

Celebration Ready : ★★★★★



cranberry sangria

(Kodai's Fresh Oranges, Pomegranate, with Cranberry Juice, Coriander and Tonic Water)

Now, here's a drink that's totally Local! We've taken Kodai's fresh produce – oranges, pomegranate and Kuruthinelli (Cranberry) Juice. Added some Tonic Water and topped it with Coriander to pack a kuthu (Punch) – now you know why we gave the Cranberry Punch a local name!

Level of Desi : 4.5 🍷🍷🍷🍷

Celebration Ready : ★★★★★



kodai sarbath

(Mix your favourite flavours (Nannari, Grape, Mango) with Lime, Crushed Ice & Water)

Here's a perennial HIT! Take lime and water, add crushed ice and choose your fav flavor from Nannari / Grape / Mango and you've made yourself a Yum mocktail!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



passion colada

(Fresh Passion fruit, Pineapple with Coconut Milk and Cream)

Kodaikanal is famous for its passion fruit (Kodithodai in the local lingo) – so we've featured it in a drink that's sure to ignite your passions! We've added pineapple with coconut milk and cream, just to raise the oomph factor! Wowie!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



non-vegetarian

pitchu potta kozhi

(Boiled & Shredded Chicken
with Red Onions, Ground
Ginger, Garlic & Pepper)

When a Chicken comes
across such delicious
ingredients like red onions,
ground ginger, garlic &
pepper, it goes literally to
pieces! Pitchu Potta Kozhi
(shredded chicken) sounds
like a pretty simple dish –
but wait till you taste it –
you'll go crazy too! Pink
Vodka. And it tastes Yum
too!



Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★

kheema bhajji (chicken)

(Minced Chicken batter fried and served with Red Chilli Chutney)

Our Chicken Kheema Bhajji is so special we brought over a Vara milagai (Dried Red Chilli) Chutney all the way from Chettinad to give you the perfect combo! Dip, bite and close your eyes – you'll find yourself in Chicken heaven.

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



nalli pepper roast

(Mutton bones prepared with pepper & house spices)

We're getting down to the marrow here! Mutton bones flavored with pepper and our own secret house spices will give you food that's finger-licking good! And we're making no bones about that!

Level of Desi : 4.5 ▼▼▼▼▼


Celebration Ready : ★★★★★



uppukari kozhi

(Chicken with whole spice mix)

Dindigul at the Kodai foothills has a rich tradition for non-vegetarian dishes. Here we feature a local favorite – Uppukari Kozhi – chicken prepared with our own whole spice mix. A don't miss dish!

Level of Desi : 4.5 


Celebration Ready : 



kaadai chops

(Quail seasoned and deep fried, tossed in lemon juice)

Another popular street food of the Dindigul district. Fresh Quail seasoned and deep fried and tossed in lemon juice to preserve the delicate flavor of this succulent bird. Who needs chicken?

Level of Desi : 4.5 

Celebration Ready : 



kola urundai (mutton)

(Mutton kheema dumplings, flavored with regional spices & deep fried)

The mutton keema dumplings are known to have originated in Madurai – along with mallipoo (jasmine) and mallipoo idlis (idlis as soft as the jasmine). We've added our own spices of the region to make these dumplings and deep fried them to give you this local delicacy!

Level of Desi : 4.5 🍴🍴🍴🍴

Celebration Ready : ★★★★★



raatu varuval (prawns)

(Shrimps roasted with fresh herbs, Coconut, spices and tossed in desi ghee)

We've taken the freshest shrimps, roasted them with fresh herbs, coconut and spices, and tossed them in desi ghee to give you Raatu Varuval (or Eral Varuval) – that's prawn fry for the uninitiated!

Level of Desi : 4.5 🍴🍴🍴🍴

Celebration Ready : ★★★★★



meen pottalam (fish)

(Masala tossed fish wrapped
in banana leaves bundle and
grilled on shallow fryer)

Marinate the fish with a special
masala, wrap it in a banana leaf
to ensure all the goodness is
trapped within. Grill on shallow
fryer and you have a Meen
Pottalam (Fish parcel) – that's
one mean dish – hope you
understand what we mean!



Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★


vegetarian


kodai misty cheese platter

(Local Special Cheese
platter with crackers)

Kodaikanal has put India on the World Cheese Map. With an enviable collection of cheeses ranging from Cheddar to Gruyere, there are more than 20 varieties to choose from. Here we feature some of the choice cheeses with crackers for you to enjoy. Say Cheese!



Level of Desi : 4.5 

Celebration Ready : 

mushroom pallipalayam

(mushroom sauteed with
coconut & chilli flakes with
Kongunad masalas)

Good news for the vegetarians!
Pallipalayam is known for its
iconic chicken dish. We've
adapted this using Kalaan
(Mushroom) sauteed with
coconut, chilli flakes and
special masalas to bring you a
taste of Kongunad!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



malai poondu kaikarigal

(crispy local vegetables
with hill garlic sauce)

There's garlic, hill garlic –
and then there's Kodai hill
garlic. We're celebrating
this with a special sauce
featuring fresh crispy local
vegetables. Now that's a
Local speciality!

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



fritters

(Cauliflower / baby corn / mushroom / onion with tomato & Peanut salsa)

There's no better way to highlight the local specialty Bhaaji (vegetables) than to present them to you as Bhajjis (fritters). With tomato and peanut salsa as an accompanying dip, you couldn't ask for more. Don't fritter away this golden opportunity!

Level of Desi : 4.5 🍴🍴🍴🍴

Celebration Ready : ★★★★★



kaikari 65

(Beans / potato / cauliflower / baby corn / mushroom / carrot – on 65)

Chicken 65 got its name because it was first created in 1965 and served at a Chennai hotel. Great recipes stand the test of time and so has this one – in fact proliferating into variants featuring many other ingredients including vegetables. Which brings us to Kaikari 65 (Vegetables 65). We've featured fresh local vegetables in an all time classic preparation.



Level of Desi : 4.5 🍴🍴🍴🍴

Celebration Ready : ★★★★★

kandhari paneer tikka

(Paneer with pomegranate molasses, garlic and chillies)

Here's the famous dish that earned Chef Vikas Khanna his Michelin star. We've made it our own by giving it a twist with madhulai (pomegranate) marhaba, and Kodaiu's special hill garlic and chillies. Teek Hai?

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



kodai veg shashlik

(Seasonal Vegetables)

We've really nailed it this time! We've taken the local seasonal and fresh vegetables and made a 'Thulaithathu' (skewer) to give you a classic veg shashlik – it's the perfect starter for your gastronomic journey.

Level of Desi : 4.5 ▼▼▼▼▼

Celebration Ready : ★★★★★



kodai mushroom bags

(Deep Fried Mushroom Potlis)

You'd never have guessed that mushrooms can be such a bagful of flavor. But, when we take fresh Kodai mushrooms, pack them into little bags and cook them to ensure they are packed full of flavor. Bag it!

Level of Desi : 4.5

Celebration Ready : ★★★★★

