



GRAND
ENTRÉE

SELECT

Menu



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SELECT

Grand Ambassador Auditorium,
Kottayam - Kumily Rd, Eerayil Kadavu,
Kottayam, Kerala 686004



Every
bowl
shared is
a tummy full.

Soups

- 1 FRENCH ONION CHICKEN SOUP** 275
A brown roux added to chicken stock, parmesan cheese, parsley and caramelised onion served in a bread pot
- 2 TELlicherry CHICKEN SOUP** 210
Chicken soup prepared with shallots, garlic, cinnamon powder, saffron, chicken pieces, zucchini, carrots, beans and cream
- 3 TALUMEIN CHICKEN SOUP** 210
Chicken soup prepared with carrots, cauliflower, mushroom, broccoli, red capsicum, chicken stock, boiled noodles, ginger, blackpepper and garnished with spring onions.
- 4 TOM KHA CHICKEN SOUP** 210
A Thai hot and sour soup with coconut milk, galangal, lemongrass, mushrooms and kaffir lime leaves.
- 5 WEST LAKE LAMB SOUP** 220
Lamb soup prepared with marinated meat, cilantro, kosher salt, soy sauce, rice wine, egg whites and white pepper.
- 6 CHILLY GARLIC CRAB MEAT SOUP** 245
A seafood soup prepared with crab meat, chopped garlic, chilli paste, egg drops and garnished with burnt garlic on top
- 7 MALABAR SEAFOOD SOUP** 245
A mixed seafood cream soup with garlic, tomato concasse and coconut milk
- 8 TOM YUM PRAWNS SOUP** 220
A sour Thai soup cooked with shrimps, galangal, lemon grass, fresh red chilli, lime, chilli paste, mushrooms, Chinese cabbage and coriander leaves
- 9 ROASTED TOMATO CREAM SOUP** 170
Soup prepared in vegetable broth with tomato, onion, garlic, olive oil, bay leaf, rosemary and smoked paprika
- 10 SOUR AND PEPPER TOFU SOUP** 170
A hot and sour soup with juliennes of carrots, cabbage, spinach, tofu, soy sauce and crushed pepper



Begin
anywhere!
You can never go
wrong here.

Starters

- 1 KANTHARI FISH** 380
Pan grilled kerala basa fish cooked with fresh kanthari chilli and coconut milk.
- 2 SIGNATURE PRAWNS** 520
Deep-fried prawns tossed with small onions, chili paste, and coconut slices.
- 3 LEMON PEPPER GRILLED PRAWNS** 520
Marinated tiger prawns with a blend of ginger, green chili, curd, turmeric, and black pepper, finished with vibrant bell peppers.
- 4 SEAFOOD SYMPHONY** 520
Tiger prawns, squid, and basa fish marinated in mustard paste, pepper, lime, and garlic, served on skewers.
- 5 THAI GRILLED PRAWNS** 520
Thai style tiger prawns cooked with coconut milk and rosemary
- 6 WILED GRILLED PRAWNS** 520
Pan grilled prawns cooked in Kashmiri chilli paste and other Kerala spices in coconutoil.
- 7 DYNAMITE PRAWNS** 520
A mexican dish made with shrimps and served with cocktail sauce.
- 8 PHOENIX TAIL GOLDEN FRIED PRAWNS** 520
Prawns marinated in a flavorsome batter of corn flour, chilli sauce, sugar, egg and deep fried.
- 9 CRAB CLOW** 340
Crab meat fried in crispy bread coating
- 10 CRISPY CALAMARI RINGS** 380
Prawns marinated in a flavorsome batter of corn flour, chilli sauce, sugar, egg and deep fried.
- 11 KOREAN SESMI CHICKEN / BEEF** 350 / 390
Chicken/beef cooked in a combined sauce of honey, soya sauce, sesame oil, red pepper flakes and spices
- 12 GREEN ONION BEEF** 360
Shallow-fried tenderloin beef, tossed in dark soy sauce, crispy chili oil, sugar, and fresh spring onions.
- 13 KOREAN CHICKEN WINGS** 340
Chicken wings dipped in butter and deep fried with Korean spicy chilli garlic sauce
- 14 CREAMY GARLIC CHICKEN SKEWERS** 460
Chicken breast marinated with cream cheese, garlic, and seasoning, served on skewers.
- 15 ENTREE CHICKEN SKEWERS** 440
Cubes of boneless chicken marinated with small onions, garlic, red chili, and coconut milk, served on skewers.
- 16 WOKE TOSSED FIRE CANTONESE CHICKEN** 440
Deep-fried noodles tossed with oyster sauce, chili paste, dark soy, black mushrooms, and Chinese vegetables, served with chopsticks

Starters

- 17 PANDAN CHICKEN** 420
Chicken marinated in aromatic spices, wrapped in fragrant Pandan leaves and deep fried
- 18 SIZZLING CHICKEN TOWER** 390
Cajun-spiced chicken breast with garlic powder, salt, colorful bell peppers, and iceberg lettuce, served with a creamy cheese sauce.
- 19 HONEY LEMON CRISPY CHICKEN** 340
Fried chicken strips tossed in honey lemon sauce
- 20 SPICY TAWA CHICKEN** 350
Prawns marinated in a flavorsome batter of corn flour, chilli sauce, sugar, egg and deep fried.
- 21 ENTRÉE BEEF** 360
Tenderloin beef marinated in oyster sauce, black pepper, dark soy sauce, and sesame.
- 22 SPINACH TEMPURA** 210
An Indo-Chinese dish made with fresh and crispy fried spinach and served with sweet chilli sauce
- 23 CORN AND CHEESE BALLS** 240
A ball of sweet corn kernels, crispy on the outside and cheesy on the inside.
- 24 MUSHROOM PEPPER SALT** 240
Mushroom in sautéed pepper and salt.
- 25 BROCCOLI CHEESE TIKKA** 260
Broccoli-stuffed cheese with seasoning
- 26 PEPPER GRILLED PANEER** 260
Pan-fried shallow paneer tossed with garlic, red chilly flakes, and bell peppers
- 27 BABY CORN TEMPURA** 280
Deep-fried baby corn in tempura batter, served with garlic sauce.
- 28 SESAME CAULIFLOWER** 240
Crispy deep-fried cauliflower tossed in hot garlic sauce with sesame seeds.
- 29 SOYA CHUNK KANTHARI** 230
Pan-fried soya chunks cooked with kanthari chili and coconut milk.
- 30 AFGHANI PANEER TIKKA** 260
Cottage cheese marinated in a flavorful blend of spices, yogurt, and herbs, grilled in a tandoor until tender and aromatic.
- 31 PEPPER GRILLED PANEER** 240
Pan-fried paneer cooked with garlic, red chili flakes, bell pepper, and seasoning



Salad

- 1 SPICY RAW MANGO SALAD** 200
A sour and spicy salad with the finest of raw mango
- 2 HONEY MINT WINTER SALAD** 220
Tossed with pineapple, papaya, apple, honey, mint, sugar and lime juice dressing.
- 3 GREEK SALAD** 200
A popular horiatiki salad in greek cuisine made with pieces of fresh veggies ,shredded fetta cheese, salt and pepper seasoning.
- 4 MARIE ROSE CHICKEN SALAD** 240
Pineapple, grilled chicken, bell pepper, onions, curry mayonnaise dressing and iceberg lettuce.
- 5 CAESAR SALAD** 240
Combo of iceberg lettuce, chicken and croutons dressed with lemon juice, olive oil, egg, garlic, dijon mustard, parmesan cheese and black pepper.
- 6 MEXICAN CHICKEN SALAD** 230
A Mexican style salad rich in crispy veggies and topped with grilled chicken



You can
never have too
many
greens!



Traditional South Indian



Feel
at home in
every
bite.

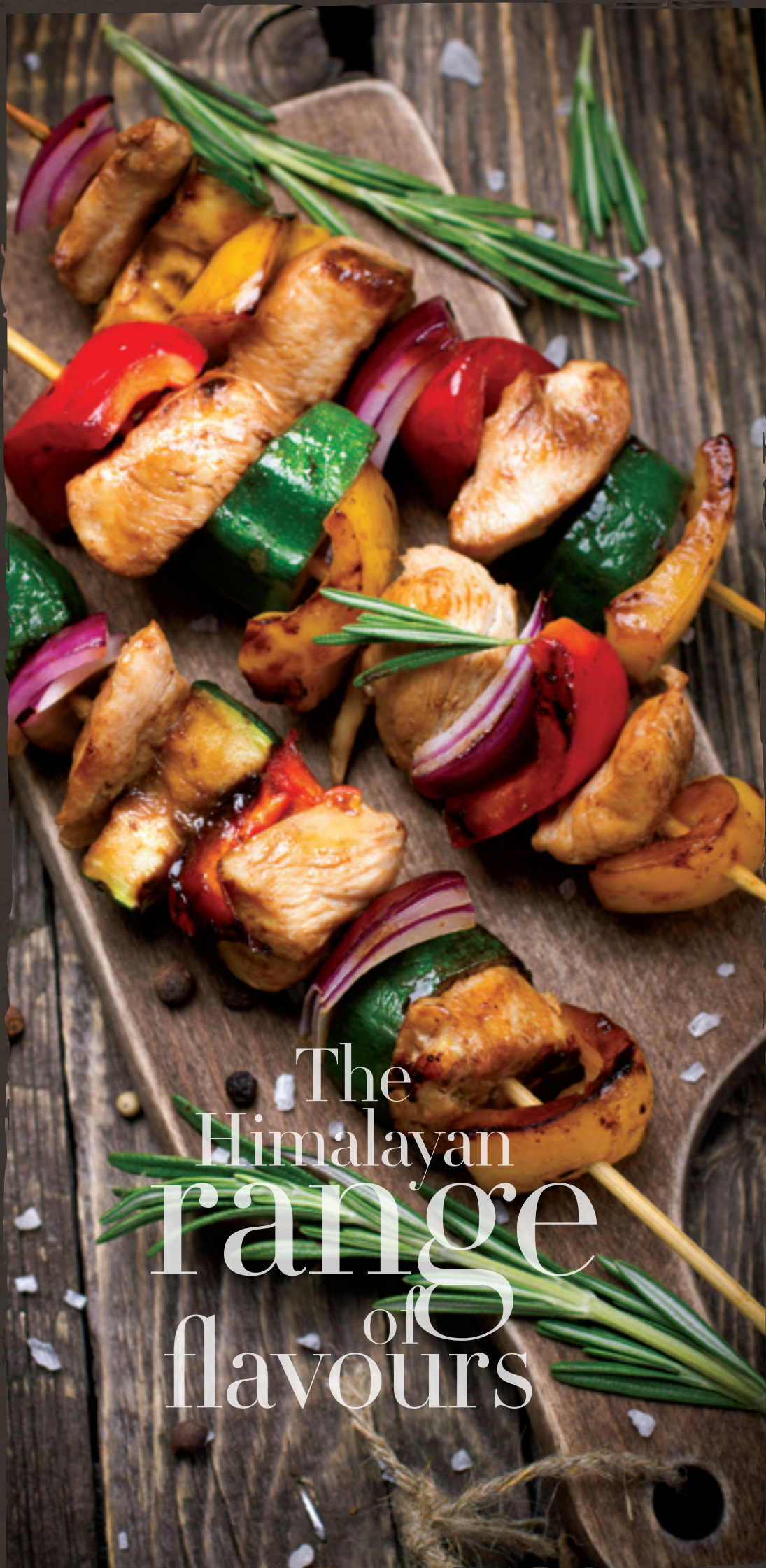
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| 1 FISH CHUTTU IDICHATHU
Kerala style pan grilled fish with hot spices | ASPS |
| 2 FISH MANGO CURRY
Choice of fish cooked in coconut milk based thick gravy flavoured with sliced raw mango | ASPS |
| 3 FISH CHATTI CURRY
Choice of fish cooked in coconut milk based thick gravy flavoured with sliced raw mango. | ASPS |
| 4 CHUTTULLI MEEN
King fish marinated with lime juice, crushed pepper, ginger, green chilly, turmeric powder, coconut oil and shallots. | 310 |
| 5 KERALA FISH FRY
Choice of fish marinated with ginger garlic paste, Kerala spices mix and deep fried in coconut oil | ASPS |
| 6 MONJATHI FISH CURRY
Fish curry in coconut based gravy with drumstick and spices. | ASPS |
| 7 FISH MEEN MUTTAYIL POLLICHATHU
King fish marinated with lime juice, crushed pepper, ginger, green chilli, turmeric powder, coriander powder, coconut oil and shallots | ASPS |
| 8 DUM CRAB
Crab roasted in authentic kanthari chilli masala | 450 |
| 9 KAPPA CRAB
Traditional Kerala tapioca and crab mix | 390 |
| 10 KOONTHAL PEPPER ROAST
Ring shaped squid cooked with shallots, crushed chilli and crushed black pepper | 390 |
| 11 MASALA PUTTU + CHICKEN FRY | 240 |
| 12 SEA FOOD PLATTER (HALF/FULL)
A combo of pan friend prawns, squid, crab, sea basa and king fish accompanied by a small portion of butter rice and coin porotta | 1200/2200 |
| 13 SEA FOOD BUCKET (HALF/FULL)
Fresh prawns, crabs, squid, fish, kallummakai and corn, all boiled in a flavourful broth served with coin porotta, ghee rice, kappa and puttu | 1200/2200 |
| 14 CHICKEN KONDATOM
Chicken pieces deep fried and sautéed in spice mix topped with chilli flakes | 340 |

15 CHICKEN MALABARI	340
A thick spicy masala of fried chicken marinated in curd, kasuri methi, kashmiri chilli powder, ginger, garlic and green chilli.	
16 ALLEPPY CHICKEN	340
Mouthwatering traditional south kerala style chicken curry cooked in coconut milk	
17 ACHAYAN CHICKEN CURRY	340
Traditional south Kerala style chicken curry cooked with shallots, green chilli, and Kerala spices in coconut milk, and garnished with fried coconut bits	
18 KAPPA CHICKEN CHAMMANTHI	340
Chicken cooked in a mix of shallots, green chillis, shredded coconut, and curry leaves along with tapioca	
19 NADAN KOZHI PERATTU	360
Chicken cooked in a mix of shallots, green chillis, shredded coconut, and curry leaves along with tapioca	
20 KERALA CHICKEN FRY	340
Chicken cooked in a mix of shallots, green chillis, shredded coconut, and curry leaves along with tapioca	
21 TFC FRIED CKN	220
22 BEEF VARATTI POLLICHATHU	370
Beef cooked with shallots, dry red chilli, sliced ginger, garlic, spices and is wrapped and roasted in banana leaf.	
23 KANTHARI BEEF IDICHATHU	340
Beef cooked with kanthari chilli, shallots, crushed garlic, crushed pepper and spices	
24 BEEF VARUTHARACHATHU	370
Beef curry made with roasted coconut paste and spices.	
25 PAAL KAPPA+ TRADITIONAL BEEF RIBS	390
26 THENGA CHORU + KUNJAKKO BEEF CURRY	340
27 MUTTON CHAPS	420
North Kerala semi gravy mutton cooked in an onion and pepper based masala	
28 MUTTON VARATTIYATHU	420
Mutton cooked in onion and Kerala spice based masalas	
29 KAPPA CRAB CHAMMANTHI	410
Crab cooked with kappa, coconut milk, small onions, green chili, and curry leaves	
30 FISH CHERIYULLI MASALA	ASPS
Fish cooked with the chef's special Cheriyaulli masala	
31 CRAB CHERIYULLI MASALA	445
Crab cooked with the chef's special Cheriyaulli masa	



32 KARIMEEN THULLICHATHU	ASPS
Deep-fried Karimeen in a tangy coconut-based sauce	
33 HYDERABADI MUTTON MASALA	420
Fish cooked with the chef's special Cheriyaulli masala	
34 BEEF KIZHI	370
35 KONJU KANTHARI PAAL CURRY	520
Small prawns simmered in Kanthari chili and coconut milk	
36 VEG MANGO CURRY	240
Mixed vegetables and raw mango cooked in coconut milk.	
37 ALLEPPY VEG CURRY	240
Mixed vegetables cooked in coconut milk and spices based gravy.	
38 PANEER KUMARAKAM	240
Paneer and raw mango cooked in coconut milk	
39 SOYA CHUNK MANGO CURRY	230
A wonderful sweet yet slightly spicy indian style curry brings soya chunks and raw mango cooked in pure coconut milk	
40 MUSHROOM VARATTIYATHU	240
Pan roasted mushrooms with onion and spices	





The
Himalayan
range
of
flavours

North Indian

- 1 KADAI FISH** 480
Fish cooked in dry roast masala, onion-tomato paste and stir fried in kadai
- 2 JINGA TAWA MASALA** 520
A delicious preparation of tawa grilled prawns made in basic makhni gravy
- 3 CHICKEN DO-PYAZA** 360
A rich & creamy curry of chicken with plenty of onions in a medley of spices and herbs.
- 4 METHI MALAI CHICKEN** 340
Chicken prepared in fresh methi greens simmered in a rich creamy gravy.
- 5 MUGALAI CHICKEN** 340
Chicken cooked in a coarse paste of onions, cashew nuts ginger, garlic and green chillies
- 6 CHICKEN TIKKA JALFREZI** 340
Stir fried grilled chicken with bell peppers, onions, tomatoes and spices
- 7 HYDRABADI CHICKEN MASALA** 340
Chicken marinated with yogurt, spice powder, fried onion paste, coriander leaves and cooked
- 8 MALAI TIKKA** 340
Chicken marinated in a paste of gram flour, spices and cooked in an aromatic curry base.
- 9 MUTTON ROGAN JOSH** 420
Mutton cooked with fried onion paste, tomato puree, ginger garlic paste, garam masala, kashmiri chilli paste, curd, red chilli powder, coriander powder, jeera powder, nut meg powder, cardamom powder, ratanjot.
- 10 MUTTON PEPPER MASALA** 420
Mutton cooked in dry roast masala, onion-tomato paste and stir fried in kadai
- 11 KADAI MUTTON** 420
Mutton cooked in dry roast masala, onion-tomato paste and stir fried in kadai
- 12 TANDOORI CHICKEN PLATTER (HALF/FULL)** 1100/2100
Assorted kebab platter with mint chutney and served with roti

13 HARIYALI TIKKA 340

Paneer marinated with hung curd, ginger garlic paste, green chilli, bengal gram, caramelised onion paste and cooked in tandoor

14 CHICKEN TIKKA 340

Chicken chunks marinated in generous amount of garlic, yogurt, spice mix and cooked in tandoor.

15 TANDOORI CHICKEN (FULL/HALF) 340/680

Chicken chunks marinated in generous amount of garlic, yogurt, spice mix and cooked in tandoor.

16 CHICKEN TAWA MASALA 360

Grilled chicken cooked in a chop masala yellow gravy.

17 ALFAHAM (PERI PERI, CHEESE,NORMAL) HALF 340

18 ALFAHAM (PERI PERI, CHEESE,NORMAL) FULL 680

19 MALAI TANGDI KEBAB 360

20 MALAI KOFTA 230

Fried potato and paneer balls in a rich, creamy, mild gravy

21 SUBZI MELONI 230

A delicious and rich paneer dish with a creamy, smooth gravy.

22 PANEER MAKHMALAI 240

A restaurant-style exclusive recipe where mixed vegetables are sautéed to perfection in rich flavors

23 MUSHROOM DO- PYAZA 230

A flavorful dish featuring butter mushrooms cooked in a lightly caramelized onion and tomato gravy.

24 BABY CORN SIMLA MIRCHI MASALA 230

A vegetarian curry made with sliced baby corn and diced bell peppers, simmered in a rich brown onion gravy.

25 ALOO PALAK 210

26 PANEER JALFREZI 240

Tangy and mildly spiced paneer cooked with a mix of bell peppers in a semi-dry gravy.

27 ALOO GOBI 210

A classic Indian dish featuring potatoes and cauliflower cooked with a blend of aromatic spices and tomatoes.



Middle Eastern

1 BBQ GRILLED FISH (CHERMULA, TAWA MASALA, /GREEN PEPPER) ASPS

CHERMOULA- Curd, green chilli, parsley, coriander, urmeric powder, black pepper. TAWA MASALA- Red chilli, kasmiri chilli paste, ginger garlic, black pepper, turmeric powder

2 LARITHOOM KABAB 360

From the ancient land of Persia comes this exquisite garlic flavoured chicken kebab.

3 SHISH TAWOOK 360

A classic Arabic kebab which features marinated boneless chicken cubes skewered and char grilled.

4 IRANI KABAB 360

5 DAJAJ SAKATH 360

A Lebanese delicacy of mildly flavoured chicken slowly cooked over charcoal

6 SHISH KABAB (BEEF) 380

Egyptian kebab which features marinated beef cubes skewered and char grilled.

7 KOFTHA KABAB BEEF/LAMB 410/450

Minced meat and herbs are mixed , hand rolled and charbroiled

8 ARABIC PLATTER (HALF/FULL) 1100/2100

Assorted kebab platter with kuboos , mayonnaise, hummus, mutabal and tabbouleh



You will
en-Gulf
every
crumb!



East Asia

1	THAI RED PRAWNS WITH STEAMED RICE	480
2	THAI GREEN PRAWNS WITH STEAMED RICE	480
3	CHILLY FISH	380
4	GARLIC PRAWNS	480
5	MINCED CHICKEN CHILLY BASIL WITH STEAM RICE	380
6	CRISPY CHICKEN WITH CHILLY GARLIC SAUCE	340
7	CHICKEN IN MUSHROOM SAUCE	340
8	MANGOLIAN BEEF RIBS	420
9	STIR FRIED BEEF WITH VEGETABLES	390
10	BEEF WITH BROCCOLI	390
11	HOT GARLIC VEGETABLES	240
12	SCHEZWAN VEGETABLES	240
13	BLACK PEPPER VEGETABLES	240
14	BLACK BEAN VEGETABLES	240
15	WHITE GARLIC VEGETABLES	240
16	VEGETABLES WITH HOT BASIL SAUCE	240
17	ASSORTED DUMPLINGS	500

Continental

1	CHICKEN PORTABELLO Chicken arinated in honey, balsamic vinegar, demi- glace sauce, mustard sauce ,garlic and grilled.	390
2	HONEY BALSAMIC CHICKEN Chicken arinated in honey, balsamic vinegar, demi- glace sauce, mustard sauce ,garlic and grilled.	390
3	CHICKEN STEAK	390
4	BEEF TENDERLOIN	400
5	STROGANOFF CHICKEN WITH BUTTER RICE Sauteed chicken in a mix of demi-glace and white sauce with butter rice	390
6	STROGANOFF BEEF WITH BUTTER RICE Sauteed beef in a mix of demi-glace and white sauce with butter rice	400
7	FISH IN LEMON BUTTER SAUCE Fish marinated in ginger, garlic, mustard sauce, parsley, butter, grilled and served with lemon butter sauce	420
8	LOUISIANA PASTA ESCALOPE (CHICKEN/SEAFOOD)	360/400
9	CONTI GRILLED VEGETABLES	250
10	VARIETY OF PASTA WITH SAUCES (PENNE, SPAGHETTI, FUSELLI, FETTUCHINI, MACARONI)	
	1) ARRABIATA (VEG/CKN/SEAFOOD)	270/360/410
	Tomato concasse, garlic, chilly flakes, black olives, parmesan cheese, parsley	
	2) SALSA ROSA (VEG/CKN/SEAFOOD)	270/360/410
	White sauce, tomato concasse, chilly flakes, parmesan cheese, parsley	
	3) ALFREDO (VEG/CKN/SEAFOOD)	270/360/410
	White sauce, fresh cream, parmesan cheese, parsley	
11	CONTI COMPINATTO	1859
12	GRILLED PRAWNS WITH PESTO SAUCE	540
13	GRILLED PESCCARE SPINACHI	420
14	GRILLED PRAWNS WITH LEMON BUTTER SAUCE	540
15	ASSADO PIMANTO PRAWNS	520



Take your
stomach
on a
Euro
trip!



Rice & Noodles

1	KERALA MEALS	220
2	BIRIYANI CHICKEN/MUTTON/BEEF	230/380/360
3	BIRIYANI FISH/PRAWNS	310/380
4	BIRIYANI VEG/EGG	150/210
5	ERACHI CHOR CHICKEN/BEEF	250/280
6	GHEE RICE	150
7	LEMON RICE	150
8	CHILLY GARLIC RICE (VEG/CKN/MIXED)	200/240/300
9	SCHEZWAN FRIED RICE (VEG/EGG/CKN/MIXED)	220/230/240/300
10	CHILLY GARLIC NOODLES (VEG/CHICKEN/MIXED)	220/240/300
11	PAN FRIED NOODLES (VEG/CKN/SEAFOOD)	280/320/370
12	PAD THAI NOODLES (CKN/SEAFOOD)	380/440
11	MING YOUNG SEAFOOD FRIED RICE	320

Breads

1	APPAM	25
2	PUTTU	25
4	CHAPATHI	15
3	NOOL POROTTA/KERALA POROTTA	40/25
5	WHEAT POROTTA	25
6	HEALTHY PAROTTA	30
7	SAFFRON PAROTTA	50
8	COIN PAROTTA	15
9	PIDI	130
10	ROTI	25
11	NAAN	35
12	IDIYAPPAM	15
13	NICE PATHIRI	15
14	KUBOOS	20
15	STUFFED KULCHA	45

 Can't
go solo?
We have
accompaniments.



Beverages

FRESH JUICES

1	ORANGE	170
2	WATERMELON	160
3	GRAPE -	160
4	PINEAPPLE	170
5	MOSAMBI	170
6	PAPAYA	170
7	MUSKMELON	180
8	MANGO	180
9	POMEGRANATE	180
10	AVOCADO	200
11	FRESH LIME	45
12	MINT LIME	50
13	LASSI	120

MILK SHAKES

1	AVOCADO	220
2	MANGO	200
3	APPLE	200
4	CHOCOLATE	200
5	STRAWBERRY	200
6	VANILA	200
7	BUTTERSCOTCH	200
8	KIT KAT SHAKE	200
9	OREO MILK SHAKE	200

MOCKTAILS

1	OCEAN BLUE	180
2	GREEN FIRE	180
3	SUNSET	180
4	SUNRISE	180
5	NEW COUPLE	200
6	MPERIAL BLUSH	200
7	HAWAIN DONISE	190

MOJITO

1	PASSION FRUIT MOJITO	170
2	WATERMELON MOJITO	170
3	GREEN APPLE MOJITO	170
4	VIRGIN MOJITO	150

DESSERTS

1	UMALI	250
2	TIRAMISU / BREAD PUDDING	250/220
3	ROYAL VELVET CAKE	200
4	CHOCO TRUFFLE	200
5	CHOCO BROWNIE	200
6	CHOCO WALNUT BROWNIE	200
7	NEWYORK CHEESECAKE	220
8	CARAMEL CUSTARD	160
9	CARROT HALWA	140
10	CARROT HALWA WITH ICE CREAM	180
11	ELANEER PUDDING	180
12	ELANEER PAYASAM	170
13	ENTRÉE JACKFRUIT	170
14	ENTRÉE RAISINS	170
15	ENTRÉE DATES	170
16	ENTREE BANANA	170
17	ENTREE PUMPKIN	170
18	ENTREE PLATTER	590
19	MANGO CHEESE CAKE	190
20	BLUE BERRY CHEESE CAKE	200
21	SAFFRON MILK CAKE	240
22	ROSE MILK CAKE	240
23	MANGO CHIA PUDDING	180