



GRAND
ENTRÉE

SELECT

Menu

★★



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ENTRÉE
SELECT



Every
bowl
shared is
a tummy full.

Soups

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|--|------------|
| 1 FRENCH ONION CHICKEN SOUP | 275 |
| A brown roux added to chicken stock, parmesan cheese, parsley and caramalised 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, black pepper 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 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 | |
| 7 MALABAR SEAFOOD SOUP | 245 |
| A mixed seafood cream soup with garlic, tomato concasse and coconut milk | |
| 8 CHILLI 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 | |
| 9 SOUR AND PEPPER TOFU SOUP | 170 |
| A hot and sour soup with juliennes of carrots, cabbage, spinach, tofu, soy sauce and crushed pepper | |
| 10 ROASTED TOMATO CREAM SOUP | 170 |
| Soup prepared in vegetable broth with tomato,onion, garlic, olive oil, bay leaf, rosemary and smoked paprika | |

Begin
anywhere!
You can never go
wrong here.

Starters

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|--|---|-------------|
| 1 | KANTHARI FISH | 410 |
| Pan grilled basa fish cooked with fresh kanthari chilli and coconut milk | | |
| 2 | THAI GRILLED PRAWNS | 520 |
| Thai style tiger prawns cooked with coconut milk and rosemary | | |
| 3 | WILD GRILLED PRAWNS | 520 |
| Pan grilled prawns cooked in Kashmiri chilli paste and other Kerala spices in coconut oil. | | |
| 4 | DYNAMITE PRAWNS | 520 |
| A Mexican dish made with prawns and served with cocktail sauce. | | |
| 5 | PHOENIX TAIL GOLDEN FRIED PRAWNS | 520 |
| Prawns marinated in a flavorful batter of corn flour, chilli sauce, sugar, egg and deep fried. | | |
| 6 | CRISPY CALAMARI RINGS | 420 |
| Squid rings deep fried in tempura batter | | |
| 7 | CRAB CLAW | 330 |
| Crab meat fried in crispy bread coating | | |
| 8 | KOREAN SESAME CHICKEN/BEEF | 390/440 |
| Chicken/beef cooked in a combined sauce of honey, soya sauce, sesame oil, red pepper flakes and spices | | |
| 9 | KOREAN CHICKEN WINGS | 380 |
| Chicken wings dipped in butter and deep fried with Korean spicy chilli garlic sauce | | |
| 10 | SPICY TAWA CHICKEN | 390 |
| Chicken pan fried in spicy dry chilli tawa masala and coconut slices | | |
| 11 | ENTRÉE BEEF | 380 |
| 12 | HONEY LEMON CRISPY CHICKEN | 340 |
| Fried chicken strips tossed in honey lemon sauce | | |
| 13 | KONJI CRISPY CHICKEN/BEEF/LAMB | 410,440,460 |
| Fried chicken/beef/lamb in crispy coating tossed in sweet, spicy and savoury flavours | | |
| 14 | SPINACH TEMPURA | 210 |
| An Indo-Chinese dish made with fresh and crispy fried spinach and served with sweet chilli sauce | | |

Starters

15 CORN & CHEESE BALLS 220

A ball of sweet corn kernels, crispy on the outside and cheesy on the inside.

16 MUSHROOM PEPPER AND SALT 260

Mushroom in sautéed pepper and salt.

17 PANDAN CHICKEN 460

Chicken marinated in aromatic spices, wrapped in fragrant Pandan leaves and deep fried



Salad

1 SPICY RAW MANGO SALAD 250

2 GREEK SALAD 200

A popular horiatiki salad in Greek cuisine, made with pieces of fresh veggies, shredded feta cheese and seasoning.

3 HONEY MINT WINTER SALAD 220

Tossed with pineapple, papaya, apple, honey, mint, sugar and lime juice dressing.

4 MEXICAN CHICKEN SALAD 230

A Mexican style salad rich in crispy veggies and topped with grilled chicken

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 MARIE ROSE CHICKEN SALAD 240

Pineapple, grilled chicken, bell pepper, onions, curry mayonnaise dressing and iceberg lettuce.

You can
never have too
many
greens!



Love in
every
bite.

Traditional South Indian



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|--|------------------|
| 1 FISH CHUTTIDICHATHU
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 CHATTY CURRY
Choice of fish cooked in coconut milk-based thick gravy flavoured with sliced raw mango. | ASPS |
| 4 MONJATHI FISH CURRY
Fish curry in coconut based gravy with drumstick and spices. | ASPS |
| 5 KERALA FISH FRY
Choice of fish marinated with ginger garlic paste, Kerala spices mix and deep fried in coconut oil | ASPS |
| 6 CHUTTULLI MEEN
King fish marinated with lime juice, crushed pepper, ginger, green chilly, turmeric powder, coconut oil and shallots. | 310 |
| 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 BUCKET (FULL/HALF)
Fresh prawns, crabs, squid, fish, kallummakai and corn, all boiled in a flavourful broth served with coin porotta, ghee rice, kappa and puttu | 2300/1300 |
| 13 SEA FOOD PLATTER (FULL/HALF)
A combo of pan friend prawns, squid, crab, sea basa and king fish accompanied by a small portion of butter rice and coin porotta | 2200/1200 |
| 14 CHICKEN KONDATTOM
Chicken pieces deep fried and sautéed in spice mix topped with chilli flakes. | 360 |
| 15 CHICKEN MALABARI
A thick spicy masala of fried chicken marinated in curd, kasuri methi, kashmiri chilli powder, ginger,garlic and green chilli. | 360 |



16 ALLEPPEY CHICKEN 340

Traditional south Kerala style chicken curry cooked in coconut milk.

17 ACHAYANS CHICKEN CURRY 360

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 360

Chicken cooked in a mix of shallots, green chillis, shredded coconut, and curry leaves along with tapioca.

19 NADAN KOZHI PERATTU 390

Chicken marinated in a mix of ginger garlic paste, tomato , shallots, spices and then roasted.

20 TFC FRIED CHICKEN 340

21 CHICKEN PEPPER DRY FRY 340

Chicken marinated in a mix of shallots, green chilli paste, crushed black pepper and deep fried and coconut oil.

22 KERALA CHICKEN FRY 360

Chicken marinated with ginger garlic paste, Kerala spices mix and deep fried in coconut oil and garnished with grated coconut.

23 BEEF VARATTI POLLICHATHU 380

Beef cooked with shallots, dry red chilli, sliced ginger,garlic, spices and is wrapped and roasted in banana leaf.

24 KANTHARI BEEF IDICHATHU 370

Beef cooked with kanthari chilli, shallots, crushed garlic, crushed pepper and spices.

25 BEEF VARUTHARACHATHU 350

Beef curry made with roasted coconut paste and spices.

26 MUTTON VARATTIYATHU 440

Mutton cooked in onion and Kerala spice based masalas.

27 MUTTON CHAPS 440

North Kerala semi gravy mutton cooked in an onion and pepper based masala.

28 PAAL KAPPA + TRADITIONAL BEEF RIBS 440

29 THENGA CHORU + KUNJAKKO BEEF CURRY 320



30 VEG MANGO CURRY 260

Mixed vegetables and raw mango cooked in coconut milk.

31 ALLEPPEY VEG CURRY 240

Mixed vegetables cooked in coconut milk and spices based gravy.

32 SOYA CHUNKS MANGO CURRY 230

Soya chunks and raw mango cooked in coconut milk.

33 MUSHROOM VARATTIYATHU 240

Pan roasted mushrooms with onion and spices

34 PANEER KUMARAKOM 240

Paneer and raw mango cooked in coconut milk





North Indian

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|---|-------------------------------------|------------------|
| 1 | KADAI FISH | 450 |
| Fish cooked in dry roast masala, onion-tomato paste and stir fried in kadai | | |
| 2 | JHINGA 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 | 360 |
| Chicken prepared in fresh methi greens simmered in a rich creamy gravy. | | |
| 5 | MUGALAI CHICKEN | 360 |
| Chicken cooked in a coarse paste of onions, cashew nuts ginger, garlic and green chillies. | | |
| 6 | CHICKEN TIKKA JALFREZI | 360 |
| Stir fried grilled chicken with bell peppers, onions, tomatoes and spices | | |
| 7 | HYDERABADI CHICKEN MASALA | 360 |
| Chicken marinated with yogurt, spice powder, fried onion paste, coriander leaves and cooked | | |
| 8 | MALAI TIKKA | 370 |
| Chicken marinated in a paste of gram flour, spices and cooked in an aromatic curry base. | | |
| 9 | MUTTON ROGAN JOSH | 440 |
| 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 | 440 |
| Mutton cooked in dry roast masala, onion-tomato paste and stir fried in kadai | | |
| 11 | KADAI MUTTON | 440 |
| Mutton cooked in dry roast masala, onion-tomato paste and stir fried in kadai | | |
| 12 | TANDOORI PLATTER (FULL/HALF) | 2100/1100 |
| Assorted kebab platter with mint chutney and served with roti | | |
| 13 | CHICKEN TIKKA | 370 |
| Chicken chunks marinated in generous amount of garlic, yogurt, spice mix and cooked in tandoor. | | |
| 14 | HARIYALI TIKKA | 370 |
| Paneer marinated with hung curd, ginger garlic paste, green chilli, bengal gram, caramalised onion paste and cooked in tandoor | | |
| 15 | TANDOORI CHICKEN (FULL/HALF) | 680/340 |
| Paneer marinated in a mixture of mint, coriander, yogurt and cooked in tandoor | | |



indulgence in
every
bite!



Middle Eastern

1	BBQ GRILLED FISH (CHERMOULA, TAWA MASALA/ GREEN PEPPER)	ASPS
	CHERMOULA- Curd, green chilli, parsley, coriander, turmeric powder, black pepper. TAWA MASALA- Red chilli, kasmiri chilli paste, ginger garlic, black pepper, turmeric powder	
2	LARI THOOM KEBAB	370
	From the ancient land of Persia comes this exquisite garlic flavoured chicken kebab.	
3	SHISH TAWOOK	370
	A classic Arabic kebab which features marinated boneless chicken cubes skewered and char grilled.	
4	IRANI KEBAB	370
	Chicken marinated in hung curd, black pepper, thina, garlic paste, olive oil and cooked in charcoal.	
6	DAJAJ SAKATH	370
	A Lebanese delicacy of mildly flavoured chicken slowly cooked over charcoal	
7	SHISH KEBAB (BEEF)	390
	Egyptian kebab which features marinated beef cubes skewered and char grilled.	
8	KOFTHA KEBAB BEEF/LAMB	410/450
	Minced meat and herbs are mixed , hand rolled and charbroiled	
9	ARABIC PLATTER (FULL/HALF)	2100/1100
	Assorted kebab platter with kuboos , mayonnaise, hummus, mutabal and tabbouleh	

East Asia

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| 1 | THAI RED PRAWNS WITH STEAMED RICE | 480 |
| 2 | THAI GREEN PRAWNS WITH STEAMED RICE | 480 |
| 3 | CHILLI FISH | 380 |
| 4 | GARLIC PRAWNS | 480 |
| 5 | MINCED CHICKEN IN CHILLI BASIL WITH STEAMED RICE | 380 |
| 6 | CRISPY CHICKEN WITH CHILLI GARLIC SAUCE | 380 |
| 7 | CHICKEN IN MUSHROOM SAUCE | 350 |
| 8 | MANGOLIAN BEEF RIBS | 440 |
| 9 | STIR FRIED BEEF WITH VEGETABLES | 390 |
| 10 | BEEF WITH BROCCOLI | 390 |
| 11 | HOT GARLIC VEGETABLES | 260 |
| 12 | SCHEZWAN VEGETABLES | 260 |
| 13 | BLACK PEPPER VEGETABLES | 260 |
| 14 | BLACK BEAN VEGETABLES | 260 |
| 15 | WHITE GARLIC VEGETABLES | 260 |
| 16 | VEGETABLES IN HOT BASIL SAUCE | 260 |



Continental



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| 1 | CHICKEN PORTOBELLO | 420 |
| CHICKEN MARINATED IN HONEY, BALSAMIC VINEGAR, DEMI-GLACE SAUCE, MUSTARD SAUCE, GARLIC AND GRILLED. | | |
| 2 | HONEY BALSAMIC CHICKEN | 420 |
| CHICKEN MARINATED IN HONEY, BALSAMIC VINEGAR, DEMI-GLACE SAUCE, MUSTARD SAUCE, GARLIC AND GRILLED. | | |
| 3 | CHICKEN STEAK | 390 |
| 4 | BEEF STEAK TENDERLOIN | 400 |
| 5 | STROGANOFF CHICKEN WITH BUTTER RICE | 400 |
| SAUTÉED CHICKEN IN A MIX OF DEMI-GLACE AND WHITE SAUCE WITH BUTTER RICE. | | |
| 6 | STROGANOFF BEEF WITH BUTTER RICE | 440 |
| SAUTÉED BEEF IN A MIX OF DEMI-GLACE AND WHITE SAUCE WITH BUTTER RICE. | | |
| 7 | FISH IN LEMON BUTTER SAUCE | 420 |
| FISH MARINATED IN GINGER, GARLIC, MUSTARD SAUCE, PARSLEY,BUTTER, GRILLED AND SERVED WITH LEMON BUTTER SAUCE. | | |
| 8 | LOUISIANA PASTA ESCALOPE (CHICKEN/SEAFOOD) | 390/430 |
| 9 | CONTI GRILLED VEGETABLES | 380 |
| VARIETY OF PASTA WITH SAUCE'S (PENNE, SPAGHETTI, FUSSALI, FETTUCHINI, MACARONI) | | |
| 10 | ARRABIATA (VEG/CHICKEN/SEAFOOD) | 290/390/430 |
| TOMATO CONCASSE, GARLIC, CHILLI FLAKES, BLACK OLIVES, PARMESAN CHEESE, PARSLEY | | |
| 11 | ALFREDO (VEG/CHICKEN/SEAFOOD) | 290/390/430 |
| WHITE SAUCE, FRESH CREAM, PARMESAN CHEESE , PARSLEY | | |
| 12 | SALSA ROSA (VEG/CHICKEN/SEAFOOD) | 290/390/430 |
| WHITE SAUCE, TOMATO CONCASSE, CHILLI FLAKES, PARMESAN CHEESE, PARSLEY | | |
| 13 | SPAGHETTI BOULOGNES | 360 |



Rice & Noodles

Kerala Meals	230
Biriyani Chicken/Mutton/Beef	240/380/360
Biriyani Fish /Prawns	350/440
Biriyanis Veg/Egg	150/210
Erachi Chor Chicken/Beef	260/290
Ghee Rice	150
Lemon Rice	150
Chilli Garlic Rice (Veg/Chicken/Mixed)	220/240/300
Schezwan Fried Rice (Veg/Egg/Chicken/Mixed)	220/230/240/300
Chilly Garlic Noodles (Veg/Chicken/Mixed)	220/240/300
Pan Fried Noodles (Veg/Chicken/Seafood)	280/320/370

Breads

Appam	25
Puttu	25
Chappathi	25
Kerala Parotta	25
Wheat Parotta	25
Healthy Parotta	30
Saffron Parotta	50
Coin Parotta	15
Pidi	130
Roti	25
Naan	35
Idiyappam	15
Nice Pathiri	15
Kuboos	20
Kulcha	30



Beverages

Fresh Juice

Orange	170
Watermelon	160
Grape	160
Pineapple	170
Mosambi	170
Papaya	170
Muskmelon	180
Mango	180
Pomegranate	180
Avocado	200
Fresh lime	45
Mint lime	50
Lassi	120



Can't
go solo?
We have
accompaniments.



Milk Shake

Avocado	220
Mango	200
Apple	200
Chocolate	200
Strawberry	200
Vanila	200
Butterscotch	200
Kit Kat Shake	200
Oreo Milk Shake	200

Mocktails

Ocean Blue	180
Green Fire	180
Sunset	180
Sunrise	180
New Couple	200
Imperial Blush	200
Hawain Donise	190

Mojito

Passion Fruit Mojito	170
Watermelon Mojito	170
Green Apple Mojito	170
Virgin Mojito	150

Dessert

Umali	250
Tiramisu	250
Bread Pudding	220
Royal Velvet Cake	200
Choço Truffle	200
Choco Brownie	200
Choco Walnut Brownie	200
New York Cheesecake	220
Caramel Custard	160
Carrot Halwa	140
Carrot Halwa with Ice Cream	180
Elaneer Pudding	180
Elaneer Payasam	170
Entrée Jackfruit	170
Entrée Raisins	170
Entrée Dates	170
Entrée Banana	170
Entrée Pumpkin	170
Entrée Platter	590