



# Food Menu

We welcome you to a culinary journey celebrating the essence of Kerala, where every dish reflects its rich traditions and vibrant culture. From the earthy flavors of coconut and spices to the bold tang of tamarind and chillies, Kerala's dishes are a harmonious blend of authenticity and centuries of cultural exchange.



# Beverages

## **FRESH JUICES (SEASONAL) - INR 250**

Pineapple | Watermelon | Mango | Orange | Carrot | Apple | Mix Fruit

## **MILK SHAKES - INR 250**

Tender Coconut Shake

Sharjah Shake

Mango Shake

## **COOLERS & CANS - INR 150**

Lemon Juice/Soda (sweet/salt/mix)

Ice Tea (Mint/Peach)

Virgin Mojito

Passion Fruit Sharbat

Diet Coke/Sprite

## **TEA/COFFEE - INR 150**

Black Tea/Green Tea

Milk Tea (Chai) - plain/ginger/cardamom/masala

Americano (hot/iced)

Milk Coffee (hot/iced)

## **SOUPS - INR 250**

Cream of Tomato/Mix vegetables/Mushroom/Chicken Soup

Lentil Soup

Lemon Coriander Soup

Hot & Sour (Vegetable/Chicken)





# Snacks & Starters

**VEGETARIAN : INR 300**

## **Pazham Pori**

Ripe bananas coated in rice flour batter and deep-fried till golden

## **Kozhukatta**

Steamed rice dumplings with coconut-jaggery filling.

## **Vegetable Cutlet**

Crispy fried patties made with mashed vegetables.

## **Spring Roll**

Crispy rolls with seasoned vegetable filling.

## **Paneer/Vegetable Pakoda**

Cottage cheese/assorted vegetable fritters fried with gram flour batter

## **Mushroom Fry**

Button mushrooms sautéed with spices, onions, and curry leaves.

## **Manchurian Dry (Gobi/Paneer/Mushroom)**

Small pieces tossed in Indo-Chinese tangy spicy sauce (dry/semi-dry)

## **French Fries**

Crispy golden potato fries lightly seasoned and perfect for snacking.

## **Crispy Corn**

Juicy sweet corn kernels batter fried with mild spices, and herbs.





# Snacks & Starters

**NON-VEGETARIAN : INR 450**

## **Chicken Spring Roll**

Thin rolls stuffed with spiced chicken

## **Chicken Lollipop**

Chicken wings marinated and deep-fried.

## **Chicken 65**

Deep-fried chicken with curry leaves and garlic.

## **Chicken Fry (Kerala Style)**

Large pieces marinated and fried with garlic, ginger and pepper.

## **Beef Dry Fry**

Crisp and spicy beef stir-fry (with/without coconut)

## **Idi-arachi**

Traditional Kerala dish made of pounded, dried, and masala-fried meat

## **Manchurian Dry (Chicken/Beef)**

Small pieces tossed in Indo-Chinese tangy spicy sauce (dry/semi-gravy)





# Seafood

**SUBJECT TO AVAILABILITY : INR 750**

## **Fish Pollichathu (Karimeen/King fish/Pomfret)**

Fish marinated in a spicy masala, wrapped in banana leaf, and pan-roasted.

## **Alleppey Fish/Prawns Curry**

A mild fish curry from backwaters – raw mango and coconut in a tangy yellow gravy.

## **Fry/Roast (Karimeen/King Fish/Pomfret/Prawns)**

Choice of locally available fish/prawns marinated with regional spices and fried to perfection or roasted with onions, tomatoes & curry leaves

## **Meen Moilee (Karimeen/King Fish/Pomfret)**

Light coconut milk-based fish curry served with Kerala Appams

## **Meen Curry + Kappa**

Traditional Kerala-style fish curry served with mashed tapioca, hearty and comforting.

## **Crab/Lobster (Masala/Butter Garlic)**

Fresh crab/lobster in a thick, spicy Kerala-style masala or rich garlic butter sauce.





# Specials

**SUBJECT TO AVAILABILITY : INR 750**

## **Beef Kappa Biryani**

A rustic combination of slow-cooked beef layered with seasoned tapioca, a local favorite from Kerala.

## **Beef Curry + Chiratta Puttu**

Traditional Kerala-style beef curry served with steamed rice puttu cooked

## **Pidiyum Kozhiyum**

A traditional Syrian Christian delicacy of rice dumplings (pidi) served with slow-cooked chicken in a mildly spiced coconut gravy.

## **Kuttunadan Duck Roast**


Traditional slow-roasted duck in rich, spiced masala from the Kuttanad region.







# Main Course



## Kerala Meals (only for lunch)

The traditional authentic Kerala meal, served with rice and 6-8 dishes in a fresh plantain leaf.

Veg - INR 600 per person

With Fish curry/chicken - INR 750 per person

With Karimeen/prawns - INR 900 per person

## Biryani (Vegetable/Chicken/Beef/Prawns)

Basmati rice layered with your choice of vegetables, chicken, beef, or prawns, slow-cooked with aromatic spices - served with curd, salad, pickle & papad.

Veg - INR 450

Chicken/Beef - INR 650

Prawns - INR 750

## Pasta (Vegetable/Chicken)

Penne or fusilli pasta tossed with vegetables/chicken in mildly spiced tomato or cheese sauce

Veg - INR 400


Chicken - INR 550

## Grill Sandwich (Vegetable/Chicken)

Toasted sandwich filled with spiced vegetables or shredded chicken, layered with cheese - served with small portion of salad or french fries

Veg - INR 350

Chicken - INR 450





# Main Course

**VEGETARIAN : INR 350**

## **Malai Kofta (White Gravy)**

Soft cottage cheese & vegetable dumplings in a creamy white sauce.

## **Bhindi/Green Peas/Mushroom/Paneer/Matar-Paneer Masala**

Choice of vegetable in rich onion-tomato gravy with aromatic spices

## **Paneer (Butter Masala/Palak)**

Cottage cheese in creamy tomato based gravy with butter or spiced spinach puree

## **Vegetable Korma**

Mixed veggies in coconut & pepper based curry.

## **Veg Stew**

Vegetables cooked in coconut milk.

## **Lentils Curry (dal/chickpeas/kidney beans/bengal gram)**

Choice of lentils simmered in Indian spices, served as a comforting curry.

## **Mushroom/Paneer/Vegetable Kadhai**

Flavorful North Indian dish cooked with bell peppers, onions, and aromatic spices.

## **Jeera Aloo/Aloo Gobi/Aloo Beans**

Potato based dry/semi-dry preparations in traditional spices

## **Manchurian (Mushroom/Paneer/Gobi)**

Indo-Chinese dish served in a tangy gravy with spring onions, soy sauce, and garlic.







# Main Course

**NON - VEGETARIAN : INR 550**

## **Nadan Curry (Chicken/Beef)**

Traditional Kerala-style chicken curry with coconut.

## **Chicken Mughlai**

Creamy, cashew-based North Indian chicken curry.

## **Kadhai Chicken**

Chicken stir-fried with bell peppers, onions, and bold North Indian spices in a thick masala.

## **Pepper Chicken/Pepper Beef**

A black pepper-infused curry with your choice of chicken or beef.

## **Stew (Chicken/Beef)**

Mild coconut milk-based stew with your choice of chicken or beef.

## **Mappas (Chicken/Beef)**

A traditional Kerala-style semi-thick coconut milk & peper curry with your preferred protein.

## **Kerala Style Roast (Chicken/Beef)**

Slow-roasted in Kerala masala, rich and flavourful.

## **Manchurian (Chicken/Beef)**

Indo-Chinese style gravy with soy sauce, garlic, and spring onions.





# Rice & Breads

## CHOICE OF RICE

### Vegetable Pulav

Aromatic basmati rice with  
sautéed vegetables  
INR 300

### Kashmiri Pulav

Mildly sweet rice with dry fruits  
and raisins  
INR 300

### Jeera Rice

Cumin-flavored basmati rice  
INR 250

### Fried Rice

#### (Veg/Chicken/Egg)

Wok-tossed rice with your choice  
seasoned with soy sauce and  
aromatic spices.  
Veg - INR 300  
Chicken/Egg - INR 350

## CHOICE OF BREADS

### Chapati

Soft whole wheat flatbread, lightly  
roasted on the griddle  
INR 25

### Kerala Porotta

Flaky layered bread, a Kerala  
classic best enjoyed with curries.  
INR 40

### Kerala Appam

fermented rice pancake with a soft  
center and crisp edges.  
INR 40

### Idiyappam

Steamed string hoppers made  
from rice flour, light and fluffy.  
INR 20





# Desserts

## Choice of ice-creams

Vanilla/Spanish-delight/Tender Coconut/Chocolate  
INR 120

## Fruit Plate

Mix plate of fresh seasonal fruits.  
INR 200

## Payasam

Traditional South Indian dessert made with milk, jaggery, and vermicelli or lentils  
INR 200

# Salads & Sides

## Green Salad


Cucumber, carrot, onion, tomatoes, green chilly  
INR 120

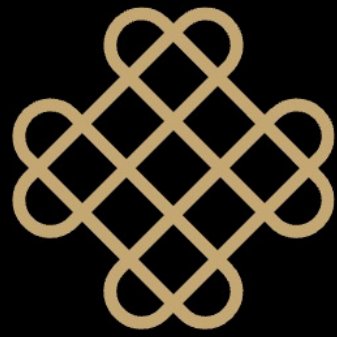
## Russian Salad

Mixed veg and mayo-based cold salad  
INR 150

## Raita (Boondi/Cucumber/Onion-tomato)

Mildly spiced yogurt with choice of mix)  
INR 120





ETHER

- Please share your restrictions/allergies beforehand
- This document is not exhaustive, just for reference. We are happy to customize dishes & meals as per your preferences & choices with enough notice
- Vegan/gluten-free/low-carb/jain diets can be catered to

*Thank You*