

A World of Tastes Awaits You

The ROUND is a culinary haven where the spirit of Thrissur Round comes to life. Our luxury food dining destination blends local charm with global flavours, offering a delightful dining experience.

Let our chefs take you on a journey of taste, crafting dishes that reflect the heart of our vibrant culture. Here, your dining experience is not just a meal; it's a timeless celebration of culture, companionship, and the exquisite beauty that defines us.

Discover a culinary journey like no other, where the fusion of Asian, Indian, and Arabic flavours creates a symphony of tastes that will stay with you.

*With Gratitude,
The Round Team*



Delectable
Salads & Soups

SALAD

CLASSIC CAESAR (VEG OR CHICKEN)	290/310
Lettuce capers shaved parmesan with homemade Caesar dressing and croutons add grilled chicken or beef	
GREEN SALAD	180
Fresh garden vegetables	
FATTOUSH	260
Fresh crunchy veggies, crispy bread and Sumac	
TURKISH ROAST CHICKEN	310
Olives, cherry tomato and iceberg with hummus	
WINTER FRUITS AND SEAFOOD SALAD	310
Apple, oranges and spiced passion fruit dressing and grilled seafood	

SOUP

SWEETCORN	160/190
Veg / Non veg	
SOUR N PEPPER	160/190
Veg / Non veg	
MANCHOW	160/190
Veg / Chicken	
TOM KA GAI	190
Coconut milk chicken with Thai herbs	
TOM YUM – CHICKEN/PRAWN	190/210
Thai style spicy broth with cilantro, mushroom and tomato	
WEST LAKE LAMB	210
Lamb mince and celery in a thick soup with stirred eggs	
CREAM OF SOUPS (BROCCOLI, TOMATO, MUSHROOM)	220/160
CREAM OF CHICKEN	190
CHILLI GARLIC CRAB MEAT SOUP	210
Minced crab meat chilli and corn	
SEAFOOD CHOWEDER	210
CLEAR SOUP (VEG/CHICKEN)	160/190

THE WARM UPS (APPATIZER)
NON-VEGETARIAN

CRUNCHY PRAWNS CRACKER	490
Crispy fried prawn flavored with sweet tamarind sauce	
ZING ZANG PRAWN	490
Thai marinated prawn with skewer	
PAD KRA PAO GAI	420
Wok fried chicken tossed with basil n chilli	
SQUID PEPPER CELERY	420
Fried squid tossed with onion pepper celery	
HONEY CHILLI FISH	420
Slice fish deep fried tossed with honey chilli sauce	
SESAME FRIED CHICKEN WINGS	380
Crispy fried chicken wings tossed with tangy sesame sauce	
MURGH MALAI TIKKA	420
Creamy chicken morsels cooked in tandoor	
SHISH TAWOOK	460
CRACKLE CHICKEN	400
Crunchy fried chicken with honey chilli noodle	
DRAGON CHICKEN	400
crispy fried chicken with spicy red sauce and cashew nuts	
CHICKEN LOLLIPOP	380
GAITHODU	380
Chicken with crushed black pepper pimentos, galangal & lemon grass	
CRUNCHY SHREDDED BEEF	420
Crunchy steak, white onion rings and scallions	
BDF	420
Local style double cooked beef	
CHICKEN 65	360





VEGETARIAN

ZAFRANI LASOONI PANEER 410

Garlic and saffron flavored cottage cheese cooked in tandoor

PANEER TIKKA 410

HOT GARLIC POTATO WEDGES 290

Spicy and tangy garlic sauce

FLORETS PEPPER SALT 320

Cauliflower and broccoli with celery crushed
Pepper chilli oil

DRAGON COTTAGE CHEESE 390

Deep fried paneer satay with tangy sauce and
Cashew nuts

KONJEE CRISPY BABY CORN 370

Crispy fried baby corn tossed with hoisin chilli

LOTUS STEM HONEY CHILLI 350

Crispy fried lotus stem with sweet chilli crushed
pepper and spring onion

MUSHROOM CHILLI SOYA 320

Fresh mushroom braised in chilli and soya

CRISPY CORN KERNELS CHILLI PEPPER 350

Crispy corn fried satay with onion pepper



Fashion of
ocean

Platters

ORIENTAL ASSORTED PLATTER

SEA FOOD PLATTER

TANDOOR PLATER

CHINESE VEG PLATTER

Fushion of Ocean

FISH ALFAHAM as per size

FISH POLLICHATH as per size

TAWA GRILLED FISH as per size

TAWA GRILLED PRAWN 900

KANTHARI ROAST 380/430/480
(SQUID/PRAWNS/FISH)

GHEE ROAST (SQUID/PRAWNS) 430-520

MANGO CURRY 240/290/590/590
(veg/paneer/prawn/fish)

MEEN CHATTI CURRY 590

FISH MOILEE 590

MEEN MULAKITTATH 590

KOONTHAL DRY FRY 440



Aromatic
Indian

 **masalafy**
BEST of INDIA

Mains

KANAVA ULLI ROAST 430
Pan roast squid ring shallots

CRAB ROAST 460
Mud crab cooked in a special blend of coconut and spices, a coastal delicacy

CHEMMEEN KANTHARI VELUTHULLI ROAST 540
House specialty prawns, garlic and home grown birds eye chilies

ISHTEW 290/390/510
Vegetable /Chicken/Mutton/

KERALA ROAST CHICKEN 430
Fried Chicken pan roasted with onion and spices

NADAN KOZHI CURRY 430
Home style chicken in a coconut curry

VARUTHARACHA KOZHI CURRY 430
Chicken Cooked in a roasted coconut gravy

MURGH LABABDAR 430
Charcoal grilled chicken in cheese tomato rich gravy

BUTTER CHICKEN 430
Charcoal grilled chicken in onion tomato gravy

KADAI CHICKEN 430
Crushed Kadai masala and tomatoes with bell peppers

GOSHT ROGANJOSH 540
Kashmiri style lamb curry

NADAN MUTTON CURRY 540

BEEF CHUKKUM KURUMULAKUM 440
Chef signature ginger and pepper flavored beef with Coin paratha

KOTTAYAM BEEF ROAST 440

KANTHARI BEEF ROAST 440
Beef cooked with birds' eye chilly and onions

BEEF ROAST 440

MUTTON ROAST 540

CHOICE OF EGG 240/280/280
Omelet/Roast/Masala

Vegetarian

PANEER 380
Butter Masala/Palak/Kadai/Mutter

MUSHROOM MUTTER MAKHANI 330
Green peas and mushroom in a tomato flavored gravy

MUSHROOM MASALA 320

KADAI VEGETABLE 280

SUBZ MELONI 320
Mixed veggies in a tomato n onion spinach gravy

VEG KURMA 280

ALOO 280
Gobi/Mutter/Jeera/Simla Mirch

DAL 260
Tadka/Fry/Aadraki/Lasooni

BIG MEALS AT THE ROUND

FISH CURRY MEALS 240

VEG MEALS 180

DUM COOKED

Kaima rice and meat layered and cooked in the traditional way

MALABAR CHICKEN BIRIYANI 290

MUTTON BIRIYANI 520

DAYS BIRIYANI 440/480/420/260
(Fish/Prawn/Beef/Egg)

CHOICE OF PULAO 260
(Mix Veg/Jeera/Peas/Kashmiri)

VEG BIRIYANI 280
(Nizami Subz biriyani)

BIRIYANI RICE 130

GHEE RICE 230

PLAIN BASMATI RICE 170



INDIAN BREADS

CHAPPATHI	25
PARATHA	30
WHEAT PARATHA	35
COIN PARATHA (2 nos)	40
GHEE PARATHA	80
CEYLON PARATHA	60
ALOO PARATHA	120
APPAM	30
NAAN PLAIN/BUTTER/GARLIC /CHEESE	80/90/100
ROTI PLAIN/BUTTER	60/70
METHI KULCHA	80





Luscious
Asian

 **OISHII**
TASTY ASIA

CHICKEN

420

LEMON HONEY SHREDDED CHICKEN

Stir fried chicken with lemon honey sauce

CHICKEN SUPREME OYSTER

Fresh chilli and oyster sauce

KUNG PAO CHICKEN

Fried cashew and spice powder

SLICE CHICKEN HOISIN BASIL

Sweet and scented with basil

CHILLI CHICKEN ROUND

House style chilli chicken

SLICE HUNAN CHICKEN

Manchurian/Szechuan/Ginger/Garlic/Hunan

380/420

SEAFOOD

SQUID / PRAWN / FISH

Choose your seafood and sauce, and our chefs will make it perfect for you.

420/490/420

SLICE FISH CHILLI DRY/ GRAVY

FISH PEPPER BASIL

SWEET CHILLI BASIL

CRISPY FRIED WITH DRY RED CHILLI

OYSTER BLACK PEPPER

BEEF

440

MONGOLIAN BEEF WITH BLACK FUNGUS

SLICED BEEF IN HONEY CHILLI SAUCE

SLICED BEEF IN ROASTED CHILLI AND HOISIN SAUCE

SLICED WITH BLACK BEAN BLACK PEPPER

SHREDDED PEPPER GARLIC AND SOYA



VEG

FIVE TREASURE BLACK PEPPER SAUCE	320
CAULIFLOWER TAI PEI	330
PANEER SCHEZWAN CHILLI	340
STIR FRIED BROCCOLI MUSHROOM AND YOUNG CORN	330

THAI CURRY

RED / YELLOW / GREEN	
VEGGIES	320
CHICKEN	420
FISH	440
PRAWN	460

RICE / NOODLE

SEAFOOD OYSTER RICE	460
Egg fried rice with seafood and oyster sauce topping	
NASI GORENG	460
Dried shrimp and chilli flavoured rice/ noodle with chicken satay and fried egg	





CRAB MEAT FRIED RICE/NOODLE 420

CHOPSUEY 360/460
Veg/Non veg

YANG CHOW FRIED RICE 380
Chicken sausages, peas and spring onion

SCHEZWAN MUSHROOM RICE/NOODLE 290/330
Rice/Noodle (Veg n Non Veg)

BUTTER CHILLI GARLIC NOODLE / RICE 290/330
Veg/Non veg

MOON FAN FRIED RICE 290/330
Veg/Non veg

EMERALD FRIED RICE 290/330
Veg/Non veg

HAKKA NOODLES 290/320/330/370
Veg / egg/ chicken / beef /
prawn/ seafood

FRIED RICE 290/320/330/370
Veg / egg/ chicken / beef /
prawn/ seafood

PAD THAI 360/420/460
(veg/chicken/prawn)



Exquisite
mediteranian

Sultan's Table

THE ARABIAN FEAST



CONTINENTAL

CHICKEN STEAK 440

BEEF STEAK 490

Classic beef tenderloin steak with pepper sauce served with Buttered veggies and mashed potato

SEAFOOD THERMIDOR 560

Baked seafood with mustard and mushroom in a rich cheese sauce

CHOICE OF PASTA

MACRONI / FUSILLI / PENNE / SPAGHETTI

Choose your sauce

ARRABBIATA/CARBONARA/ALFREDO/CHEESE/PESTO/SIGNATURE

Add chicken/Veggies 340/380

BOLOGNESE 420

SANDWICHES & BURGERS

CHEESE CHICKEN SANDWICH 330

CLUB CHICKEN SANDWICH 360

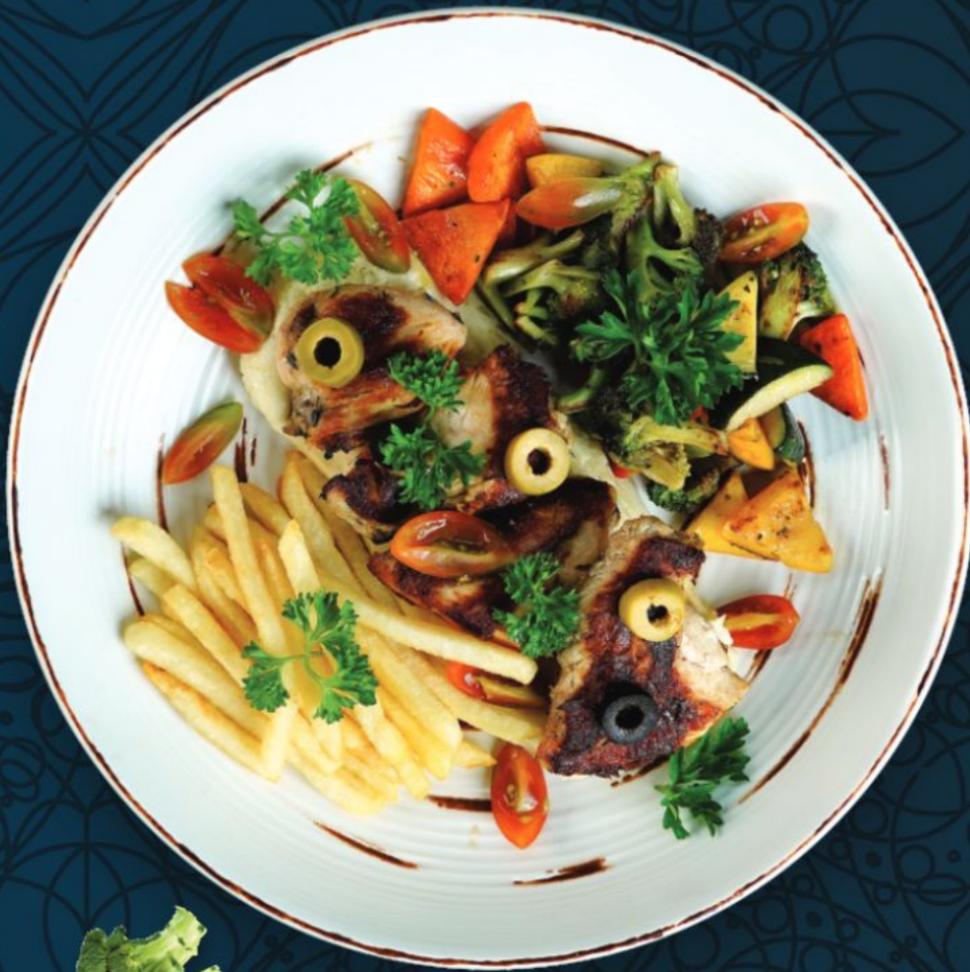
VEG BURGER 270

CRISPY CHICKEN BURGER 320

BUFFALO CHICKEN BURGER 340

BEEF BURGER 360

MUSHROOM BEEF BURGER 375



SIDES

FRENCH FRIES	150
BUTTERED VEGGIES	140
V CRISPERS	150
MASHED POTATOES	130
HAMMUS	120
GARLIC MAYONAISE	130

ARABIAN FEAST

CHICKEN KEBAB KUBIDEH	440
Beaten minced meat cooked on a flat skewer	

TURKISH BEEF KABAB	460
Minced beef with coriander, cumin and chillies grilled over spit fire	

SHAWAYA	240/440/850
Quater/Half/Full	

MANDHI CHICKEN	310/590/990
Quater/Half/Full	

MANDHI BEEF	420/820/1580
Quater/Half/Full	

MANDHI MUTTON	520/980/1850
Quater/Half/Full	

MANDHI RICE	160
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ALFAHAM	240/440/850
Quater/Half/Full	

- CLASSIC
- PERI PERI
- KANTHARI
- HONEYCHILLI





JUICES

APPLE JUICE	150
GRAPE JUICE	150
MUSAMBI JUICE	150
ORANGE JUICE	150
PAPPAYA JUICE	150
PINEAPPLE JUICE	150
WATERMELON JUICE	150
LIME WITH MINT	90
PINEAPPLE LIME	90
GINGERLIME	90
GRAPE LIME	90
FRESH LIME SODA	70
FRESH LIME JUICE	50

MOJITOS

DRAGON MOJITO	200
GREEN APPLE MOJITO	200
PASSIONFRUIT MOJITO	200
STRAWBERRY MOJITO	200
PINEAPPLE MOJITO	200
BLUEBERRY MOJITO	220
BLUE CURACAO MOJITO	200
VIRGIN MOJITO	180
WATERMELON MOJITO	180

SHAKES

VANILLA SHAKE	170
CHOCOLATE SHAKE	170
BUTTER SCOTCH SHAKE	170
PISTA SHAKE	170
STRAWBERRY SHAKE	170

HOT BEVERAGES

TEA	30
COFFEE	40
LEMON TEA	25
BLACK COFFEE	25
BLACK TEA	20

DESSERTS

LOTUS BISCOFF CHEESE CAKE	280
SIGNATURE CHOCOLATE	240
TENDER COCONUT GRATIN	220
RED VELVET PASTRY	220
HAZELNUT CHOCOLATE PASTRY	200
CARAMEL CUSTARD	120





Enjoy
your global feast!
Bon appétit!