

## Cheesy Corn Fritters

440

Deliciously crisp corn and mozzarella bites, enriched with onion, parsley, and cumin, served with our zesty homemade tomato sauce.

## Oven-Roasted Tandoori Paneer Skewers

440

Featuring ginger, garlic, hung curd, and chilli-marinated paneer, expertly grilled and served on skewers. Complemented by the bold notes of mustard oil, each bite is a burst of rich flavours, accompanied by refreshing mint chutney.

## Open-Faced Cheese Tart

460



A culinary masterpiece featuring luscious cashew cheese, oven-roasted tomatoes, and fresh spinach. Crowned with a drizzle of basil vinaigrette.

## Vegetable Tempura

440



Experience the light and crispy delight of our Vegetable Tempura. A colourful array of fresh vegetables, expertly battered and fried to perfection, served with a side of sweet chilli sauce.

## SALADS

### Kip Kerrie Salade

550

Tender shredded chicken breast is combined with a creamy curry mayonnaise, crisp apple cubes, and fresh scallions for a flavourful Dutch-inspired twist on chicken salad. Perfectly seasoned and chilled.

### Watermelon & Ginger Salad

440



A vibrant mix of lettuce tossed in melon vinaigrette, adorned with cilantro, feta cheese, and a drizzle of balsamic reduction.

### Silken Tofu Ceviche

590

Silky tofu, zesty lemon juice, olive oil, and a kick of chilli, united with crisp onions, micro greens, and the exotic touch of green mango.

### Crunchy Green Apple and Celery Salad

440



Crisp lettuce and celery sticks paired with the zing of whole grain mustard, caramelized walnuts, and juicy pomegranate seeds.

### Roasted Carrots, Mung Sprouts, Cucumber and Quinoa Salad

440

Roasted carrots, crunchy mung sprouts, cherry tomatoes, and cucumber, tossed with spiced quinoa. Dressed in a tangy blend of sesame oil, lime juice, coconut milk, and garnished with roasted peanuts for added crunch.

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## VEGETARIAN

### Eggplant and Mushroom Rendang

740

A flavourful blend of eggplant and mushrooms in a rich Indonesian Rendang sauce, served with fragrant cilantro lime rice.

### Gulai Tofu

810

Tender tofu cubes simmered in a fragrant, spiced coconut curry with turmeric, red chilli, and garam masala, complemented by fresh lemon grass and lime leaves. Served hot with lemon rice, pineapple chutney, and a crunchy salad.

### Paneer Hariyali

740

Tender paneer cubes in a rich, green sauce made from spinach, mustard greens, and a blend of aromatic spices, finished with a touch of cream. A flavourful and vibrant dish with a hint of heat and a creamy texture. Served with chappatti

### Paneer and Vegetable Ghotala

740

Originating from Surat, this flavourful dish highlights fresh homemade paneer, crumbled and simmered with vegetables in a spiced tomato sauce. The blend of turmeric, chilli powder, coriander, cumin, and garam masala is enhanced with kasurimethi and finished with butter. Garnished with fresh coriander, served with chappatti

### Mushroom and Cashew in Roasted Coconut Sauce

810

Aromatic curry featuring small onions in a roasted coconut and spice paste simmered with tamarind and seasoned with mustard seeds and fenugreek. This flavourful dish pairs perfectly with rice.

### Vendakka Pal Curry

740

A Kerala delight featuring ladies' fingers in a curry made with ginger, garlic, green chilli, coriander, garam masala, and coconut milk. Served with kallappam

### Chinese Potato in Roasted Coconut Gravy

640

A tantalizing blend of tender, earthy Chinese potato (koorka) immersed in luxuriously coconut gravy, accurately roasted to perfection. Savour the burst of flavours and aromas in this exotic Cochin delicacy served with red rice

### Roast Vegetable Cottage Pie

740

A hearty cottage pie topped with a golden, crispy layer of mashed potatoes, featuring a savoury blend of vibrant carrots, broccoli, cauliflower, and tender leeks, all nestled in a seasoned tomato and cream sauce

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Dairy Gluten Sesame Seed Nuts Meat Mustard Shellfish Egg

## DAL CHOICES

### Garur Dal

490

Garur Dal is a quintessential dish from East Bengal, celebrated for its flavours and comforting qualities. This traditional curry combines a variety of lentils with an assortment of vegetables, creating a hearty and nutritious meal that embodies the essence of Bengali cuisine.

**Dal Palak:** A classic combination of tender spinach leaves and lentils in a flavourful union of spices. 

**Dal Tadka:** Traditional Indian lentil dish tempered with aromatic spices. 

**Dal Jeera:** Lentil preparation infused with the earthy essence of cumin seeds. 

## DESSERT

### Dutch Apple Pie

590

Where buttery crusts cradle a delightful medley of tart green apples and luscious pastry cream. Crowned with a golden cinnamon streusel.

### Passion Fruit Cremoux

550

Blend of velvety Belgium dark chocolate and silky milk chocolate ganache. Complemented by the vibrant essence of fresh passion fruit pulp. Delicately finished with a flourish of dry raspberry powder.

### Baked Tender Coconut Cheesecake

590

A creamy, tropical twist on classic cheesecake, this baked dessert features a smooth, coconut-infused filling atop a buttery graham cracker crust. Lightly toasted coconut adds a perfect finishing touch.

### Crème Brûlée French Toast

550

Brown bread luxuriates in a decadent crème brûlée mix for six hours before being delicately roasted to perfection in the oven. Served with a luscious roasted white chocolate sauce.

### Mulayari Payasam

550

This South Indian delicacy combines the richness of bamboo rice, the sweetness of palm sugar, and the creaminess of coconut milk. Perfumed with cardamom, Served with tender Kerala banana slices and crunchy cashews.

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## SOUP

### Seafood Stew

A tantalizing medley of calamari, shrimp, fish, and anchovy, harmoniously simmered with garlic, tomato puree, fish stock, and creamy coconut milk. Finished with a sprinkle of fresh cilantro.

550

### Pulicat Mud Crab Soup

Pulicat, once a major settlement from 1606 to 1690, inspired this recipe. We've recreated this traditional dish with a blend of local ingredients in an East Indies style. The soup is made with ginger, garlic, shallots, black pepper, tomatoes, and coriander leaves, finished with coconut milk and garnish with white rice

590

### Chicken Coconut Soup

Infused with ginger, garlic, a hint of chilli, and Thai curry paste, this soul-soothing soup is complemented by tender chicken, potato, and mushrooms in a luscious coconut milk broth. Garnished with fragrant basil leaves, it's a journey into the heart of Thai-inspired flavours.

510

### Roasted Tomato Basil and Bell Pepper Soup

Crafted from the intense flavours of roasted tomatoes, peppers, onions, and garlic, this velvety soup is elegantly finished with aromatic basil.

440

### Honey Roasted Pumpkin Soup

This flavourful blend, featuring lemongrass, coconut milk, red pepper, and shallots, creates a harmonious symphony of sweet and savoury notes.

440

### Shiitake Bisque

A blend of shiitake and fresh mushrooms, complemented by the sweetness of apple, infused with cracked black pepper, thyme, and rosemary, elegantly finished with cream. Garnished with a mushroom hash.

510

## MAIN COURSE

### Cheenavala

A delightful ensemble of fish fillet, tiger prawns, naran prawns, and calamari marinated with authentic Kerala spices ginger, garlic, chilli, and curry leaves, accentuated by the richness of coconut oil and a hint of lime juice. Served with golden potato wedges and warm chapatti.

2400

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### Spiced Grilled Tiger Prawns with Sautéed Greens

950

Marinated in authentic Kerala spices ginger, garlic, chilli, and curry leaves, elevated by the richness of coconut oil and a touch of lime juice. Served alongside golden potato wedges and sautéed greens.

### Chingri Macher

950

This Bengali masterpiece features succulent tiger prawns immersed in a flavourful blend of coconut milk and aromatic spices. Infused with the warmth of ginger, a hint of chilli, and the richness of cumin, coconut, and mustard, this dish is accompanied by pineapple chutney and served over fragrant cilantro rice. A true celebration of Bengali cuisine.

### Machilipatnam Spicy Prawns Curry

950

Prawns seasoned with salt and turmeric, cooked in a spicy, aromatic masala of onion, green chillies, ginger, and garlic. Prepared with curry leaves, chilli powder, coriander powder, cumin powder, and finished with garam masala and fresh coriander, it's luxuriously enriched with coconut milk. Served alongside Kerala red rice, this dish celebrates the rich culinary heritage of Andhra

### Coriander-Crusted Grilled Fish with Gremolata

950

Succulent fish fillet marinated in Dijon mustard, garlic, olive oil, and fresh herbs, then encrusted with crushed coriander seeds and grilled to perfection. Served with a vibrant gremolata sauce for a burst of citrus and herbaceous.

### Jimbaran Grilled Fish with Balinese sauce

950

Grilled fish steak marinated in a rich, aromatic Balinese spice paste, featuring red chillies, garlic, and fresh turmeric, then served with a creamy coconut sauce for an authentic Balinese experience along with Spiced Rice

### Atterachi Masala Curry

1100

A Kerala mutton delicacy. Prepared with a medley of black pepper, onions, shallots, ginger, garlic, curry leaves, and enriched with the creaminess of cashews and coconut milk. This savoury curry is served alongside the authentic accompaniment of NavaraPuttu.

### Herb-Infused Slow-Cooked Pork Ribs

890

Slow-cooked to perfection and infused with a blend of aromatic herbs, chilli, fennel root, star anise, and carrots. These delectable ribs, glazed with mustard, are served alongside creamy mashed potatoes and buttered vegetables.

### Pepper Steak Tenderloin

890

A culinary masterpiece featuring perfectly cooked tenderloin complemented by roasted vegetables and velvety mashed potatoes. Drizzled with a rich veal jus and tantalizing black pepper sauce.

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### Risotto Milanese with Wild Mushrooms

840

Creamy saffron-infused risotto cooked to perfection with earthy wild mushrooms, offering a rich and flavourful Italian classic

### Mattancherry Roast Chicken Leg

840

A dish of whole chicken legs marinated in a blend of aromatic spices, slow-roasted with a mixture of onion, ginger, garlic, and green chilli, finished with thick coconut milk and garnished with chopped cilantro, served with kallappam

### Kappayum Meenum

840

Delight in the authentic flavours of Kappayum Meenum, a traditional Kerala fish curry. Infused with the aromatic blend of ginger, garlic, green chilli, and cocum, enriched with creamy coconut milk. Served alongside tempered tapioca, this dish offers a true taste of Kerala's culinary heritage.

## POLlichathu - Chef's Special

### Chemmeen Manga Pollichathu

950

An authentic Kerala preparation featuring tiger prawns cooked in a flavourful Kerala masala with green chilli, shallots, curry leaves, and raw mango. This delectable dish is finished with creamy coconut milk, wrapped in banana leaves for a unique infusion of flavours. Served with Kerala red rice, it's a culinary journey that captures the essence of Kerala's vibrant and aromatic cuisine.

### Meen Kudampuli Pollichathu

840

Experience the authentic taste of Meen Kudampuli Pollichathu, a Kerala delight featuring fish fillet cooked in rich masala blend with green chilli, shallots, tomatoes, and curry leaves. Enhanced with the tang of cocum and finished with creamy coconut milk, this flavourful dish is wrapped in banana leaves for a unique infusion of aromas. Served alongside Kallappam, it's a culinary journey into the heart of Kerala's traditional and vibrant cuisine.

### Koon Ulli Pollichathu

740

A traditional Kerala preparation featuring fresh mushrooms and shallots cooked in Kerala masala with green chilli, tomatoes, and curry leaves. Finished with the creamy richness of coconut milk, this flavourful dish is meticulously wrapped in banana leaves, imparting a unique aroma. Served alongside Kallappam, it's a vegetarian culinary experience.

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Dairy Gluten Sesame Seed Nuts Meat Mustard Shellfish Egg

## PASTAS/NOODLES

### Penne Arrabiata

740

Perfectly al dente penne pasta tossed in a zesty and spicy tomato sauce. This classic Italian dish, infused with garlic, chilli flakes, and fresh basil, offers a delightful balance of heat and tang.

### Fettuccini Alfredo

740

A delectable creation featuring velvety cream, garlic, onions, and bell peppers. The dish is perfected with a final touch of Parmesan cheese and grated nutmeg and parsley.

### Spaghetti Ai Frutti Di Mare

990

A seafood lover's delight, featuring prawns, fish, and calamari in a rich tomato sauce with a touch of white wine. Finished with a sprinkle of Parmesan cheese, this pasta dish offers a harmonious blend of fresh seafood.

### Prawn Carbonara

990

Succulent prawns tossed in a creamy, indulgent carbonara sauce with garlic, Parmesan, and a touch of black pepper, served with crispy bacon.

### Confit Garlic and Red Chilli Pasta

740

Perfectly cooked spaghetti dressed in a harmonious blend of garlic-infused olive oil, a touch of chilli flakes, and confit garlic.

### Seafood Udon

990

A tantalizing blend of fish, prawns, calamari, and anchovy cooked in a savoury tomato puree with bell peppers. Finished with the richness of coconut milk and a garnish of coriander leaves, this soupy noodle dish offers a delightful fusion of seafood and aromatic spices.

### Wild Mushroom Soba

740

Featuring soba noodles immersed in a flavourful broth with shiitake mushrooms, fresh mushrooms, celery, garlic, soy sauce, green peas, sprouts, and spinach. This soupy noodle dish is a fusion of textures and umami-rich flavours.

### Bami Goreng

740

A Dutch-Indonesian masterpiece unfolds as udon noodles dance with tender chicken, shrimp, vibrant vegetables, and a medley of Indonesian spices. This dish is a nod to the historical ties between the Netherlands and Indonesia.

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Dairy Gluten Sesame Seed Nuts Meat Mustard Shellfish Egg

Lunch : 12pm to 3pm  
Dinner : 7pm to 10:30pm

## SMALL PLATES

### Cochin Shrimp Roast

510

This prawn preparation features the authentic blend of coconut oil, ginger, garlic, chilli, and curry leaves, culminating in a rich finish with coconut milk. A celebration of Kerala's coastal culinary tradition.

### Fort-Spiced Grilled Calamari

510

Expertly prepared with a tantalizing blend of ginger, garlic, chilli, and lime juice, elevated with the richness of coconut oil. Infused with the aromatic notes of ginger and curry leaf.

### Cilantro-Lime Prawn Skewers

550

Indulge in our Prawn Lime Coriander Skewer, featuring shallots, garlic, olive oil, and a tantalizing blend of chilli flakes and oregano. Succulent prawns, expertly infused with these flavours.

### Seared Tuna Ikan

510

A vibrant dish featuring Yellowfin tuna complemented by a symphony of chilli, lemongrass, peanut, and galangal. Each bite promises a harmonious burst of southeast Asian-inspired tastes.

### Vypin Crab Cake with Crab Chutney

590

Spiced crab cakes made with white crab meat, seasoned with black mustard seeds, curry leaves, and aromatic spices, served with zesty crab chutney. Crispy on the outside and tender on the inside.

### Balinese Chicken Satay

510

Succulent chicken skewers marinated in a blend of sesame oil, coriander, and galangal, served with a rich peanut sauce. Accompanied by crisp prawn crackers, this dish is a delightful journey into the vibrant and aromatic flavours of Indonesian cuisine.

### Frikadel

550

Dutch and Belgian delight – a blend of ground beef, aromatic spices, and breadcrumbs, baked to golden perfection with homemade tomato sauce.

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Dairy  Gluten  Sesame Seed  Nuts  Meat  Mustard  Shellfish  Egg 