

— VEG APPETIZERS —

Fresh Green Salad	200
Sliced Watermelon & Pineapple	220
Cheese Cherry Pineapple	250
Tandoori Pineapple	300
Boiled Vegetables	240
Peanut Masala	190
French Fries	210
Peri-Peri French Fries	260
Potato Wedges	260
Crispy Fried Baby Corn	290
Hot Garlic Potato	270
Fried/Steamed Veg Momos	240
Crispy Fried Veg	290
Mushroom Pepper Fry	300
Mushroom 65	300
Peri-Peri Paneer	320
Paneer Tikka	370
Barbeque Paneer	320
Dragon Paneer	320
Paneer 65	320
Gobi Manchurian	270

— NON VEG APPETIZERS —

CHICKEN

Chicken Omelette	260
Chicken 65	300
Chicken Lollipop	320
Honey Glazed Chicken	320
Chilly Chicken Dry	310
Garlic Chicken Dry	310
Dragon Chicken	320
Pepper Chicken	330
Chicken Nuggets	240
Peri-Peri Chicken Nuggets	260
Fried Chicken Wings	280
Peri-Peri Chicken Wings	290
Barbeque Chicken Wings	290
Fried Chicken Momos	240
Steamed Chicken Momos	240
Chicken Tikka	380
Malai Tikka	420
Hariyali Tikka	420

— BEEF —

Beef Omelette	260
Kerala Beef Fry	280
Beef Dry Fry	290
Dragon Beef	320

— PORK —

Kerala Pork Fry	300
Chilly Pork Dry	320
Ginger Pork Dry	320
Garlic Pork Dry	320

— SEAFOOD —

Fish Fingers	295
Prawns Pepper Fry	450
Kerala Prawns Fry	450
Butter Garlic Prawns.....	450
Golden Fried Prawns	450
Dynamite Prawns	500
Squid 65	450
Squid Pepper Fry	450
Butter Garlic Squid	450

— SEAFOOD —

Fry	: Pearl Spot (Karimeen) /Pomfret / King Fish (Naimeen)	As Per Size
	<i>Marinated in Kerala spices and fried in coconut oil and served with onion salad and potato wedges.</i>	
	Prawns / Squid	450
Moilee	: Pearl Spot (Karimeen) / Pomfret / King Fish (Naimeen).....	As Per Size
	Prawns	500
	<i>Mildly spiced fish stewed in fresh coconut milk.</i>	
Masala :	Pearl Spot (Karimeen) / Pomfret / King Fish (Naimeen)	As Per Size
	Prawns / Squid	450
	<i>Cooked in sautéed onions and tomatoes in Kerala spices and finished with coconut milk.</i>	
Roast	: Pearl Spot (Karimeen) / Pomfret / King Fish (Naimeen)	As Per Size
	Prawns / Squid	450
	<i>Roasted with crushed black peppercorns and Kerala spices.</i>	
Pollichathu :	Pearl Spot (Karimeen) / Pomfret / King Fish (Naimeen)	As Per Size
	Prawns / Squid	500
	<i>Cooked in local spices inside a pouch of banana leaf.</i>	
Pepper Masala/	:Pearl Spot (Karimeen)/Pomfret/ King Fish (Naimeen)	As Per Size
Pepper Fry	Prawns / Squid.....	450
	<i>Marinated in freshly ground pepper and fried along with onions.</i>	
Golden Fried:	Prawns / Squid	450
	<i>Coated in thick batter and fried to perfection.</i>	

— KERALA —

Kerala Vegetable Curry	260
<i>Mix of fresh vegetables cooked with Kerala spices and coconut milk.</i>	
Kerala Vegetable Stew	280
<i>Mildly spiced curry with an assortment of veggies and coconut milk.</i>	
Kerala Paneer Curry	310
<i>Paneer cooked in Kerala spices and finished in coconut milk.</i>	
Beef Ularthiyathu	300
<i>Beef roasted with crushed black peppercorns and Kerala spices.</i>	
Beef Curry	300
<i>Beef cooked in Kerala spices and finished in coconut milk .</i>	
Beef Masala	300
<i>Beef cooked with Kerala spices, sautéed with onions and tomatoes.</i>	
Beef Roast	300
<i>Roasted beef cooked with black peppercorns in Kerala spices.</i>	
Chicken Curry	310
<i>Chicken cooked in Kerala spices and finished in coconut milk.</i>	
Chicken Mappas.....	340
<i>Kerala Style Traditional curry mildly spiced in creamy coconut milk</i>	
Chicken Masala	310
<i>Chicken cooked with Kerala spices, sautéed with onions and tomatoes.</i>	
Chicken Roast	310
<i>Roasted chicken cooked with black peppercorns in Kerala spices.</i>	
Pepper Chicken Masala	330
<i>Fried chicken in pepper marinade cooked in sautéed onions and coconut milk.</i>	
Chicken Varutharachathu	340
<i>Chicken immersed in coconut milk, peppercorns and shallots with red chillies.</i>	
Pork Curry	320
<i>Pork cooked in Kerala spices and finished in coconut milk.</i>	
Veg/Beef/Chicken/Prawns-Kizhi Porotta...	320/350/350/400
<i>Kerala Porotta layered with choice of filling steamed in bananas leaf.</i>	

– CHINESE –

Chilly Gobi	270
Gobi Manchurian	270
Mushroom Manchurian	295
Chilly Mushroom	295
Chilly Paneer	295
Dragon Paneer	320
Chilly / Garlic / Ginger - Chicken	310
Kung Pao Chicken	320
Dragon Chicken.....	320
Szechuan Chicken	320
Chicken in Oyster Sauce	320
Honey Glazed Chicken	320
Chilly Beef	310
Dragon Beef	320
Szechuan Beef	320
Beef in Oyster Sauce	320
Chilly / Garlic / Ginger - Pork	320
Dragon Pork	320
Szechuan Pork	320
Honey Glazed Pork	320
Chilly / Garlic / Ginger - Prawns	450

Please let us know if you have any allergies | GST Extra

– INDIAN –

Mushroom Masala	320
Paneer Butter Masala	320
Kadai Veg.	320
Kadai Paneer	320
Paneer Tikka Masala	390
Butter Chicken Masala	370
Chicken Tikka Masala	390
Kadai Chicken	340

– TANDOOR –

Tandoori Pineapple	300
Paneer Tikka	370
Malai Paneer Tikka	390
Hariyali Paneer Tikka	390
Chicken Tikka	380
Malai Chicken Tikka	420
Hariyali Chicken Tikka	420
Tandoori Chicken – Quarter / Half / Full	250 / 500 / 1000
Plain Naan / Roti	40
Butter Naan / Roti	50
Garlic Naan	60

– RICE & NOODLES –

Steamed Rice	150
Lemon Rice	220
Jeera Rice	220
Curd Rice	220
Veg. Pulao	220
Coconut Rice	220
Butter Garlic Rice	220
Veg. Fried Rice / Noodles	220
Szechuan Veg. Fried Rice / Noodles	250
Egg Fried Rice / Noodles	230
Chicken Fried Rice / Noodles	280
Szechuan Pork Noodles	300
Mixed Non Veg. Fried Rice / Noodles	300
Szechuan Chicken Fried Rice / Noodles	300
Prawns Fried Rice / Noodles	320

– INDIAN BREADS –

Kallappam	25
Idiyappam	20
Pathiri	15
Kerala Porotta	30
Chappathi	25
Chiratta Puttu	90
Chicken Keema Puttu	230
Beef Keema Puttu	230

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– DESSERTS –

Chocolate Brownie	120
Chocolate Brownie with Vanilla Ice cream	190
Grilled Pineapple with Vanilla Ice cream.....	190
Choice of Ice Cream	140
Chocolate / Mango / Tender Coconut / Vanilla	

– HOT BEVERAGES –

Tea	60
Black Tea	50
Lime Tea	60
Ginger Tea	70
Masala Tea.....	70
Coffee	60
Black Coffee	50
Cinnamon Coffee	70

— SOUPS —

Cream of Veg / Mushroom / Chicken	150/175/175
Sweet Corn Soup Veg / Chicken	150/175
Hot & Sour Soup Veg / Chicken	150/175
Noodle Soup Veg / Chicken	160/185
Manchow Soup Veg / Chicken	160/185
Kerala Soup Veg / Chicken	160/185
Prawn & Mushroom Soup	220

— SALADS —

Fresh Green Salad	200
Tossed Salad	220
Pineapple Chaat	220
Oriental Beef Salad	280
Tandoori Chicken Salad	300
Prawn Salad	320

– FRESH JUICES & COLD BEVERAGES –

Lime	70
Lime Soda	80
Ginger Lime	90
Mint Lime	90
Watermelon	110
Pineapple	110
Carrot & Lime	110
Soft Drinks	90
Iced Americano	110
Lemon Iced Tea	110
Cold Coffee	130
Cold Coffee with Ice Cream	190
Masala Cola	110
Coke Float	160