

LUNCH & DINNER
(12:00 to 3:00 PM) (7:00PM to 10:30 PM)
APPETIZERS

● VAAZHA KOOMBU CUTLET (3 Nos) (Banana flower patties shaped and deep fried served with hot garlic sauce)	120
● RAJASTHANI BHINDI (Crispy shredded okra ,tossed with spices , gram flour and deep fried)	120
● GOLDEN FRIED BABY CORN (Stuffed , golden fried baby corn served with tangy sauce)	150
● HARA BARA TIKKI (Spinach and lentil cake fried and served with spiced mint sauce)	120
● MAKHMALI PANEER (Skewered cottage cheese marinated with cheese and cream)	180
● HUMMOUSE (A fine thick delicious paste of chick peas , tahini, lemon, salt and olive oil)	120
● KALAMARI RAWA FRIED (Squid , batter fried in semolina served with spicy tamarind sauce)	200
● CHEMMEEN VARUVAL (Shrimps marinated with delightful combination of spices and deep fried with onion ring)	320
● HOT WINGS (Marinated chicken wings fried and served with sweet chilly sauce)	180
● SHISH TAWOOK (Over night marinated chicken cube grilled to perfection)	200
● CHICKEN TERRINE (Home made terrine prepared with chicken farcis and nuts. Served with Veg. Salad)	200
● V2 (Nappy cubes of chicken marinated with Malabar spices and cooked in clay oven)	200

LUNCH & DINNER
(12:00 to 3:00 PM) (7:00PM to 10:30 PM)
SOUP & SALADS

● Ultimate Tomato Soup	100
(A delectable tomato soup lightly tempered with fresh coriander and red chilies)	
● Garlic veg Soup	100
● Sweet corn chicken soup	120
● Hot & sour chicken soup	120
● Murgh Naariyal shorba	110
(With minced chicken, coconut milk)	
● Ginger prawn soup	120
Choice of cream soup	110
(Mushroom/ Vegetables/Chicken) ● ●	

SALADS

● Greek Salad	110
(An all time delicacy of vegetarian lovers)	
● Garden fresh vegetable salad	100
Classical Caesar Salad (Plain/chicken) ● ● ●	
(Ice berg lettuce tossed in our renowned Caesar dressing garnished with extra large croutons)	120
● Nicoise	
(Specially designed for fish lovers infused with tuna and anchovies)	150

INDIAN SPECIALITIES

Vegetarian

● PAAL KATTY MULAGU MASALA	(Cottage cheese tossed with onion , tomato, cooked in chilly based chef special gravy)	180
● GOBI KASHMIRI	(Florets of cauliflower enriched with cashew and variety of fruits)	140
● GHATTA TAARI	(Gram flour dumplings cooked in sharp cumin and asafoetida, yoghurt based gravy)	140
● MELONI TARKARI	(Garden Fresh diced vegetables prepared with creamed spinach)	140
● RAJMAH	(The red kidney beans simmered overnight on slow Tandoor Fire, enriched with tomatoes , garlic, white butter and Fresh cream)	140

FROM THE NETS

● JHINGA MASALA	(Tandoor cooked medium prawns finished with methi flavoured cashew gravy)	320
● CHEMMEEN PORICHATHU	(Medium prawns marinated with Kerala masala)	320
● MEEN CHATTY CURRY	(A traditional claypot preparation of cubes of seer fish with finest home made spices)	250
● KARIMEEN PORICHATHU / POLlichathu	(Marinated pearl spot cooked to your choice)	260

INDIAN SPECIALITIES

Non-Vegetarian

● NAADAN KOZHI CURRY	(A local favorite of Kerala, with Perfect blend of coconut milk)	210
● KARAIKUDI CHICKEN	(Succulent dice of chicken drum stick treated with finest chettinadu spices and roasted coconut paste)	210
● MAKHNI CHOOZE	(Tender chicken chunks marinated in tandoori spices and finished in buttered tomato based semi spicy gravy)	230
● CORIANDER CHICKEN	(A hot and creamy chicken dish, cooked with extract of fresh coriander , green chilly and rare condiments)	200
● COCONUT DUCK ROAST (Available on Friday, Saturday and Sunday)	(A home style preparation of duck, tossed with high range spices and Flakes of coconut)	300
● NALI GOSHT HYDERABADI	(Chunks of baby lamb leg gently tossed on slow amber with freshly ground spices)	280
● NILGIRI KORMA	(A curried lamb preparation with Fresh herbs)	280
● MUTTON MALABARI CHAAPS	(Tender pieces of lamb cooked mild spicy with shallots , coconut and curry leaves)	280
● GOSHT ROGAN JOSH	(A highly aromatic Kashmiri lamb preparation)	280
● KADA KURUMULAGU (Available on Friday and Saturday)	(A home Style preparation of quail will take you to the utmost experience of clay pot cooking)	300

INTERNATIONAL SELECTION

● LEMON HERB CHICKEN (Grilled chicken breast served with lemon herb sauce , boiled veg and French fries)	330
● AMERICAN FRIED CHICKEN (Crispy crumb fried chicken , served with French fries and raw garden vegetables)	330
● CHICKEN ALA KING (Cubes of chicken, bell pepper's onion and mushroom served with creamy cheese sauce)	380
● GARLIC PEPPER DUCK (Available Friday, Saturday & Sunday) (Duck marinated in crushed pepper corns and garlic , Lemon juice sauteed and simmered in red wine sauce)	400
● FISH & CHIPS (Breaded deep fried fish fillet's served with chips and tartar sauce)	330
● ARABIAN GRILLED PRAWN (Grilled prawns served with your choice of tartar, lemon butter or tomato sauce)	400
● GRILLED LAMB (Available on Friday, Saturday & Sunday) (Grilled lamb with minted Rosemary Sauce served with roast potatoes)	420
● MACARONI AL POLO (Pasta cooked in creamy tomato sauce with chicken and bell peppers)	380
● PENNE CARBONARA (A rich cheese sauce with shredded chicken , capsicum & mushroom)	380
● SPAGHETTI NEAPOLITAN (With fresh tomato sauce and parmesan cheese)	300
● LASAGNE VEGETARIANO (World famous Italian Pasta layered with vegetables , tomato concuss and parmesan cheese)	300
● VEGETABLE A-LA KIEV (Sauteed vegetables stuffed with creamy herb butter and deep fried)	320

CHINESE SPECIALITIES

● CHICKEN SUI MAI		
(Mined chicken dumplings with spicy flavour, server with pickled ginger)		220
● SHANGAI CHICKEN		
(Sliced chicken sauteed with black mushroom and baby spinach leaves)		220
● MONGOLIAN SPICY BRAISED CHICKEN		
(Diced chicken tossed with Szechwan sauce and extra spring onion)		220
● KUNG PAO CHICKEN		
(Butter fried chicken with mushroom, coriander leaves and nuts)		220
● MASMAN KAI		
(Succulent shredded chicken breast stir fried with bouquet of Thai spices)		220
● SLOW FRIED PRAWN'S		
(Slow fried prawns in shell tossed with green chilies and garlic)		320
● CHILLY GARLIC PRAWNS		
(Fresh prawns tossed with rich garlic tomato sauce)		320
● KONJEE CRISPY LAMB		
(Crispy shredded lamb tossed with spicy aromatic sauce)		280
● VEGETABLE SZECHUAN		
(Vegetable dumpling cooked in Szechuan style)		120
● STIR FRIED VEGETABLE		
(Juliennes of vegetables with soya sauce and oyster sauce)		120
HAKKA NOODLES ●●		
(Chicken / Vegetables)		210

CHINESE SPECIALTIES

CHOP SUEY AND CHOW MEIN

American chop suey (Veg|Non) ●● 280

Chinese chop suey (Veg|Non) ●● 260

● Chicken Chow Mein 260

● Vegetable Chow mein 260

FRIED RICE

● Nasi Goreng (Malaysian Rice consists prawns, chicken & mixed herbs) 260

● Yang pong (Chicken and chicken sausage) 260

● Fried rice (Veg, Chicken and mixed) 260

● Egg fried rice 220

● Cheese fried rice 230

RICE & BREAD

BIRIYANI

Style : Malabari, Thalassery, Hyderbadi, Mudka

Chicken/ Mushroom/ Egg ●● 220

● Prawns/ Mutton/ Fish 260

● Pulao (Cashew/ Peas/ Mushroom) 170

● Ghee Rice / Butter Rice 160

● Lemon Rice/ Curd rice 110

● Steamed Rice / Boiled Rice 90

● Naan/ Butter Naan 40

● Roti / Butter Roti 30

● Plain Kulcha/ Stuffed Kulcha 40

● Tandoori Paratha/ Kerala Porotta 25

● Chappatti / Phulkka 25

● Ghee Roast / Masala Dosa 90

● Appam / Puri 25

BEVERAGES

- Freshly squeezed seasonal fruit juice
(Orange, Pineapple, Mango, Tomato Juice)
- Lassi (Sweet or Salt)
- Choice of Milk Shake
(Coffee/ chocolate/ Vanilla/ Strawberry)
- Fresh Lime Soda / Water
(Sweet or salt)
- Iced Tea with Lemon
- Filter coffee
- Nescafé
- Masala Tea
- Pot Tea/Pot Coffee
- Hot Chocolate
- Horlicks / Bournvita
- Bottled Water

DESSERTS

100	● Pastry of the day	60
80	● Payasam of the day	60
90	● Vathalappam	70
40	● Cream caramel	70
40	● Carrot Halwa	70
45	● Gulab Jamun	70
45	● Fruit Salad	95
40	● Choice of Ice-cream	70

BREAKFAST

6:30 AM TO 10:30 AM

● CONTINENTAL BREAKFAST

150

(Freshly squeezed seasonal fruit juice (small) ,
Croissants, Muffins, Doughnuts, Toast, Butter, Jam, Marmalade or Honey ,
Tea/coffee or Hot Chocolate)

● AMERICAN BREAKFAST

200

Freshly squeezed seasonal fruit juice (small) or seasonal fresh fruit.
Two farm eggs cooked to your choice & chicken sausage.
Croissants, Muffins, Doughnuts , Toast, Butter, Jam, Marmalade or Honey, Tea / Coffee
or Hot Chocolate

● INDIAN BREAKFAST

175

Freshly squeezed Seasonal fruit juice (small) or Lassi
Puri Bhaji or stuffed Paratha with Dahi or Masala Dosa or Idly
Vada with Tea/ Coffee or Hot chocolate

● Idly Vada

75

● Masala Dosa /Puri Bhaji

90

● Choice of Egg order

75

● Fresh Fruit Cut

100

● Fresh Fruit Juice

100

● Lassi (Sweet / Salt)

80

● Pot Tea/ Coffee

60