

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

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 chillies 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 SPECIACITIES

CHOP SUEY AND CHOW MEIN

American chop suey (Veg Non) ● ●	280
Chinese chop suey (Veg Non) ● ●	260
● Chicken Chow Mein	260
● Vegetable Chow mean	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	● Tandoori Paratha/ Kerala Porotta	25
● Prawns/ Mutton/ Fish	260	● Chappatti / Phulkka	25
● Pulao (Cashew/ Peas/ Mushroom)	170	● Ghee Roast / Masala Dosa	90
● Ghee Rice / Butter Rice	160	● Appam / Puri	25
● Lemon Rice/ Curd rice	110		
● Steamed Rice /Boiled Rice	90		
● Naan/ Butter Naan	40		
● Roti / Butter Roti	30		
● Plain Kulcha/ Stuffed Kulcha	40		

BEVERAGES

● Freshly squeezed seasonal fruit juice (Orange , Pineapple, Mango, Tomato Juice)	100
● Lassi (Sweet or Salt)	80
● Choice of Milk Shake (Coffee/ chocolate/ Vanilla/ Strawberry)	90
● Fresh Lime Soda / Water (Sweet or salt)	40
● Iced Tea with Lemon	40
● Filter coffee	45
● Nescafé	45
● Masala Tea	40
● Pot Tea/Pot Coffee	60
● Hot Chocolate	75
● Horlicks / Bournvita	75
● Bottled Water	40

DESSERTS

● Pastry of the day	60
● Payasam of the day	60
● Vathalappam	70
● Cream caramel	70
● Carrot Halwa	70
● Gulab Jamun	70
● Fruit Salad	95
● 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