

● **Cheese Cherry Pineapple – 399**

A delightful sweet and savory combination of layered cheese, juicy cherries, and pineapple on a stick.

● **Vegetable Pakora – 319**

Assorted fresh vegetables dipped in spiced gram flour batter and deep-fried to golden perfection

Poultry & Seafood Creation

▲ **Chicken Gaithod – 369**

Thai-style stir-fried chicken in oyster sauce.

▲ **Thai Satay – 369**

Grilled chicken skewers served with a rich, creamy peanut dipping sauce. Choice of chicken, beef, or prawns.

▲ **Deviled Egg – 249**

Spicy, tangy stuffed eggs with a zesty finish.

▲ **Elevate Chicken Wings – 399**

Crispy, spicy chicken wings tossed in our Chef's signature special sauce.

▲ **Chicken Lollipop – 349**

Chicken winglets tossed in hot garlic sauce.

▲ **Kung Pao Chicken – 399**

Spicy stir-fried chicken with cashews and scallions.

▲ **Spicy Fish Fingers – 419**

Fish fingers coated with South Indian spices.

▲ **Chef's Special Tawa Fish – 499**

Choice of Nadan, Malabari, or Green Chilli style.

▲ **Malabar Grilled Prawns – 599**

Juicy tiger prawns marinated with Chef's special spices.

▲ **Royal Kaandhari Chicken / Squid / Prawn – 369 / 399 / 499**

Chicken, squid, or prawns tossed in fiery Kerala local chilies for a bold, authentic flavor.

▲ **Chicken 65 – 369**

Small dices of boneless chicken blended with Kerala spices.

▲ **Kerala Style Chicken Tikka – 499**

Tender chicken pieces marinated in traditional Kerala spices, cooked in a tandoor, served with mint chutney.

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Mutton & Lamb Specials

▲ Nadan Pepper Mutton – 449

Tender mutton cooked with freshly crushed black pepper and traditional Kerala spices.

▲ Andhra Mutton Fry – 449

Succulent pieces of mutton stir-fried with fiery red chili flakes.

▲ Travancore Special Lamb Chops – 549

Tender lamb chops marinated in Chef's signature spices, served with an infused sauce.

Beef & Pork Indulgences

▲ Beef Dry Fry – 399

Tender beef stir-fried with aromatic spices for a rich, flavorful finish.

▲ Beef Ularthiyathu – 399

Spicy Kerala-style stir-fried beef with traditional aromatic spices.

▲ Garlic Blasted Beef Slices – 429.

Juicy beef tenderloin grilled to perfection, served with a savory garlic sauce.

▲ Chilli Beef – 399

Spicy stir-fried beef tossed with fresh chilies and aromatic spices.

▲ Braised Pork Belly – 419

Slow-cooked pork belly, tender and succulent, in a rich savory glaze.

▲ Pork Pepper Fry – 419

Spicy pork stir-fried with cracked black pepper and aromatic spices.

▲ Chilli Pork – 419

Spicy stir-fried pork tossed with fresh chilies and aromatic spices.

▲ Tandoori Tiger Prawns – 599

Jumbo prawns marinated in aromatic spices and grilled to smoky perfection in a traditional tandoor.

▲ Kerala Prawns Pepper Fry – 529

Fresh prawns tossed in cracked black pepper and traditional Kerala spices.

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THE ELEVATED MAINS

From The Soup Turine

- **HEALTHY SPINACH SOUP 101KCAL - 199**
(spinach soup is a wonderfully flavourful serve it with a crusty bread)
- **Fire-Roasted Tomato Soup 65KCAL - 199**
(A deeply rich and concentrated flavor, perfectly balanced between sweet and Savory notes)
- ▲ **Classic Chicken Minestrone 102KCAL - 219**
(A hearty medley of tender chicken, seasonal vegetables, in a flavourful, herb-infused broth.)
- ▲ **Westlake Seafood Soup(D,S,F,C,E,G,S)101KCAL 9 249**
(A savory and aromatic soup featuring fresh seafood, and subtle Chinese spice)
- ▲ **Hot and Sour Vegetable/ Chicken Soup 144KCAL - 199/219**
(Choice of Vegetable or Chicken balanced with a perfect blend of spicy and tangy flavors).
- **Travancore Special Mutton Soup 180KCAL - 249**
(Chef handpicked Tender mutton simmered with aromatic spices in a rich, flavorful broth)

Salad Bar

- **Summer Cooler Salad 144KCAL - 249**
(Cubes of fresh vegetable toasted with aromatic mint sauce)
- **Thai Green Mango Salad 120KCAL - 249**
(Salad made with sour mango, onion, ground spices and seasonings)
- **Fruit Tossed Salad 138KCAL - 249**
(Seasonal fruits tossed with pepper, lime juice and olive oil)
- ▲ **Seafood Salad 125KCAL - 349**
(Blend of seafood in creamy dill dressing with fresh vegetable)
- ▲ **Grilled Chicken Salad 248KCAL - 299**
(Tender marinated chicken grilled to perfection then served over lettuce)
- ▲ **Volcano B B Q beef salad 285KCAL - 329**
(Grilled beef tenderloin with vegetables)

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MAIN COURSE CONTINENTAL

- ▲ **Prime Steak Sirloin 250grm 568KCAL - 849**
(Grilled sirloin with pepper mushroom sauce, mashed potatoes, and vegetables)
- ▲ **Grilled Beef / chicken Sizzler 489KCAL - 749/649**
(Grilled chicken or beef with mushrooms, fries, tomato, and brown sauce)
- ▲ **Chicken Roulade 288KCAL - 649**
(Chicken breast stuffed with minced veggies and cheese)
- ▲ **Chicken Escalope 312 KCAL - 649**
(Pan-fried marinated chicken breast, crumb-coated and topped with mozzarella cheese)
- ▲ **Chicken Shashlik 229 KCAL - 649**
(Barbecued chicken skewers served on buttered rice with tangy tomato sauce)
- ▲ **Chicken Steak 248 KCAL - 699**
(Pan-grilled seasoned chicken breast with mushroom pepper sauce, vegetables, and mashed potatoes)
- ▲ **BBQ Pork Ribs 500grm 1285KCAL - 999**
(Herb and sauce-marinated pork ribs, served with potato wedges and vegetables.)
- ▲ **Pork Belly 754KCAL - 799**
(Rich and tender fatty cut from the underside of the pig, full of succulent flavor.)

Pasta

- ▲ **Fruit-de-mare 388KCAL - 549**
(Buttered spaghetti laced with assorted seafood and tomato concasse and cheese)
- ▲ **Pasta Cacao E Pepe Chicken 428KCAL - 449**
(Pastha with black pepper and rich cream sauce with chicken)
- ▲ **Spaghetti Meat Balls 478KCAL - 449**
(Spaghetti in rich tomato sauce and meat balls.)
- ▲ **Pasta With Chicken Garlic Sauce 428KCAL - 449**
(Penne pasta with rich garlic flavoured white sauce with chicken)
- **Pasta Alla Norma 365KCAL - 399**
(It's a delicious Sicilian pasta dish with eggplant, marinara and basil)
- **Spaghetti Aglio E Olio 328KCAL - 399**
(Deliciously simple Italian dish of fresh garlic, olive oil and parmesan cheese tossed with freshly cooked spaghetti)

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FROM OUR CHINESE KITCHEN

▲ Choice of Chicken, Fish, or Prawns

Dry/Gravy 250-300 kcal - 449/549/599

Tender protein cooked in your choice of Chilli, Dragon, or Schezwan sauce.

▲ Stir-Fried Squid(NV,SF,S)228KCAL - 549

Juicy squid stir-fried with crisp vegetables in a spicy, savory sauce.

▲ Salt & Pepper Prawns 248KCAL - 599

Crispy battered prawns sautéed with vegetables and Chinese salt & pepper.

● Cauliflower with Sauce – Dry/Gravy 189 kcal - 399

Tender cauliflower tossed in Manchurian, Chilli, or Dragon sauce.

● Paneer with Sauce – Dry/Gravy 285KCAL 499

Cubes of cottage cheese in your choice of Manchurian, Chilli, or Dragon sauce.

● Mushroom with Sauce – Dry/Gravy 210KCAL - 489

Fresh mushrooms tossed in Manchurian, Chilli, or Dragon sauce.

● Sweet & Sour Vegetables 218KCAL 399

Assorted vegetables and pineapple in a tangy sweet & sour sauce.

Noodles & Fried Rice

●▲ Singapore Noodles – Veg / Egg / Chicken / Mixed 300-400KCAL - 349/399/449

Stir-fried thin noodles with vegetables, herbs, and your choice of protein.

●▲ Schezwan Noodles – Veg / Egg / Chicken / Mixed 300-400KCAL - 349/399/449

Spicy stir-fried noodles tossed with vegetables and your choice of protein in Schezwan sauce.

●▲ Fried Rice – Veg / Egg / Chicken / Mixed 300-400KCAL - 349/399/449

Classic wok-fried rice with vegetables and your choice of protein.

●▲ Shanghai Fried Rice 320KCAL - 399

Wok-fried rice with vegetables, chicken sausage, and soy sauce.

● Burned Garlic Fried Rice 338KCAL - 399

Aromatic fried rice with charred garlic flavor and crisp vegetables.

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SOUTH INDIAN DELICACIES

▲ Beef Perattu 348KCAL - 499

Tender beef pieces slow-cooked with traditional Kerala spices.

▲ Syrian Beef Curry 369KCAL - 499

A rich, aromatic beef preparation inspired by traditional Syrian-style.

▲ Kuttanadan Fish Curry 348KCAL - 469

A famous fish preparation from the Kuttanadu region, known for its rich, tangy flavor.

▲ Travancore Squid Roast 369KCAL - 489

Fresh squid cooked in spicy chef's special masala.

▲ Prawns Theeyal 369KCAL - 549

Traditional Kerala-style prawns simmered in roasted coconut paste and tamarind gravy.

▲ Chemeen Manga Curry 228KCAL - 549

Traditional prawns and raw mango curry with a perfect balance of tang and spice.

▲ Coastal Style Crab Mulaku Perattu 368KCAL - 549

Tangy, spicy, and deeply aromatic crab curry hailing from the coastal regions of Kerala.

▲ Njandu Ularthu 365KCAL - 549

Crab stir-fried with aromatic Kerala spices, shallots, and curry leaves.

▲ Nadan Chicken Curry 298KCAL - 449

Aromatic chicken curry prepared with coconut oil, coconut milk, and traditional spices.

▲ Kozhi Varutharacha Curry 298KCAL - 449

Chicken cooked in roasted and ground spices blended with roasted coconut paste.

▲ Pork Pepper Roast 338KCAL - 499

Slow-cooked pork with crushed black pepper, curry leaves, and aromatic spices.

▲ Pork Peralan 348KCAL - 499

Kerala-style pork preparation cooked with rich, local masala.

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 Fish  Egg  Crustacean  Gluten  Soya  Milk  Nuts

▲ **Malabar Mutton Masala 369KCAL - 549**

Tender mutton cooked with onions, ginger-garlic paste, and freshly ground spices.

▲ **Nadan Mutton Curry 379KCAL - 549**

Rich and flavorful Kerala-style mutton curry with coconut oil, coconut milk, and traditional spices.



NORTH INDIAN SPECIALITIES

North Indian Delicacies

▲ **Murgh Lababdar 349KCAL - 449**

Tender chicken cubes cooked in a rich, creamy tomato gravy.

▲ **Chicken Bhuna Masala 369KCAL - 449**

slow-cooked in a thick, flavorful masala.

▲ **Mutton Kadai 398KCAL - 549**

Tender mutton cooked in a thick, spicy, and aromatic tomato-based gravy.

▲ **Kashmiri Mutton 398KCAL - 549**

A classic slow-cooked mutton dish inspired by the rich flavors of Kashmir.

▲ **Machhli Lasooni Masala 260 kcal - 469**

A semi-thick fish curry made with bold garlic and traditional Indian spices.

▲ **Prawns Do Pyaza 265KCAL - 549**

Juicy prawns cooked with a generous amount of onions and aromatic Indian spices.

● **Kadai Vegetable (D,N)210KCAL - 399**

Assorted vegetables tossed with onions and capsicum in a creamy tomato-onion gravy, finished with special spices.

● **Paneer Mattar Masala 320KCAL - 469**

Cottage cheese and green peas cooked in a rich, spiced tomato and onion gravy.)

● **Vegetable Kuruma 267KCAL - 399**

(Mixed vegetables simmered in a mildly spiced coconut and cashew-based gravy.)

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FROM THE CLAY OVEN

Tandoori & Kebabs

▲ Kalmi Kebab 489KCAL - 549

Juicy chicken drumsticks marinated in traditional Mughlai spices and grilled to perfection.

▲ Hariyali Chicken Tikka - 549

Tender chicken marinated in a fragrant green hariyali masala and grilled.

▲ Tandoori Chicken – Half / Full 300-600KCAL - 449/799

Classic chicken marinated in tandoori spices and roasted in a traditional clay oven.

● Desi Paneer Tikka 450KCAL - 499

Cubes of cottage cheese marinated in aromatic Indian spices and cooked in the tandoor.

● Tandoori Phool - 399

(Baby cauliflower marinated in aromatic tandoori spices in a clay oven)



RICE SELECTIONS

●▲ Choice of Pulao 350–400 kcal - 199/219/249/299

(Select from Vegetable, Kashmiri Chicken, or Mutton Pulao)

Steamed Rice 169

Breads

CHAPATHY - 79

PHULKHA - 79

KERALA PARATHA - 79

ROTTI - 59



NAAN-69

BUTTER NAN-79

CHEESE NAN-89

PLAIN KULCHA-89

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SWEET INDULGENCE

▲ **Brownies with Ice Cream – Rs. 369**   

(Fudgy chocolate brownie served with ice cream and chocolate drizzle)

▲ **New York Cheesecake – Rs. 429**

(Layered with biscuit and cream cheese, garnished with edible flowers)

● **Travancore TC Soufflé – Rs. 429**  

(A light and airy chilled dessert made with fresh tender coconut pulp and cream)

● **Fresh Fruit Platter – Rs. 349**

(Seasonal fresh fruits, a refreshing dessert)

● **Carrot Halwa (D, N, G) – Rs. 249**   

(Served with nuts and edible flowers)



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 Fish  Egg  Crustacean  Gluten  Soya  Milk  Nuts

ELEVATE

BEVERAGE MENU

ELEVATE – SIGNATURE MOCKTAILS MENU

Tropical Paradise – ₹249

A luscious blend of pineapple, mango, and orange juice with a dash of grenadine for a sunset finish.

Citrus Cooler – ₹229

A sparkling mix of fresh lime, orange, and soda with a hint of mint syrup — pure refreshment.

Watermelon /Passion Fruit Mojito – ₹239

Chilled watermelon/Passion fruit juice muddled with mint leaves, lime wedges, and topped with soda.

Shirley Temple – ₹229

Sprite and grenadine blended with a dash of lime — sweet, fizzy nostalgia in a glass.

Virgin Pina Colada – ₹259

Pineapple juice, coconut cream, and crushed ice — a tropical classic without the rum.

Strawberry Fields – ₹249

Strawberry syrup, lemon juice, and soda — fruity, fizzy, and fabulous.

Honey Lemon Spritz – ₹229

Fresh lemon juice, honey, and soda — the perfect natural refresher.

FRESH JUICE AND SOFT BEVERAGE

Choice of Seasonal Fresh Juice

Watermelon / Pineapple – Rs. 199

Orange / Apple / Grape – Rs. 249

Aerated Drinks – Rs. 119

(Sprite, Coke, Mirinda)

Soda (750ml)- 79

Ginger Ale – 129

Tonic Water - 129

QUA Mineral water -140

Package Drinking Water -58

Red Bull– Rs. 249

Tea / Coffee – Rs. 69



ELEVATE BITES

Veg Creations

● Vegetable Crudités with Cocktail Dip – 219

Fresh, crisp garden vegetables served with a zesty cocktail dip.

● Italian Bruschetta – 249

Grilled artisan bread topped with Chef's special salsa and fresh vegetables.

Nachos – 249

Crispy corn tortilla chips topped with melted cheese, jalapeños, fresh salsa, and sour cream.

● Golden Garlic Mushrooms – 319

Deep-fried mushrooms tossed in aromatic garlic, served with garlic mayo.

● Classic French Fries / Potato Wedges – 249

Choice of Classic, Cajun, or Peri-Peri.

● Peanut Masala – 249

Roasted peanuts tossed with aromatic spices for a crunchy bite. Choice of fried or boiled.

● Desi Masala Pappad – 249

Crispy pappadums sprinkled with traditional Indian spices for a tangy, zesty bite.

● Travancore Chilli Tapioca – 319

Golden-fried tapioca tossed with spicy chili and aromatic seasonings.

● Beer Battered Onion Rings – 319

Crispy onion rings marinated with paprika and coated in a light beer batter.

● Baby-Corn Salt and Pepper – 319

Golden-fried baby corn delicately tossed with a touch of cracked black pepper.

● Chilly Gobi / Mushroom / Paneer – 299 / 329 / 399

Choice of cauliflower, mushroom, or paneer tossed in a house-made chili sauce.

● Manchurian – Gobi / Mushroom / Paneer – 299 / 329 / 399

Choice of cauliflower, mushroom, or paneer tossed in a savory Indo-Chinese sauce.

● Bindi Kurkure – 249

Crispy fried okra tossed with chatpata spices.

● Desi Paneer Tikka – 399

Cottage cheese marinated in desi spices, cooked in a traditional tandoor, served with mint chutney.

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