




- 
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,SF,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 toased 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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 Fish  Egg  Crustacean  Gluten  Soya  Milk  Nuts



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.

















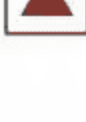


Noodles & Fried Rice

-   **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 Rice320KCAL - 399**
Wok-fried rice with vegetables, chicken sausage, and soy sauce.
-  **Burned Garlic Fried Rice338KCAL - -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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-  **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

PHULKA - 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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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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Fish



Egg



Crustacean



Gluten



Soya



Milk



Nuts