

STARTERS

KOZHUVA FRY	₹180
Kerala-style crispy fried anchovies	
CHEMMEEN CUTLET	₹280
Kerala-style crispy prawn cutlets	
CHEMMEEN KIZHI	₹350
Prawns slow-cooked with grated coconut, wrapped and steamed in banana leaves	
KOONTHAL KIZHI	₹350
Squid cooked with roasted coconut, wrapped and steamed in banana leaves	
MEEN KEEMA	₹280
Finely minced fish cooked with Kerala spices	
RG SPECIAL CHEMMEEN	₹400
Prawns marinated with spicy gunpowder and finished in a special sauce	
BEEF COCONUT FRY	₹300
Tender beef cooked with aromatic spices and coconut slices	
KAPPA VADA	₹150
Stuffed tapioca fritters served with kanthari-infused chutney	
MUSHROOM KIZHI	₹280
Sautéed mushrooms in a spiced coconut mix, wrapped and steamed in banana leaves	

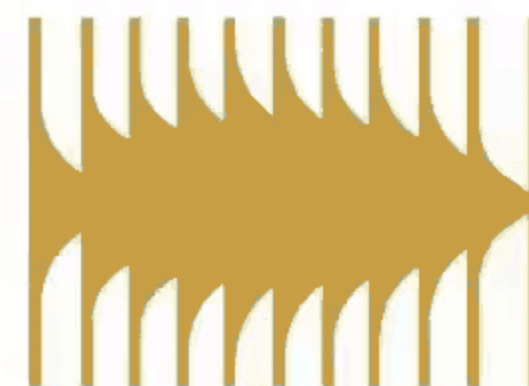
POULTRY MAINS

DUCK MAPPAS	₹400
Local duck preparation cooked in coconut milk and pepper masala	
CHICKEN VARUTHARACHA CURRY	₹350
Classic Kerala chicken curry cooked with roasted coconut paste	

GRILL

Choice of Garlic Butter / Kerala Masala

SQUID	₹350
PRAWNS	₹400
TIGER PRAWNS (3 PIECES)	₹600
KARIMEEN	As per Size
SEER FISH	As per Size
KADAMAKUDY PLATTER	₹1100
Mixed seafood grilled in our special marination	
CATCH OF THE DAY	As per Size



RIVERSIDE GRILL

SEAFOOD MAINS

MANGO FISH CURRY	₹400
Creamy fish curry flavoured with tangy raw mango	
NEYMEEN MOILY	₹500
Seer fish cooked in a rich coconut gravy with mild spices	
MALABAR PRAWN CURRY	₹400
Juicy prawns cooked with spices and coconut milk	
KARIMEEN POLlichATHU	As per Size
Fresh local pearl spot fish cooked with kerala spicy masala & wrapped in banana leaf	
CRAB ROAST	As per Size
Fresh mud crab cooked in a thick spicy gravy	

VEG MAIN

MUSHROOM PEPPER FRY	₹280
Mushrooms stir-fried with black pepper and onions	
TOMATO FRY	₹200
Ripe tomatoes sautéed with onions, green chillies, and Kerala spices	
VEGETABLE MAPPAS	₹180
Mixed vegetables in a mild coconut milk curry	

THALI MEALS

Our thali meals showcase the diversity of dishes from our Kadamakudy Islands and local Kerala cuisine

KADAMAKUDY SEAFOOD THALI	₹400
KADAMAKUDY FISH CURRY THALI	₹300
KADAMAKUDY VEG THALI	₹250

ACCOMPAINMENTS

IDIYAPPAM	₹20
Steamed string hoppers made with rice flour	
APPAM	₹25
Kerala special bread made with coconut milk and rice flour	
RICE PUTTU	₹25
Rice flour cake steamed with grated coconut	
CHAPATI	₹30
KERALA POROTTA	₹30
STEAMED RICE	₹80
Long-length steamed basmati rice	
POKKALI RICE	₹100
Saline-tolerant, indigenous rice grown in Kadamakudy farms	
KAPPA	₹120
Special combination of tapioca, coconut and chilly	

DESSERTS

PALADA PAYASAM	₹120
TENDER COCONUT PUDDING	₹140
BREAD MALAI	₹140
CHOICE OF ICE CREAM	₹90

BEVERAGES

COOL REFRESHERS

LEMON MINT	₹100
A classic blend of fresh mint and lemon juice, perfectly chilled for a refreshing start	

KANTHARI FIZZ	₹100
A spicy and zesty soda drink infused with kanthari chilli and lime for a fiery kick	

SEASONAL FRESH

FRUIT JUICE	₹150
Freshly squeezed juices made from the best fruits of the season	
FRESH LIME JUICE	₹75
A tangy and revitalizing lime cooler to quench your thirst	

TEA & ICED TEA SELECTION

HOT BLACK TEA	₹20
Light, soothing black tea infused with a splash of lemon	
LEMON ICED TEA	₹150
Refreshing chilled tea with lemon flavour and a hint of sweetness	
PEACH ICED TEA	₹150
A smooth and fruity iced tea with the delicate essence of peach	
CRANBERRY ICED TEA	₹150
A perfect balance of tart cranberry and chilled tea for a fruity delight	

MOJITOS

WATERMELON MOJITO	₹160
A summer-perfect blend of watermelon, mint, and lime topped with soda	
PASSION FRUIT MOJITO	₹160
Exotic passion fruit meets mint and citrus in this tropical refresher	
RAW MANGO & CHILLI	₹160
Tangy raw mango and a hint of spice for a bold, desi-indian twist	

SIGNATURE SMOOTHIES & FRAPPE

MANGO CREAM CHEESE	₹180
Creamy mango shake topped with a swirl of smooth cream cheese	
BANANA OREO	₹180
A thick blend of ripe bananas and crushed Oreos for a sweet indulgence	
MOCHA FRAPPE	₹180
A rich, cold coffee blended with chocolate and cream for caffeine lovers	

Seafood, *Romance*, & Riverside Magic!



₹2500/-
+5% tax
per couple

5-COURSE MENU

♥ Refreshing Ginger Beets Fizz
Welcome Drink

♥ Rich Seafood Bisque
Soup

♥ Lovers Prawns (4 pieces)
Starters

♥ Oceans Embrace (Seafood Salad)
Salad

♥ Pomfret Mappas with Idiyappam (6 pieces)
Main Course

♥ Strawberry Panna Cotta
Dessert