

## STARTERS

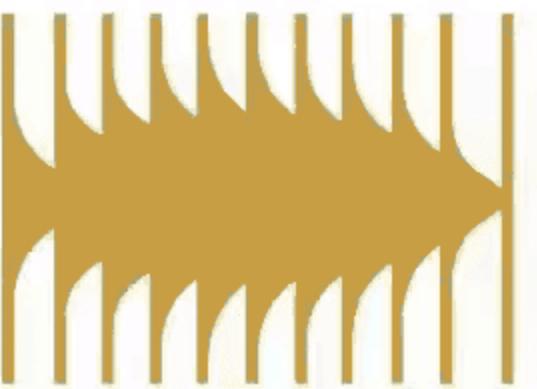
KOZHUVA FRY	₹180
Kerala-style crispy fried anchovies	
CHEMMEEN CUTLET	₹280
Kerala-style crispy prawn cutlets	
CHEMMEEN KIZHI	₹350
Prawns slow-cooked with grated coconut, wrapped and steamed in banana leaves	
KOONTHAL KIZHI	₹350
Squid cooked with roasted coconut, wrapped and steamed in banana leaves	
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
Sauteed 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 marinade	
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 chilies, 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

### ACCOMPANIMENTS

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

A spicy and zesty soda drink infused with kanthari chilli and lime for a fiery kick

₹100

### SEASONAL FRESH

Freshly squeezed juices made from the best fruits of the season

₹150

### FRESH LIME JUICE

A tangy and revitalizing lime cooler to quench your thirst

₹75

### TEA & ICED TEA SELECTION

HOT BLACK TEA  
Light, soothing black tea infused with a splash of lemon

₹20

### LEMON ICED TEA

Refreshing chilled tea with lemon flavour and a hint of sweetness

₹150

### PEACH ICED TEA

A smooth and fruity iced tea with the delicate essence of peach

₹150

### CRANBERRY ICED TEA

A perfect balance of tart cranberry and chilled tea for a fruity delight

₹150

### MOJITOS

WATERMELON MOJITO  
A summer-perfect blend of watermelon, mint, and lime topped with soda

₹160

### PASSION FRUIT MOJITO

Exotic passion fruit meets mint and citrus in this tropical refresher

₹160

### RAW MANGO & CHILLI

Tangy raw mango and a hint of spice for a bold, desi-indian twist

₹160

### SIGNATURE SMOOTHIES & FRAPPE

MANGO CREAM CHEESE  
Creamy mango shake topped with a swirl of smooth cream cheese

₹180

### BANANA OREO

A thick blend of ripe bananas and crushed Oreos for a sweet indulgence

₹180

### MOCHA FRAPPE

A rich, cold coffee blended with chocolate and cream for caffeine lovers

₹180

# 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