

Cilantro



SOUP

Cream Soup (Chicken / Seafood / Veg)	125/140/120
Perfectly blended Béchamel and broth, enriched with cream	
Hot & Sour Soup (Chicken / Seafood / Veg)	125/140/120
Savoury, spicy, sour and hearty Indo-Chinese collaboration	
Manchow (Chicken / Seafood / Veg)	125/140/120
Soy flavoured rich soup garnished with fried noodles	
Sweet Corn Soup (Chicken/Seafood/Veg)	125/140/120
Comforting healthy soup with sweet corn kernels in a flavourful Rich Stock	
Tom Yum Soup (Prawns/ Veg)	140/120
Mildly spicy soup with chef's Special tom yum sauce	
Talumeln Soup (Non Veg/ Veg)	140/120
Flavour balanced Chinese soup with noodles	
Garden Fresh Tomato Soup	120
Blanched tomatoes purée enriched with rice to make a smooth soup	

SALAD

Grilled Chicken Cesar Salad	185
Green salad with lettuce, croutons dressed with parmesan and mayo	
Chicken Hawaiian Salad	180
Perfect blend of chicken and feast to taste buds, a mixture of pineapple and Veggies	
Grilled Fish Tahini Salad	185
Vegetables seasoned with Arabian tahini sauce, topped with butter grilled fish	
Green Salad	120
Mixed Combinations of Raw, crunchy And Soft Vegetables	
Chef's special Butter cheese mix fruit salad	170
Mouth watering combination of butter, cheese and fruits	

* Please speak to your server if you have any food allergen concern or special dietary requirements.

* All the above prices are in Indian rupees and are excluding government taxes.



Starter

🍷	Fish Finger	₹ 300
🍷	Chicken 65	₹ 250
🍷	Dragon Chicken	₹ 230
🍷	Golden Fried Prawns	₹ 300
🌱	Mushroom Pepper Salt	₹ 200
🌱	Honey Chilly Potato	₹ 170

Indian Delicacies

🍷	Chicken (Butter, Kadai, Varutharachathu, Pepper, Do Pyaza)	₹ 250
🍷	Mutton (Roganjosh, Masala, Pepper Fry)	₹ 300
🍷	Beef (Coconut Fry, Ularthu, Roast)	₹ 260
🍷	Fish (Masala, Kerala Fish Curry, Fry, Mango Curry)	₹ 300
🍷	Fish (Pollichathu, Karimeen Pollichathu)	₹ 350/As per size
🍷	Prawns (Ularthu, Fry, Mango Curry)	₹ 300
🌱	Dal (Fry, Thadka, Lasooni)	₹ 160
🌱	Vegetable (Shabnam, Khurma, Makhni)	₹ 180
🌱	Paneer Butter masala	₹ 190
🌱	Aloo (Jeera, Gobi, Muttur)	₹ 160

🍷 Chef Special

🍷 Non-vegetarian

🌱 Vegetarian



STARTER

Chicken Coconut Fry	250
Fried chicken sautéed with Spices & coconut strips	
Chicken 65	260
Masala marinated deep fried chicken cubes	
Dragon Chicken	260
Chicken strips marinated, fried and sautéed in a spicy and tangy sauce	
Tahini Grilled Chicken	260
Arabian tahini sauce blended with grilled chicken	
French Chicken	260
Finger chicken with fennel seeds with honey sauce	
Cottage Chicken	260
Boneless chicken with light masala and coconut gratings	
Chicken Kondattom	260
Kerala style dish of chicken marinated in a spicy mixture, deep fried and sautéed in masala	
Chicken Chain	260
Boneless chicken with special garlic and jeera sauce	
Devil Chicken	260
Chicken in spicy red sauce with capsicum	
Crispy Fried Chicken	260
Finger cut chicken sautéed in garlic sauce	
Beef Coconut Fry	270
A Kerala delicacy, beef darkened with spices and coconut flakes	
Beef Kondattam	270
Beef marinated in spicy mixture deep fried and sautéed in masala	
Fish Finger	275
Breaded coated fish fingers deep fried	
Neymeen Tawa Fry	300
King fish in special kerala marinade tawa fried	
Squid Ring Fry	265
Deep fried squid	
Squid Roast	265
Squid Indian preparation with flavourful masalas	
Squid Kizhi	265
Flavourful Kerala style koenthal wrapped in banana leaf	



Tandoor

🔴	Tandoori Chicken (Full / Half)	₹ 450 / ₹ 250
🔴	Chicken Tikka / Malai Tikka	₹ 250 / ₹ 280
🔴	Fish Tikka	₹ 300
🟢	Tandoori Jhinga	₹ 300
🟢	Paneer Tikka	₹ 250

Indian Bread

🟢	Chapathi	₹ 25
🟢	Phulka	₹ 20
🟢	Kerala Paratha	₹ 30
🟢	Naan / Roti	₹ 35
🟢	Butter Naan / Roti	₹ 40

Squid Batter fry 65 style	265
Calamari deep fried in batter	
Prawn Burnt garlic	275
Prawns sautéed in Red sauce	
Prawn Satay	275
Prawns prepared in Thai style	
Prawn Kizhi	275
Flavourful Kerala style wrapped in banana leaf	
Prawn Ghee Roast	275
Mangalore style spicy & Juicy stir fried prawns in ghee	
Golden Fried Prawns	275
Crispy fried prawns served along with hot garlic sauce	
Chilly Paneer	245
Cottage Cheese sautéed in Chilly Soy Sauce	
Gobi 65	180
Masala flavoured Batter fried cauliflower florets	
Crispy fried Vegetables	195
Batter fried Veggies and then tossed in a sweet spicy sauce with the flavour of ginger and garlic.	
Honey Chilly Potato	195
Deep fried potato chips sautéed with honey chilly glaze	
French Fries	180
Smooth inside Crispy outside: fried potatoes	
Aloo Jeera	195
Flavourful north Indian dish of potato with jeera and Indian spices	

INTERNATIONAL GRILLS

Grilled Chicken Thigh	345
Carefully selected and marinated leg grilled with perfection	
Country style beef stroganoff	375
Golden seared juicy beef strips smothered with mushroom in an incredible sour cream	
Lemon Butter Garlic Grilled Fish	340
Buttered slices of fish grilled with lemon and garlic	
Tahini Grilled Cottage Cheese	290
Paneer marinated in Arabian sauce Tahini	

Indian Flavoured Rice

	Pulao (Veg / Peas)	₹ 160
	Ghee Rice	₹ 180
	Jeera Rice	₹ 180
	Biriyani (Chicken, Fish, Mutton, Prawns)	₹ 250 / ₹ 280 / ₹ 300 / ₹ 300
	Biriyani (Vegetable)	₹ 220
	Curd Rice	₹ 160
	Plain Rice	₹ 150

Rice and Noodles

	Fried Rice (Vegetable, Chicken, Mix)	₹ 170 / ₹ 190 / ₹ 200
	Noodles (Vegetable, Chicken, Mix)	₹ 170 / ₹ 190 / ₹ 200

Continental

	Pasta Alfredo Chicken	₹ 260
	Spagetti (Bolognese, Neapolitan)	₹ 280 / ₹ 270
	Beef Strogonoff	₹ 280
	Steak (Beef, Chicken)	₹ 390 / ₹ 330
	Grilled Fish	₹ 330
	Vegetable Au Gratin	₹ 220

 Chef Special

 Non-vegetarian

 Vegetarian

PASTA WITH TOPPINGS



Vegetable Pasta				265
Chicken Pasta				300
Seafood Pasta				330
Pasta:	Penne	Spaghetti		
Sauce:	Cream	Tomato		
Topping:	Chicken	Seafood	Vegetables	
Spaghetti Bolognese				380

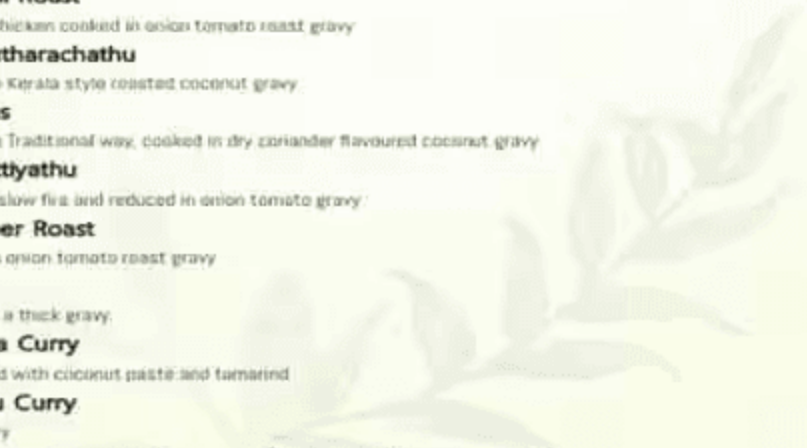
An Italian Classic. Finely Chopped Beef Slowly cooked in tomato puree with Italian Herbs

BIRIYANI

Chicken Biryani	245
Fish Biryani	255
Mutton Biryani	300
Prawn Biryani	285
Vegetable Biryani	215

SOUTHERN SPECIALITIES

Naadan Kozhi Roast	250
Local Style fried chicken cooked in onion tomato roast gravy	
Chicken Varutharachathu	250
Chicken cooked in Kerala style roasted coconut gravy	
Kozhi Mappas	245
Chicken cooked in Traditional way, cooked in dry coriander flavoured coconut gravy	
Mutton Varattiyathu	285
Lamb stir fried in slow fire and reduced in onion tomato gravy	
Mutton Pepper Roast	295
Peppery Mutton in onion tomato roast gravy	
Fish Masala	300
Fried Fish slice in a thick gravy	
Meen Thenga Curry	260
Fish cubes cooked with coconut paste and tamarind	
Meen Mulaku Curry	260
Spicy red fish curry	



Desserts

■	Ice Cream	₹ 120
■	Fruit Salad	₹ 130
■	Fruit Salad with Ice Cream	₹ 150
■	Banana Split	₹ 160
■	Sunday Surprise	₹ 170

Beverages

■	Fresh Fruit Juice	₹ 120
■	Fresh Lime (Water / Soda)	₹ 70 / ₹ 80
■	Milk Shake (Vanilla / Strawberry / Chocolate)	₹ 140
■	Mint Lime	₹ 110
■	Cold Coffee with Ice cream	₹ 140
■	Hot Chocolate	₹ 80
■	Lassi (sweet / salt)	₹ 110
■	Tea / Coffee	₹ 30

Prawn Ularthu	285
Sautéed Prawns in Coconut masala	
Prawn Kudampuli Masala	285
Sautéed Prawns with onion tomato masala enriched with Cocum	
Egg Chilly Fry	200
Batter fried eggs Sautéed with chilli sauce	
Vegetable Kuruma	200
Vegetable cooked in coconut gravy	
Tomato Fry	185
Tomato slices sautéed in simple Kerala tempering	

NORTHERN SPECIALITIES

Do-pyaz/ Kadal/ Jal freize / Makhni	
Chicken	265
Mutton	295
Paneer	245
Vegetables	200
Chicken Butter Masala	270
Yogurt Marinated Grilled Boneless Chicken Cooked In Creamy Butter Gravy	
Ra Ra Chicken	270
Boneless chicken in thick spicy gravy	
Chicken Patyala	270
Luscious chicken curry spiced with chef's secret masala	
Mutton Rogan Josh	295
Delicious Indian lamb curry cooked to perfection	
Paneer Malai Kofta	260
Fried balls of paneer in rich lightly sweet, creamy gravy	
Paneer Butter Masala	260
Grilled Cottage Cheese Cubes Cooked In Creamy Onion Tomato Gravy	
Choice of Dal	165
Fry / Tadka / Lasooni / Aadraki	

Express Tiffin Meals

Rice, Chappathy

₹ 150

-  Fish curry / Chicken curry
-  Thoran
-  Accompaniments

Veg Pulao, Chappathy

₹ 150

-  Chicken curry
-  Veg / Desert

Rice

₹ 125

-  Samabar
-  Thoran
-  Accompaniments



FROM THE FAR EAST

(Chilly / Cantonese / Manchurian / Ginger / Garlic / Schezwan)

Chicken/Beef/Fish	260/270/270
Prawn	290
Vegetable/Cauliflower	200
Hunan chicken	270
Slice Beef with veg	275

CHOICE OF RICE/NOODLES

Fried Rice / Noodles

Chicken / Prawn / Egg / Mix	195/205/185/220
Vegetable	175
Chinese Choupsey	200
American choupsey	200
KINGO Fried Rice (Non Veg Only)	220
Singapore fried Rice (Non Veg/veg)	220/180
Thai Fried Rice (Non Veg only)	220
Ghee Rice/ Peas Pulao/ Veg Pulao	175
Jeera Rice/ Curd Rice	165
White Rice/ Red Rice	125

BREAD

Chapatti / Phulka	25
Wheat Porotta	30
Kerala Porotta	30
Chicken Kothu Porotta	180



Chinese

🍴	Chicken (Chilly, Ginger, Cantonese, Garlic)	₹ 250
🍴	Fish (Garlic, Braised, Oyster)	₹ 270
🍴	Prawns (Manchurian, Chilly, Oyster)	₹ 300
🍴	Beef (Chilly, Manchurian)	₹ 260
🌱	Cauliflower (Chilly, Manchurian)	₹ 190
🌱	Crispy Fried Veg	₹ 190



SANDWICH

Grilled chicken/Beef Sandwich	285
Chicken sandwich	220
Club sandwich	300
Egg Sandwich	185
Vegetable / Cheese sandwich	175/180
Extra Cheese	50

DESSERT

Gulab Jamun	120
Ice cream /Fruit Salad	120 /120
Fruit Salad with Ice cream	180
Caramel Custard	190
Carrot Halwa	190
Falooda	190

MOCKTAIL

Virgin Mojito	155
A perfect blend of mint and lemon flavours into a refreshing mix which cools you down	
Micky Mouse	165
Kids favourite drink a combo of sprite, strawberry ice-cream and lime	

COLD BEVERAGE

Seasonal fruit juice	130
Fresh Lime Water/ Soda/ Mint	75/85/105
Lassi Sweet / Salt	125
Milk Shake Vanilla/strawberry/Chocolate	160
Cold coffee	140
Soda & Soft Drinks	50/70

HOT BEVERAGE

Green tea	70
Black Tea / Coffee	40
Milk Tea / Coffee	55
Masala Tea	60



Soup

	Garden Glove Chicken (chef Special)	₹ 100
	Cream Soup (Tomato, Chicken, Veg)	₹ 100
	Hot & Sour (Chicken & Veg)	₹ 100
	Tomato Egg Drop	₹ 100

Salad

	Green Salad	₹ 100
	Greek Salad	₹ 120
	Coleslaw Salad	₹ 140
	Chicken Hawaiiin	₹ 140

Snack Station

	Banana Fritters	₹ 120
	French Fries	₹ 120
	Pakkoda (Onion, Assorted, Egg)	₹ 130
	Sandwich (Chicken, Vegetable)	₹ 170