

Chef Pillai

Meen Special

▲ KARIMEEN TAWA FRY	625 35/1825
Serving Size-150 g 500 Kcal Tawa fried pearl spot fish with choices of masala.	
▲ TRIO FISH PLATTER	625 35/1825
Serving Size-200 g 675 Kcal A delightful platter of fish, squid and prawns featuring varieties of marination.	
▲ KARIMEEN POLlichathu	675 38/1971
Serving Size-200 g 675 Kcal A Kerala specialty dish where the pearl spot is marinated and covered with onion and tomato masala, along with fresh spices like pepper and powdered red chillies. This fish is then wrapped in a banana leaf and slow-roasted on a tawa until done. Unwrap this fish delicacy that has all its flavours trapped inside.	
▲ KALANJI TAWA FRY	675 38/1971
Serving Size-200 g 675 Kcal Kalanji marinated in a red spicy masala, pan fried to perfection on a tawa.	
▲ KARIVEPPILA PAL CHEMMEEN	685 38/2000
Serving Size-200 g 670 Kcal A creamy and aromatic prawns curry, delicately flavored with fresh curry leaves and rich coconut milk.	
▲ CHEMMEEN MANGA CURRY	685 39/2000
Serving Size-250 g 426 Kcal A popular dish from the kitchen of Alleppey, prawns are cooked along with shredded green mango. All of this slow simmered in coconut milk with spices like turmeric, ginger and cumin seeds, tempered with mustard, chilli and curry leaves.	
▲ CHEMMEEN PAALPERATTU	695 39/2029
Serving Size-200 g 670 Kcal Medium prawns cooked in the rich flavour of coconut milk.	
▲ CHEMMEEN CHERIYULLI ROAST	695 39/2029
Serving Size-200 g 665 Kcal Spicy prawns roasted with shallots masala.	
▲ AVOLI TAWA FRY	735 42/2146
Serving Size-150 g 500 Kcal Tawa fried pomfret fish with choices of masala.	

Prices are subject to applicable taxes, charged extra.
Points earn/redemption subject to USD exchange rate.

● VEG ▲ NON-VEG ● VEGAN ● DAIRY ● GLUTEN ○ EGG ○ PEANUTS
● CRUSTACEANS ○ FISH ● SOYABEANS ○ TREE NUTS ○ SESAME



Chef Pillai Meen Special



▲ AVOLI POLICHATHU ☺

Serving Size-200 g | 675 Kcal

A Kerala specialty dish where the pomfret is marinated and covered with onion and tomato masala, along with fresh spices like pepper and powdered red chillies. This fish is then wrapped in a banana leaf and slow-roasted on a tawa until done. Unwrap this fish delicacy that has all its flavours trapped inside.

755

43/2205

▲ CRAB ROAST ☺

Serving Size-200 g | 410 Kcal

Large mud crabs roasted in a special masala. Onions and tomatoes are slow sautéed in this masala with a hint of tamarind and black pepper.

785

44/2292

▲ TRAVANCORE FISH CURRY ☺

Serving Size-210 g | 426 Kcal

A traditional fish curry preparation popular in the region of Travancore.

795

45/2321

▲ SHAAPPILE MEEN CURRY ☺

Serving Size-250 g | 428 Kcal

The classic fish curry dish is usually cooked in local Kerala toddy shops to accompany the iconic Kerala kappa. This fiery red curry with slices of seared fish is prepared with Kerala kudampuli to a thick consistency. It pairs best with kappa for the Kerala's finger-licking feast.

795

45/2321

▲ FISH MOILEE ☺

Serving Size-250 g | 896 Kcal

Mildly spiced fish curry cooked in coconut milk, a good accompaniment to appams.

795

45/2321

▲ NEYMEEN TAWA FRY ☺

Serving Size-200 g | 775 Kcal

Chef Pillai's signature tawa fry.

795

45/2321

▲ NEIMEEN MANGA CURRY ☺

Serving Size-250 g | 426 Kcal

A delightful curry made with tender seer fish and tangy raw mango, simmered in a rich, spiced gravy.

795

45/2321

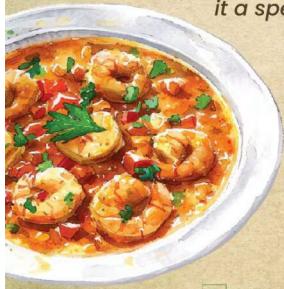
▲ ASHTAMUDI MEEN CURRY ☺

Serving Size-250 g | 426 Kcal

Inspired by the 'Boat Curry' of the fishermen of Neendakara, Kollam, who still cook their fresh fish catch on board the boat with only the essential spices they carry. It is the freshness of the fish and the spicy but delicious mix of Kashmiri chillies, turmeric & Kerala kudampuli that imparts the unique flavour. An equal mix of tamarind & Kerala kudampuli are used to give it a special, spicy tang.

795

45/2321



Prices are subject to applicable taxes, charged extra.
Points earn/redemption subject to USD exchange rate.

● VEG

▲ NON-VEG

● VEGAN

● DAIRY

● GLUTEN

○ EGG

○ PEANUTS

● CRUSTACEANS

○ FISH

○ SOYABEANS

○ TREE NUTS

○ SESAME

Chef Pillai Meen Special

▲ KARIMEEN NIRVANA	② ④	815
Serving Size-250 g 656 Kcal		46/2380
Chef Pillai's signature nirvana with pearl spot.		
▲ NEYMEEN POLICHATHU	④	825
Serving Size-200 g 775 Kcal		47/2409
A Kerala specialty dish where the seer fish is marinated and covered with onion and tomato masala, along with fresh spices like pepper and powdered red chillies. This fish is then wrapped in a banana leaf and slow-roasted on a tawa until done. Unwrap this fish delicacy that has all its flavours trapped inside.		
▲ KALANJI NIRVANA	②	845
Serving Size-250 g 656 Kcal		48/2467
Chef Pillai's signature nirvana with kalanji.		
▲ AVOLI NIRVANA	② ④	865
Serving Size-250 g 656 Kcal		49/2526
Chef Pillai's signature nirvana with pomfret fish.		
▲ NEYMEEN NIRVANA	② ④	995
Serving Size-250 g 795 Kcal		56/2905
Chef Pillai's signature nirvana with seer fish.		
▲ SEAFOOD HOT POT	② ④	995
Serving Size-300 g 795 Kcal		56/2905
A seafood hotpot with a wide variety of seafood catches.		
▲ SEAFOOD PLATTER	② ④	1125
Serving Size-300 g 672 Kcal		64/3285
A selection of fresh seafood, including prawns, squid, and fish.		



Prices are subject to applicable taxes, charged extra.
Points earn/redemption subject to USD exchange rate.

● VEG ▲ NON-VEG ● VEGAN ● DAIRY ● GLUTEN ○ EGG ○ PEANUTS
● CRUSTACEANS ○ FISH ○ SOYABEANS ○ TREE NUTS ○ SESAME

Vegetarian



VEGETABLE STEW

Serving Size-250 g | 431 Kcal

Delicate and aromatic stew made with mixed vegetables, coconut milk and spices.

225

14/745

PACHAKARI KURUMA

Serving Size-250 g | 888 kcal

Rich and flavourful vegetables cooked and finished off with coconut milk.

255

14/745

MANGO PAL CURRY

Serving Size-250 g | 240 Kcal

A classic Kerala mango curry with raw mango in spicy, creamy coconut milk.

285

16/832

VALANPULI KATHRIKKAI

Serving Size-200 g | 926 Kcal

Crumb coated eggplants tossed in sweet and spicy tamarind sauce.

295

17/861

PAALKATTI MASALA

Serving Size-250 g | 421 Kcal

Cottage cheese and cooked with onion tomato masala.

365

21/1066

PAALKATTI MEZHUKKUPURATTI

Serving Size-200 g | 257 Kcal

Grilled cottage cheese tossed with shallots and garlic.

365

21/1066

MUSHROOM PEPPER ROAST

Serving Size-200 g | 296 Kcal

The aroma of Kerala's crushed black pepper in the august company of coconut oil, spices and curry leaves, gives this mushroom dish a unique flavour due to the slow stir fry cooking process.

425

24/1241

Paneer Nirvana

Serving Size-250 g | 656 Kcal

Chef Pillai's signature nirvana with paneer.

775

44/2263



Prices are subject to applicable taxes, charged extra.
Points earn/redemption subject to USD exchange rate.

● VEG ▲ NON-VEG ● VEGAN ● DAIRY ● GLUTEN ○ EGG ● PEANUTS
● CRUSTACEANS ● FISH ● SOYABEANS ● TREE NUTS ● SESAME

Meat & Poultry



▲ EGG ROAST	◎	275
Serving Size-250 g 256 Kcal		16/803
Hard boiled eggs cooked in a rich, spicy and aromatic onion tomato gravy.		
-----	-----	-----
▲ BEEF KAPPA PIDI		355
Serving Size-200 g 804 Kcal		20/1037
A unique dish where flavourful beef masala is deliciously stuffed inside soft tapioca.		
-----	-----	-----
▲ POTHUM KAPPEM		385
Serving Size-250 g 963 Kcal		22/1124
A hearty and flavourful Kerala specialty, combining tender beef curry with soft mashed tapioca.		
-----	-----	-----
▲ KOZHI THENGA VARUTHARACHA CURRY	◎	395
Serving Size-200 g 890 Kcal		24/1241
Tender chicken marinated with spicy South Indian flavours deep-fried in coconut oil.		
-----	-----	-----
▲ VALANPULI CHICKEN WINGS	◎	395
Serving Size-200 g 603 Kcal		22/1153
Deep fried chicken wings coated in sweet and spicy tamarind sauce.		
-----	-----	-----
▲ CHICKEN MAPPAS		395
Serving Size-250 g 721 Kcal		22/1153
Rich and flavorful chicken curry with coconut milk and spices.		
-----	-----	-----
▲ CHICKEN SYRIAN ROAST	◎	395
Serving Size-250 g 492 Kcal		22/1153
Tender chicken marinated with mild spices and grilled. This is then slow roasted with onions and tomatoes with the special Kerala spices and then the roast is finished off with coconut milk.		
-----	-----	-----
▲ KOZHI PACHAMULAKU PERALAN		425
Serving Size-200 g 474 Kcal		24/1241
Grilled chicken coated with spicy green chilli marination.		
-----	-----	-----
▲ KOZHI THORAN		425
Serving Size-200 g 500 Kcal		24/1241
Shredded chicken cooked with grated coconut and spices.		
-----	-----	-----
▲ KOZHI CHERIYULLI PERATTU		425
Serving Size-200 g 492 Kcal		24/1241
Shallow fried chicken marinated with shallot masala.		
-----	-----	-----
▲ BEEF DRY FRY	◎	425
Serving Size-200 g 1147 Kcal		24/1241
Beef strips marinated in spicy authentic flavours.		

Prices are subject to applicable taxes, charged extra.
Points earn/redemption subject to USD exchange rate.

● VEG ▲ NON-VEG ● VEGAN ● DAIRY ● GLUTEN ○ EGG ○ PEANUTS
○ CRUSTACEANS ○ FISH ○ SOYABEANS ○ TREE NUTS ○ SESAME



Meat & Poultry

▲ BEEF COCONUT FRY	425
Serving Size-200 g 972 Kcal	24/1241
Beef stir-fried with authentic local spices and coconut slices.	
▲ BEEF PACHAMULAKU PERALAN	425
Serving Size-200 g 474 Kcal	24/1241
Beef roasted in spicy green chilli marination.	
▲ KOZHI KUNJI PORIPPU	425
Serving Size-200 g 890 Kcal	24/1241
Kerala spice marinated small pieces of chicken deep fried.	
▲ BEEF VARUTHARACHA CURRY	445
Serving Size-250 g 770 Kcal	25/1299
Beef curry cooked with roasted coconuts along with other spices.	
▲ BEEF MEZHUKKUPURATTI	445
Serving Size-200 g 831 Kcal	25/1299
A classic Kerala style stir-fry featuring tender beef pieces slow cooked with aromatic spices and coconut slices.	
▲ BEEF ROAST	455
Serving Size-250 g 972 Kcal	26/1329
A rich and spicy Kerala style beef roast, onion, tomato and curry leaves until tender and flavourful.	
▲ BEEF MAPPAS	455
Serving Size-250 g 831 Kcal	26/1329
Rich and creamy beef curry cooked in a coconut-based gravy with aromatic spices.	
▲ POTHEUM PALKAPPEM	685
Serving Size-250 g 988 Kcal	39/2000
Beef undercut prepared in Kerala style with well cooked mashed tapioca and coconut milk.	
▲ MUTTON PERALAN	695
Serving Size-250 g 629 Kcal	39/2029
Tender mutton pieces cooked in a spicy and flavourful gravy.	
▲ MUTTON CURRY	695
Serving Size-250 g 492 Kcal	39/2029
This is the classic mutton curry that goes well with the Kerala parotta. The specialty of this mutton curry is the use of shallots or Madras onions slow cooked in a combination of spices that wrap up the flavour of meat cooked till, deliciously tender. A truly historic and iconic with Kerala parottas.	



Prices are subject to applicable taxes, charged extra.
Points earn/redemption subject to USD exchange rate.

VEG
 NON-VEG
 VEGAN
 DAIRY
 GLUTEN
 EGG
 PEANUTS
 CRUSTACEANS
 FISH
 SOYABEANS
 TREE NUTS
 SESAME

Rice & Breads

● PLAIN CURD Serving Size-150 g	35 2/102
● CHIRATTA PUTTU Serving Size-90 g 272 Kcal <i>Steamed ground rice layered with coconut shavings.</i>	35 2/102
● WHEAT POROTTA (●) (●) Serving Size-40 g 225 Kcal <i>Porotta made with whole wheat flour, a healthy option.</i>	40 2/117
▲ POROTTA (●) (●) (●) Serving Size-50 g 272 Kcal <i>Flaky layered flatbread made from all purpose flour.</i>	40 2/117
● APPAM Serving Size-40 g 176 Kcal <i>Fermented rice batter and coconut milk made into round, pancakes with thin, lacy edges. This steamed dish from South India and Sri Lanka where they are known as 'hoppers' goes best with fish curries, meat or vegetable stews.</i>	40 2/117
● KALLAPPAM Serving Size-40 g 210 Kcal <i>A thick, pancake-like bread made from rice batter and coconut milk, often served with stews or curries.</i>	40 2/117
● CHEMBA PUTTU Serving Size-90 g 272 Kcal <i>Steamed ground chemba rice layered with coconut shavings.</i>	45 3/131
● GOTHAMBU PUTTU Serving Size-90 g 210 Kcal <i>Steamed ground wheat layered with coconut shavings.</i>	50 3/146
▲ NOOL POROTTA (●) (●) (●) Serving Size-50 g 272 Kcal <i>The traditional porotta from Kerala's Malabar region in the North. Fluffy, yet soft porottas skillfully handcrafted and tawa fried.</i>	50 3/146
▲ MUTTA APPAM (●) (●) Serving Size-90 g 391 Kcal <i>Appams enriched with eggs, providing a richer and more protein-packed option.</i>	65 4/190
● KAPPA KUZHACHATHU Serving Size-200 g 791 Kcal <i>A unique and flavourful dish of mashed tapioca seasoned with spices.</i>	150 8/438
● BOILED RED RICE Serving Size-250 g 214 Kcal <i>The unique, par boiled rice is typically grown in the Palakkad region of Kerala. The nutrient and fibre rich outer coating of the rice gives it an earthy colour and flavour.</i>	150 8/438

Prices are subject to applicable taxes, charged extra.
Points earn/redemption subject to USD exchange rate.

● VEG ▲ NON-VEG ● VEGAN ● DAIRY ● GLUTEN ○ EGG ○ PEANUTS
 ○ CRUSTACEANS ○ FISH ○ SOYABEANS ○ TREE NUTS ○ SESAME

Rice & Breads



BOILED BASMATI RICE

Serving Size-250 g | 150 Kcal

Fluffy and aromatic basmati rice steamed to perfection, a perfect accompaniment to curries and stews.

150

8/438

CURD RICE

Serving Size-250 g | 179 Kcal

Refreshing and cooling dish of cooked rice mixed with yoghurt and spices.

160

9/467

NEICHORU

Serving Size-250 g | 211 Kcal

The traditional ghee rice from the Malabar region of Kerala, with the faint whiff of aromatic spices. Rice cooked to royal perfection and softness.

190

11/555

Lunch Special

VEG MEALS

Serving Size-300 g | 219 Kcal

Aromatic and flavorful rice served along with vegetarian side dishes.

149

8/435

CHICKEN DUM BIRIYANI

Serving Size-300 g | 804 Kcal

A delicious mix of fragrant rice, spices, and chicken in a soulful gravy, mixed together by slow cooking to absorb the flavours.

305

17/891

CHATTI CHORU

Serving Size-300 g | 426 Kcal

A traditional Kerala meal served in an earthen pot, featuring rice, fishcurry, seafood and various side dishes, offering an authentic culinary experience.

445

25/1299

FISH BIRIYANI

Serving Size-300 g | 427 Kcal

Fragrant kaima rice layered with marinated king fish pieces and aromatic spices.

595

34/1737

SEAFOOD SADHYA

Serving Size-300 g | 2495 Kcal

A lavish, non-traditional Kerala feast that replaces the typical vegetarian dishes of a classic Onam Sadya with an assortment of seafood delicacies, celebrating the region's rich coastal culture. It features various preparations of fish, prawns, clams, and squid, served with steamed rice, alongside pickles, chutneys, and a sweet payasam, all arranged on a banana leaf.

1750

99/5110

(Only on advance orders in weekdays.)



Prices are subject to applicable taxes, charged extra.
Points earn/redemption subject to USD exchange rate.

VEG

NON-VEG

VEGAN

DAIRY

GLUTEN

EGG

PEANUTS

CRUSTACEANS

FISH

SOYABEANS

TREE NUTS

SESAME

Desserts

● ARI PAYASAM  	Serving Size-150 ml 550 Kcal	Creamy and flavorful rice payasam with nuts prepared in milk.	165 9/482
● GOTHAMBU PAYASAM  	Serving Size-150 ml 236 Kcal	Creamy and flavorful broken wheat payasam with nuts prepared with milk.	165 9/482
● GOTHAMBU PRADHAMAN  	Serving Size-150 ml 416 Kcal	Creamy and flavorful broken wheat pradhaman with jaggery and coconut milk.	165 9/482
● ADAPRADHAMAN  	Serving Size-150 ml 445 Kcal	Creamy and flavorful payasam with rice ada, jaggery and coconut milk.	185 10/540
● PARIPPU PRADHAMAN  	Serving Size-150 ml 456 Kcal	Made with roasted moong dal, jaggery and coconut milk.	185 10/540
▲ ADAPRADHAMAN PUDDING   	Serving Size-150 ml 475 Kcal	Creamy and decadent pudding made with rice ada, jaggery and coconut milk.	185 10/540
● ELANEER PAYASAM SOUFFLE  	Serving Size-150 ml 475 Kcal	A traditional Indian dessert made with tender coconut and milk, with a combination of souffle.	185 10/540
● PALADA CRÈME BRULEE  	Serving Size-150 ml 372 Kcal	Palada payasam crafted to a continental dessert fusion, baked to soulfulness.	195 11/569



Prices are subject to applicable taxes, charged extra.
Points earn/redeemption subject to USD exchange rate.

 VEG  NON-VEG  VEGAN  DAIRY  GLUTEN  EGG  PEANUTS
 CRUSTACEANS  FISH  SOYABEANS  TREE NUTS  SESAME

Sulaimani

Serving Size-125 ml / 14 Kcal
Sulaimani is a spiced black tea.

49
3/143



Pickles

LIME PICKLE

185
10/540

DATES PICKLE

240
14/701

SEAFOOD PICKLE

350
20/1022



Prices are subject to applicable taxes, charged extra.
Points earn/redemption subject to USD exchange rate.

VEG NON-VEG VEGAN DAIRY GLUTEN EGG PEANUTS
 CRUSTACEANS FISH SOYABEANS TREE NUTS SESAME

Chef Pillai

Meen Special



Price (INR)

Earn Points/Redeem Points

▲ NATHOLI PORICHATHU	235
Serving Size-150 g 697 Kcal	13/686
anchovy coated in red masala and then deep fried.	
▲ AYALA FRY	245
Serving Size-150 g 500 Kcal	14/715
Deep fried mackerel fish with red masala.	
▲ KERA KUDAMPULIYITTU VATTICHATHU	375
Serving Size-250 g 629 Kcal	21/1095
Tuna fish cooked in a hot and tangy curry with Kerala kudampuli.	
▲ KAKKA IRACHI ULARTHUYATHU	375
Serving Size-200 g 848 Kcal	21/1095
Stir-fried clams in authentic local spices.	
▲ MEEN PORICHU PURATTIYATHU	475
Serving Size-150 g 855 Kcal	27/1387
Deep fried fish cooked with shredded coconut and aromatic spices.	
▲ MEEN THENGA ARACHA CURRY	475
Serving Size-250 g 426 Kcal	27/1387
A delicious and aromatic fish curry made with a rich, creamy coconut gravy.	
▲ KANAVA TAWA FRY	495
Serving Size-150 g 585 Kcal	28/1445
Tawa fried squid with choices of masala.	
▲ KOONTHAL PACHAMULAKU MANGA PERATTU	495
Serving Size-150 g 521 Kcal	28/1445
Squid rings cooked in raw mango and green chilli paste.	
▲ KOONTHAL FRY	495
Serving Size-150 g 585 Kcal	28/1445
Crispy fried squid rings.	
▲ SEAFOOD THORAN	525
Serving Size-200 g 595 Kcal	28/1533
A traditional Kerala style seafood stir fry with grated coconut, curry leaves and spices.	
▲ CEYLON GARLIC SQUID RINGS	555
Serving Size-150 g 627 Kcal	31/1621
Crispy fried squid rings tossed in butter, garlic, lemongrass sauce.	
▲ MEEN THALA CURRY	555
Serving Size-250 g 446 Kcal	31/1621
A rich and flavourful curry made with fish head, cooked in a spicy and tangy gravy with aromatic spices.	

Prices are subject to applicable taxes, charged extra.
Points earn/redemption subject to USD exchange rate.



● VEG ▲ NON-VEG ● VEGAN ● DAIRY ● GLUTEN ○ EGG ○ PEANUTS
● CRUSTACEANS ○ FISH ○ SOYABEANS ○ TREE NUTS ○ SESAME