

Breakfast

7:30am to 11:30am

Masala Dosa	120
Ghee Roast	100
Poori Bhaji	120
Appam	20
Puttu	20
Idiappam	20
Uthappam	120
Iddli Vada	100
Kerala Porotta	20
Wheat Porotta	25
Tawa Chapati	20
Beef Curry Half/Full	200/320
Chicken Stew Half/Full	180/300
Egg Roast	150
Veg Stew Half/Full	120/180
Kadala Curry	120
Tea	20
Coffee	40
Seasonal Fresh Fruit Juice	140

STARTERS

NON VEGETARIAN

PANFRIED CHICKEN PLATTER

₹ 1349

PANFRIED SEAFOOD PLATTER

₹ 1599

WAYANADAN PACHAKURUMULAKU KOONTHAL/PRAWNS 🌶🌶 ₹ 400/480

Sautéed baby squid/prawns with green pepper
flavouring to satiate your seafood cravings.

MADRAS CURRIED GRILLED CHICKEN

₹ 360

A fusion dish made with renowned Madras curry powder
and spicy coconut milk.

COLOMBO GRILLED CHICKEN/PRAWNS 🌶

₹ 360/480

Chicken/prawns/fish grilled with sliced coconut and spiced with
ceylon pepper. This is undoubtedly one of our most-loved recipes.

CHEERAMULAKU TAWA FISH 🌶🌶🌶

₹ 420

Fish grilled with a combination of bird eye chilli and thick coconut
milk. The most impressive thing about this dish is its simplicity.

SPICY TAWA GRILLED PRAWNS/FISH 🌶🌶

₹ 480/460

Fish/prawns are well-marinated with a generous rub of our chef's
special spice mix and grilled to perfection on an iron hot plate (tawa).

OUR SIGNATURE PRAWN TEMPURA

₹ 480

A well known Japanese delicacy with our twist

PHUKET GRILLED CHICKEN/PRAWNS

₹ 360/460

Prawns/Chicken grilled to perfection, topped with our
special Thai sauce.

ERIMBAN CHEMMEEN/KOONTHAL

₹ 480/400

This simplistic dish features medium sized prawns/baby squid
marinated with a special masala and shallow fried.
Recommended for meals and as a biryani side dish.

KARIVEPPILA CHICKEN/PRAWNS

₹ 360/480

Prawns/boneless chicken slices stir-fried in rich kariveppila
(curry leaves) sauce.

PANDAN CHICKEN

₹ 380

Coriander flavoured chicken strips wrapped in pandanas
leaves. Served with sweet spicy sauce.

NON VEGETARIAN (Contd.)

KUNG PAO BEEF/CHICKEN

🍴 400/360

A combination of thinly sliced steak, bell peppers, onions and roasted peanuts, all in a savory and spicy sauce.

DYNAMITE CHICKEN/SHRIMP 🌶️

🍴 340/400

Delicious batter fried chicken/shrimps, spiced up and coated with chinese-american red chilli sauce.

HONEY GARLIC CHICKEN

🍴 350

Stir fried chicken with honey chilly and dash of oyster sauce.

OUR SIGNATURE TAWA MUTTON 🌶️🌶️

🍴 440

Crushed black pepper flavoured mutton cubes coated with a special wonder masala.

CHICKEN LOLLIPOP

🍴 340

A succulent treat, chicken winglets crispy fried and tossed in red chilli.

VEGETARIAN

PANFRIED VEGETABLE PLATTER

🍴 1150

KANTHARI POTATOES 🌶️🌶️

🍴 240

Slices of farm fresh potatoes cooked in rich aromatic kanthari masala.

DYNAMITE PANEER 🌶️

🍴 320

Crispy paneer coated with rich creamy sriracha mayo just like your favourite Japanese restaurant.

DRAGON CAULIFLOWER 🌶️

🍴 260

Popular Indo-Chinese preparation with sweet and spicy sauce.

FIVE PEPPER GRILLED PANEER 🌶️

🍴 320

Butter grilled paneer slices flavoured with garlic and tricolor peppers, black pepper and hot pepper.

CRISPY SESAME SPINACH 🌶️🌶️

🍴 260

Crunchy batter fried spinach leaves served with sweet chilly sauce.

ERIMBAN PANEER 🌶️🌶️

🍴 320

Spicy home style grilled paneer.

SOUPS

SEAMAN'S CONCOCTION

 200

Flavourful seafood soup with coconut milk and mild spices.
Portuguese style

ENGLISH SEAFOOD PORRIDGE

 190

Thick soup made of seafood and bell peppers.

HEAVY LOADED CLASSIC SEAFOOD BISQUE

 220

Mixed roasted seafood puree with vegetables and cream.

CREAMY SOUP

 160

These velvety soups have a creamy smoothness that brings out the flavour of any choice you make; be it chicken, mushroom, or vegetables.

KODAI KOZHI RASAM

 180

Tamilian favourite spicy and sour flavoured chicken soup.

NAADAN MUTTON AND MURINGAKKA SOUP

 180

A healthy simple recipe with drumstick and lamb, rich with essential dietary minerals, protein and vitamins.

IMPERIAL HOT N SOUR - VEG/NON-VEG

 150/160

A little sour, a little peppery, cooked with fresh vegetables, commonly used in Oriental cuisine and flavoured with soya sauce.

MANCHOW SOUP - VEG/CHICKEN

 150/160

An Indo-Chinese soup which is hot and spicy.

CREAM OF ALMOND CHICKEN SOUP

 180

A combination of chicken and almonds is creamed, and served piping hot.

MAMMA'S FARM HOUSE SOUP

 180

Curry tempered fusion soup with veggies and chicken.

MEXICANE CORN AND JALAPENO SOUP

 160

Mexican style corn and spicy rich soup with cheese and chilli flakes.

INDONESIAN PRAWN CLEAR SOUP

 180

This spicy prawn's soup is flavoured with galangal, lemon grass and Thai chilly.

HOME MADE TREASURES

FISH/PRAWN MANGO CURRY 🍷

→ ₹ 480

A tangy mango curry made with seer fish or prawns. Even more delicious.

CHEMMEEN MAPPAS 🍷

₹ 460

Kokum flavoured spicy prawn curry.

VALLUVANADAN FISH CURRY 🍷

→ 460

A spicy and sour treat in valluvanadan style.

KING PRAWNS/PEARL SPOT/POMFRET 🍷 TAWA GRILLED

AS PER SIZE AND
MARKET RATE

Marinated with traditional malabar masalas and grilled on a hot plate.

DUM CRAB 🍷

₹ 420

Ocean treasure immersed in pearl onion and black gold spices.

KOONTHAL KARIVEPPILA PERATTU 🍷

₹ 410

Tender baby squid takes on a delightfully savoury turn when cooked with ginger, garlic, onion and ground spices along with roasted coconut and curry leaves.

FISH POLLICHATHU/PORICHATHU 🍷

→ AS PER SIZE AND
MARKET RATE

Known as gourmet fish, fresh fish is marinated and is then either baked, wrapped in banana leaf with masala, or shallow fried as per your preference.

FISH MOILEE 🍷

→ 460

A very light fish stew, flavoured with coconut milk.

FISH CHATTI CURRY 🍷

→ 440

The sweetness of a curry cooked in an earthen pot is unique. Enjoy the earthen sweetness with this kerala fish curry, cooked the traditional way.

FISH/PRAWN MASALA 🍷

→ ₹ 440/460

Classic spicy rich Malabar style preparation.

KAPPA CHICKEN KANTHARI 🍷

₹ 360

This traditional favourite doesn't need big explanation, but don't forget to have appam along with this delight.

KOZHI PORICHATHU/CHICKEN 65 🍷

₹ 320

Malabari masala flavoured chicken deep fried to perfection.

KOZHI VARAVAL PORI 🍷

₹ 320

Deep fried chicken bone in cubes with tempting juicy coconut flavour masala.

KANTHARI CHICKEN ROAST 🌶️🌶️

🍴 340

For spicy food lovers, a unique dish created from keralite's spicy synonym, kanthari

IMPERIAL NEY KOZHI CURRY 🌶️

🍴 360

Spicy, rich, nutty, fusion- kerala style intake on well known butter chicken masala.

CHICKEN VARUTHARACHA CURRY 🌶️

🍴 340

Tender pieces of chicken cooked with spices and onion in a semi-thick gravy

KUTTANADAN CHICKEN CURRY 🌶️

🍴 340

Tender chicken pieces cooked with a mélange of pearl onion and Travancore spices in rich coconut milk.

MALABARI MUTTON CURRY 🌶️

🍴 390

A nadan style spicy mutton varutharacha curry.

NADAN MUTTON ROAST 🌶️

🍴 390

Traditional homestyle mutton preparation.

BEEF THENGAKOTHU PERALAN 🌶️🌶️

🍴 350

A traditional slow cooked beef preparation.

BEEF KALAM CURRY 🌶️

🍴 360

Beef prepared and served in kalam (clay pot), in a hot and steamy way.

BEEF COCONUT FRY 🌶️

🍴 340

A thattukada special. Succulent beef pieces cooked in freshly ground pepper and sautéed dry with onions and coconut slices.

VEG/PANEER MANGO CURRY 🌶️

🍴 200/280

Spicy and sour combination of veggies/paneer, with mango, tomato and coconut milk.

VEGETABLE STEW

🍴 220

Traditional milky rich veg preparation.

KANTHARI VEGETABLE CURRY 🌶️🌶️

🍴 220

Kanthari chilli flavoured thick and creamy veg preparation

PAALKATTI PATTANI STEW

🍴 240

Paneer and green peas cooked in stew gravy.

PANEER VARUTHARACHA CURRY

🍴 260

Paneer infused with roasted coconut masala.

NORTH INDIAN SPECIALITIES

NON VEGETARIAN

BUTTER CHICKEN MASALA

🍴 340

Synonymous with Indian cuisine worldwide, chicken is enriched in a spiced tomato and butter (makhani) sauce with spices in a clay pot.

RAJAPUTANA MUTTON LAALMAAS

🍴 420

This royal speciality in mutton is from royal kitchen of Rajasthan.

PUNJABI MUTTON CHAPS

🍴 440

A rich Indian curry delicacy from the land of five rivers cooked with finest spices.

PESHAWARI MUTTON

🍴 420

Tender mutton chunks slow cooked to perfection from the land of Peshawar.

SOFIYANI MURGH MALAI TIKKA MASALA 🍴

🍴 380

Deliciously flavoured with fenugreek herb, in a rich cashewnut gravy.

HARA BHARA MURGH MASALA

🍴 380

Chargrilled malai chicken chunks with combination of spinach and fenugreek leaves.

CHICKEN TIKKA MASALA 🍴

🍴 360

Marinated boneless chicken pieces that are traditionally cooked in a tandoor and then served in a subtly spiced tomato-cream sauce.

DHABA WALA KADAI CHICKEN

🍴 320

Kadai chicken, the flagship dish from Indian cuisine cannot get better than this.

PATIALA MURGH

🍴 380

Chargrilled boneless chicken cubes with our home made tomato butter gravy, topped with omelette strips.

MURGH LABABDAR

🍴 360

Chicken tikka simmered in rich tomato curry.

ANGHARA MURGH

🍴 360

Spicy smoky tantalising delicacy where bone in chicken pieces are cooked in to burning charcoal appeal.

NORTH INDIAN SPECIALITIES

VEGETARIAN

DHINGRI MAKAI PALAK

 260

A mélange of baby corn, mushroom and palak is tempered with royal cumin and simmered in cashew and onion based gravy to complete a majestic composition.

PALAK PANEER BURJI

 260

Spinach and cottage cheese venture out of the gravy zone in this semi dry preparation with mild spices.

BHINDI MASALA

 200

A semi dry lightly spiced North Indian curry made with okra (ladies finger).

MAKAI MUTTER MASALA

 260

Corn and green peas come together to deliver an unforgettable moment.

PANEER BUTTER MASALA

 320

One of the most popular paneer cuisines from Delhi

PANEER TIKKA MASALA

 320

Indian fresh cheese, chargrilled with bell peppers then immersed in a rich aromatic thick gravy.

MILONI VEGETABLE

 220

Vegetables from the garden, paneer from the dairy and mushroom from the woods, cooked in butter gravy

VEG DIWANI HANDI

 280

Mixed exotic vegetables cooked in onion and cashew gravy.

MUTTER PANEER BUTTER MASALA

 280

Paneer chunks dunked in rich tomato & cashew gravy flavoured with garam masala and melted butter to finish off with.

DAL - TADKA/FRY/PALAK

 200/220/240

From kings to commoners, lentils have always held sway over the Indian palate and dal tadka is easily the most popular of all lentil dishes.

DAL MAKHANI

 240

Super classic north indian lentil dish made with black dal.

ALL TIME HITS

RICE & BIRYANI

FISH CURRY MEALS	→ 240
KERALA VEG MEALS	↗ 200
IMPERIAL CHICKEN BIRYANI - HALF/FULL	♥ 150/240
IMPERIAL MUTTON BIRYANI	♥ 360
IMPERIAL MATKA BIRYANI	♥ 290
IMPERIAL CHICKEN TIKKA BIRYANI	♥ 280
IMPERIAL PRAWNS BIRYANI	↗ 400
CHOICE OF PULAO - VEG/CHICKEN	↗♥ 160/180
JEERA/KASHMIRI	140/180

BREADS

APPAM	20
WHEAT PARATHA/KERALA PARATHA	25/20
WHEAT COIN PARATHA	25
NOOL PARATHA	25
TAWA CHAPATI	20
NAAN/TANDOORI ROTI	40/40
BUTTER NAAN/BUTTER ROTI	50/50
LACHA PARATHA (CRISPY AND LAYERED)	60
CHEESY KULCHA	100
GARLIC NAAN/ BUTTER GARLIC NAAN	70/90

HANDHELDS

CHILLI CHICKEN 🌶️

Tender chicken cooked with green chilli, bell pepper and onion.

🍴 360

THAI RED CURRY (CHICKEN /PRAWNS) 🌶️

Curries are the richest dish of Thai cuisine, its sweet and savoury. The shrimp paste and fish sauce provide the saltiness as well as umami served with rice.

🍴 380/480

CHICKEN MANCHURIAN 🌶️

We truly believe that this dish was created in India by a third generation Chinese chef born in Kolkata.

🍴 360

HONG KONG CHICKEN

Fried chicken cubes cooked in a stimulant sauce.

🍴 370

QUICK FRIED SHANGHAI CHICKEN

Fried chicken cubes cooked in a stimulant sauce.

🍴 380

ORIENTAL CHICKEN IN BLACK PEPPER SAUCE 🌶️

Dices Of Chicken Sauced In Velvety Black Pepper Sauce.

🍴 360

TEPPANYAKI CHICKEN SIZZLER 🌶️

Tender chicken strips cooked on a hot plate with bell peppers, onions and garden fresh veggies.

🍴 440

KOREAN BEEF BULGOGI

Thin slices of beef steaks are marinated in a delicious sauce consisting of soya sesame, brown sugar, ginger, garlic and green onions. Served with jasmine rice.

🍴 480

SLICED BEEF IN OYSTER SAUCE 🌶️

Sliced tender beef combined with oyster chilli sauce.

🍴 420

PAD PHONG KAREE

Stir fried prawns or crab with curry sauce, onion and celery.

🍴 460

MANGOLIAN BEEF 🌶️

Wok tossed beef tender slices with spicy mangolian sauce served with starchy rice.


🍴 440

SEASONAL VEGGIES IN CHILLY SOYA GARLIC

Rare and unique far-eastern vegetables in a quintessential oriental sauce.


🍴 240

GRILLED BEEF TENDERLOIN STEAK - 220gms

 630


A straight forward beef tenderloin steak, accompanied by the side of your choice (Mashed Potato/French Fries).

OUR 8-HOURS BEEF RIBS

 920


Super tender local ribs, slow cooked in rational oven for 8 hours, served with veggies.

BETHLEHEM LAMB CHOPS

 740

Rosemary flavoured lamb chops pan fried served with classic mashed potato and its own jus.

RIB EYE STEAK

 as per size

A classic rib eye steak, prepared just the way you love, served with mashed potatoes, veggies and pepper sauce. Suggested doneness is medium.

T-BONE STEAK

 as per size

A juicy, thick and marbled sirloin married with a tender fillet. They're joined together on the bone to intensify flavours, served with mashed potatoes and veggies. Suggested doneness is medium.

CHICKEN PEPPER STEAK

 480


Pan grilled boneless chicken breast with a peppery sizzler.

SMOKED PAPRIKA CHICKEN STROGANOFF

 480

Pan-grilled chicken strips with mushroom, pimentoes and paprika flavoured cream sauce.

PAPRIKA RUBBED SPRING CHICKEN

 440

Half spring chicken breast marinated with paprika, cooked in demiglace and perfumed with rosemary.

BAKED SHRIMP AND SPINACH

 480

A classic French dish made with cheese, spinach and shrimps, served with toasted garlic loaf.