

BREAKFAST

1. Eggs to Order (Fried egg/Boiled)	60
2. Nadan Omelet	80
3. Cheese Omelet	100
4. Toast Butter Jam	100
5. Poori Baji	100
6. Dosa Plain	80
7. Masala Dosa	100
8. Ghee (Nai) Roast	90
9. Thattu Dosa	60
10. Iddly (3 piece)	60
11. Vada (1 piece)	15
12. Puttu-kadala curry	80
13. Appam with veg stew / Egg Roast	170
14. Uppuma	80

HOT & COLD BEVERAGES

15 Tea	15
16. Tea (Lemon, Mint, Masala, Ginger)	25
17. Coffee	20
18. Seasonal Fresh Juice	90
19. Milk Shakes (Vanilla, Strawberry, Blueberry, Chocolate, Banana, Mango)	130
20. Fresh Lime	30
21. Fresh Soda Lime	40
22. Mint Lime	50
23. Ginger Lime	50
24. Ginger Lime Soda	60
25. Lassy (Sweet/Salt)	60
26. Cold Coffee	90
27. Cold Coffee with Ice Cream	110
28. Packaged Drinking Water	25
29. Soft drinks (Can/Bottle)	40/50
30. Hot Milk	40

STARTERS

31. Veg Pakkoda	150
32. Paneer Pakkoda	160
33. Egg Pakkoda	160
34. Chicken Pakkoda	200
35. Masala Chicken Finger	220
36. Masala Fish Finger	220
37. French Fries	100
38. Chicken Lollipop (5 piece)	250
39. Chicken 65 Boneless	250
40. Chicken Nuggets	200

SALAD

41. Fresh Garden Salad	100
42. Chicken Tikka Salad	200
43. Chicken and Pineapple Salad	200
44. Onion Salad	70
45. Tomato Mozerella Salad	200
46. Cheese and pineapple skewer	200

MEALS

47. Sea Food Meals	400
48. Fish Curry Meals	
49. Chicken Curry Meals	200
50. Pure Veg Thali Meals	
51. North Indian Veg Thali	220

SOUP

52. Tomato Shorba	130
53. West Lake Lamb Soup	150
(A Spicy Minced Lamb Soup flavoured with Green Coriander)	
54. Hot N Sour Veg	130
55. Hot N Sour Chicken	150
56. Sweet Corn Veg	130
57. Sweet Corn chicken	150
58. Mancho veg	130
59. Mancho Chicken	150
60. Sea Food & Coriander Clear Soup	150
61. Cream of Soup (Tomato/Mushroom)	130

SOUTH INDIAN FISH

62. Travancore Fish Curry (Fish Curry with Drumstick)	210
63. Alleppey Fish Curry (Fish Curry with Coconut Paste & Mango)	210
64. Fish Curry Kerala Style (Fish cooked in Chilly Paste Gravy with Coconut Milk)	210
65. Malabari Fish Curry (North Kerala Delicacy)	210

66. Fish Moiley (Kerala Delicacy, Fish cooked in Coconut Milk)	250
67. Masala Fried Fish	as per size
68. Meen Pollichathu	as per size
69. Koonthal Roast (Squid cooked with Onion and Indian Spices)	300
70. Koonthal Fry (Squid Sauteed with Indian Spices)	300
71. Prawn Moiley	as per size
72. Prawn Roast (Prawn Cooked in Onion Based Thick Gravy)	as per size
73. Prawn Ularthiyathu	as per size
74. Prawn Masala Fry	as per size
75. Crab Masala (Seasonal)	as per size

CHICKEN

76. Chicken Curry / Masala/Theeyal	200
Chicken Peraltu/	
77. Ularthiyathu/Thorani	200
78. Malabar Chicken Curry (Chicken with coconut paste)	200
79. Kozhi Mappas (Chicken with Coconut paste flavoured with Somp, Thick Gravy)	220
80. Kerala Roast Chicken (Chicken cooked with Onion based thick gravy)	200
81. Kozhi Varutharachathu (Chicken cooked with Roasted Spices and Coconut Gravy)	200
82. Butter Chicken Masala	230
83. Chicken Tikka Masala	230
84. Chicken Makhani (Tandoori Chicken with buttered Tomato Gravy)	230
85. Chicken Khorma (Chicken cooked in rich white Gravy)	220
86. Chicken Dopiyaza	220
87. Chicken Chettinadu (Chicken cooked in Roasted and pounded masala)	220
88. Chilly Chicken (Fry/Dry/Semi Gravy)	210
89. Pepper Chicken	230
90. Kadai Chicken	230

MUTTON

91. Mutton Curry	300
92. Mutton Masala	300
93. Mutton Kham	300
94. Mutton Roganish	300
95. Mutton Pepper Fry	300
96. Mutton Coconut Fry	300
97. Mutton Stew	300
98. Mutton Vindaloo	300
99. Mutton Ularthi	300
100. Mutton Mappes	300

VEGETARIAN

101. Chilli / Dal Tadka	160
102. Chilli Masala	160
103. Paneer Makhani	200
104. Paneer Malabar	230
105. Natar Powder	230
106. Paneer Mutton	230
107. Paneer Paneer	230
108. Paneer Kofta	230
109. Veg Curry	170
110. Bread Doosa/Masala	170
<i>(Hot, spicy food with Onion and Garlic)</i>	
111. Bangan Masala	200
<i>(Supper with Green chutney, Bread and chutney)</i>	
112. Aloo Gobi (steamed)	200
113. Aloo Mutton	200
114. Aloo Jhal	200
115. Onion Masala	200
<i>(Steamed with Onion)</i>	
116. Kudu Vegetables	200
117. Kudu Mushroom	200
118. Veg Kudu	180
119. Veg Korma	200
120. Kudu Rice veg	200
121. Kudu Aloo	200
122. Paneer Jambh Matka	250
123. Kudu Kofta	250

VEGETARIAN TANDOOR

124. Veg Mutton Curry	200
<i>(Hot, spicy food with Onion and Garlic)</i>	
125. Tandoor Gobi	180
<i>(Steamed with Onion and chutney)</i>	
126. Paneer Tikka	250
<i>(Curry of cottage cheese, marinated and cooked in Tandoor)</i>	
127. Aloo Baniyaan Tikka	280
<i>(Hot, spicy food with Onion and Garlic)</i>	

TANDOOR FISH

128. Joy's Fish Tikka	250
<i>(Fish cubes marinated with small onion, Green chilly and Cashew paste and cooked in Tandoor)</i>	
129. Hara Mirch Machil Tikka	250
<i>(Fish cubes marinated with small onion, Green chilly, yoghurt and spices, then cooked in Tandoor)</i>	
130. Fish Tikka	250
<i>(Fish cube marinated with exotic spices and yoghurt and roasted in clay oven)</i>	
131. BBQ Fish	as per size

ARABIC

132. Jinga Nisha	as per size
<i>(Well Marinated jumbo prawns cooked in tandoor)</i>	
133. Chicken Shawai (Full)	550
134. Chicken Shawai (Half)	275
135. Al Faham Chicken Full	500
136. Al Faham Chicken half	250
137. Al Faham Fish	as per size

CHICKEN

138. Tandoori Chicken (Full)	500
139. Tandoori Chicken (Half)	250
140. BBQ Chicken (Half)	250
141. Pepper BBQ Chicken (Half)	250
142. Chicken Kalli Mirchi Kebab	230
143. Malai Kebab	230
144. Sheekh Kebab	300
<i>(Minced Chicken combined with ginger, garlic, spices wrapped on a skewer)</i>	
145. Dhahi Murgh - Kebab	250
<i>(Minced chicken patties with gram flour, Yoghurt, Cheese, Spices and deep fried tandoori mixed grill on a sizzler)</i>	
146. Tandoor Platter	1200

BREAD & RICE

147. Chicken Biryani	200
148. Mutton Biryani	350
149. Fish Biryani	220
150. Prawn Biryani	350
151. Pulao	150
<i>(Mutton / Jeera / Vegetable, Paneer)</i>	
152. Steamed Rice	90
153. Veg Biryani	160
154. Nan (Per piece)	30
155. Mint Nan	40
156. Cheese Nan	80
157. Garlic Nan	40
158. Chicken - Pulao	200
159. Appam (2 Piece)	40

160. Butter Nan / Garlic Nan / Mint Nan	40
161. Kerala Porota	25
162. Wheat Porota	30
163. Stuffed Nan/Porota (Per piece)	80
<i>(Onion, Mushroom, Potato, Paneer)</i>	
164. Tandoor Roti (Per Piece)	25
165. Kashmiri Nan (Nan topped with Fruits and glazed with butter)	100
166. Phulka (2 Piece) (Puffed Indian Bread)	20
167. Chappathi	15
168. Plain Kulcha / Nan	30
169. Butter Kulcha	40

CHINESE

170. Braised Fish Chilly (Dry)	220
<i>(Fried sliced fish in Red chilly sauce)</i>	
171. Chilly Fish	220
172. Fish Manchurian	220
173. Prawns (Chilly/Manchurian)	as per size
174. Hot and Tangy Prawn	as per size
<i>(Stirfried Prawns in hot garlic sauce)</i>	
175. Sliced Chicken with Veg/Mushroom	200
176. Gobi (Chilly/Munchurian)	180
<i>(Veg Manchurian/In hot Garlic sauce)</i>	
177. Mushroom (Chilly/Munchurian)	180
178. Paneer	220
<i>(Chilly/Munchurian/Hot garlic sauce)</i>	

FRIED RICE

179. Egg	170
180. Chicken	180
181. Prawns	200
182. Mix	240
183. Veg	160

NOODLE

184. Chicken	200
185. Prawns	230
186. Mix	250
187. Veg	180
188. Egg	180

FUSION SPECIALITIES

189. Noodle Biryani (Chicken)	210
190. Noodle Biryani (Veg)	180
191. Macroni with Chicken Tikka Masala	250
192. Pasta with Fish Moiley	240
<i>(Coconut based preparation)</i>	
193. Pasta with Prawn Moiley	300
194. Macroni with Sea food Masala	300
195. Spaghetti Carbonara	300
196. Spaghetti Bolognese	300