



STARTERS

SPINACH DELIGHT

CRISPY FRIED SPINACH SERVED WITH SWEET CHILLI SAUCE

295.00

DYNAMITE CAULIFLOWER

FRIED CAULIFLOWER FLORETS TOSSED IN POPULAR DYNAMITE SAUCE

295.00

MALAI PANEER KUMBLANGI TAWA

SOFT PANEER, GARLIC AND CILANTRO PAN SAUTEED WITH BUTTER AND CHILLI FLAKES

350.00

BUTTER GARLIC CORN KERNELS

A BUTTERY CORN RECIPE WITH GARLIC, CHILLI AND GREEN ONION.

330.00

KOONTHAL THENGA KOTHU

KNOWN AS CALAMARI IN THE MEDITERRANEAN,
BABY SQUIDS ARE PAN SAUTEED IN THE MALABARI AVATAR WITH COCONUT CHIPS

470.00

KANTHARI TAWA FISH

FISH PAN GRILLED WITH A COMBINATION OF RED BIRD'S EYE CHILI AND THICK COCONUT MILK

460.00

THATTUKADA PRAWNS

NOSTALGIA STILLS OVER IN THE FABULOUS DISH OF SHRIMP AND SHALLOTS PREPARED WITH RECIPE FROM A TIME LONG GONE BY

460.00

TAWA GRILLED PRAWNS

PAN GRILLED SPICY TIGER PRAWNS GET A ROAR OF APPROVAL BEFITTING THEIR FEROCIOUS NAME

As per the day
Market Price

BUTTER GARLIC PRAWNS

PRawns COOKED IN BUTTER, GARLIC, LEMON JUICE AND PARSLEY

As per the day
Market Price

SEAFOOD PLATTER

A REMARKABLE DISH CRAFTED BY THE CHEFS FEATURING DIFFERENT DELICACIES

Small:1100/-
Large : 2100/-

PANDAN CHICKEN	450.00
TENDER CHICKEN MORSELS WRAPPED IN PANDAN LEAVES AND FRIED TO GET A DISTINCTIVE FLAVOUR AND AROMA, SERVED WITH SWEET CHILLI SAUCE	
HONEY GLAZED CHICKEN	410.00
THE SWEET AND TANGY LIME-HONEY MARINADE IS SIMMERED ON THE STOVE TOP AND THEN USED AS A SAUCE TO BASTE AND GLAZE THE CHICKEN	
CHICKEN LOLLYPOP	400.00
A SUCCULENT TREAT; CHICKEN WINGLETS CRISPY FRIED AND TOSSED IN SWEET RED CHILLI SAUCE	
HOMELY TAWA GRILL CHICKEN (PAN FRIED)	410.00
A MAGICAL DISH THAT'S AT ONCE SPECIAL AND UTTERLY HOMELY SPICY TAWA MASALA	

SOUPS

WILD MUSHROOM COPPUCCINO	240.00
SLOW COOKED WOOD & BUTTON MUSHROOMS, TOPPED WITH CREAM AND GARNISHED WITH BUTTON MUSHROOMS	
VEG MANCHOW SOUP / CHICKEN MANCHOW	180.00 / 200.00
OUR FAMOUS VEG/ CHICKEN MANCHOW SOUP IS A POPULAR INDO CHINESE SOUP WITH FINELY CHOPPED VEGETABLES GARNISHED WITH FRIED NOODLES & CHOPPED SPRING ONION	
CREAMY SOUPS	200.00
THESE VELVETY SOUPS HAVE A CREAMY SMOOTHNESS THAT BRINGS OUT THE FLAVOUR OF ANY CHOICE YOU MAKE. BE IT CHICKEN, MUSHROOM, TOMATO OR VEGETABLES	
KAPPAD SEA FOOD SOUP	240.00
ASSORTED TENDER CUTS OF SEAFOOD COOKED IN A TASTY BROTH, FINISHED WITH SPICED COCONUT CREAM	
TRADITIONAL FRENCH CHICKEN SOUP	280.00
RELISH THE REFINEMENT OF TIMELESS FRENCH CUISINE IN THIS CHICKEN SOUP SERVED IN A CLASSIC BREAD POT	
NADAN MUTTON MURINGAKKA SOUP	260.00
TRADITIONAL MALABARI MUTTON SOUP MADE WITH DRUMSTICK	
HOT 'N' SOUR VEG/CHICKEN SOUP	180.00 / 200.00
A BOLD AND FLAVOURFUL SOUP WITH CRUNCHY VEGETABLES OR SHREDDED CHICKEN & A ZESTY BLEND OF SPICY CHILLIES & TANGY VINEGAR	



SALADS

SWEET 'N' SPICY RAW MANGO CARROT SALAD

195.00

NOSTALGIA INDUCING SEMI RIPE MANGOES WITH SALT AND CHILLIES

SUMMER BEACH SALAD

300.00

CRISP MICROGREENS, TENDER LETTUCE, MINGLE WITH GHERKINS, BABY CUCUMBERS, CHERRY TOMATOES, ALL DRIZZLED WITH A REFRESHING BASIL CREAM
LIGHT AND SATISFYING. DRESSING. DIVE INTO A TASTE OF SUMMER THAT'S BOTH

HONEY MINT WINTER SALAD

290.00

LUSCIOUS TROPICAL FRUITS WITH LIME JUICE, MINT AND HONEY SAUCE

ANNA JHONY WONDER SALAD

350.00

A ZINGY, HEALTHY SALAD MADE WITH GRILLED CHICKEN, MIXED GREENS, AND CRISPY WANTONS WITH ALMONDS AND SESAME SEEDS IN HONEY MUSTARD DRESSING

CRUNCHY CHICKEN SALAD

300.00

ROMAINE LETTUCE, CRUSHED PEANUT, GRILLED SHREDDED CHICKEN, JULIENNES OF CARROT, CABBAGE & BELL PEPPER WITH PEANUT MUSTARD DRESSING

CAESAR SALAD

330.00

THE CLASSIC SALAD MADE WITH CHICKEN, ROMAINE LETTUCE, PARMESAN SHAVING AND CROUTONS WITH HOME-MADE CAESAR DRESSING

MARIE ROSE CHICKEN SALAD

300.00

JULIENNES OF CHICKEN, BELL PEPPERS AND PINEAPPLE WITH TOMATOES AND MANGO MAYONNAISE



PARAGON SPECIALITIES

CHEMMEEN PORICHATHU

THIS SIMPLISTIC DISH FEATURES MEDIUM SIZED PRAWNS MARINATED WITH A SPECIAL MASALA AND DEEP FRIED

Asper the day

Market Price

CRAB PORICHATHU

CRAB MARINATED WITH PARAGON SPECIAL MASALA AND DEEP FRIED

Asper the day

Market Price

KOONTHAL PORICHATHU

TENDER BABY SQUID MARINATED WITH SOUTH INDIAN MASALA AND DEEP FRIED

470.00

FISH MOILY

A VERY LIGHT KING FISH STEW, FLAVOURED WITH COCONUT MILK

Asper the day

Market Price

CHOICE OF FISH CURRY (LIVE CATCH)

KOKUM AND COCONUT MILK FLAVOURED SPICY FISH CURRY AVAILABLE IN MANGO CURRY, KUMARAKOM , TENGA PAAL CURRY

Asper the day

Market Price

KOONTHAL PACHA KURUMULAKU

A GREAT SEAFOOD DUO COOKED WITH LOTS OF SHALLOTS AND TENDER COCONUT PIECES

470.00/-

PAN FRIED SQUID

KERALA STYLE STIR FRY SQUID WITH ONION AND GREEN CHILLIES

470.00

TAWA GRILLED FISH

LADEN WITH TRADITIONAL KERALA MASALAS AND PAN GRILLED

Asper the day

Market Price

KARIMEEN POLICHATHU

KNOWN AS GOURMET FISH, THE PEARL SPOT IS MARINATED AND THEN - AS PER SIZE YOUR PREFERENCE, EITHER BAKED WRAPPED IN A BANANA LEAF WITH MASALA OR SHALLOW FRIED

Asper the day

Market Price

FISH / PRAWNS MANGO CURRY	AN AUTHENTIC KERALA CUISINE WITH A COMBINATION OF FISH/PRawns & RAW MANGO	Asper the day Market Price
KOZHI PORICHATHU	MALABARI MASALA FLAVOURED CHICKEN, DEEP FRIED TO GOLDEN PERFECTION IN PURE COCONUT OIL FOR AN AUTHENTIC TASTE	400.00
PARAGON CHICKEN 65	MALABARI MASALA FLAVOURED CHICKEN, DEEP FRIED TO GOLDEN PERFECTION IN PURE SUN FLOWER OIL FOR AN AUTHENTIC TASTE	400.00
KOZHI KUNJI PORI	DEEP FRIED SMALL CHICKEN PIECES MARINATED IN A THICK COCONUT BASED MASALA FINISHED WITH CURRY LEAVES	400.00
KOZHI KURUMULUKU ROAST	TENDER PIECES OF CHICKEN COOKED WITH BLACK PEPPER AND ONION SEMI THICK GRAVY	400.00
ACHAYAN CHICKEN CURRY	A TYPICAL TRAVANCORE SYRIAN CATHOLIC'S STYLE CHICKEN CURRY CAN TRIED ANYTIME	400.00
CHICKEN VARATTIYATHU	SLOW COOKED KERALA SPICES AND OPNION ALONG WITH CHICKEN TENDERS	400.00
PACHAMULAGU KOZHI CHARU	A CLASSIC CHICKEN CURRY IN THIS RECIPE, WE USE FRESH GREEN CHILLIES AND OPION COOKED IN CREAMY COCONUT MILK. THE CURRY IS MILD IN SPECIAL LEVEL AND YET SUPER FLAVOURFUL	400.00
NADAN BEEF ROAST	A TRADITIONAL SLOW COOKED BEEF PREPARATION	415.00
IDIYANGARA BEEF CURRY	TENDER BUFFALO MEAT COCONUT SLICES SHALLOTS WITH AROMATIC SPICES COOCKED TO AUTHENTIC PERFECTION. THE RESULT IS A MOIST, TENDER PIECE OF BEEF THAT'S BURSTING WITH FLAVOURS	415.00
NAZARANI POTLU ULARTHU	AN AUTHENTIC CENTRAL KERALA SPECIAL DISH, SLOW COOKED DRY BUFFALO MEAT PREPARATION WITH COCONUT.	415.00

MUTTON VARATTIYATHU**490.00**

A TYPICAL PREPARATION FROM THE VILLAGES OF KERALA WITH MILD SPICES & ONION

Paneer Pacha Mulagu Charu**350.00**

THE CREAMY MALAI PANEER CURRY WITH GREEN CHILLY AND FRESH COCONUT MILK

VEG STEW**310.00**

SEASONAL VEGETABLES COOKED IN RICH COCONUT MILK

VEG MANGO CURRY**390.00**CHEF'S SPECIAL, THE ASSORTED VEGETABLES, COOKED WITH RAW MANGO
IN CREAMY COCONUT MILK WITH MILED SPICES



ALL TIME FAVOURITES

GHEE RICE	215.00
CHOICE OF PULAO (GREEN PEAS, MIXED VEGETABLES//JEERA)	240.00
FISH CURRY MEALS	265.00
VEGITABLE MEALS	235.00
CHICKEN BIRIYANI	295.00
CHICKEN BIRIYANI HALF	205.00
MUTTON BIRIYANI	435.00
MUTTON BIRIYANI HALF	265.00

INCREDIBLE INDIA

PALAK PANEER BURJI	350.00
SPINACH AND COTTAGE-CHEESE VENTURE OUT OF THE GRAVY ZONE IN THIS SEMI-DRY PREPARATION WITH MILD SPICES	
PANEER BUTTER MASALA	370.00
PANEER CHUNKS DUNKED IN RICH TOMATO & CASHEW GRAVY FLAVOURED WITH GARAM MASALA AND MELTED BUTTER TO FINISH OFF WITH	

PAN ASIAN FRIED RICE WITH CHICKEN**430.00**

LOW STARCH & LOTS OF ASSORTMENT OF VEGITABLES WITH CHICKEN & EGG



AROUND THE WORLD

PENNE OR SPAGHETTI POLO E FUNGHI**450.00**

THE FINEST CHICKEN BREAST AND MUSHROOMS IN A CREAM SAUCE WITH PARMESAN CHEESE

PENNE OR SPAGHETTI ARRABIATA**450.00**

FIERY TOMATO SAUCE WITH RED CHILLI FLAKES AND PARMESAN CHEESE/ CHICKEN

PASTA IN BASIL PESTO**450.00**A PERFECTLY BALANCED COMBINATION OF CHOICE OF PASTA'S
TOSSED WITH BASIL PESTO SAUCE & PARMESAN CHEESE**GOOD OLD FASHIONED FISH AND CHIPS****450.00**BRITISH'S POPULAR BATTER FRIED FISH ORIGINATED FROM MID 18TH CENTURY
SERVED WITH FRENCH FRIES.**GRILLED TENDERLOIN****630.00**CHOICE OF SAUCE - RED WINE, GREEN PEPPER, BLACK PEPPER SAUCE OR MUSHROOM SAUCE
PERFECTLY GRILLED TENDERLOIN COOKED TO YOUR PREFERENCE, SERVED WITH
FRESH GREENS, AND CHIMICHURRI SALSA, AND OUR CHOICE OF SAUCE.

DAL TADKA 230.00

A DELICIOUS COMBINATION OF COOKED LENTILS, ONION AND TOMATO FLAVOURED GENEROUSLY WITH MELTED BUTTER AND SPICES

KASOORI VEG 360.00

A SEASONAL VEGETABLE PANEER & SPINACH TOSSED WITH CREAMY GRAVY.

BUTTER CHICKEN MASALA 420.00

LITTLE SWEET AND MILDLY SPICY FLAVOUR. TANDOORI CHICKEN WHICH WAS MARINATED WITH YOGHURT AND A MELANGE OF SPICES AND THEN COOKED IN A CREAMY TOMATOES AND LOADS OF BUTTER.

METHI MURGH 420.00

A SPECIAL TREAT, THIS DISH IS A SAVOURY AND AROMATIC COMBINATION OF THE RICH CREAMY CASHEW, YOGURT GRAVY WITH THE SPICY FENUGREEK LEAVES AND TENDER CHICKEN PIECES.

FROM THE CLAY OVEN

Paneer Tikka 380.00

CHUNKS OF FRESH COTTAGE CHEESE, MARINATED IN A BATTER OF CREAM, AJWAIN AND YELLOW CHILLI POWDER SKEWERED AND GRILLED IN THE TRADITIONAL OVEN

Malai Tikka 420.00

MORSELS CHICKEN, BLENDED WITH CREAM, CHEESE, LEMON JUICE AND GREEN CORIANDER GRILLED IN A MODERATE TANDOOR

Chicken Tikka 420.00

CHICKEN BONELESS PIECES MARINATED WITH A RICH INDIAN SPICED YOGHURT CHAR-GRILLED

Tandoori Chicken Full 970.00

YOGHURT AND INDIAN SPICES MARINATED BIRD GRILLED ON CHARCOAL

Tandoori Chicken Half 520.00

YOGHURT AND INDIAN SPICES MARINATED BIRD GRILLED ON CHARCOAL



BREADS

WHEAT COIN PARATHA	15.00
KUBOOS (ARABIAN BREAD)	18.00
CHAPPATHI	24.00
PUTTU	25.00
KERALA PARATHA/WHEAT PARATHA	27.00
APPAM	22.00
BUTTER NAAN/ BUTTER ROTI	65.00
LACHA PARATHA(CRISPY AND LAYERED)	65.00
NOOL PARATHA	22.00
MADAKKU PARATHA	40.00
ROTI / GARLIC NAAN	65.00

RICE AND NOODLES

HAKKA NOODLES / FRIED RICE	VEGETARIAN	240.00
	CHICKEN	270.00
	PRAWNS	320.00
	MIXED	320.00
CHILLI GARLIC NOODLES	VEGETARIAN	240.00
	CHICKEN	270.00
	MIXED	320.00

ORIENTAL TREASURE

EXOTIC GREENS IN SOYA GARLIC

320.00

RELISH RARE AND UNIQUE FAR-EASTERN VEGETABLES
IN A QUINTESSENTIAL ORIENTAL SAUCE

DRAGON PANEER

350.00

CRUNCHY FRIED STRIPS OF JUICY PANEER TOSSED IN POPULAR DRAGON SAUCE

CHILLY FISH

490.00

BASA FISH COOKED IN A SPECTACULAR SAUCE, A DEEP RUSTY RED IN COLOUR,
SUMPTUOUSLY SPICY AND AROMATIZED WITH GINGER AND GARLIC

PRAWNS IN HOT GARLIC SAUCE

As per the day
Market Price

PRAWNS COOKED IN A SPICY GARLIC SAUCE WHICH CAN ENHANCE YOUR TASTE BUDS

DRAGON CHICKEN

420.00

JULIENNE OF CHICKEN PIECES TOSSED IN SWEET AND SPICY DRAGON SAUCE

CHILLY CHICKEN

420.00

TENDER CHICKEN COOKED WITH GREEN CHILLY, GREEN PEPPER AND ONION

KUNG PAO CHICKEN

420.00

A CLASSIC SICHUAN DISH, THE CLASSIC SWEET SOUR-SALTY KUNG PAO SAUCE WITH AN ADDICTIVE TINGLING HEAT FROM SICHUAN PEPPER IS THE PERFECT MATCH FOR THE TENDER MEAT IN THIS DISH.

CHICKEN SUPREME IN CHILLY OYSTER SAUCE

420.00

A CHINESE ORIGIN MUST TRY DISH PREPARED WITH SUPREME PIECES OF CHICKEN IMMERSED IN SPICY OYSTER SAUCE

CRISPY CHICKEN WITH HOISIN SAUCE

420.00

TENDER, JUICY, AND PERFECTLY SEASONED, THIS CRISPY CHICKEN WITH HOISIN SAUCE IS A DELIGHT FOR ALL SENSES. TOSSED IN TANGY KONJEERA SAUCE, THIS DISH IS SURE TO PLEASE AND PALATE.

CHICKEN MANCHURIAN

420.00

IT IS TASTY KOLKATA CHINESE DISH OF CHICKEN TOSSED IN A SPICY, SWEET, TANGY SAUCE AND LAVISHED WITH CORIANDER LEAVES.



FIRE GRILLS

LARI THOOM KEBAB

410.00

FROM THE ANCIENT LAND OF PERSIA COMES THIS EXQUISITE
GARLIC FLAVOURED CHICKEN KEBAB

IRANIAN KEBAB

410.00

MILDLY FLAVOURED CHICKEN, SLOWLY COOKED OVER CHARCOAL
IN SAFFRON FLAVOURED YOGHURT

SHISH TAOUK

410.00

A CLASSIC CHAR-GRILLED ARABIC KEBAB, MARINATED WITH ARABIC SPICES

SHISH KEBAB

420.00

AN EGYPTIAN VARIATION OF SHISH TAOUK,
WITH TENDER BEEF CUBES SKEWERED AND CHAR-GRILLED

MESHWIYATH MUSHAKAL (HALF/ FULL)

970.00/1700.00

FOR THOSE WHO WANT TO EXPLORE A BIT OF EVERYTHING.
THIS IS A PLATTER OF ASSORTED KEBABS

YOUR FISH YOUR WAY

CHERMOULA/ FRESH GREEN PEPPER/ SPICY TAWA MASALA

AS PER SIZE

ALFAHAM (HALF/ FULL)

480.00/870.00

LEBANESE DELICACY, MILDLY FLAVOURED CHICKEN
SLOWLY COOKED OVER CHARCOAL.

ARABIC MUQABILATH

345.00

ARABIC MEZZAH (HUMMUS, TABBOULEH , BABA GHANOUSH, MUTABAL AND KUBOOS)



PERFECT ENDING

CHILLED ELANEER PAYASAM

160.00

MADE WITH FRESH TENDER COCONUT AND FRESH CREAM TO CREATE A DELICIOUS CREAMY RABDI. THIS CHILLED DESSERT IS A PERFECT WAY TO END YOUR MEAL.

TENDER COCONUT PUDDING

105.00

FRUIT SALAD WITH ICE CREAM

170.00

CHOICE OF ICE CREAM

120.00

CARAMEL CUSTARD

105.00

RAINBOW CAKE

120.00

SOFT CHOCOLATE MOUSSE

160.00

SOFT CHOCOLATE MOUSSE IS THE ULTIMATE INDULGENCE TO SATISFY CHOCOLATE CRAVINGS. THE RICH AND CREAMY CHOCOLATE MOUSSE MIXTURE IS FLAVORED WITH SEA SALT CARAMEL, HONEYCOMB, CANDIED ORANGE, AND BASIL FOR A YUMMY TWIST

BLUEBERRY CHEESECAKE

150.00

SMOOTH CREAMY CHEESECAKE WITH CREAM CHEESE, CASTER SUGAR, EGG FRESH CREAM, BISCUITS, HONEY

LOTUS BISCOF MOUSSE

130.00

LIGHT PUDDING MADE WITH LOTUS BISCUITS, LOTUS SMOOTH, BUTTER, MILK, GELATIN WHIPPING CREAM

TEA

40.00

COFFEE

60.00



COOLERS

FRESH LIME JUICE / SODA 80.00

FRESHLY SQUEEZED LIME WITH WATER OR SODA

ARABIAN MINT COOLER 130.00

FRESHLY SQUEEZED LIME JUICE WITH MINT PUNCH

PACHA MANGO JUICE 165.00

IT IS SPICY AND SWEET RAW MANGO JUICE PERFECT REFRESHING AND HEALTHY DRINK IN HOT SUMMER

MOJITO (With Choice of fresh seasonal Flavours) 190.00

MOJITO MOCKTAIL IS A TRADITIONAL CUBAN PUNCH WITH CRESHED FRESH MINT, CITRUS SUGAR SYRUP AND CHOICE OF YOUR FRESH SEASONAL FAVORITE FRUIT & TOPPED WITH AERATED DRINK.

GRAPE NANNARI SARBATH 165.00

THE GRAPE NANNARI SARBATH IS A TASTY, HEALTHY AND FLAVOURFUL SUMMER TIME DRINK

SPICY ORANGE 190.00

THIS IS LIGHT SPICY DRINK WITH ORANGE JUICE, GREEN CHILLI, SUGAR, DASH OF SALT

SEASONAL FRESH JUICE

CHOICE OF PINEAPPLE | WATERMELON | GRAPE 160.00

CHOICE OF ORANGE | MUSAMBI 180.00