



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	Asper the day Market Price
BUTTER GARLIC PRAWNS PRAWNS COOKED IN BUTTER, GARLIC, LEMON JUICE AND PARSLEY	Asper the day Market Price
SEAFOOD PLATTER A REMARKABLE DISH CRAFTED BY THE CHEFS FEATURING DIFFERENT DELICACIES	Small:1100/- Large : 2100/-

*RATES ARE EXCLUSIVE OF GST

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 COPPUCINO	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 AN FLAVOURFUL SOUP WITH CRUNCHY VEGITABLES OR SHREDDED CHICKEN & A ZESTY BLEND OF SPICY CHILLIES & TANGY VINEGAR	



SALADS

SWEET 'N' SPICY RAW MANGO CARROT SALAD	195.00
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NOSTALGIA INDUCING SEMI RIPE MANGOES WITH SALT AND CHILLIES

SUMMER BEACH SALAD	300.00
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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
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LUSCIOUS TROPICAL FRUITS WITH LIME JUICE, MINT AND HONEY SAUCE

ANNA JHONY WONDER SALAD	350.00
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A ZINGY, HEALTHY SALAD MADE WITH GRILLED CHICKEN, MIXED GREENS, AND CRIPY WANTONS WITH ALMONDS AND SESAME SEEDS IN HONEY MUSTARD DRESSING

CRUNCHY CHICKEN SALAD	300.00
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ROMAINE LETTUCE, CRUSHED PEANUT. GRILLED SHREDDED CHICKEN, JULIENNES OF CARROT, CABBAGE & BELL PEPPER WITH PEANUT MUSTARD DRESSING

CAESAR SALAD	330.00
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THE CLASSIC SALAD MADE WITH CHICKEN, ROMAINE LETTUCE, PARMESAN SHAVING AND CROUTONS WITH HOME-MADE CAESAR DRESSING

MARIE ROSE CHICKEN SALAD	300.00
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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 POLlichATHU

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

400.00

MALABARI MASALA FLAVOURED CHICKEN, DEEP FRIED TO GOLDEN PERFECTION
IN PURE COCONUT OIL FOR AN AUTHENTIC TASTE

PARAGON CHICKEN 65

400.00

MALABARI MASALA FLAVOURED CHICKEN, DEEP FRIED TO GOLDEN PERFECTION
IN PURE SUN FLOWER OIL FOR AN AUTHENTIC TASTE

KOZHI KUNJI PORI

400.00

DEEP FRIED SMALL CHICKEN PIECES MARINATED IN A THICK COCONUT BASED MASALA
FINISHED WITH CURRY LEAVES

KOZHI KURUMULUKU ROAST

400.00

TENDER PIECES OF CHICKEN COOKED WITH BLACK PEPPER AND ONION SEMI THICK GRAVY

ACHAYAN CHICKEN CURRY

400.00

A TYPICAL TRAVANCORE SYRIAN CATHOLIC'S STYLE CHICKEN CURRY CAN TRIED ANYTIME

CHICKEN VARATTIYATHU

400.00

SLOW COOKED KERALA SPICES AND OPNION ALONG WITH CHICKEN TENDERS

PACHAMULAGU KOZHI CHARU

400.00

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

NADAN BEEF ROAST

415.00

A TRADITIONAL SLOW COOKED BEEF PREPARATION

IDIYANGARA BEEF CURRY

415.00

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

NAZARANI POTHU ULARTHU

415.00

AN AUTHENTIC CENTRAL KERALA SPECIAL DISH, SLOW COOKED DRY BUFFALO MEAT
PREPARATION WITH COCONUT.

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

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.

*RATES ARE EXCLUSIVE OF GST

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

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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

Asper 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 SICHUVAN 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 IMMERSSED 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 SENCES. 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

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

410.00

IRANIAN KEBAB

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

410.00

SHISH TAOUK

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

410.00

SHISH KEBAB

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

420.00

MESHWIYATH MUSHAKAL (HALF/ FULL)

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

970.00/1700.00

YOUR FISH YOUR WAY

CHERMOULA/ FRESH GREEN PEPPER/ SPICY TAWA MASALA

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AS PER SIZE

ALFAHAM (HALF/ FULL)

LEBANESE DELICACY, MILDLY FLAVOURED CHICKEN SLOWLY COOKED OVER CHARCOAL.

480.00/870.00

ARABIC MUQABILATH

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

345.00



PERFECT ENDING

CHILLED ELANEER PAYASAM 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.	160.00
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 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	160.00
BLUEBERRY CHEESECAKE SMOOTH CREAMY CHEESECAKE WITH CREAM CHEESE, CASTER SUGAR, EGG FRESH CREAM, BISCUITS, HONEY	150.00
LOTUS BISCOF MOUSSE LIGHT PUDDING MADE WITH LOTUS BISCUITS, LOTUS SMOOTH, BUTTER, MILK, GELATIN WHIPPING CREAM	130.00
TEA	40.00
COFFEE	60.00

*RATES ARE EXCLUSIVE OF GST



COOLERS

FRESH LIME JUICE / SODA

FRESHLY SQUEEZED LIME WITH WATER OR SODA

80.00

ARABIAN MINT COOLER

FRESHLY SQUEEZED LIME JUICE WITH MINT PUNCH

130.00

PACHA MANGO JUICE

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

165.00

MOJITO (With Choice of fresh seasonal Flavours)

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.

190.00

GRAPE NANNARI SARBATH

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

165.00

SPICY ORANGE

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

190.00

SEASONAL FRESH JUICE

CHOICE OF PINEAPPLE | WATERMELON | GRAPE
CHOICE OF ORANGE | MUSAMBI

160.00

180.00