

LOFT RESTAURANT MENU

“THE MENU IS THE HEART OF ANY RESTAURANT; IT SHOWCASES EVERYTHING YOU HAVE TO OFFER FOR FOOD AND BEVERAGES”

INSPIRED BY OUR TRAVELS AND USING TRADITIONAL RECIPES PASSED DOWN THROUGH GENERATIONS. WE ARE ABLE TO OFFER YOU A UNIQUE REGIONAL DISHES WITH OUR OWN MODERN TWIST. EVERY ASPECT OF EACH DISH IS OF THE HIGHEST QUALITY, STARTING WITH LOCAL AND ETHICALLY SOURCED MEAT AND VEG PRODUCTS.

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NV – Non-Vegetarian **V** - Vegetarian

Please let your order taker know should you be allergic to any food.

LOFT RESTAURANT MENU

1

SOUP

Thai noodle soup NV Chicken



140

A Thin soup with fresh Asian vegetables fried garlic, fried onion cilantro, scallions in broth

Rosted bell pepper sundried tomato and basil soup V



140

Smoky grilled red bell pepper and sundried tomato blend and basil pesto

Crushed corn winter melon and scallion with dumpling soup NV

140

Hand crushed corn kernels with chicken and egg drop

Cheese and potato Chowder soup V

140

Garlic, leeks bended, potatoes chicken/seafood soup

STARTERS

Cajun spice chicken Chips NV



190

Spice and pickle chili marinated deep fried chicken chips

Syrian Kozhi cutlet NV



190

Crushed spices and chicken minse mini patties

kanom jeeb gai NV



180

Steamed chicken dumpling served with cilantro burn chili soya and tomato cilantro sauce

Salt and pepper prawns with bell pepper NV



290

Rum infused wok tossed prawns

Cheese corn Bite V



180

Crushed corn Jalapeno and cheese stuffed deep fried balls

Vegetable spring roll V



199

Fried rolls filled with savory mixed vegetables stuffing

Cottage cheese cigar roll V



220

Deep Fried cottage cheese in burn chilli garlic sauce

kanom jeeb phak V

170

Steamed Vegetable dumpling, cilantro burn chili soya and tomato cilantro sauce

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2

SALADS

Caprese salad V 190

Buffalo mozzarella with heirloom tomatoes, fresh rocket leaves, basil oil

Chef's Special Garden-fresh salad V 190

Organic vegetables, seasonal greens, drynats and special dressings grated parmesan

Greek Country salad V 190

Vegetables and feta cheese sundried tomatoes and olives

Classic Caesar salad with clay oven roasted chicken NV 190

Romaine lettuce, garlic croutons, poached quail egg, sundried tomatoes, bacon, parmesan

Roasted Tenderloin beef salad NV  190

Slow roasted beef lettuce and vegetables crushed Thai chilies

DISH ON DEMAND


Loft De spice burger NV Beef  260

Juicy meat patties cheese and lettuce stuffed in breads

Grilled Chicken sandwich NV 240

Garlic and herbs marinated grilled chicken stuffed with breads and grill

PASTA

Baked penne arabiatta V  250

Penne tossed with spicy tomato sauce and perfect bake

Spaghetti Bolognese NV   250

Spaghetti tossed with beef based tomato sauce, parmesan

Portuguese crushed spice grilled chicken NV  280

Crushed potatoes and scallion, garlic bread and natural jus

Pan seared sea bass NV  290

Greenpeace puree, herbed green vegetables, crispy fried sweet potatoes mussel's velouté


















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3

CHARCOAL KHAZANA

Tandoori Jinga Ajwain NV 	290
carve seeds infused tandoori tiger prawns	
Seekh kebab (Lamb/Chicken) NV 	290/220
Lasoon ka chutney, lachha onions, sirke pyaz	
Bhatti ka mahi tikka NV 	290
Clay oven roasted fish cubes	
Chicken tikka Jwala Mirch NV  	220
Handpicked spices with special masala mix	
Murgh malai tikka NV 	220
Basil flavored cheese based marinated chicken thigh boneless	
Malai broccoli V 	225
Yogurt and spiced with fresh cream	
Saffron e paneer tikka V  	225
Saffron scented cottage cheese cooked in the clay pot	
Vegetable sheekh kebab V 	199
Medley of vegetables and Indian spices with garlic flavored dip	
NORTH INDIAN - SUBJI AND CURRIES	
Angari murgh makhanwala NV 	180
Clay oven roasted chicken with rich tomato and butter sauce	
Murgh hari mirch Do pyaza NV  	190
Home style chicken with shallots and spice	
Ghost shoole masala NV  	290
Smoke flavored slow cooked lamb with spice and onion sauce	
Paneer tikka masala V  	225
Clay oven roasted cottage cheese with onion tomato and flavored herbs	

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4

Paneer Makhanwala V  225

Clay oven roasted cottage cheese with onion tomato and flavored herbs

Mille Juli subzs makhana V  190

Mix vegetable with lotus seeds puff and onion tomato sauce

Dal on demand Dal -Dal Tadka/Dal palak/dal methi V  140

Cumin seeds and garlic Tempered lentil

INDIAN BREADS

Chappati V 30

Tandoori roti V 60

Tandoori Nan V 70

LOFT SPECIAL THALIS

Veg Thali -150 V 

A medley of home style chammanthi and pickles. Followed by vibrant ensemble that start with kallappam and stew, then rice with flavorful sambar, tangy rasam and Kerala farm vegetables curries, pappadam, crushed spice buttermilk and conclude feast with a serving of payasam.

Syrian Thali -190 NV 

Non- veg Thali, inspired by Syrian flavors. Begin with kallappam and chicken pepper stew. Followed by rice paired with home-style braised beef. And a medley of seafood delights. Complimented by tangy Rassam. Kerala farm fresh vegetable curry's, papadam, Crushed spice buttermilk and finale payasam

PORICHATHUM POLLICHATHUM NV  

Seafood - Rate As per size

King fish(Nei meen), Prawns(Chemmen), Squid(Koonthal), Anchoes(Kozhuva) ,Pearl spot(Karimeen)

RICE AND STAPLES

Steamed basmati rice V 125

Pal kappa V  90

Palappam V 30

Nool paratha V 30

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BIRYANI SPECIALS

Thalasseri chicken biryani	NV 	290
Crushed and hand blended raw spices marinated slow cooked chicken with aromatic rice		
Thalasseri mutton biryani	NV 	299
Crushed and hand blended raw spices marinated slow cooked Mutton with aromatic rice		
Vegetable biriyani	V 	140
Vegetables and crushes spices with aromatic selected rice		
On Demand		
Seafood Biryani, Beef Biryani	NV 	

HYDRABADI BIRIYANI

Mutton biryani		299
Slow cooked lamb, rose petals, spices, yogurt with aromatic rice		
Chicken biryani		240
Slow cooked Chicken, rose petals, spices, yogurt with aromatic rice		

KERALA SPECIALS

Ketal Fried Chicken	NV  	220
Kerala spice marinated chicken with crushed garlic, chili, curry leaves		
Beef coconut fry	NV 	225
Tender pieces of aromatic beef, with coconut pieces and curry leaves		
Kandari koonthal / Tiger prawns	NV  	299
Baby squid rings marinated with local bird eye chilies and spices		
Chemeen manga charu	NV 	299
Prawns cooked with raw mango and coconut milk		
Nei meen manga thakkali curry	NV 	299
Home style preparation of King fish in raw mango, Tomato and coconut milk		
Meen kodampuli curry	NV  	299
Traditional fish preparation with Kerala kokum and shallots		

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6

Kozhi kurumulaku curry NV 	199
A Chef special dish with hand-picked spice	
Chemmen kallil chuttathu NV  	290
Prawns marinated with chef's special spice blend and grilled with coconut oil	
Pal konju NV 	290
Braised prawns, raw mango, shallots and coconut powder	
Chemmen Kunjulli roast NV 	290
Prawns cooked with shallots and selected spices and Kerala Kokum sauce	
Angamali manga curry V 	160
Home style preparation of raw mango curry with coconut milk	
Pachakkari kothamalli curry V 	160
Mix vegetables cooked in coriander and coconut sauce	
Pachakkari kothamalli curry V 	160
Mix vegetables cooked in coriander and coconut sauce	
Pal katti Pal curry V	240
Cottage cheese and spices in coconut milk sauce	

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BEST OF ASIAN

Stir fried honey chili beef NV 	240
Beef tenderloin, cilantro root, peppers and honey	
Chili garlic crispy fried prawns NV 	320
Finly chopped chilli, garlic, cilantro root	
Korean chicken wings NV 	240
Crispy fried chicken wings with gochujang chili sauce	
Crispy fried chicken with round chili, basil NV 	240
Fresh basil scented chicken spiced with fresh round chilies	
Pan seared fish with chili oyster sauce NV 	320
King fish seared lemon grass and oyster sauce	
Crispy mushroom with Schezwan pepper V 	225
A spicy version of fresh mushrooms	
Fried cauliflower crackling spinach V 	225
Crispy fried cauliflower burn Chilli sauce	
Stir fried Asian Vegetables V 	260
Garden fresh Asian Vegetable tossed with garlic and chili sauce	
Wok fried rice 	140/160/170
Vegetables Fried Rice V	
Chicken, mixed NV	
Wok fried Noodles 	140/160/170
Hakka Noodles, Schezwan Noodle, Vegetables Noodle V	
Chicken, mixed NV	

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COMBOS AROUND THE WORLD

Thai Combos

Honey chili crunchy beef/ Crispy fried chicken/Pla raad prick (Fish) **NV**260/260/270

V Crispy fried cottage cheese with Thai green curry, jasmine rice, meat and som tom salad

Nasi goreng **NV**

270

Chicken satay with prawn's crackers, cucumber, mixed fried rice, egg Sunnyside up and peanut sauce

Western Combo **NV**

Slow roasted tender BBQ beef ribs /Grilled seabass **NV**



360/380

Spaghetti pasta in pink sauce truffle mashed potatoes **V**

Herbs and crushed spices marinated grilled chicken **NV**



340

Grilled Mushroom /Grilled cottage cheese with butter garlic rice, steamed vegetables and salad

North Indian Combo **NV**



240

Butter Chicken, Kadai paneer, and Tandoor Roti and papad

North Indian Veg **V**



240

Paneer Butter masala, Kadai subzy, and Pulao and papad

Kerala Combo **NV**



Beef Roast/Chicken Kurumulagu/Fish curry

240

Paal kappa,Ghee Rice/Kerala rice,Papad

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DESSERTS

Choice of Ice creams NV 190

Alaska Pan seared Pineapple NV 175

Flavors Of Mousse V 180

seasonal fresh fruits

Chocolate Brownie V 180

Dark chocolate and chocolate chunks

Mango rice V 190

Fresh mango and sticky rice

Elaneer Payasam V 175

Tender coconut, cow milk and sugar

Tub Tim Crob V 190

A refreshing Thai dessert, water chestnut in coconut cream syrup

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