

## SALADS

**Gardener's Favorite. .with Hummus ..... 195**

(Healthy salad with lettuce, cucumber, carrot, cherry tomato with hummus)

**American Corn Salad ..... 195**

(Juicy Sweet corn and capsicum dressed in vinaigrette and garnished with tomatoes)

**Watermelon & Orange Fe. t.a Salad ..... 195**

(Simple and refreshing salad made with sweet watermelon, creamy salty feta, fresh mint and basil)

**Home Style Caesar Salad - Veg | Chicken.... 195 | 250**

(Romaine lettuce, croutons, Parmesan cheese and caesar dressing made with olive oil, Dijon mustard, garlic etc.)

**Tuna Niçoise..... 225**

(Tuna Chunks, Quail Eggs and Garden Greens with Vinaigrette Dressing)

## FROM THE POT

**Burnt Garlic Veg | Chicken ..... 175 | 195**

(Delightful flavour and aroma of burnt garlic, vegetables and spices)

**Hot and Sour Veg | Chicken ..... 175 | 195**

(Spicy & tangy soup made with fresh vegetables and Chinese sauces)

**Sweet Corn Veg | Chicken ..... 175 | 195**

(Delicious soup made from fresh American sweet corn, scallions, herbs and spices)

**Spanish Delight  ..... 185**

(Healthy classic soup made of fresh basil and roasted tomato's)

**Creamy Wild Mushroom  ..... 185**

(Truffle Scented, Creamy Mushroom Soup Served with Garlic Bread)

# APPETIZERS

## **Paneer Tikka (Malai/Chutney/Spicy) ..... 295**

(Squares of Indian cottage cheese at its finest, prepared in our chef's secret marinade and then char grilled)

## **Crispy Chilli Babycorn.. ..... 275**

(Golden crispy baby corn tossed with spicy & tangy onion and capsicum stir fry sauce)

## **Potato Cheese Balls.. ..... 245**

(Deep-fried crispy cheese balls made with grated cheese, boiled potato, gram flour, spices and herbs)

## **Chemeen Thenga Kothiyathu... .....495**

(Medium sized prawns marinated with the blend of spices and coconut, grilled in tawa)

## **Sesame Crispy Beef..... ..... 375**

((Sliced beef flash fried with onions, peppers and a spicy sweet)

## **Kung Pao Chicken .. .....345**

(Highly addictive stir-fried boneless chicken with the perfect combination of salty, sweet and spicy flavour with peanuts, vegetables & chilli peppers)

## **Fish & Chips ..... 425**

(Batter fried fish served with fries and tartar sauce)

## **Pothirachi Shallot Fry ..... 345**

(Popular Kerala beef fry Slow roasted in a mixture of spices, shallots, curry leaves and coconut slivers fried in coconut oil)

## **Puthiyappila Kozhi Porichathu... .....325**

(Chef's special marinated Malabari chicken fry served with green chilly chutney)

## **Pan Fried lemon & Garlic Chicken Strips. ..... 345**

(Golden crunchy tender and fresh chicken breast strips seasoned with lemon and garlic)

## **Thai Stir fry Praw.n.s. .....495**

(Succulent prawns are stir-fried to perfection with red chili, garlic, green onions, shallots and ginger.)

**Bhatti Ka Murgh – half / full .....495 / 895**

(Marinated, grilled, succulent chicken pieces lathered with spices and lemon juice.)

**Chicken Lazeez Tikka ..... 425**

(Boneless chicken pieces marinated in a blend of Indian spices and yogurt)

**Malai wala chicken tikka..... 425**

(Supreme chicken with ginger, garlic, green chilli, cream-cheese, coriander-stem and cardamom.)

**Chicken Chandni Tikka..... 445**

(Boneless chicken marinated in a creamy sauce made with yogurt, cream, and various spices)

**Crispy Fried Calamari ..... 455**

(Mediterranean dish consisting of squid rings that are batter-coated and deep-fried until golden brown)

## PASTAS

**Penne, Spaghetti & Fusilli ..... 375**  
(Alfredo, Arrabbiata, Pesto, Aglio e Olio)

### **Topping on demand**

**Chicken ..... 75**

**Prawns ..... 250**

## MAIN COURSE


**Koon Kurumulakittathu.....295**  
(Flavorful South Indian dish made with mushrooms cooked in a rich and aromatic gravy)


**Pachakari Vattichathu ..... 275**  
(Vegetable cooked with a mixture of assorted spices in roasted coconut gravy)

**Paneer Butter Masala ..... 325**  
(Rich & creamy curry made with paneer, spices, onions, tomatoes, cashews & butter)

**Lasooni Dal ..... 195**  
(Lentil with onion and tomato, seasoned with tadka of crushed garlic, spices and chillies)

**Chilly Gobi ..... 255**  
(A popular dish made of deep fried cauliflower cooked with spring onions, capsicum, soy sauce, sweet red chili sauce, salt and pepper)

**Subzi Diwani Handi..... 275**   
(Vegetables Simmered in Spicy and Rich Cashew Gravy)

**Dum Egg Stew..  ..... 225**  
(A deliciously creamy, mildly spiced poached egg stew made with whole spices, onions, green chillies, ginger, garlic and coconut milk.)

**Butter Chicken ..... 425**

(Authentic dish made with smokey tandoori chicken simmered in butter rich tomato gravy with spices)

**Chicken Tikka Lababdar ..... 445**

(Authentic dish made of smokey boneless tandoori chicken simmered in butter rich tomato gravy with spices)

**Dum Egg Shajahani ..... 275**

(Chef's special egg roast prepared in Indian yellow gravy)

**Akbar Ki Mohabbat .....475**

(Mughlai style preparation of Juicy Malai Chicken tikka cooked in rich cashew gravy)

**Nadan Mutta Peralan .....225**

(A delicious semi-dry Kerala egg curry with onions, tomato and spices)

**Travancore Neymeen Roast ..... APS**

(Fish is marinated with mild spices and grilled then slow roasted in a delectable spicy and delicious onion tomato masala with Kerala spices)

**Syrian Chicken Stew ..... 375**

(A deliciously creamy, mildly spiced chicken stew made with whole spices, onions, green chillies, ginger, garlic and coconut milk.)

**Pothu Varattiyath .....345**

(A traditional Kerala style beef preparation made with tender beef chunks, Kerala Spices and fresh curry leaves)

**Beef Varutharacha Curry .....325**

(A traditional Kerala style beef curry made with chunks of tender beef in a spicy aromatic gravy)

**Schezwan Chicken ..... 345**

(Crisp fried boneless chicken tossed in spicy, hot & sour Schezwan sauce)

**Chilli Chicken ..... 345**

(Popular Indo Chinese dish made with fried boneless chicken, Indian vegetables & Chinese flavors)

# WESTERN MAINCOURSE

**Grilled Chicken Breast With Mushroom Wine Sauce ..... 495**

(Served with Grilled Mushroom)

**Lemony Grilled Fish .....495**

(Fish is marinated with a blend of spices and grilled to perfection, resulting in a juicy and tender texture, Served with Grilled Vegetables & Butter Garlic Sauce)

**Stroganoff with Fettuccine..... 545**

(Golden seared chicken thighs breast smothered in a sour cream Stroganoff sauce)

**Butter Garlic Prawns .....545**

(Juicy prawns, marinated to perfection, cooked in a buttery garlic sauce )

## SIGNATURE DISHES

**Ice Berger ..... 375**

(Minced chicken rolled in iceberg lettuce with fried noodles & plum sauce)

**Chef Special Chemeen Roast..... 475**

(Kerala prawns roast is a spicy and flavour filled dish with a mild note of tanginess laced with coconut milk)

**Mappila Kozhi Perattu ..... 345**

(Chef's special recipe of shallow-fried chicken slow cooked in a blend of spices)

**Malanadan Kozhi Kurumulagu Masala..... 355**

(Delicious Wayanadan style chicken masala blend with black pepper and other spices in coconut milk)

**Kalanji Manga Curry ..... 475**

(Chef's signature fish curry made with Indian Sea bass cooked with raw mango, spices and coconut milk)

**Chemeen Malabari..... 475**

(Tangy Malabar style prawns curry with Kerala spices & coconut milk)

**Achayan Kozhi Curry..... 345**

(Chef's special chicken curry made with delicious coconut milk-based gravy)

**Mutton Pepper Roast..... 545**

(Delicious preparation of mutton cooked and roasted in coconut oil with pepper and Kerala spices)

**Punnamada Tharavu Roast..... 475**

(Delicious Kerala style duck curry spiced with pepper & green chilies in creamy coconut milk gravy)

**Meen Ilayil Pollichathu ..... APS**

(Kerala's popular fried fish wrapped in banana leaf with masala and roasted in pan)

**Kanava Shappile Perattu..... 365**

**Attirachi Mappas ..... 545**

## RICE & NOODLES

### FRIED RICE:

Veg | Egg | Chicken | Prawns ..... 175 | 195 | 245 | 295

### NOODLES:

Veg | Egg | Chicken | Prawns ..... 185 | 195 | 255 | 325

### SZECHUAN FRIED RICE:

Veg | Egg | Chicken | Prawns ..... 185 | 195 | 255 | 325

### SZECHUAN NOODLES:

Veg | Egg | Chicken | Prawns ..... 175 | 195 | 255 | 375

## COMFORT FOOD

**South Indian Veg Thali ..... 185**

**South Indian Thali..... 245**

**North Indian Non-Veg Thali .....355**

**Malabar Prawns Biriyani ..... 495**

**Malabar Fish Biriyani.....APS**

## INDIAN BREADS & RICE

<b>Appam</b> .....	<b>25</b>
<b>Nool Paratha</b> .....	<b>25</b>
<b>Mutta Appam</b> .....	<b>35</b>
<b>Chapati</b> .....	<b>25</b>
<b>Tawa Lacha Paratha</b> .....	<b>45</b>
<b>Lasooni Methi Paratha</b> .....	<b>65</b>
<b>Roti</b> .....	<b>35</b>
<b>Naan</b> .....	<b>55</b>
<b>Garlic Naan</b> .....	<b>65</b>
<b>Kulcha</b> .....	<b>65</b>
<b>Steamed Rice</b> .....	<b>85</b>
<b>Kerala Rice</b> .....	<b>65</b>
<b>Veg Pulao</b> .....	<b>175</b>

## DESSERTS

<b>French Dark Chocolate Brownie</b> .....	<b>245</b>
<b>Honey Roasted Banana with. I.ce cream</b> .....	<b>145</b>
<b>Pudding of the Day</b> .....	<b>155</b>
<b>Choice of Ice Creams</b> .....	<b>95</b>
<b>Palada Payasam</b> .....	<b>145</b>

## BEVERAGES

<b>Avacado Milk Shake .....</b>	<b>195</b>
<b>Tender Coconut Milk Shake .....</b>	<b>185</b>
<b>Chikku Milk Shake .....</b>	<b>145</b>
<b>Ice Cream Shake .....</b>	<b>145</b>
(Vanila/ Chocolate/ Butterscotch/ Strawberry)	
<b>Freshly Squeezed Fruit Juice .....</b>	<b>95</b>
<b>Lassi .....</b>	<b>125</b>
<b>Watermelon Ginger Shot .....</b>	<b>125</b>
<b>Cold Coffee.....</b>	<b>135</b>
<b>Hot Chocolate.....</b>	<b>95</b>
<b>Tea .....</b>	<b>45</b>
<b>Coffee .....</b>	<b>55</b>

## Mojitos

<b>Classic Mojito .....</b>	<b>115</b>
<b>Passion Fruit Mojito .....</b>	<b>125</b>
<b>Pineapple Mojito .....</b>	<b>125</b>
<b>Blue Moon Mojito.....</b>	<b>135</b>
<b>Watermelon Mojito .....</b>	<b>115</b>
<b>Green Apple Mojito .....</b>	<b>135</b>
<b>Strawberry Mojito.....</b>	<b>125</b>
<b>Black Currant Mojito .....</b>	<b>135</b>