

Veg | Chicken

Restaurant FOOD MENU

SALADS COUNTRY STYLE FRESH GREEN 185 CLASSIC CAESAR 275 | 325 Cottage Cheese | Chicken **MEDITERRANEAN GREEK** 275 SOUPS 150 | 175 CREAM SOUP OF YOUR CHOICE Broccoli | Chicken TOMATO AND DAL SHORBA 150 Tomato and Lentil Soup, Seasoned with Ginger and Indian Spices 150 | 185 **MANCHOW** Veg | Chicken **SMALL BITES** FRENCH FRIES SALTED / PERI PERI 185 185 **POTATO WEDGES** PEANUT MASALA FRIED / BOILED 150 **CHERUPAYAR FRY** 150 **NACHOS** 225 | 275



DELI

	PENNE (ALFREDO / ARRABBIATA) Veg Chicken Prawns	325 375 450
	SPAGHETTI (ALFREDO / ARRABBIATA) Veg Chicken Prawns	325 375 450
	STEAK & MASH WITH SAUTÉED VEGETABLES Chicken Beef	415 475
	PIZZA Margherita Grilled Veg Fiery Chicken	295 325 375
	CLUB SANDWICH WITH FRIES Veg Chicken	250 295
	SANDWICH WITH FRIES Veg Chicken	200 250
•	KATHI ROLL Paneer Chicken	225 275
	CLASSIC BURGERS WITH FRIES & HOUSE COLESLAW Veg Chicken Beef	295 375 445



STARTERS

PANEER TIKKA / MALAI Cottage Cheese Marinated with Yoghurt & Indian Spices, Cooked in Tandoor	345
CHOICE OF SCHEZWAN / CHILI TOSSED Wok Tossed Cottage Cheese with Green Peppers and Chili	
PANEER	345
MUSHROOM	325
EGG	215
CHICKEN	345
BEEF	395
PORK	415
PRAWN	465
MUSHROOM PEPPER FRY Mushroom Tossed in Black Pepper & South Indian Spices	325
CHICKEN (TIKKA / MALAI / LASOONI) Tender Chicken Morsels Marinated with Spicy Chili & Yoghurt / Cream & Cheese / Garlic & Cream Marination & Cooked in Tandoor	345
CHICKEN KANTHARI	345
CHICKEN 65	345
CHICKEN WINGS	345
TANDOORI CHICKEN Half Chicken Marinated with Chilli & Yoghurt Dressing & Cooked in Tandoor •	365



STARTERS

•	BEEF DRY FRY	415
•	ERACHI THENGA FRY Kerala Style Beef Preparation Cooked with Coconut Slices	395
	PORK DRY FRY	415
)	BBQ PORK RIBS	495
	MUTTON SEEKH Northern Frontier Preparation of Mutton Mince, Cooked on Skewers & Open Fire	575
	MUTTON PEPPER FRY Kerala Style Mutton Preparation Cooked with Coconut Slices	495
	KOONTHAL ULARTHU / FRY Spicy Squid Preparation in Local Flavours	445
•	TANDOORI JHINGA Tiger Prawns - Marinated with Yoghurt & Indian Spices - Finished in Tandoor Oven	545
	PRAWNS VARUVAL Prawns - Tossed in Shallots, Onion & Tomato Based Gravy with Coconut Milk	465
	FISH FINGERS	365
	FISH POLLICHATHU An Exotic Kerala Preparation - Fish Wrapped in Banana Leaf with Spices & Coconut Milk Pomfret Seer Fish	595 695
	TAWA FRY Marinated Fish Finished on Hot Griddle Pomfret I Seer Fish	595 695



MAIN COURSE

	COTTAGE CHEESE & MUSHROOM IN BLACK BEAN SAUCE	295
	STIR FRIED ASIAN VEGETABLES	250
	KUNG PAO CHICKEN	345
	THAI CURRY Veg Chicken Prawns	295 345 485
	DAL KHICHDI Lentil and Rice Porridge, Tempered with Cumin	245
	DAL - FRY / TADKA Red Lentil Tempered with Chili and Cumin	225
	PANEER BUTTER MASALA Cottage Cheese Cooked in Rich Tomato Gravy with Butter & Cream	325
•	KHADAI SUBZI Vegetables Medley Cooked in Tomato and Onion Gravy with Spices	295
	VEGETABLE STEW Local Delicacy of Assorted Vegetable, Cooked in Coconut Milk	250
	VENDAKKAI MAPPAZ Crunchy Ladies Finger with Creamy Coconut Milk and Coriander Flavored	250
	CHICKEN TIKKA MASALA Tandoor Cooked Chicken Morsels Finished in Rich Tomato Gravy	375
	NADAN CHICKEN CURRY Local Chicken Curry with Dry Roasted Coconut	375
	MURGH KALI MIRCH Chicken Cooked in Rich Cashew Gravy and Finished with Pepper From Awadh	375



KALLAPPAM

STEAMED RICE

Restaurant FOOD MENU

40

150

	MAIN COURSE	
•	KERALA STYLE BEEF CURRY	415
•	MUTTON ROGAN JOSH Mutton Shanks Cooked in Rich Onion Gravy from Kashmir	525
ı	RAW MANGO CURRY Prawns Seer Fish	465 650
	FISH MULAKITTATHU CURRY Prawns Seer Fish	465 650
	FISH MOILEE Delicate Coconut Flavoured Fish Curry, Tempered with Curry Leaves Prawns Seer Fish	525 695
	RICE & BREADS	
•	ROTI Plain Butter	35 40
	NAAN Plain Butter Garlic Cheese	35 40 45 50
	KERALA PAROTTA	45
	CHAPATI	40
	PHULKA	40



RICE & BREADS

	GHEE RICE Rice Tossed with Clarified Butter	250
	MATAR PULAO Peas & Rice Tempered with Cumin	225
	JEERA RICE Cumin & Butter Tempered Rice	225
	FRIED RICE Veg Egg Chicken Prawns	225 250 275 345
	HAKKA NOODLES Veg Egg Chicken Prawns	225 250 275 345
	BIRYANI Veg Chicken Mutton	315 365 525
	BEVERAGES	
	PACKAGED WATER	50
	SODA	30
	COKE / SPRITE	85
	FRESH LIME WATER / SODA	125
	DIET COKE	135
•	TONIC WATER	135
	GINGER ALE	135



BEVERAGES

PACKED JUICES	135
SEASONAL FRESH FRUIT JUICE	175
RED BULL	225
TEA Regular / Masala / Assam / English Breakfast / Green / Chamomile	125
COFFEE South Indian Filter Coffee / Black Coffee / Cappuccino / Café Latte / Espresso	145
ICED TEA Lemon / Peach / Passion Fruit	150
COLD COFFEE	175
VIRGIN MOJITO / COLADA	225
DESSERTS	
FRESH CUT FRUITS	250
GULAB JAMUN	225
HAZELNUT BROWNIE	245
BISCOFF CHEESECAKE	325
TENDER COCONUT PUDDING	225
ICE CREAM - VANILLA / CHOCOLATE	185

IN ROOM DINING MENU

BREAKFAST 7AM-11AM

AMERICAN BREAKFAST 🛕 😂 🕍 🕏 🍪 Fresh Cut Fruits & Juice, Cereal, Eggs to Order, Chicken Sausage Tea/Coffee	575
CONTINENTAL BREAKFAST 🛕 😂 🖆 🗳 💝 Fresh Cut Fruits & Juice, Assorted Morning Bakeries, Tea/Coffee	550
INDIAN BREAKFAST & Fresh Cut Fruits & Juice, Choice of One Aloo Paratha/Gobi Paratha/Poori Bhaji/Dosa/Idli/Puttu/ Uttapam/Vada Served With Sambar & Homemade Coconut Chutney, Choice of Beverage: Lassi - Plain, Sweet, Salt or Tea/Coffee	525
EGGS TO ORDER	225
POORI BHAJI # 🚉 Deep Fried & Puffy Indian Bread Served with Spiced Potato Curry	225
CHOLE BHATURA \$ \$\frac{1}{4}\$\$ Fluffy Deep Fried Leavened Bread with Chickpea Masala	225
STUFFED PARATHA - CHOICE OF ALOO/GOBI/PANEER # 🖟 🕸 Served with Curd & Pickle	225
VEGETABLE UPMA	225
CHOICE OF DOSA - PLAIN/MASALA GHEE ROAST /PODI/UTTAPAM # 🚉 💖 Served with Sambar & Homemade Coconut Chutney	225
IDLI Steamed Lentil & Rice Dumpling Served with Sambar & Homemade Coconut Chutney	225



VADA SAMBAR \$\Bigsep\$ Fried Lentil Dumplings Served, with Sambar & Homemade Coconut Chutney	225
FRESH CUT FRUITS Assorted Seasonal Fresh Cut Fruits	275
CEREALS # 🛱 Choice of Corn/Wheat Flake/Chocos/Muesli Served with Hot or Cold Milk	225
PANCAKE/FRENCH TOAST \$ \$\frac{1}{4} \otimes \otimes\$ Served with Honey, Maple Syrup & Butter	225 250
SEASONAL FRESH FRUIT JUICE Watermelon Pineapple Seasonal	195
TEA AREgular/Masala/Assam/English Breakfast/Green Tea/Chamomile	145
FRESHLY BREWED COFFEE South Indian Filter/Americano/Cappucino/Café Latte/Espresso	145
LASSI A	150

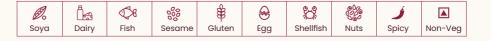
ALL DAY DINING 11AM-11PM

SALAD

COUNTRY STYLE FRESH GREEN	225
CLASSIC CAESAR	295 345
MEDITERRANEAN GREEK	295
SOUPS	
CREAM SOUP \$ Broccoli Chicken	215 265
DAL SHORBA # 🛅 Lentil Soup, Flavored with Ginger & Indian Spices	215
MANCHOW	215 235
STARTERS	
PANEER TIKKA/MALAI	425
CHOICE OF SCHEZWAN/CHILI STYLE	
PANEER	425
MUSHROOM	375
EGG	325
CHICKEN	450
BEEF	575
PRAWN	650



CHICKEN TIKKA/MALAI/LASOONI	475
TANDOORI CHICKEN (Lagrange of Lagrange) Half Chicken Marinated with Chili & Yoghurt Dressing, Cooked in Tandoor	475
CHICKEN 65 🔼 😂 🕍 🕏 Deep Fried Chicken Drumsticks Marinated with Local Spices	475
MAATTIRACHI THENGA FRY (A) (A) (B) (B) (C) (C) (C) (C) (C) (C) (C) (C) (C) (C	525
MUTTON SEEKH	750
MUTTON PEPPER FRY	725
KOONTHAL ULARTHU/FRY Spicy Squid Preparation in Local Flavours	625
TANDOORI JHINGA 🚨 🗯 🕍 Tiger Prawns Marinated with yoghurt & Indian Spices, Finished in Tandoor	750
PRAWNS VARUVAL	725
TAWA FRY Marinated Fish Finished on Hot Griddle Pomfret Seer Fish	665 795



MAIN COURSE

Dairy

⊘8

Fish

88

Sesame

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Soya

COTTAGE CHEESE & MUSHROOM IN BLACK BEAN SAUCE	§ 375
STIR FRIED ASIAN VEGETABLES 📽 🗷 🛊	300
KUNG PAO CHICKEN 🍱 🍪 🗷	425
THAI GREEN CURRY \$\mathref{\text{\text{\$\psi}}} \mathref{\text{\$\psi}} \text{\$\p	350 450 675
DAL KHICHDI	265
DAL - FRY/TADKA J Red Lentil Tempered with Chili & Cumin	295
PANEER BUTTER MASALA	450
KHADAI SUBZ Cottage Cheese Tossed with Peppers & Rich Onion Gravy	325
CHICKEN TIKKA MASALA	450
MURGH KAALI MIRCHI	450
MUTTON ROGAN JOSH 🛕 🕍 🗳 🦸 🖋 Mutton Shanks Cooked in Rich Onion Gravy from Kashmir	695
VEGETABLE STEW \$ Local Delicacy of Assorted Vegetables, Cooked in Coconut Milk	325
RAW MANGO CURRY Prawns Seer Fish	465 650
NADAN CHICKEN CURRY © Local Chicken Curry with Dry Roasted Coconut	450
FISH MOILEE	675 795

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Shellfish

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Egg

Gluten

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Nuts

Spicy

Non-Veg

PENNE/SPAGHETTI WITH ALFREDO/ ARRABBIATA SAUCE ▲ ♣ ♣ ♣ ★ Veg Chicken Prawn	475 575 625
STEAK & MASH WITH SAUTÉE VEGETABLES Beef	675
PIZZA 📤 😂 🕍 🕏 Margherita Grilled Veg Fiery Chicken	415 445 515
CLUB SANDWICH WITH FRIES ▲ 😂 🕍 🕏	295 375
GRILLED SANDWICH WITH FRIES ▲ 🖨 🖺 🕏 🕍 🕏	225 325
KATHI ROLL	295 325
CLASSIC BURGERS WITH FRIES & HOUSE COLESLAW	425 475 525
ROASTED ROSEMRY CHICKEN WITH MASH AND SAUTÉE VEGETABLES 🛕 😸 💺 😫	545
RICE & BREADS	
ROTI 🚉 🕏 Plain Butter	35 40
NAAN 😂 🛅 🕏 Plain Butter Garlic Cheese	40 45 50 55
KERALA PARATHA 😂 🖆 🕸	45
CHAPATI/PHULKA [®]	40
KALLAPPAM	40
STEAMED RICE	150



GHEE RICE	250
MUTTAR PULAO 🖆 💖 Peas & Rice Tempered with Cumin	225
JEERA RICE 🖟 💝 Cumin & Butter Tempered Rice	225
FRIED RICE	225 250 300 375
HAKKA NOODLES 🛕 😂 🕍 🛱 🕏 🕏	225 250 300 375
THALASSERY BIRYANI 🔼 😂 🖆 💖 🌶 Veg Chicken Mutton	375 475 750
KIDS MENU (AVAILABLE THROUGHOUT THE DAY)	
TOMATO SOUP 🕍 ♥	150
FRENCH FRIES/POTATO WEDGES	225
CHICKEN NUGGETS ▲ 🕏 🛊 💖	350
FISH FINGERS ▲ 🕏 🕏 🗫	425
MASHED POTATOES 🖆	250
CHEDDAR & TOMATO SANDWICH	250
SPAGHETTI IN POMODORO/CREAM CHEESE SAUCE	425 475



DESSERTS

FRESH CUT FRUITS	300
DESSERT OF THE DAY	275
GULAB JAMUN \$ 5 Cottage Cheese Dumpling, Deep Fried & Soaked in Thin Sugar Syrup	250
BISCOFF BROWNIE \$ 1 \$	395
BAKED CHEESECAKE \$ 1 4	400
SAFFRON TRES LECHES 🔓 💝	300
ICE CREAM - VANILLA/CHOCOLATE 🔓 🍪	250
BEVERAGES	
SEASONAL FRESH FRUIT JUICE Seasonal Fresh Fruits	195
TEA Regular/Masala/Assam/English Breakfast/Green/Chamomile	145
COFFEE South Indian Filter/Americano/Cappuccino/Café Latte/Espresso	145
COLD COFFEE	250
ICED TEA Lemon/Peach/Passion Fruit	150
LASSI Plain/Salted/Sweet	150
TONIC WATER	150
GINGER ALE	150
RED BULL	250
CANNED JUICE	150
AERATED BEVERAGES	150



MIDNIGHT MENU 11PM TO 6AM

QUICK BITES FRENCH FRIES/POTATO WEDGES

FISH FINGERS A # 🖎

FRENCH FRIES/POTATO WEDGES 250

425

CHICKEN NUGGETS ▲ * 🍪 350

SALADS

GARDEN GREEN 225

CHICKEN CAESAR ▲ \$ 350

MAINCOURSE COMBO

Red Lentil Tempered with Chili & Cumin with Steamed Rice

(Served with choice of steamed rice or chapati)

VEGETABLE KORMA 🔯 🝪
Assorted Vegetable Cooked with Creamy Cashew Gravy Served with Steamed Rice/Chapati

DAL FRY 🤳

BEEF CURRY ▲ 🖟 💖 🛊

Local Delicacy of Beef, Cooked with Roasted Coconut & Onion Curry, Served with Kerala Paratha/Chapati



SANDWICH

VEG SANDWICH (☐ ♥	225
CLUB SANDWICH 🛕 😂 🕍 🛊	350
DESSERTS	
FRESH FRUIT CUTS	300
GULAB JAMUN \$ 1 Cottage Cheese Dumpling, Deep Fried & Soaked in Thin Sugar Syrup	250
BISCOFF BROWNIE # 🖟 💝	395
BAKED CHEESECAKE \$ 1 1	400
SAFFRON TRES LECHES 🖺	300
ICE CREAM (Chocolate/Chef's Choice	250



BEVERAGES

SEASONAL FRESH JUICE	195
AERATED SOFT DRINKS	115
LASSI - SWEET/SALT/MASALA	150
TEA	145
FILTER COFFEE	145
TONIC WATER	150
GINGER ALE	150
RED BULL	250
CANNED ILLICE	150