

Multicuisine Restaurant- Menu Card

Appetizers

1. French Fries ₹ 110
Deep fried potato strips served with Tomato sauce
2. Corn Fritters ₹ 130
Sweet corn kernels and spring onion fritters served with tomato sauce
3. Aloo Dhanya Tikki ₹ 130
Deep fried potato, cheese and coriander pattice flavored with North Indian spices.
4. Fish Cube Masala Fry ₹ 170
Deep fried fish cubes dusted with Kerala spices
5. Spicy Prawn Skewers ₹ 180
Sweet and spicy prawns skewered with sweet chilly sauce
6. Squid/ Prawn Tempura ₹ 180
Batter fried squid or prawns
7. Butterfly Prawns ₹ 180
Crumb fried prawns
8. Shrimp Cocktail ₹ 180
Combination of shrimps, salad and cocktail sauce



Taxes as applicable
Food prepared fresh
Takes 35-40 minutes to serve

The Soup Pot

9. Dragon Soup ₹ 120
Chinese soup with celery and cheese
10. Tomato and Basil Soup ₹ 120
A thick tomato soup flavored with basil and celery

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| 11. Gazpacho | ₹ 120 |
| Tomato based cold soup | |
| 12. Cock-a-leekie | ₹ 150 |
| Scottish clear soup with chicken and bacon | |
| 13. Sweet Corn Chicken Soup | ₹ 150 |
| Thick Chinese soup with chicken and corns | |
| 14. Prawn Bisque | ₹ 160 |
| Thick creamy Shellfish soup served with Garlic Bread | |
| 15. Prawn and Mushroom Soup | ₹ 160 |
| A perfect combination of Thai herbs, fresh prawns and mushroom | |
| 16. Seafood Chowder | ₹ 175 |
| Irish thick seafood soup served with Garlic Bread | |



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Fresh Salads

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| 17. Garden Green | ₹ 120 |
| Fresh garden vegetables dressed with herb vinaigrette | |
| 18. Fruit Cabiana | ₹ 150 |
| Mixed fruit and walnut tossed in balsamic vinaigrette dressing | |
| 19. Hawaiian Salad | ₹ 150 |
| A perfect combination of pineapple, bell pepper and mayonnaise | |
| 20. Curried Baby Potato Salad | ₹ 150 |
| Warm salad with crispy fried bacon and baby potatoes in curry mayonnaise and topped with runny egg | |
| 21. Prawn and Papaya Salad | ₹ 180 |
| Poached prawns and papaya mixed with spring onions dressed in chilly vinaigrette | |

22. Thai Spicy Shrimp Salad ₹ 180
Shrimps, bell pepper, cucumber, and herbs with spicy Thai dressing served in a lettuce bowl
23. Greek Salad ₹ 195
Cucumber, tomatoes, red onion, cheese and olives seasoned with black pepper, salt, oregano, basil, dressed with olive oil.



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Vegetable Delight

24. Dal Palak ₹ 125
Gently spiced preparation of dal and spinach leaves cooked with lentils
25. Diwani Hundi ₹ 125
Fresh mixed vegetables cooked with turmeric and coriander
26. Methi Baigan Masala ₹ 125
North Indian classic preparation of eggplant with fenugreek leaves
27. Paneer Aap ki Pasand ₹ 150
Paneer cooked in a gravy of your choice – palak/ buttermasala/shahi
28. Kofta Noorjahani ₹ 150
Creamy cheese and potato dumplings cooked in rich brown gravy
29. Ratatouille ₹ 175
Bell peppers , aubergines, and tomatoes pan-fried in olive oil and served on a bed of white rice
30. Tofu Green Curry ₹ 175
A rich and spicy Thai green curry with cubed tofu and vegetables
31. Appam with Vegetable Stew ₹ 175
Vegetables cooked in a thick creamy coconut milk gravy and served with rice hoppers



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Poulet

32. Chicken (ginger/garlic/chilly /szechuan) ₹ 195
Chinese preparation of chicken in sauces of your choice
33. Malabar Kozhi Curry ₹ 195
Rustic chicken curry made with coconut milk and flavored with robust Kerala spices.
34. Chicken Mappas ₹ 195
Gently spiced Kerala preparation of chicken simmered in thick coconut milk
35. Kadai Murg ₹ 195
A fiery Punjabi Chicken preparation with bell peppers and onion (spicy or less spicy)
36. Chicken a-la-King ₹ 245
Boneless chicken in creamy mushroom sauce
37. Appam with Chicken Stew ₹ 245
Chicken cooked in a thick coconut milk gravy, flavored with herbs and served with rice
hoppers
38. Grilled Garlic Chicken ₹ 245
Chicken grilled with a marinade of lime juice, garlic and chilly powder along with a dash of
oregano
39. Honey Glazed Chicken Rs 245
Chicken breast glazed in honey served with French fries and boiled vegetables



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Seafood

40. Fish (Garlic/ginger/chilly/Szechuan) ₹ 225
Chinese preparation of fish in sauces of your choice
41. Alleppey Fish Curry ₹ 225
Fresh fish cooked in coconut and turmeric gravy

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| 42. Travancore Fish Roast | ₹ 225 |
| Kerala style fish preparation with onion and spices | |
| 43. Masala Fried Fish | ₹ 225 |
| Fish fried with special Kerala spices | |
| 44. Sea Food Ularthiyathu | ₹ 250 |
| Coastal delicacy of seafood with kokum and onion | |
| 45. Malabar Prawn Curry | ₹ 275 |
| Shrimps cooked with black pepper, coconut and shallot | |
| 46. Catch of the day in Banana Leaves | ₹ 325 |
| Fresh fish spiked with aromatic Kerala spices wrapped in banana leaves and grilled to perfection | |
| 47. Grilled Fish Steak | ₹ 350 |
| Grilled fish served with choice of sauces, served with potatoes and boiled vegetables | |
| 48. Grilled Tiger Prawn | Rs 425 |
| Tiger Prawn grilled with choice of sauces (lemon-butter, garlic-butter, masala) serve with potatoes and boiled vegetables | |



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Seafood Platters

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| 49. Fish Platter | ₹ 650 |
| Three varieties of fish grilled with choices of sauces (lemon-butter, garlic-butter, masala) served with boiled vegetables and garlic bread/rice | |
| 50. Kerala Fish Platter | ₹ 750 |
| Traditional Kerala specialities – Fish Pollichathu, Seafood Ularthiyathu and Fish curry served with rice/paratha and vegetables | |
| 51. Prawn Platter | ₹ 950 |
| Platter of Tiger Prawn, Scampi, shrimps, and squid grilled in a marinade of your choice and served with potatoes and boiled vegetables | |

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| 52. Seafood Platter | ₹ 950 |
| Special seafood platter of tiger prawn, squid, fish, and shrimps cooked in a marinade of your choice and served with potatoes and boiled vegetables | |
| 53. Seafood Platter with Lobster | ₹ 1250 |
| Special seafood platter with a medium sized lobster cooked in a marinade of your choice and served with potatoes and boiled vegetables | |



Depends on the days catch.

Meaty Treat

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| 54. Beef (chilly, garlic/Szechuan) | ₹ 195 |
| Chinese preparation of batter fried beef in a choice of sauces | |
| 55. Traditional Beef Curry | ₹ 195 |
| Beef cooked with onion and Kerala spices finished with dry roasted coconut paste | |
| 56. Beef Ularthiyathu | ₹ 195 |
| Local favorite preparation of beef chunks with sliced onion and coconut flakes | |
| 57. Beef Stir Fried | ₹ 245 |
| Chinese preparation of beef served with noodles/fried rice | |
| 58. Thai Beef Curry | ₹ 245 |
| Thai beef curry served with rice and vegetables | |
| 59. Tenderloin Steak | ₹ 290 |
| Tenderloin steak done to your choice-rare/medium or well done and served with your selection of sauces (barbecue/brown/mushroom) | |



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Bread Rice Pasta

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| 60. Penne | ₹ 275 |
| 61. Spaghetti | ₹ 275 |
| 62. Fusili | ₹ 275 |
| 63. Macaroni | ₹ 275 |

Served with any one of the sauces below:

Arabiata : Tomato and beacon bites
Marinara : Seafood and tomato
Florentine : Spinach, mushroom and cream
Bolognese: Minced beef
Napolitano: Tomato

64. Bread : Kerala Paratha/Chappathi/Pulka/Tava Paratha	₹ 30
65. Rice : Nutty lemon/jeera/coconut/tomato	₹ 90
66. Pulao : Mushroom/Kashmiri/Vegetable	₹ 110
67. Sandwich: Vegetable/cheese/egg	₹ 90
Chicken	₹ 120
Club	₹ 165
68. Fried Rice : Chicken/mixed/Szechuan	₹ 175
Singapore	
69. Noodles: Chicken/Mixed/Szechuan/Curried	₹ 175
70. Biryani: Vegetable	₹ 125
Fish/chicken	₹ 175
Prawn	₹ 225



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Desserts

71. Choice of Ice creams	₹ 90
72. Assorted fruit platter	₹ 90
Variety of seasonal fruits in a platter	
73. Gulab Jamun	₹ 90
Classic Indian dessert with milk solids and sugar	
74. Pumpkin Halwa	₹ 110
Pumpkin based sweet dish with ghee and raisins	

75. Fruit Skewers	₹ 150
Fruits in a skewer served with Caramel dip	
76. Flambeed Banana	₹ 150
Slices of banana served with cinnamon flavored sugar syrup and ice cream	
77. Flambeed Pineapple	₹ 150
Sliced pineapple served with cinnamon flavored sugar syrup and ice cream	
78. Chocolate Fudge	₹ 150
79. Dessert of the Day	₹ 150



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Beverages

80. Tea	₹ 45
Plain/masala/ginger/cardamom	
81. Coffee	₹ 50
South Indian /freshly brewed	
82. Flavored Ice Tea	₹ 75
Mint/lime/ginger	
83. High Range Twist	₹ 75
Refreshing lime and cardamom drink served chilled	
84. Malabar Shades	₹ 75
Lime based drink flavored with ginger, cardamom, and cloves	
85. Hot/ Cold Chocolate	₹ 90
86. Seasonal Fruit Juice	₹ 90
87. Virgin Pina Colada	₹ 110
Pineapple juice blended with coconut cream	

88. Packed Drinking Water ₹ 45

89. Soft Drinks ₹ 45

Coke/Lime/Fanta



Taxes as applicable

Beer

90. Beer 650 ml ₹ 150

Tuborg

Fosters

Royal Challenge

Kingfisher Blue

Kingfisher Premium

91. Beer 330 ml ₹ 80

Fosters

Royal Challenge

Kingfisher Blue

Kingfisher Premium

Wine

92. White Wine ₹ 1250

Sula Chenin Blanc

Big Banyan Chenin Blanc

Grovers Sauvignon Blanc

Grovers Viognier

93. Red Wine ₹ 1250

Sula Cabernet Shiraz

Big Banyan Cabernet Sauvignon

Grovers La Reserve



On availability

Inclusive of taxes