

# COASTAL KITCHEN

In God's Own Country, the unique cuisine is a part of its distinctive culture.

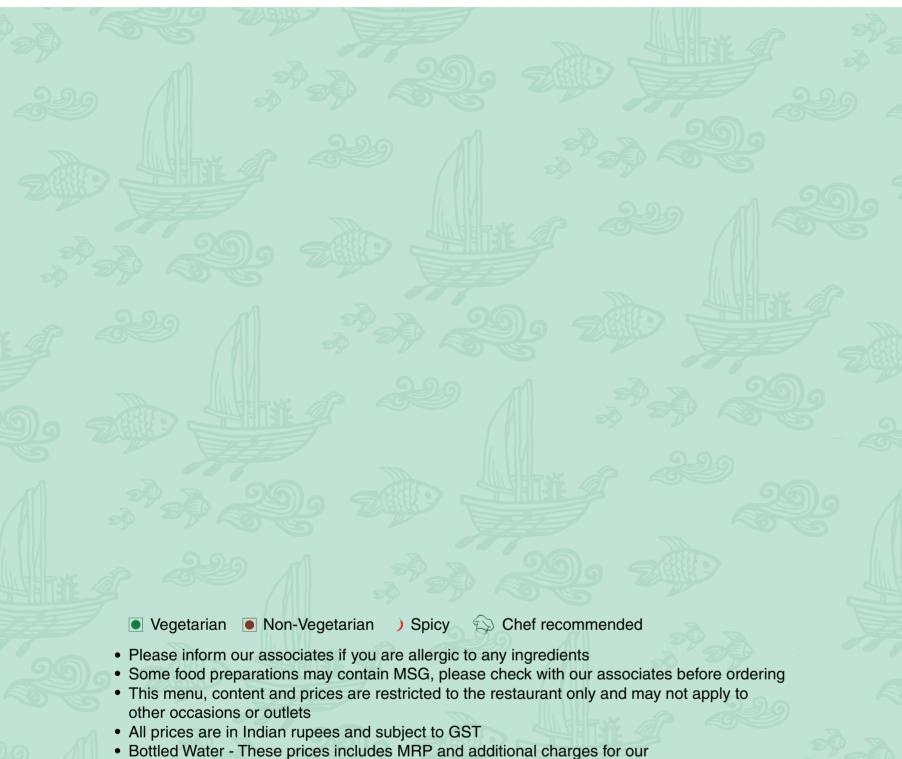
The state along the coast offers many common threads, yet on culinary terms there are unique manifestations between North Malabar, Central Travancore apart from the Kollam and Thiruvananthapuram region of South.

Our team here have raked their own experiences, travelled to traditional homes, studied street vendors, interviewed experts, sought the opinions of dwellers of the respective localities and put together a menu that is divided into these areas bringing to your plate dishes whose roots we believe can be traced to these demographics.

We recommend you traverse through the sections and order yourself a cross cultural meal from the selections that appeal most to your senses.

Our team is also quite excited to help you with a tailor made experience should you have an occasion to celebrate. Do give us a heads up and speak to the Chef or Food & Beverage Manager.





# Appetisers

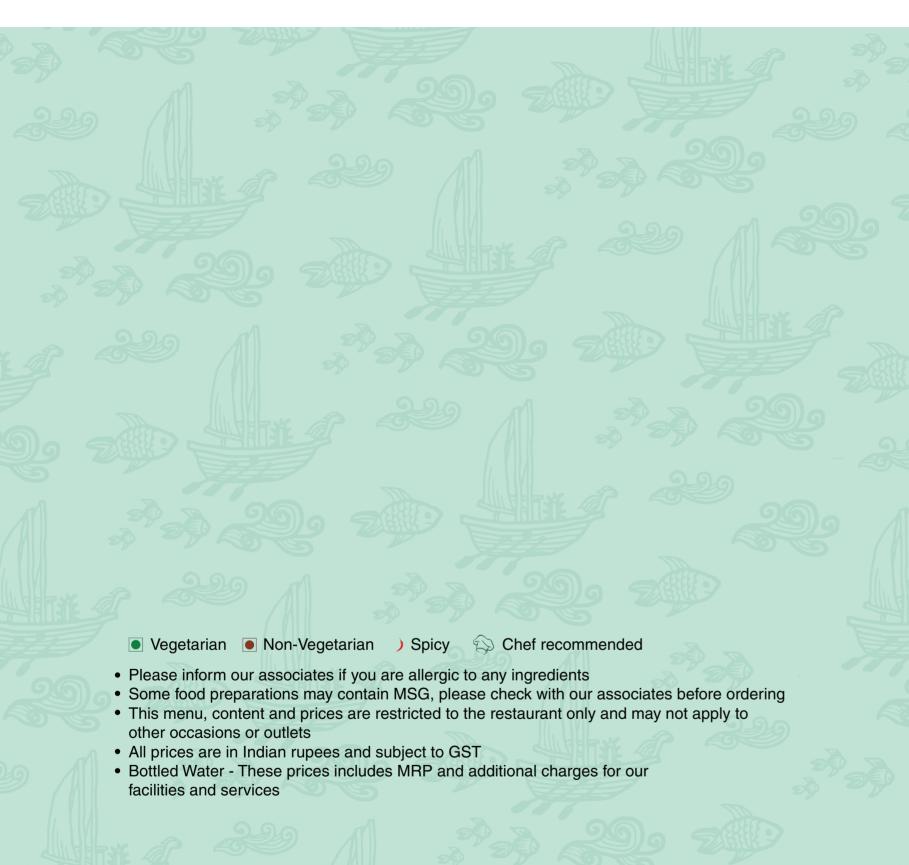
- Malabar konchu porichathu 1300
  Deep fried prawns in a coating of local spices from Northern Kerala ) )
- Malabari chicken satay 550
  Grilled chicken skewers marinated with malabari spices and served with shallots & chilly dip
- Koonu kurumulakittathu 500 Stir fried mushrooms with pepper & onion )

#### Soup

- Attinkal Soup 375
  Broth of lamb leg prepared through a traditional slow cooking method )
- Muringayila soup 325
  Prepared from a hand me down recipe of Malabar families prepared from the extract of the leaves of drumstick plant

12.30hrs -15.00hrs | 19.30hrs-22.30hrs

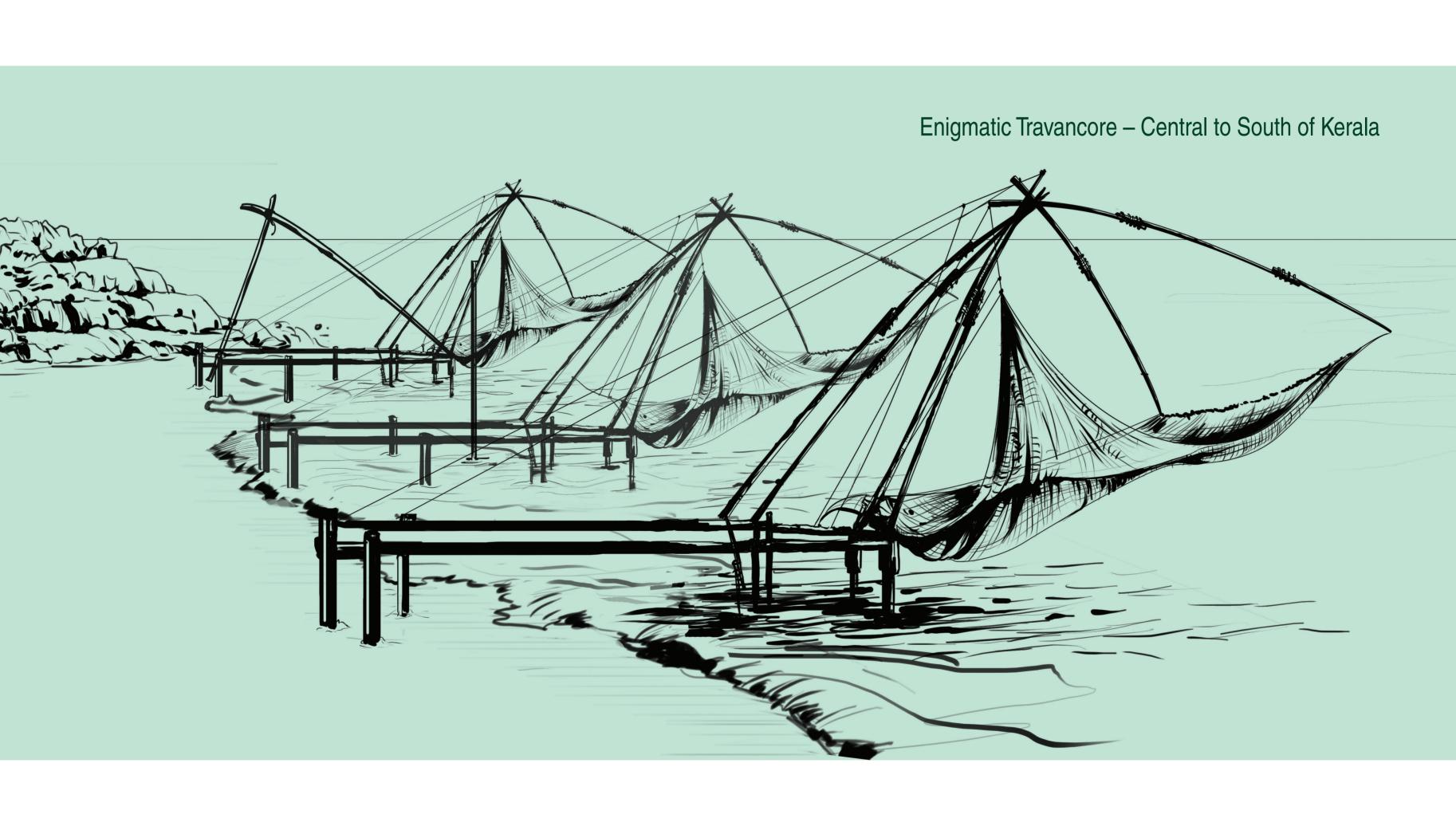
- Chemmeen varattiyathu 1300
   Crispy fried prawns simmered in thick spicy gravy finished with fresh coconut milk ) )
- Attirachi curry 725
   Chunks of lamb simmered in a light flavorsome home styled gravy finished with coconut milk
- Malabar fish curry 700
   Signature dish of the region hot and spicy red curry of a selected fresh catch fish of the day ) )
- Kozhi roast 675
  Iconic dish of Kerala originating from the North, fresh chicken chunks deep fried after basting with Kerala masala and spices
- Koonu varutharacha curry 625
  Button mushrooms cooked with traditional spices in coconut gravy

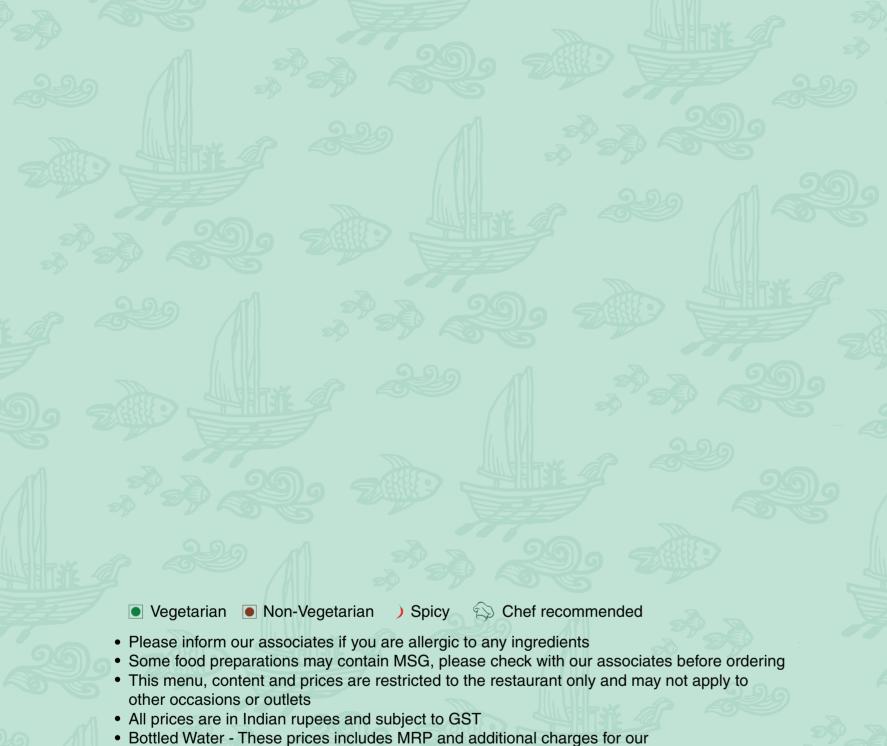


- Vegetable mappas 625
   A south indian preparation of assorted vegetables with coconut milk and green chillies)
- Moplah biriyani (attirachi,meen,kozhi) 750

  A unique biriyani like no other, prepared in a flat vessel with small fragrant rice, roast onions, ghee, spices and the meat.

  This does not come in a vegetarian version. Order yours with lamb, fish or poultry.
- Malabari Paratha 150 Girdled flaky and layered south indian bread prepared from soft dough of refined flour.
- Nei choru 225
  Unique small grain fragrant rice with tempering of whole spices and clarified butter



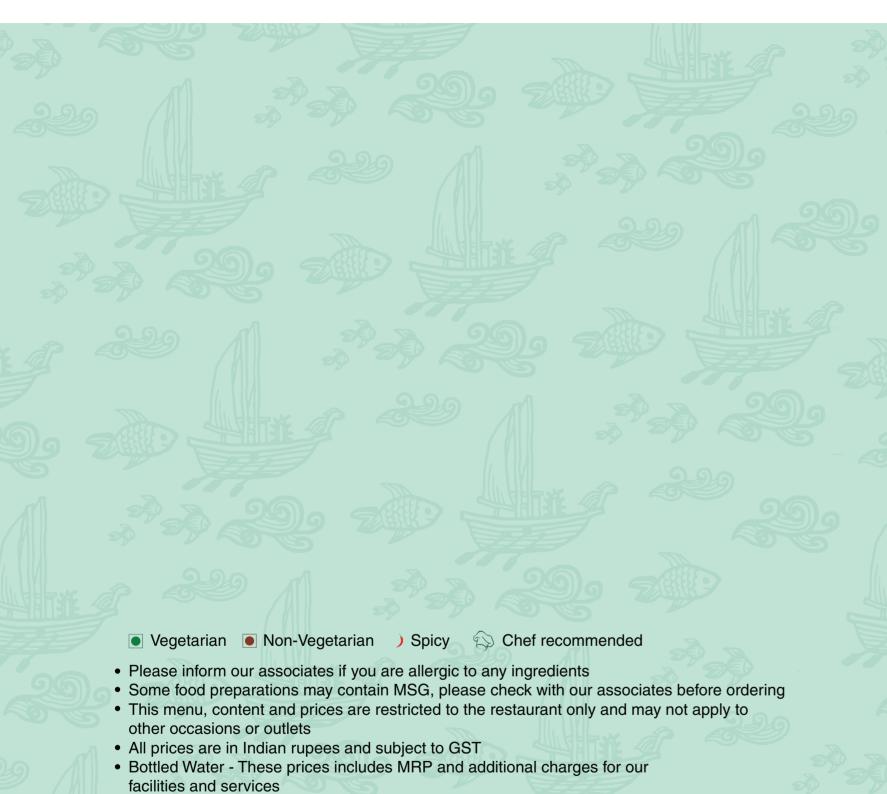


12.30hrs -15.00hrs | 19.30hrs-22.30hrs

# **Appetiser**

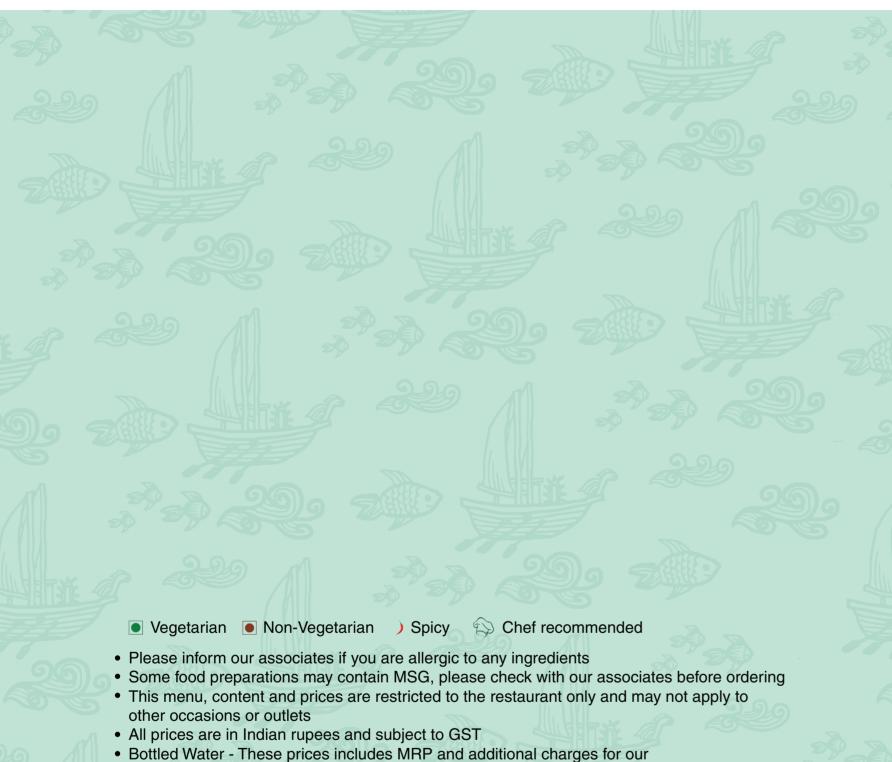
- Syrian meen cutlet 550
  Traditional Kerala fish cutlet made from the season's fresh catch, flavoured with whole ground spices from central kerala
- Kanava Peera 600 Sliced squids tempered with onions, coconut, green chillies and curry leaves. Street specialty from Cochin region and a perfect late night snack
- Pachakari bonda 500
   Traditional batata vada with a twist
- Vazhapoo cutlet 500
   Delicately spiced banana blossoms patties, crumb-fried and served with chutney

- Lobster Pepper Roast 1900
   De-shelled lobster flesh cooked in a light but spicy sauce highlighted with black pepper
- Chemmen vattichathu 1300
  This spicy and tangy curry of prawns is a delight for every seafood lover ) )
- Attirachi stew 725
  A very light stew of lamb chunks simmered in a coconut milk base. Excellent for the monsoons
- Meen pollichathu 700
   A kerala special, fresh catch from the ocean, marinated with traditional coastal spices, wrapped in banana leaf and grilled )
- Meen moile 700
  Seasonal fish chunks simmered in a very healthy yellow base of spices and turmeric
- Alleppey fish curry 700
  This dish is the signature of central Kerala traditions and cuisine. It's a seasonal fish preparation in tangy, raw mango base gravy.



- Kozhi varutharacha curry 675
  Favorite recipe of Kerala's grandmothers. Classic chicken curry prepared in a base of roast coconut and spices from the home's garden
- Tenderloin ularthiyathu 600
  Dry classic spicy beef preparation that is made by simmering the fresh meat in a generous dose of all local spices ) )
- Vendakka mappas 575
   A light fennel seed and coconut flavoured gravy with garden fresh ladyfingers
- Avial 575
  Signature Kerala dish of mixed vegetables, curd, coconut and seasoned with coconut oil and curry leaves without this, no Kerala feast is complete
- Ulli theeyal 625
  A traditional Kerala side dish made with shallots, cooked in roasted coconut gravy and flavoured with tamarind
- Urali Roast 625
   Classic potato cubes in a home styled dry preparation of tomatoes, onions and spices )
- Appam 150
  The perfect pancake made with fermented rice batter and coconut milk slowly baked in a concave iron pan
- Kuthiya ari choru 225 (unpolished rice)





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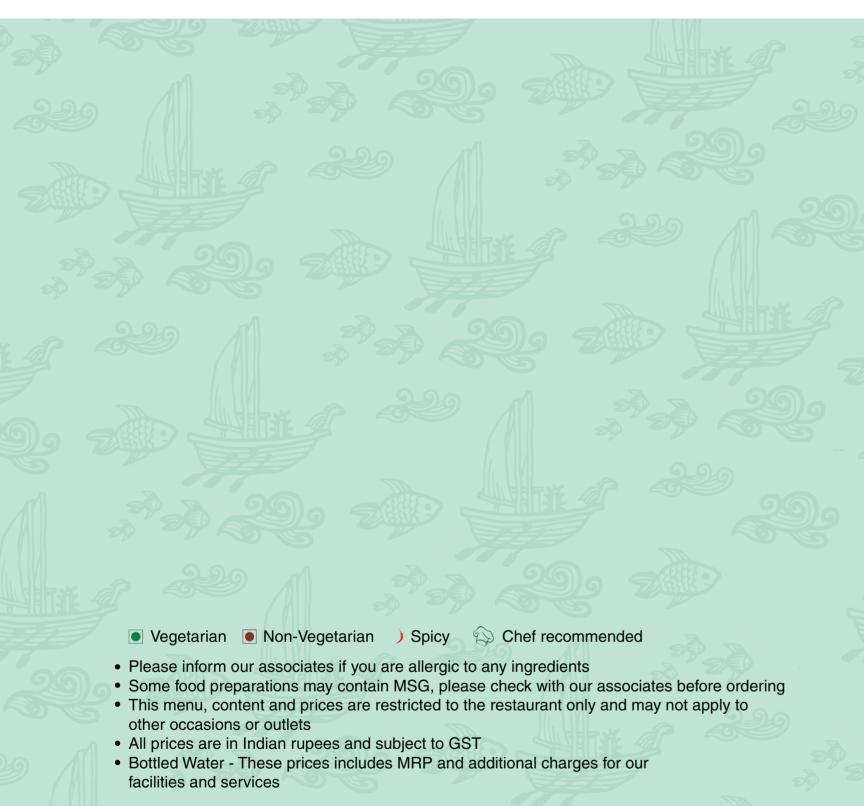
# **Appetisers**

- Kariveppila chemmeen 1300
  Bay fresh shrimps marinated with chef's special grounded spices, coated with curry leaves and grilled to perfection )
- Koonthal fry 600Hot country style spiced squid stir fry )
- Kozhi porichathu 550
  Tender morsels of chicken marinated with kerala special pounded fresh spices and deep fried to perfection )
- Kappa vada 500
  A cutlet preparation born out of the Anglo influence on Kerala's cooking styles where garden fresh tapiocas are used with ground spices and shallow fried to crispy perfection on a flat girdle

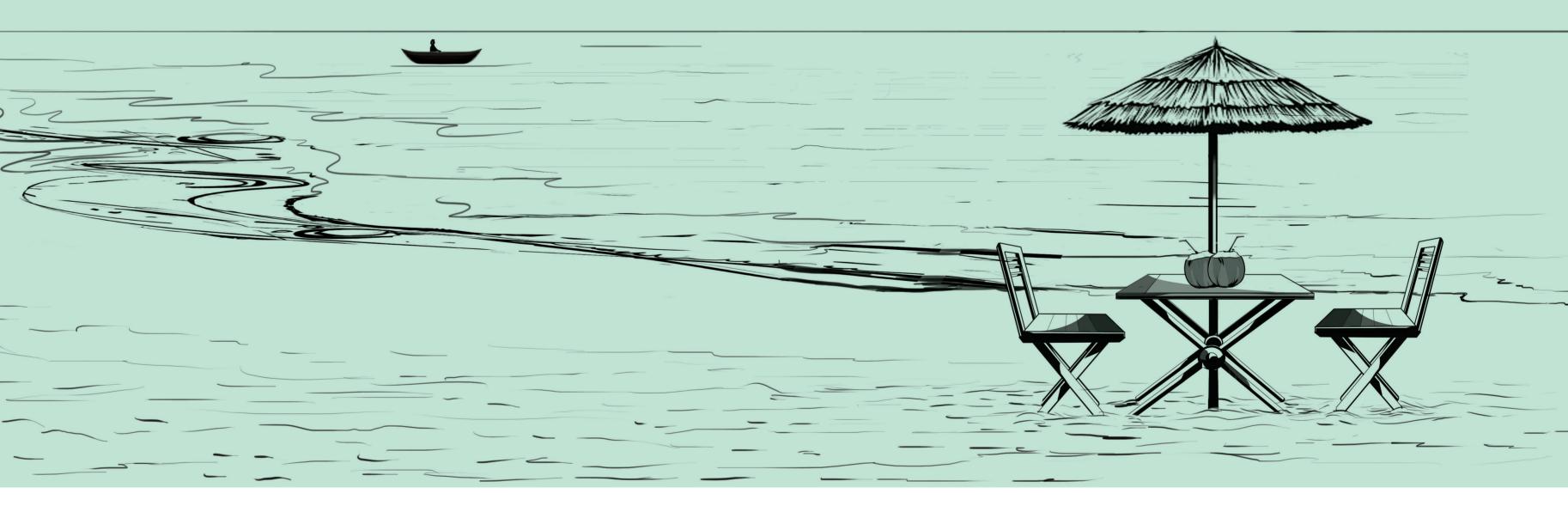
## Soup

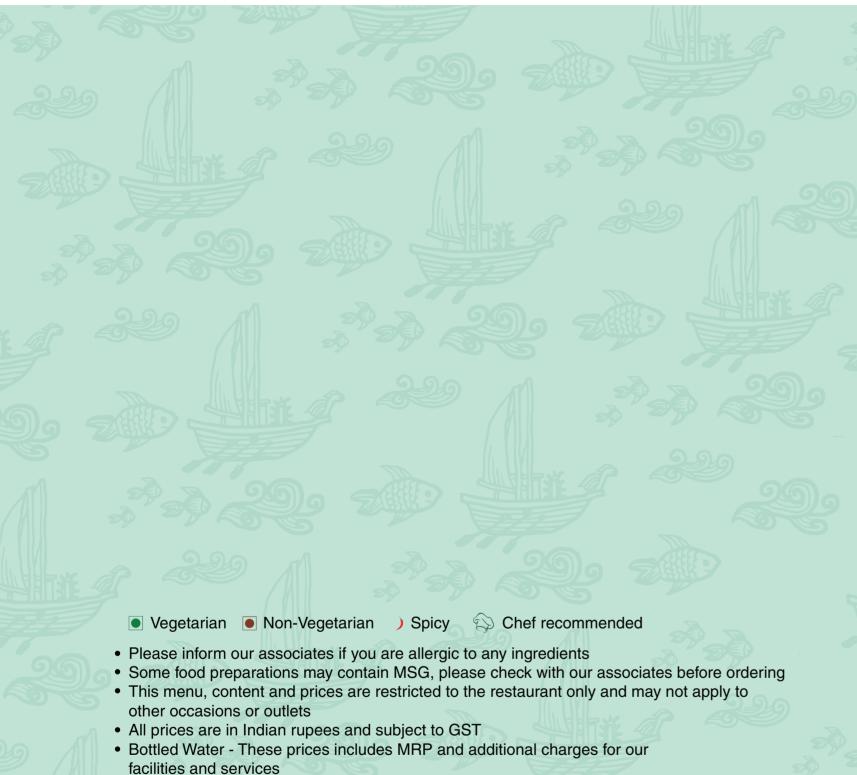
- Kozhi charu 350
   Chicken clear soup flavored with ground spices ))
- Thakkali parippu rasam 325 South Kerala style tomato & lentil Soup

- Masala grilled lobster 1900
   Smoky grilled lobster from the south coast gets spiced up with equatorial spice & masala
- Kollam chemmeen curry 1300
  A signature dish from Kollam town, it's a tangy prawn curry with fresh cocum and coconut milk ))
- Kariveppila meen masala 700 Signature dish of Master Chef Suresh, it's a smooth flavored curry of seasonal fish in a green base of curry leaves paste ))
- Karimeen pollichathu 700
  A representative dish of south Kerala culture and traditions backwater pearl spot coated with a spicy masala, wrapped in banana leaves and shallow grilled )



- Njandu Roast 750
   Seasonal crab curry in a heady mix of equatorial spices and coconut milk
- Vazhuthanaga uppicharu 625
  A dish we cook with kind approval and training of a traditional Brahmin family with deep fried egg plant chunks in sweet and sour coconut and yoghurt base.
- Chiratta puttu 225
  A street specialty of South Kerala, a classic steamed dish of rice flour generously mixed in grated coconuts.
- Kallappam 225
  All weather favorite pancake of Kerala's homemakers made with rice flour with generous dose of coconuts and cumin
- Idiayappam 225
   (String hoppers made of rice flour and grated coconut)
- Mula biriyani 750
  This dish finds itself on bucket lists of culinary travelers. This is the classic long grain biriyani of poultry, fish or lamb served in a unique bamboo case.
- Mula biriyani vegetarian avatar 650





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#### Soups and salads

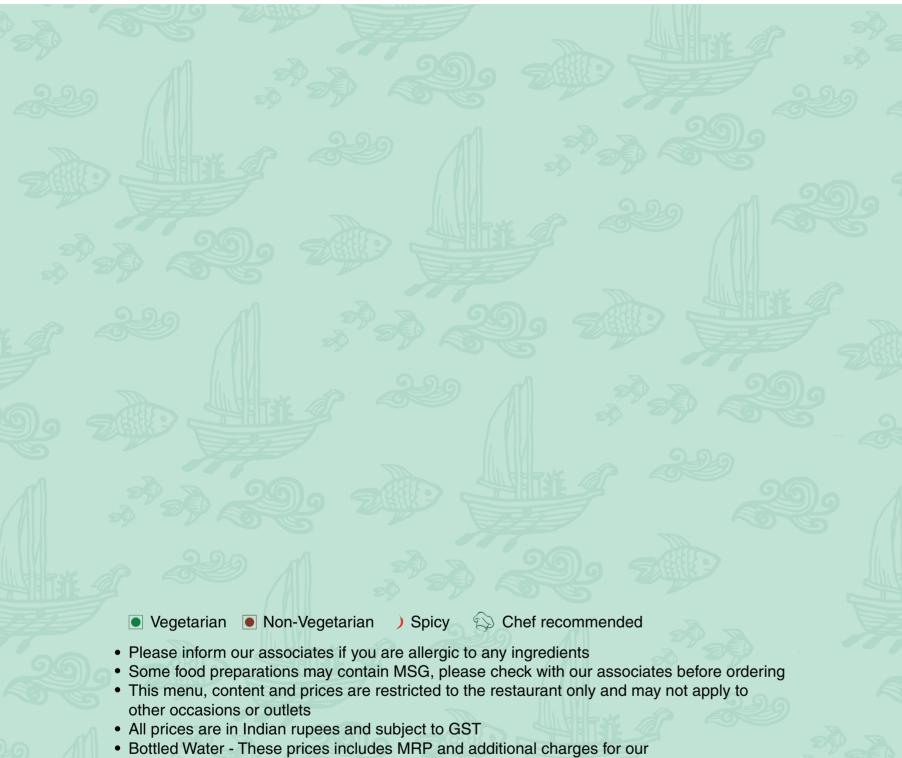
Oven roasted tomato and burnt pepper soup 325
 Flavoured with basil pesto and served with garlic bread

Clear soup 325

- Vegetable
- Chicken

Hot and sour soup 325

- Vegetable
- Chicken
- Greek salad 450 Crunchy mediterranean salad with lettuce, cucumber, bell pepper, onion, tomato, feta cheese and olives tossed in lemon oregano vinaigrette
- Roasted beet salad 450 Roasted beetroot with green moong sprouts, tossed with bell pepper, lettuce, tomato, and vinaigrette dressing
- Caesar salad 550
   Crisp lettuce with garlic toasted parmesan, caesar dressing, pimentos and grilled chicken. Served with croutons
- Cobb salad 550
  An American garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hardboiled egg, coriander with spring onion and buttermilk dressing

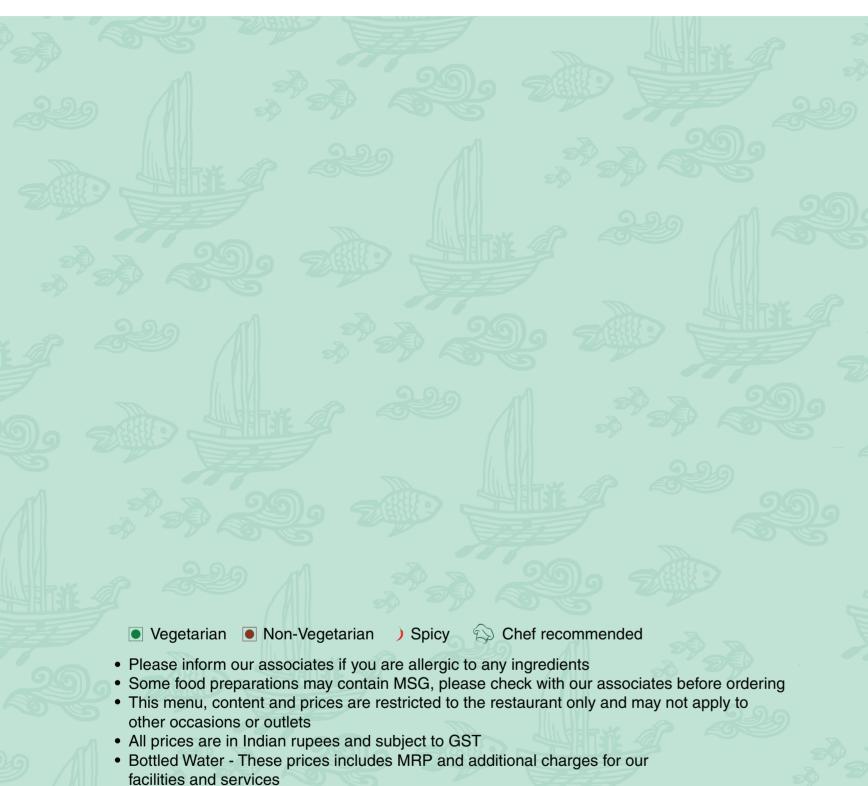


# Sandwiches, pizzas, pastas

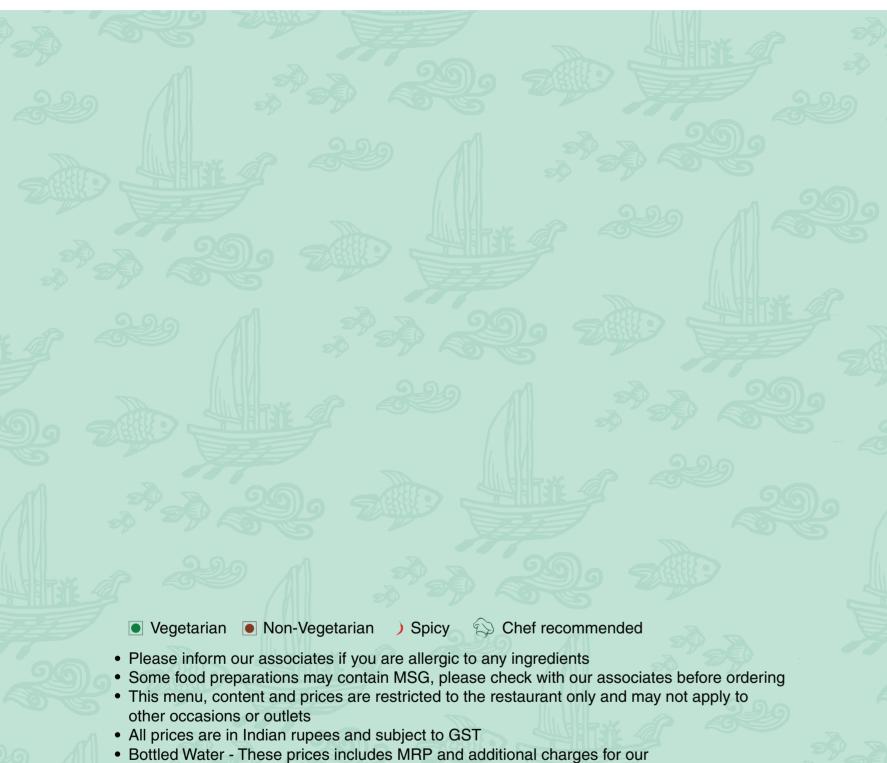
- Veggie club sandwich 575
  Triple layered toasted white or brown bread sandwich with cheese ,lettuce ,tomato, russian salad
- Gateway club sandwich 600
   Triple layered toasted white or brown bread sandwich with cheese ,lettuce tomato,chicken an fried egg
- Vegetable burger 575
- Chicken burger 600
- Paneer kathi roll 575
  Julienne of paneer,capsicum and onion tossed with indian spices wrapped in indian bread
- Chicken kathi roll 600
   Julienne of chicken tikka,capsicum and onion wrapped in indian bread
- Penne arrabbiata 600 Spicy tomato sauce with garlic and basil

Mac 'n' cheese

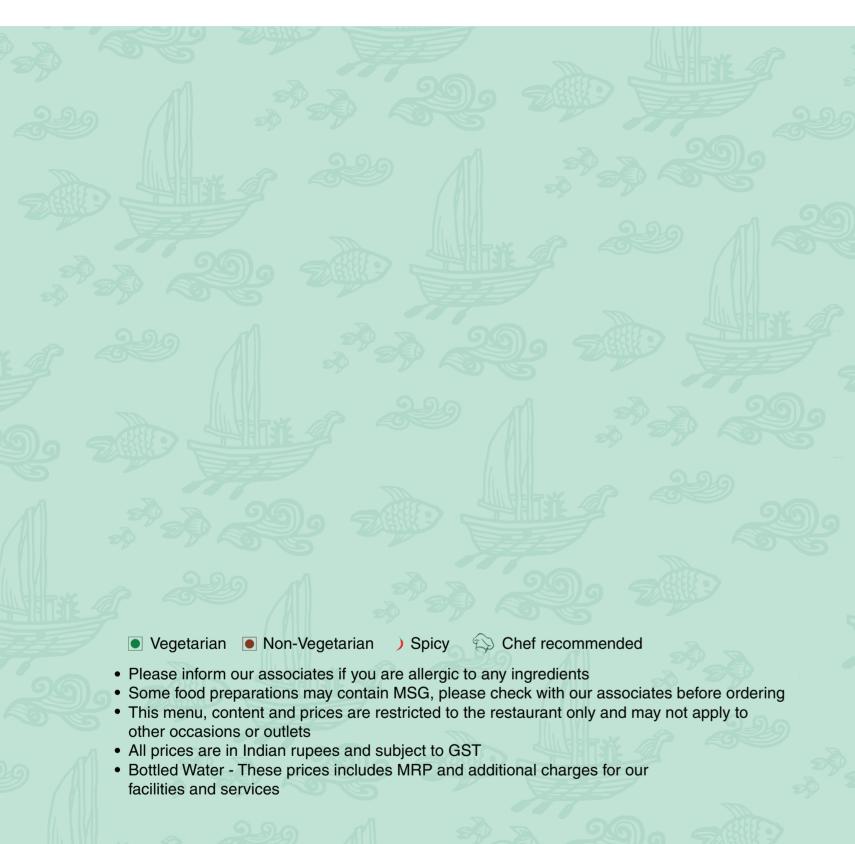
- Mushroom 600
- Prawns 900
- Pizza margherita 575
   An all time favourites mozzarella,tomato and basil
- Pizza con pollo picante 600 A special pizza topped with chicken tikka,onion,green pepper and fresh green chillies with coriander



- Crispy fish finger 575
   An all-time favorite served with chips and tartar sauce
- Drums of heaven 575
   Oriental style spicy marinated chicken wings fried to perfection
- Vegetable samosa 475
   Savory pastry filled with spiced mashed potato and peas served with tamarind chutney
- Pakodas 475
   Onion, vegetable or paneer served with sweet chutney
- French fries 375
- Pav bhaji 600
  A classic recipe refined by the street vendors of Mumbai, served with classic Indian bun and potato bhaji
- Aloo Tikki Chat 475
  Mashed potato mixed with chopped onion, green chilli and all spices, fried and served with sweet chutney, mint chutney and sweet curd
- Lal mirchi paneer tikka 600
   Cottage cheese marinated in yoghurt and aromatic indian spices cooked to perfection in tandoor
- Murg malai kebab 675
  Juicy chunks of chicken marinated in yoghurt and aromatic spice mix, cooked to perfection in a clay oven
- Tandoori chicken 750 Chicken marinated with traditional indian spices, yoghurt and finished to perfection in clay pot
- Murgh tariwala 675 A traditional Punjabi-style light chicken curry with Indian aromas
- Mutton roganjosh 725 Classic lamb curry believed to origin in Kashmir, this is a generous helping of lamb chops simmered in an aromatic gravy laced with whole Indian spices



- Dal tadka 450
   Combination of yellow lentils tempered with garlic, chilli and cumin
- Dal makhani 475
   Signature dal from the pinds of Punjab, made from selected whole black lentils slow cooked with cream, butter and indian spices
- Panner aap ki pasand 600 Cottage cheese cooked with choice of kadai masala,palak or makhani
- Jeera Aloo 600
   A dish that suits all tastes and ages
- Baingan bartha 600
  From the Punjabi farmlands, it's a magical concoction of flame roasted eggplant mixed with a herbs and condiments
- Bhindi masala 600
  Tender okra cooked with indian masala
- Murgh tikka lababdar 675
  Chicken tikka morsels simmered in rich tomato gravy enriched with cream, spices and fenugreek
- Caramelized lemon chicken 675
   Succulent pan roasted chicken with interesting flaovour of garlic, cumin, oregano and lemon, served with mushroom jus
- Fillet of fish 700
  Grilled to perfection served with mashed potato, grilled vegetable and grainy mustard sauce
- Grilled tenderloin steak 650
   With pea mash, vegetables and reduced pepper jus
- Fish and chips 700 Served with tartar sauce
- Pan-seared tiger prawns 1300
  With mashed potato and wilted garden greens
- Nasi goreng 750
   A dish that reflects Indonesian traditions stir fried rice, served with chicken satay, crisps and fried egg



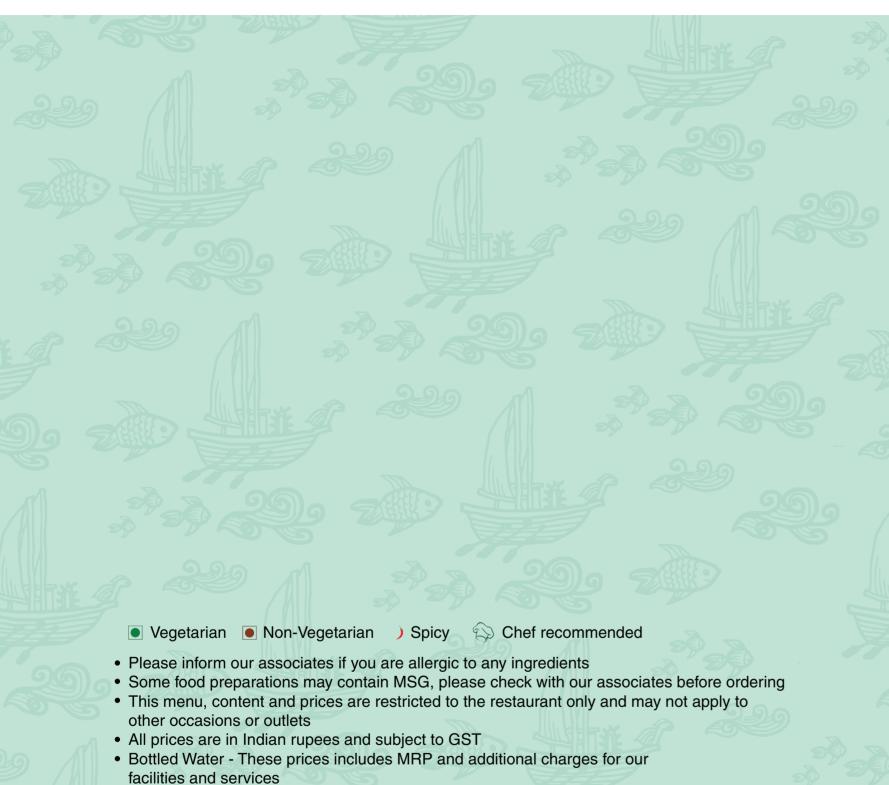
- Stir fried vegetable 600 Wok-tossed seasonal vegetables with light sauce
- Kung pao chicken 675
   A Sichuan-style delicacy- chicken tossed with Sichuan pepper and fried cashew nut
- Chicken manchurian 675
   Batter fried chicken perfectly cooked in Manchurian sauce

# Rice and breads

- Rice 225
  Steam rice or your choice of pulao
- Indian bread 150 Tandoori roti, paratha,naan, pulkha and chapatti
- Rajma chawal 525
  Kidney beans and rice cooked together with indian spices and finished with clarified butter

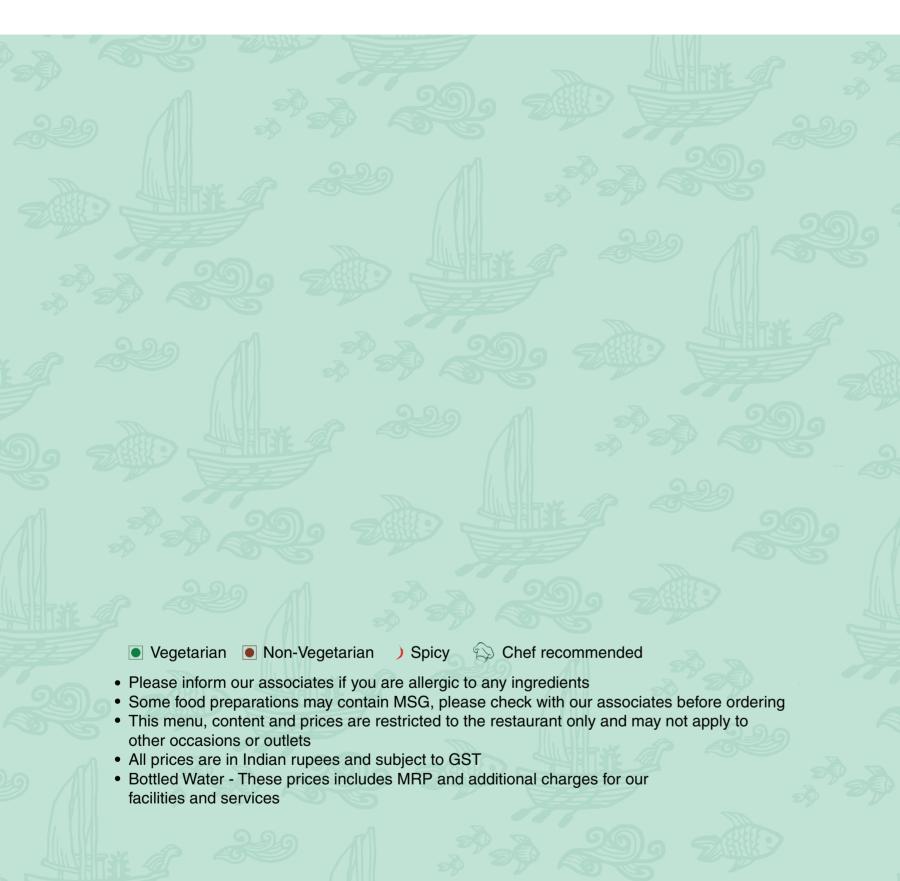
## Fried rice or noodle

- Vegetable 375
- Chicken 425
- Prawns 900



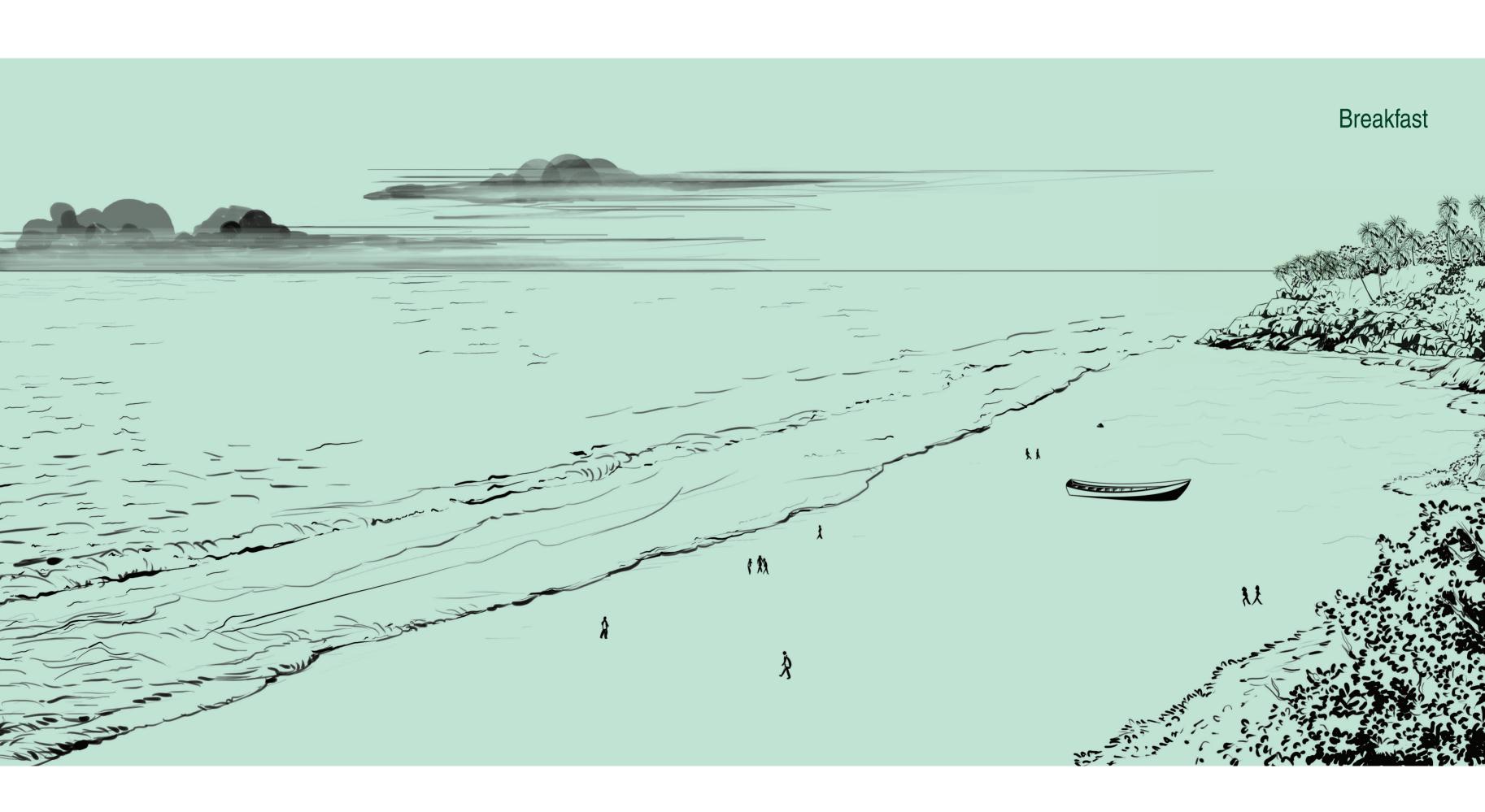
# Desserts

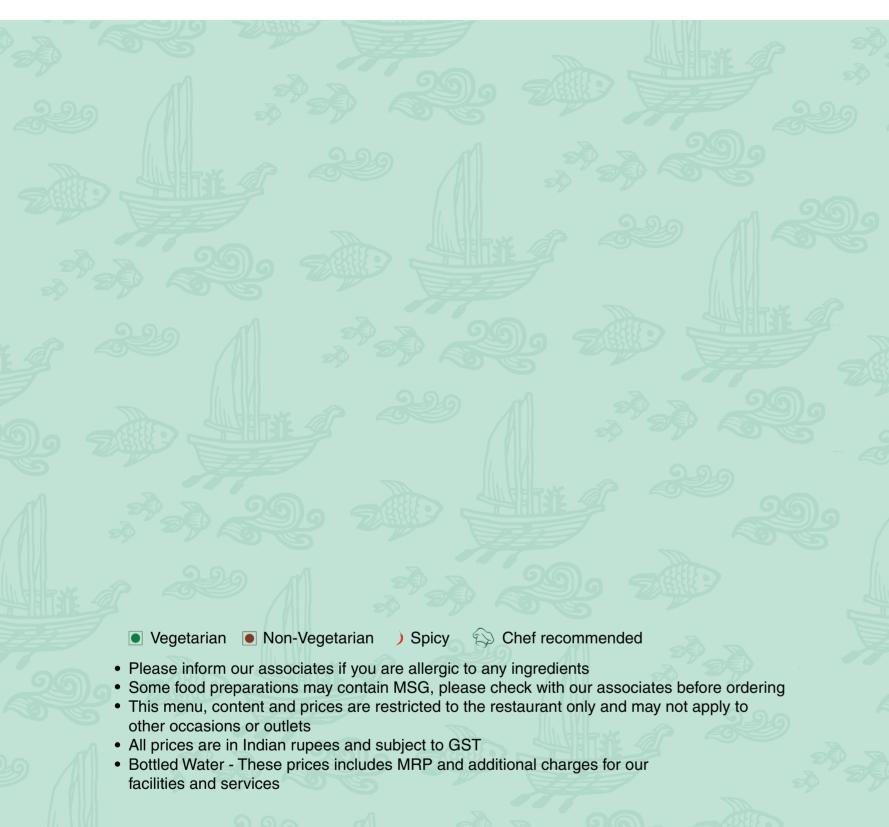
- Banana split 450 Nostalgic dish to many, its three scoops of mixed flavors of ice cream served on a split banana with a generous topping of syrups and nuts
- Dark chocolate combo 450
  Otherwise an alternate name to sweet sin, an assortment of dark chocolate mousse, walnut brownies and chocolate ice-cream
- Crème caramel 375
  The classical way
- Gulab jamun 375
   Deep-fried reduced milk dumpling served warm in a thick sugar syrup
- Carrot halwa 375
   Freshly grated carrot slow cooked in full milk and enriched with nuts and cardamom
- Litchi kulfi 375
   Homemade indian ice cream scented with litchi
- Payasam of the day 375
- Seasonal fruit platter 375
- Selection of ice-cream 375
   Ask our associates for any ice cream from our collection with a choice of topping



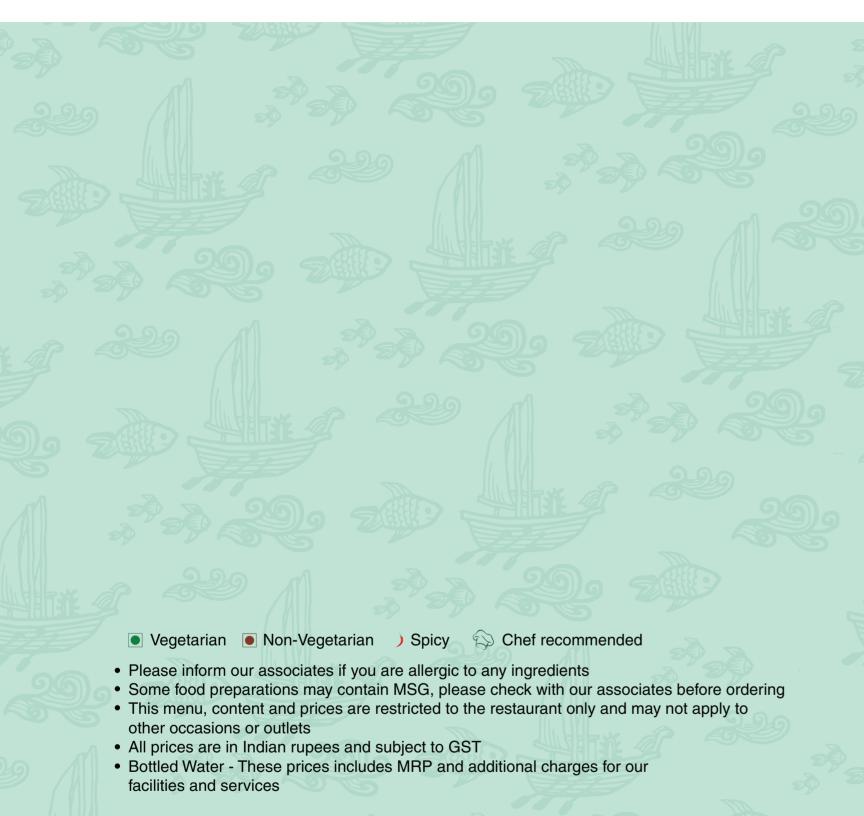
# **Beverages**

- Coffee 325
   Instant expresso or cappuccino
- Tea 325 Masala, warm ginger honey ,lemon, earl grey
- Milkshake 350
   Vanilla, chocolate, strawberry or banana
- Cold coffee 350 With or without ice-cream
- An all time favourite hot chocolate 350
- Lassi 350Plain sweet or salted
- Himalayan bottled water 150
- Fresh lime soda 275
- Aerated water 125





- Choice of freshly squeezed seasonal fruit juice 325 Seasonal fruit, sweet lime, grape, pineapple, watermelon or orange
- Chef's special vegetable juice 325
  Special concoction of vegetable, herbs and spices
- Good-to-drink smoothie 325 Banana or seasonal fruit with yoghurt
- Homemade muesli 325
  Oat meal, yoghurt, cream, chopped fruits and nuts
- Active cereals 325 Homemade muesli or all-bran wheat flakes, served with low-fat milk or yoghurt
- Cereals hot or cold 325
   Corn flakes, wheat flakes or choco served with hot or cold milk
- Baked beans on toasted multi-grain bread 325 Served with butter
- Whole-wheat pancake 325 Served plain or choose a filling of banana, chocolate or raisins served with maple syrup, honey and melted butter
- Baker's basket 375 Choose any three: whole-wheat croissant, danish pastry muffin, doughnut or whole-wheat bread served with butter, malmarade and honey
- Eggs cooked to order 375 Choice of scrambled, boiled, fried, akuri, poached or omelette served with ham, bacon or sausage hash brown and tomato



# Breakfast the Indian way

## Indian

- Idli 375
  Steamed rice and lentil cake served with sambhar and chutney
- Dosa or uttappam 375
   Traditional rice and lentil pancake- plain or masala served with sambhar and chutney
- Medu vada 375
  A crispy fried lentil doughnut served with coconut chutney and sambhar
- Vegetable upma 375
  South Indian breakfast speciality made with semolina tempered served plain or with vegetable
- Poori bhaji 375
   Whole-wheat indian bread deep-fried, served with potato bhaji
- Paratha 375
  Griddled indian bread filled with an option of aloo, gobi or paneer served with yoghurt and pickle