

# 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.*

## North Kerala- The iconic Malabar Kitchen

### APPETISERS

- 🍷 **Malabari chicken satay** 🍴 ₹550  
Grilled chicken skewers marinated with malabari spices and served with shallots & chilly dip

- 🍷 **Koonu kurumulkittathu** 🍴 ₹500  
Stir fried mushrooms with pepper & onion

### MAINS

- 🍷 **Malabari 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 mushroom cooked with traditional spices in coconut gravy

- 🍷 **Vegetable mappas** 🍴 ₹625  
A south Indian preparation of assorted vegetables with coconut milk and green chilies

- 🍷 **Moplah biryani (meen, attirachi, kozhi)** ₹750  
A unique biryani 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 fish, lamb and poultry

- 🍷 **Malabari paratha** ₹100  
Grilled flaky and layered south Indian bread prepared from soft dough of refined flour

## Enigmatic Travancore- Central to South of Kerala

### APPETISERS

- 🍷 **Syrian meen cutlet** ₹550  
Traditional Kerala fish cutlet made from the season's fresh catch, flavored with whole ground spices from central Kerala

- 🍷 **Vazhapoo cutlet** ₹500  
Delicately spiced banana blossoms patties, crumb-fried and served with chutney

### MAINS

- 🍷 **Chemmen vatticathu** 🍴 ₹1300  
This spicy and tangy curry of prawn is a delight for every seafood lovers

- 🍷 **Meen pollichathu** 🍴 ₹700  
A Kerala special, fresh catch from the ocean, marinated with traditional coastal spices, wrapped in banana leaf and grilled

- 🍷 **Kozhi varutaracha curry** 🍴 ₹575  
Favorite recipe of Kerala's grandmothers. Classic chicken curry prepared in a base of roast coconut and spices from the home's garden

- 🍷 **Avial** ₹575  
signature Kerala dish of mixed vegetables, curd, coconut and seasoned with coconut oil and curry leaves

## South of Travancore In & Around Trivandrum

### MAINS

- 🍷 **Kariveppila chemmeen** 🍴 ₹1300  
Bay fresh shrimps marinated with chef's special grounded spices, coated with curry leaves and grilled to perfection

- 🍷 **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

- 🍷 **Kallappam** ₹225  
All weather favorite pancakes of Kerala's homemakers made with rice flour with generous dosa of coconut and cumin

- 🍷 **Biriyani-Vegetarian avatar** ₹650

**Experience the taste of Kerala on your platter (THALI) with chef Suresh and Sunil recommendations especially crafted for you.**

- 🍷 **Vegetarian 1000+ taxes**  
🍷 **Non Vegetarian 1000+ taxes**  
🍷 **Sea Food 1200+ taxes**

*Your server will guide you for the chef's selected composition.  
Kindly allow us 30 minutes to serve the choice selected.*

- 🍷 Vegetarian   🍷 Non-Vegetarian   🍷 Spicy   🍷 Chef Recommended
- Please inform our associates if you allergic to any ingredients.
  - Some food preparations may contain MSG, please check our associates before ordering.
  - This menu, content and prices are restricted to the restaurant only and may not apply to other occasions or outlets.
  - All prices are in Indian rupees and subject to GST.
  - Bottled Water - These prices includes MRP and additional charges for our facilities and services.





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## BURGER

- ☑ Vegetable Burger ₹575
- ☑ Chicken Burger ₹600

## COMFORT FOOD

- ☑ Crispy fish finger ₹575  
An all-time favorite-served with chips and tartar sauce
- ☑ Chicken lollipop ₹575  
Oriental style marinated chicken wings fried to perfection
- ☑ Conjee crispy lamb ₹575  
Crispy fried lamb tossed with chili, hoisin sauce
- ☑ Tossed Crispy corn kernels ₹600
- ☑ 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 clay oven
- ☑ Dal tadka ₹450  
Combination of yellow lentils tempered with garlic, chili 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

- ☑ Kadai subz diwani handi ₹600

Mélange of seasonal vegetables, tangy onion and cashew nut gravy with selected species

- ☑ Paneer aap ki pasand ₹600

Cottage cheese cooked with choice of kadai masala, palak or makhani

- ☑ Murg tikka lababdar ₹675

Chicken tikka morsels simmered in rich tomato gravy enriched with cream, spices and fenugreek

- ☑ Fish and chips ₹700

Served with tartar sauce

- ☑ Chicken Manchurian ₹675

Batter fried chicken perfectly cooked in Manchurian sauce

## SOUP 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 bread

- ☑ Caesar salad ₹550

Crispy lettuce with garlic toasted parmesan, Caesar dressing, pimentos and grilled chicken, served with croutons

## PASTAS & SANDWICHES

- ☑ 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 and fried egg
- ☑ Grilled paneer tikka sandwich ₹575  
Grilled double layered white or brown bread sandwich with clay oven char-cooked cottage cheese, lettuce, tomato, cucumber, bellpepper, cheese
- ☑ Grilled Chicken tikka sandwich ₹575  
Grilled double layered white or brown bread sandwich with clay oven char-cooked chicken, cheese, lettuce, tomato, cucumber, bell pepper
- ☑ Penne/Fusilli arrabbiata ₹600  
Spicy tomato sauce with garlic and basil

## RICE AND BREADS

- ☑ Rice ₹225  
Steam rice or your choice of pulao
- ☑ Indian Bread ₹100  
Tandoori roti/paratha/naan/missi roti/kulcha
- ☑☑ Fried rice/noodles  
Vegetable ₹375 / Chicken ₹425/ Prawns ₹900

## DESSERTS

- ☑ Dark chocolate combo ₹450  
Otherwise an alternate name to sweet sin, an assortment of dark chocolate mousse, brownies and chocolate ice-cream
- ☑ Crème caramel ₹375  
The classy way
- ☑ Payasam of the day ₹375
- ☑ Seasonal fruit platter ₹375
- ☑ Selection of ice-cream ₹375  
Ask our associates of any ice-cream from our collection with a choice of topping

## BEVERAGES

- ☑ Coffee ₹325  
instant, espresso 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 ₹350  
plain sweet or salted
- ☑ Himalayan bottle water ₹150
- ☑ Fresh lime soda ₹275
- ☑ Aerated water ₹125

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