

ALL DAY BREAKFAST

Aloo Paratha v / 575
Pan-grilled whole wheat flat bread stuffed with spiced potato, served with set curd and pachranga pickle

Poori Bhaji v / 575
Curried potatoes served with puffy fried whole wheat bread

Dosa v # / 575
South Indian crispy pancake served plain or with potato filling, drumstick and shallot sambhar, chutneys

Idli v / 575
Steamed South Indian rice and lentil cakes, drumstick and shallot sambhar, chutneys and mulaga podi

Eggs to Order nv # / 575
Choice of preparation: poached, scrambled, omelette or fried, crispy potato roesti and pesto flavoured roast tomato

Homemade Pancakes or French Toast nv / 475
Thick pancake stack / brioche toast topped with mascarpone, berry compote and maple syrup

Country House Breakfast nv * # / 700
Your choice of eggs, served with toasted bread crispy bacon, chicken frank furters and parsley button mushrooms served with choice of juice, tea or coffee

Malabar Naadan Breakfast nv v / 700
Steamed rice puttlu with black gram curry or egg masala Kerala nendran banana steamed and served with Kerala chai

Syrian Christian Breakfast nv v / 775
Mutton stew, tender boneless lamb cooked with mild spices in coconut milk served with appam – fermented rice hoppers

SHARING PLATES & STARTERS

Makhai badami shorba v / 385
Spiced corn and almond soup with crusty corn bread

Roasted tomato soup v / 385
Slow cooked plum tomato coulis, torn basil, feta crumble

Vada and broth v / 515
Crispy lentil dumplings and spicy lentil broth ‘rasam’

Mezze platter v / 515
Hummus, moutabel, taboulleh, fatoush and baked spinach boreks with home-made pita bread

Brie v / 515
Panko crusted brie, salad greens Salsa Verde and olive tapenade

Kebab Platter nv v 875/775
nv: chicken tikka, sarson wali fish, lamb sheekh kebab
v: achari paneer tikka, tandoori subzi, hare mutter tikki char-grilled in the tandoor, kachumber and mint chutney

Cochin shrimps nv / 900
Plancha grilled local prawns with spicy ethnic marinade

Smoked salmon bruschetta nv / 700
Toasted sour dough bread, dill and goat cheese spread, red onion, caper berries and salmon rosette

Crab hash nv / 725
Blue crab roesti topped with poached egg Mesclun green and green pepper hollandaise

BURGERS

Vegetable and herb burger v / 750
Curry flavoured minced vegetable and potato galette in sesame bun, topped with sliced cheese

Chargrilled tenderloin burger nv / 775
Plancha grilled tenderloin patties, slow cooked onion, gherkins, coleslaw, topped with cheese in multigrain bun

BBQ chicken and cheese burger nv / 775
Grilled chicken cakes, smokey bbq marinade grilled onions, topped with fried egg and cheese in sesame bun

TAJ AUTOGRAPH COLLECTION

Autograph dishes curated by our chefs from the world of Taj

Cobb Salad nv / 955
An American garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hard boiled egg, coriander with spring onion and buttermilk dressing: Pierre Hotel, New York

Fish & Chips nv / 955
White fish fillet fried in beer batter with chips, mushy peas, tartar sauce and fresh lemon: St. James Court, London

Fish Exotica nv / 955
Fish and shrimp coconut curry with tomato and aubergine sambol, lemongrass and fresh turmeric. Served with an Asian herb salad, crispy shallots, brown and white rice: Taj Exotica, Maldives

Chicken Bunny Chow nv / 955
A traditional South African street food, hollowed out soft bread bun filled with Durban style chicken and vegetable curry: Taj Capetown, South Africa

Chicken or Paneer Kathi Roll nv v / 955
Grilled chicken tikka or paneer rolled sandwich kachumber and mint chutney Taj Palace, New Delhi

Nasi Goreng Vegetable or Shrimp v nv / 955
Indonesian fried rice tossed with vegetables or shrimp, chilli and garlic topped with fried egg. Vivanta by Taj - Rebak Island, Langkawi



DESSERT

Apple cobbler v / 400
Sugar free warm apple pie served with ice cream

Warm chocolate pudding nv / 400
Molten chocolate pudding, raspberry compote, ice cream

Cheese cake nv / 400
Philadelphia cheese cake, infused with fruits of the season, salted caramel granola

Crème Brulee napoleon nv / 400
De constructed crème brulee, filo crisps, cinnamon sugar and almond slivers

Gulab Jamun v / 400
Deep fried milk dumplings, served warm with ice cream

Ice cream sundae v / 400
2 scoops of ice cream, sauces, toppings



VIA COCHIN – SYRIAN CHRISTIAN

Vegetable stew v / 675
Stewed vegetables in coconut cream with mild spices and finished with fennel served with choice of fermented rice hoppers – appam or Idiyappam, steamed string hoppers

Varutharacha koonu curry v / 650
Curried fresh button mushrooms in roasted coconut gravy, aromatized with garam masala and finished with tamarind, spicy and tangy curry

Thoran v / 650
Day’s special home style vegetable preparation, finely cut local vegetables tempered mustard, chilly and curry leaf and finished with grated coconut

Meen vattichathu nv / 975
Regional specialty from central Kerala, king fish cubes in spicy red fish curry flavoured with smoked coccum, served with boiled brown Kerala rice or tapioca

Karimeen pollichathu nv / 975
Exotic local fish also known as pearl spot, a local delicacy from the back waters, whole fish wrapped in banana leaf and cooked with shallot and chilly masala

Nadan Kozhi charu nv / 950
Chicken morsels cooked with whole and powdered spices and finished with coconut cream, served with Kallapam

Erachi varattiyathu nv / 950
Cubed buffalo meat tenderloin cooked with dry masalas flavoured with crushed pepper, served with Kerala paratha

SANDWICHES & SALADS

Open Grilled vegetable sandwich v / 725
Served on garlic focassia, tomato compote and parmesan shavings

Veg Club Sandwich v / 750
Toasted triple decker sandwich, Russian salad, tomato, cucumber, cheese and iceberg lettuce,

Malabar Club Sandwich nv * / 775
Toasted triple decker sandwich, pulled chicken, fried egg, crispy bacon, tomato, cheese, iceberg lettuce

Chicken tikka sandwich nv / 750
Spiced chicken tikka filling in brown bread and grilled

Beet salad v / 515
Roasted beet carpaccio, sherry vinaigrette torn greens, walnuts and goat cheese

Quinoa Salad v / 515
Quinoa grains and sprouted beans with avocado, raw mango, diced cucumber and fresh herbs topped with toasted sunflower seeds

Caesar Salad nv * / 515
Torn cos lettuce tossed with Caesar dressing, chunky garlic croutons, crispy bacon, anchovies and shaved parmesan

COMFORT CURRIES

Rajma Chawal v / 715
Well-cooked red kidney beans in a spicy gravy, served with steamed basmati rice

Palakmakhana paneer v / 775
Cottage cheese in tempered spinach gravy topped with toasted makhana, served with choice of Indian bread

Bhindi masala v / 725
Tender okras cooked home style with onion, tomato and spices served with Indian breads or rice

Dal (lentils) v / 725
Choice of tempered moong beans or black dal infused with butter served with choice of Indian breads or rice

Chicken lababdar nv / 900
Chicken tikka simmered in rich tomato curry, served with choice of Indian bread

Mutton roganjosh nv / 900
Slow cooked mutton preparation in spicy gravy served with Indian bread or rice

Machli Tawa fry nv / 900
Hot griddle cooked fillet of fish with chilly and spice marinade

Biryani v nv / 750 /875
Lamb, chicken or vegetable cooked with aromatic basmati rice served with raitha, papads and pickle

GRILLS AND MORE

Arabian sea - sea bass nv / 985
Pan seared local barramundi fillet, caponata and caper salt pommery beurre blanc

Salmon nv / 1485
Grilled fillet of Norwegian salmon, porcini mushroom risotto, salsa fresca, herb dressing

Fillet mignon nv / 985
Grilled tenderloin fillet steak, Catalan spinach potato puree, red wine jus, finished with blue cheese

Roast spring chicken nv / 900
Half roast chicken with roast garlic, roasted root vegetables, served with creamy polenta, roast gravy

Lamb chops nv / 1800
Nz lamb chops, served with crushed potatoes, minted peas Red wine jus

Tagiatelle nv / 900
Home-made saffron tagiatelle with seafood or roast chicken cherry tomatoes, fresh basil and parmesan

Carbonara nv / 900
Choice of pasta with bacon, parmesan and egg yolk sauce

Gnocchi v / 800
Fresh basil pesto, confit garlic and sundried tomatoes

Penne all’Arrabbiata v / 800
Penne with drychilli, basil and tomato compote

Fusilli with mushroom v / 800
Pasta spirals with porcini infused creamy mushroom sauce

Risotto gamberi nv / 900
Arborio rice risotto with shrimps, finished with shell fish bisque

Risotto, corn and spinach v / 900
Green risotto with spinach paste, sautéed corn and feta crumble

Pizza Margherita v / 800
Tomato compote, mozzarella and basil

Pizza Verdure v / 800
Tomato, mozzarella, grilled vegetables and mushroom

Pizza Indiana nv / 850
Tandoori chicken morsels, peppers, jalapenos and mozzarella

Pizza Pepperoni nv / 850
Sliced pepperoni, grilled red onions, tomato compote and mozzarella

SIDES

Indian breads, Kerala paratha nv v / 165	Curd rice v / 375
Appam / Idiyappam / Kallapam v / 165	Raita / Yogurt v / 165
Khichdi v / 475	French fries v / 300
Steamed rice v / 250	Sautéed vegetables v / 250
	Mashed potatoes v / 250
	Side salad v / 250

COCKTAILS

Mattancherry **Luxury**
Collection / 900
Grande
Scotch, lime juice, honey syrup, apple juice
muddled with ginger and top up ginger ale

Art Collection
Vodka infused with black pepper grains, lychee,
pears and pine apple juice

Goose Pine
Vodka, kiwi and pineapple juice

Rock Berries
Vodka, apple and strawberries

Mattan-tinis...
Recommended / 900

Forbidden Apple
Scotch, fresh muddled apple, apple juice and
sour mix

Lychee Martini
Vodka, ginger and lychee juice

Water-Min-Tini
Vodka, fresh watermelon, mint and sour mix

Ko...Cochin
Vodka, curry leaves, fresh coconut with
pineapplejuice and sour mix

Jars / 1100

The Sun Shower
White rum, ginger and lime juice

Cucumber Cocktail
Gin, cucumber, lime juice and tonic water

Blue Frog
Vodka, gin, grappa, bacardi, blue curacao and
red bull

Bloody Marry
Vodka, tomato juice, dash of tabasco and
worcestershire sauce

Mojitos
Bacardi, limejuice, sugar, mint leaves top up
with soda Selection of flavors- dragon berry,
raspberry, orange, apple, limon.

MOCKTAILS

Detox Mocktails / 800

Sun Kissed
Fresh watermelon chunks, papaya,
orange and honey

Moksha Mix
Holy basil, ginger, honey churned
with orange juice

The Malabar Rejuvenation
Fresh banana, kiwi, mango and orange juice

Cool sea
Apple, celery, cucumber and mint

Selection of Virgin Maries
Tomato, pineapple and orange

Please feel free to let our servers know if you would like
them to mix up other favourite classics.

WINE BY GLASS

CHAMPAGNE BY THE BOTTLE ONLY

Krug Grand Cuvée
Champagne, France 42650
Moët & Chandon Cuvée Dom Pérignon
Champagne, France 34100
Pommery Royale
Champagne, France 14800
Louis Roederer Brut
Champagne, France 13600

WINE BY THE GLASS AND BOTTLE

SPARKLING WINES

Sula Brut, India 1200 6000
Grovers Zampa Brut, India 1200 6000

WHITE WINES

Baron Philippe De Rothschild Mouton Cadet Blanc, Bordeaux 1450 7000
Danzante Pinot Grigio IGT, Italy 1300 6350
Vina Tarapaca Chardonnay, Chile 1250 6000
Sula Sauvignon Blanc, Nashik 700 3300
Fratelli Chardonnay Solapur Maharastra 700 3300
Grovers Art Collection Vioginer Nandi hills, India 700 3300

RED WINES

Maison Louis Jadot Bourgogne Pinot Noir, Burgundy 1300 6350
Castello Banfi, Sangiovese Cabernet Sauvignon, Italy 1250 6000
Vina Tarapaca Cabernet Sauvignon, Chile 1250 6000
Grovers Le Reserva, Cabernet Shiraz, India 900 4400
Sula Cabernet Shiraz, Sula Vineyards Nashik, India 700 3300
Fratelli Cabernet Franc-shiraz Solapur Maharastra 700 3300

ROSE WINES

E Guigal Tavel Rose, France 11200
Sula Zinfandel Rose, India 800 3750

Our standard measure for a glass of wine is 150 ml

OTHER BEVERAGES

San Benedetto Sparkling Water (750 Ml) / 590

San Benedetto Sparkling Water (330 Ml) / 295

Choice Of Freshly Squeezed Juice / 355

Home Made Lemonade / 325

Ginger Ale / 325

Energy Drink / 300
Red bull

Tonic Water / 300

Canned Juice / 295

Iced Tea / 295
Pineapple-mint, strawberry-blackcurrant
or mango-lime

Carbonated Beverege / 240

Packaged Water / 240

Lassi / 355
Blended yoghurt served sweet, salted or blended with fruit

Milk Shakes / 355
Chocolate/Strawberry/Banana/Vanilla

Butter Milk / 355
Blended Yoghurt sevred plain, saltad or malasa

Please inform our associate if you are allergic to any ingredients. All prices are inclusive of government taxes.

contains nuts * contains pork v: vegetarian nv: non-vegetarian

Our standard measure for spirits is 30 ml | Our standard pour for a glass of wine is 150 ml

SPIRITS

VODKA

Belvedere / 950

Absolut Blue / 700

Smirnoff / 500

RUM

Bacardi Carta Blanca / 500

Bacardi Classic Black / 500

GIN

Beefeater / 650

Gordons / 500

TEQUILA

Camino Silver / 750

COGNAC AND BRANDY

Hennessy Vs / 1550

Martell Vsop / 1200

LIQUEUR

Grand Marnier / 1150
An orange-flavored cognac

Kahlua / 850
Coffee flavored liqueur from Mexico

Baileys Irish Cream / 600

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label / 1100

Chivas Regal 12 Years / 1100

Teachers Highland Cream / 750

J&b / 650

AMERICAN WHISKEY

Jack Daniels Black Old No 7 / 1100

SINGLE MALT WHISKY

Glenfiddich 12 Years / 1850

Glenmorangie 10 Years / 1150

Talisker / 1400

Cragganmore 12 Years / 1200

The Glenlivet 12 Years / 950

INTERNATIONAL BEER

Sol Cerveza (Mexican) / 600

DOMESTIC BEER

Heineken (330ml) / 525

Kingfisher Blue (500ml) / 480

Kingfisher Ultra (330ml) / 380

Kingfisher Gold (330ml) / 350