

Dear Guest,

It is our endeavour to always take very special care of all our Guests in our restaurants. If you are allergic to any one of the below mentioned food allergens, please inform our server before ordering your meal.

Common Food Allergens:

1. Milk
2. Egg
3. Peanut
4. Cashewnut
5. Walnut
6. Fish
7. Shell fish
8. Soy
9. Wheat

Vegetarian Non-Vegetarian

Please inform our associates if you are allergic to any ingredients.

Our cuisine is "Wellness Home Cuisine" less on salts, free from fatty oils and monosodium glutamate.

Do let us know if you have any special requirements in order to facilitate your meal.

All prices are in INR and exclusive of all applicable taxes. We do not levy any service charge.

Breakfast

07:30 - 10:30 Hours

A la carte suggestions

- ▣ **Selection of seasonal fresh fruits** 450
- ▣ **Seasonal fresh fruit juice** 400
- ▣ **Choice of fresh vegetable juices** 350
cucumber, carrot and tomato
- ▣ **Tender coconut water** 275
- ▣ **Choice of cereals** 400
corn flakes, wheat flakes, muesli, choco flakes served with choice of milk or yoghurt
- ▣ **Porridge** 400
- ▣ **Baker's basket** 450
assortment of croissants, Danish pastries, muffins, doughnuts, white or brown toast

From the griddle

- ▣ **Pancakes, or French toast with maple syrup and honey** 400
- ▣ **Farm fresh two eggs, with your choice of cooking** 450
fried, scrambled, poached or boiled

Classic Indian Breakfast

South Indian Selection

- ▣ **Masala dosa** 450
rice and lentil pancake with potato filling
- ▣ **Plain dosa** 400
thin rice and lentil pancake
- ▣ **Uthappam - plain or masala** 450
rice and lentil pancake, with your choice of toppings oftomato, onion, chilly, coriander
- ▣ **Idli** 450
steamed rice and lentil flat dumplings
- ▣ **Medhu wada** 400
fried lentil doughnuts

Kerala Selection

- ▣ **Upma** 400
curry leaf and mustard tempered semolina
- ▣ **Puttu with kadala curry** 450
steamed rice cake served with curried black gram
- ▣ **Idiappam with sambol** 450
string hoppers served with a traditional onion and tomato curry

North Indian selection

- ▣ **Poori bhaji** 450
fried whole wheat bread served with curried potatoes.
- ▣ **Paratha** 380
whole wheat bread with a choice of filling- potato, cauliflower or paneer served with pickle and yoghurt
- ▣ **Poha** 400
beaten rice flakes tempered with mustard seeds, nuts and turmeric.

Lunch & Dinner

12:30 - 15:30 Hours • 19:00 - 22:30 Hours

Salads & Appetizers

- ▣ **Costa bra via salad** 820
fresh tiger prawns, virgin olive oil, lemon extract, red plum tomatoes and lettuce
- ▣ **Fresh ocean prawns cocktail** 820
lake bed prawns, cocktail sauce and shredded lettuce
- ▣ **Caesar salad** 600
Crispy Iceberg lettuce, grilled chicken, parmesan cheese, anchovy, burnt garlic croutons in a creamy dressing
- ▣ **Salad ala chef** 600
chef special mix of chicken, celery and apple with mango cilantro dressing
- ▣ **Tuna salad** 600
tuna flakes tossed with beans, tomato, potato and olives
- ▣ **Insalata Mediterranean** 550
grilled zucchini, bell peppers and crunchy lettuce with balsamic dressing
- ▣ **Greek farmer salad** 550
crisp lettuce, tomatoes, cucumbers, red and green onions, Persian feta kalamata olives with lemon garlic dressing
- ▣ **Kumarakom village salad** 550
sprouted green lentils, potatoes, Indian spices, ginger tamarind chutney, in a crispy filo
- ▣ **Mango and coconut chat** 550
green mangoes and grated coconut tossed in a sweet and sour tamarind sauce
- ▣ **Spicy carrot salad** 550
Shredded carrot tossed in tangy chilly sauce with nuts and raisins

- ▣ **Melon and feta with khus khus** 500
Sweet melon with creamy goat cheese infused with khus khus
- ▣ **Mozzarella fingers** 500
Bread crumbed cheese seasoned and chili flakes, tomato basil sauce on side
- ▣ **Pakoda** 550
Paneer or vegetables in a special stone ground masala, fried crisp served with tamarind chutney
- ▣ **Urulakkizhangu varuthathu** 550
crispy potato tossed with onions and hand ground spices tempering

Soups

- ▣ **Kerala seafood soup** 550
tangy seafood soup with local spices
- ▣ **Prawn bisque** 550
creamy, highly seasoned soup of French origin, classically based on a strained prawn broth
- ▣ **Chicken and corn chowder** 450
chicken and crushed American corn chowder
- ▣ **Hot and sour soup** 450
soy sauce, chilly and wine vinegar flavoured spicy thick soup with choice of vegetables or chicken
- ▣ **Soup e natural** 450
burnt garlic flavoured thin broth with choice of vegetables or chicken
- ▣ **Talumien soup** 450
traditional Chinese soup with julienne of vegetable, mushroom and noodle
- ▣ **Tomato basil soup** 430
red ripe tomatoes with basil
- ▣ **Crock-pot minestrone** 430
spring vegetables and pasta in a light herbed Italian broth
- ▣ **Mushroom and star anise soup** 430
creamy soup of fresh mushrooms flavoured with star anise
- ▣ **Chinese corn and coriander soup** 430
sweet corn with a touch of soya and coriander
- ▣ **Rasam** 400
traditional thin broth with pepper, garlic and cumin
- ▣ **Chef's special soup of the day** 450
Please ask your server about chef's special soup

From the Clay Oven

▪ Samundari nazrana	1250
ocean fresh prawns chili powder, lemon rind, curried rice and mint sauce	
▪ Ajwaini macchi tikka	800
fresh fish cubes, skewered and cooked with caraway flavoured marinade	
▪ Fish tikka kasuri	800
fish cubes studded with dried fenugreek leaves	
▪ Tawa machhli	800
fillet of fish in lime, ginger garlic, cumin and fenugreek cooked on tawa	
▪ Tandoori murgh	
Half	800
Full	1200
spice roasted corn fed spring chicken in a marinade of hung curd, Kashmiri chilly and garam masala	
▪ Dhoodhiya murg tikka	800
tender chicken morsels, hung curd, creamed cheese and mild Indian spices	
▪ Shahi gulouti kebab	800
minced chicken patties cooked in grill and served on saffron bread	
▪ Pahadi murgh	800
chicken in coriander and mint marinaion	
▪ Dakshin murgh kebab	800
southern spiced chicken cooked in tandoor	
▪ Paneer hariyali tikka	700
mint and coiander flavoured paneer cubes cooked in tandoor	
▪ Khatta Mitha subzi	700
fresh vegetables and fruits marinated in a combination of yoghurt and tangy red onion mix	
▪ Falldani sheikh kebeb	700
minced raw banana spiced with traditional Indian spices, cooked in tandoor	
▪ Moti hara kebeb	700
winter greens and pulses ground together with spices shallow fried on a skillet	
Kathi Rolls	
onion, pepper slivers, lime and spices in a parantha roll filled with a choice of	
▪ Vegetable	700
▪ Cottage cheese	750
▪ Chicken	950

Main Course

Curry Corner • Vegeterian

- ▣ **Tandoori sampler platter** 1230
paneer haryali tikka, khatta meetha subzi, moti hara kebab, dal makhani, roti/naan
- ▣ **Shabanam curry** 720
mushroom, corn and green peas in tomato cashew curry
- ▣ **Malai koftha** 720
cheese dumplings in a rich cashew and cream sauce
- ▣ **Paneer makhani** 720
cottage cheese simmered in a butter flavoured tomato gravy
- ▣ **Paneer mutter curry** 720
cottage cheese and green peas in a rich gravy
- ▣ **Palak paneer** 720
cottage cheese in garlic flavoured spinach gravy
- ▣ **Palak aap ki pasand** 720
choice of fresh vegetables or potato in garlic flavoured spinach gravy
- Methi mutter malai** 720
 - ▣ rich gravy of fenugreek and green peas made with cashew and cream,
- ▣ **Bhindi kurkure** 720
crispy fried okra sprinkled with fragrant spices
- ▣ **Subzi bagara** 720
fresh vegetables in a tangy tomato and capsicum gravy
- Aloo gobi adraki** 720
 - ▣ potatoes stir-fried with florets of cauliflower, melange of cumin, black salt, fresh tomatoes and ginger
- ▣ **Dum aloo Kashmiri** 720
Dry fruits and cottage cheese stuffed potato cooked in a rich tomato sauce
- Bharwan baingan masala** 720
 - ▣ medium sized brinjals filled with a special gram flour mixture, fried and cooked in rich creamy curry.
- ▣ **Rajma rasmisa** 720
cumin flavoured kidney beans with hint of yoghurt
- ▣ **Dal makhani** 620
slow cooked melange of lentils topped with butter and cream
- ▣ **Dal tadka** 620
yellow lentils tempered with cumin and garlic pods

Curry Corner • Non-Vegetarian

▣ Tandoori sampler platter	1530
samudri nazrana, ajwini macchi tikka, dhoodhiya murgh tikka, dal makhani, roti/naan	
▣ Jhinga masala	1250
fresh prawns in an onion and tomato curried with hand pounded spices	
▣ Kasundi Machli curry	820
taditional Assamese fish curry	
▣ Machi tikka Masala	820
spice roasted cubes of fresh fish, simmered in chef's special masala	
▣ Murgh ke mukul	820
juliennes of chicken simmered in a cashew nut and yoghurt gravy, flavoured with saffron	
▣ Murgh Noojahani	820
chicken cooked with saffron and spices, garnished with boiled egg	
▣ Kadai murgh	820
tender chicken in an onion and tomato gravy with kadai masala	
▣ Murgh tariwala	820
chicken cooked in a light home style gravy flavoured with aromatic spices	
▣ Chhooza makhani	820
morsels of spring chicken, given the traditional tandoor garb, simmered in tomato velvet gravy, finished with double cream and dry fenugreek	
▣ Lalmas	900
spicy mutton cury cooked with tomato red chilli and spices- speciality of Rajasthan	
▣ Ghosht Banjara	900
baby lamb scented with Indian garam masala	
▣ Ghosht hazaarwi	900
Hyderabadi style mutton flavoured with mint and ginger	
▣ Mutton saagwala	900
tender lamb in a spinach, mint and coriander gravy	

From the Paddy Field

▣ Scampi biryani	1400
long grained rice, juicy scampi in yoghurt, exotic spices	
Hyderabad Biryani/ Mulla Biryani	
Choice of traditional Hydrabadi or kerala style Tribal Biryani	
▣ Fish	920
▣ Chicken	920
▣ Mutton	1050

▣ Vegetable biryani	820
aromatic basmati rice with green and root vegetables	
▣ Pulao aap ki pasand	475
fragrant long grained rice, cooked in a seasoned broth of your choice of -vegetables, cumin, green peas or paneer	
▣ Flavoured rice	475
rice preparation from South with choice of Lemon, jeera or Coconut	
▣ Curd rice	375
truly comfort food of South India with rice and yoghurt, tempered with asafetida,ginger, mustard seeds and curry leaves	
▣ Plain rice	250
steamed basmati rice	
▣ Kerala brown rice	250
boiled unpolished rice	
▣ Appam	220
Kerala specialty fermented rice pancake	

Indian Breads

▣ Nawazi kulcha	350
filled with minced chicken from the tandoor	
▣ Kulcha	200
with your choice of filling - potato, masala. gobi or paneer	
▣ Naan peshwari	200
sweet and spicy naan filled with cashew nuts, green chilly, and raisins	
▣ Kashmiri naan	200
filled with till seeds, cherry and sultanas	
▣ Naan plain, butter, garlic or cheese	160
leavened refined flour made bread	
▣ Roti	160
made of wheat flour	
▣ Lacha paratha	160
layered wheat flour bread	
▣ Phulka - chapathi	160
▣ Pech roti	160
flat paratha cooked in tandoor	
▣ Kerala paratha	160
south Indian flat layered bread, made with refined flour	

From the shores of lake Vembanad

Vegetarian Selection

- | | |
|---|-----|
| Ulli theeyal
fresh shallots in tangy roasted coconut gravy | 720 |
| Avial
strips of marrow vegetables simmered in, cumin and garlic flavoured coconut mixture tossed with yoghurt | 720 |
| Moru kaachiyadhu
a local style yoghurt based ash gourd curry flavoured with, mustard seeds, asafetida and turmeric | 720 |
| Pachakari stew
diced seasonal vegetables cooked in mild coconut milk, a Syrian Christian Specialty | 720 |
| Vellarikkai manga curry
curry cucumber and raw Mango in coconut milk and tempered with mustard | 720 |
| Thakkali murungakkai curry
combination of fresh tomatoes and drumsticks in coconut gravy with local spices | 720 |
| Vendakkai mappas
okra in coriander flavoured coconut milk gravy | 720 |
| Alleppey vegetable curry
vegetables cooked in coconut gravy with raw mango slices | 720 |
| Thoran of the day
fresh chopped vegetable, tempered with mustard, curry leaves and grated coconut.
Please ask your server for the thoran of the day. | 720 |
| Vendakkai thenga fry
tender ladies finger and batons coconut chips with crushed chilly garlic shallot combination | 720 |
| Kaya payar mezhukkupuratty
raw plantain and long beans tossed with garlic and shallots | 720 |
| Koonu ularthiyathu
mushrooms tossed with onion, tomato and local spices | 680 |

Non Vegetarian Selection

Seafood

- | | |
|---|------|
|  Konju varuthadhu
grilled fresh water Scampi with traditional hand ground spices
served along coconut tossed vegetables | 1400 |
|  Masala fried prawns
spicy masala marinade grilled prawns | 1250 |
|  Chemmeen thulichathu
prawns in thick onion tomato masala | 1250 |
|  Chemmeen manga curry
prawns and raw mango, simmered in coconut milk,
flavoured with spices | 1250 |
|  Chemmeen peera
prawns simmered in coconut paste, flavoured with kokum. | 1250 |
|  Koonthal varattiyathu
grilled fresh Squid rings engulfed in a
spicy shallot and tomato mixture | 820 |
|  Podimeen varuthathu
crispy fried tiny local river fish with spices | 820 |
|  Catch of the day
fresh water fish, handpicked from the local market,
cooked as per your choice | 820 |
|  Pollichathu
Marinated wrapped in
banana leaf and cooked
with local spices | |
|  Varuthathu
fried with local spices | |
|  Thawayil porichathu
grilled on the flat top | |
|  Travancore fish curry
tamarind flavoured fish curry with drumstick | 820 |
|  Fish Malabari
shallot tempered fish curry in rich coconut gravy | 820 |
|  Vembanadu fishcurry
spicy curry of chillies and kokum | 820 |
|  Meen moilee
fish cooked in turmeric coconut milk
with tomatoes and local spices. | 820 |

Meat and Poultry

- ▣ **Kozhi chuttathu** 820
traditional dry preparation of tender chicken coated with rice flour, tossed with onion and dry spices
- ▣ **Beet kozhi curry** 820
tamarind flavoured chicken curry with beetroot
- ▣ **Nadan Kozhi curry** 820
chicken and potatoes cooked .in spicy tomato, onion gravy, flavoured with fennel powder
- ▣ **Ellu kozhi** 820
black sesame flavoured semi dry chicken in local spices
- ▣ **Kozhi varutharacha curry** 820
tender morsels of chicken cooked in dark roasted coconut gravy
- ▣ **Mutton ularthiyathu** 900
tender baby lamb morsels, tossed in onion with fresh spices
- ▣ **Mutton malliperalan** 900
coriander flavoured lamb curry with onion, tomato, spices and coconut milk
- ▣ **Stew- a ka “eshtu”** 875
choice of chicken or lamb flavoured with coconut milk. black pepper,cinnamon and cloves
- ▣ **Kottayam duck curry** 900
popular feasting dish of the locals made of Kuttanaadan country duck
- ▣ **Chuttirachi** 875
tenderloin cooked dry the local style

Main Course Selection International

Vegetarian

- ▣ **Grilled cottage cheese steaks** 800
Creamy spinach and mushroom filled cottage cheese steaks.
served with mushroom risotto and spicy tomato coulis
- ▣ **Baked crepe** 800
filled with spinach and corn
- ▣ **Vegetable St. drops** 800
diced English vegetable in a creamy saffron sauce
- ▣ **Zucchini and eggplant parmigiana** 800
grilled layered of zucchini and eggplant in cheese and tomato sauce
- ▣ **Caponata siciliana** 800
stewed zucchini, broccoli, aubergine Sicilian style

Seafood

- ▣ **Grilled tiger prawns** 1350
served with herb sauce ratatouille and saffron rice
- ▣ **Grilled freshwater scampi** 1400
served with herb grilled vegetables, parsley potato and lemon garlic butter reduction
- ▣ **Char grilled seafood medley** 1450
scampi, prawns, calamari and fish in an olive garlic marinade,
bouquet of vegetables and barbeque sauce
- ▣ **Seafood new burg** 1400
mix seafood in creamy tomato cheese sauce with rice pilaf
- ▣ **Calamari fritters** 820
served with aioli sauce
- ▣ **Pan-seared fish** 820
served with herb scented veggies and lemon butter sauce
- ▣ **Ginger soya fish** 820
capers flavoured fish on potato crush
- ▣ **Classic fish and chips** 1150
served with fries and tartar sauce

Meat and Poultry

- ▣ **Grilled chicken breast** 1150
choice of mushroom or pepper sauce served with mushroom risotto
- ▣ **Chicken a la greaque** 1150
fresh Green herbs marinated chicken on pasta bed with cheese

- Tenderloin with honey glazed paprika potato** 1150
 with choice of pepper or wine sauce and sesame beans
- Tenderloin stroganoff** 1150
 Tender slices of tenderloin and mushroom cooked in tomato, cream and herb sauce served along with parsley and cumin rice

Pasta and Risotto

■ **Pasta**

choice of- penne, farfalle, fettuccini, fusilli, or whole wheat spaghetti

- Seafood bisque with pasta choice of sauce** 1400
 Fresh marine selection with your choice of sauce
- Polo e funghi** 820
 spring chicken, wild mushroom in cheese and parmesan sauce
- Carbonara** 900
 cream, egg yolk, bacon and parmesan cracknels
- Bolognese** 900
 hand cut tender lamb, fresh tomato, basil, garlic and parmesan
- Homemade ravioli** 780
 filled with mushroom and spinach
- Arrabiatta** 780
 tomato chunks, fresh garlic pods, and holy basil, with parmesan shave and chilly flake
- Primavera** 780
 mélange of exotic vegetables in creamy cheddar cheese sauce
- Agli e olio** 780
 extra virgin olive oil, garlic slivers, touch of crushed chilly and parmesan cheese
- Seafood risotto** 1250
 Chef's special creamy seafood with risotto rice
- Mushroom risotto** 780
 Rich, creamy mushroom risotto with risotto rice, brandy, Parmesan and mushrooms

Asian Classical Selection

Starters

▣ Wok tossed prawns	1250
▣ King prawn tempura Ocean prawns coated with a light batter of flour and eggs. fried and served with hot garlic sauce	1300
▣ Pan fried chilly fish	800
▣ Sautéed Fish in dry chilly and shallots	800
▣ Congi crispy chicken with green peppers and scallions	800
▣ Crispy fried Schezwan Chicken	800
▣ Mushroom Pepper and Salt	620
▣ Crispy fried spinach and corn sauteed herbs and spices with spinach and corn crisped	700
▣ Sesame honey chilly potatoes potato fried with white sesame seeds tossed in chilly and honey sauce	700

Main Course

Non-Vegetarian

▣ Prawn in a choice of sauce	1250
▣ Crispy fish in a black pepper sauce	820
▣ Mandarin fish fillet of fish and julienne vegetables in ginger soya sauce	820
▣ Hong kong chicken diced Chicken roasted chillies and soya	820
▣ Hakka chicken diced chicken, mushroom and egg drops in a tangy sauce	820




Vegetarian

▣ Eggplant in hot garlic sauce	720
▣ Vegetable Manchurian vegetable dumplings in coriander flavoured chilly and soya sauce	720
▣ Stir fried exotic vegetables stir fried exotic vegetables in ginger soya sauce	720
▣ Tofu in black bean sauce Bean curd in aromatic black bean sauce	720

Rice and Noodles





Fried rice

Steamed long grain rice tossed with soya and spring onion in choice of-

-  **Seafood** 1050
-  **Chicken** 900
-  **Vegetable** 800

Hakka Noodles

Chinese soft noodles tossed with onions and peppers

-  **Seafood** 1060
-  **Chicken** 900
-  **Vegetable** 800
-  **Spinach, mushroom and garlic noodles** 800

Junior league

-  **Tom and jerry** 650
the all-time favourite fish and chips
-  **Humpty dumpty** 650
juicy chicken crumbed with corn flakes
and served with French fries
-  **Bunny rabbit** 650
mini chicken patty, grilled and filled in bun with cheese
-  **Jack and Jill** 650
thin crust pizza topped with chicken and gummy mozzarella
-  **Barbie delight** 650
thin crust vegetarian pizza with your choice of toppings
-  **Goofy's choice** 650
mini vegetable patty, crumb fried, filled in bun with cheese
-  **Mickey mouse** 650
mini vegetable spring rolls
-  **Cinderella noodles** 650
wok tossed Chinese noodles with choice of vegetable or chicken
-  **Goldi lock** 300
golden fried French fries
-  **Snow white** 450
vanilla ice cream topped with chocolate sauce and nuts
-  **Daisy duck delight** 550
Layers of fruits ice creams, tender coconut
soufflé and nuts topped with chocolate sauce

Sandwich and burger

- ▣ **The Kumarakom club** 820
slice of chicken, coleslaw, fried egg. crispy bacon and lettuce with plain or toasted bread
- ▣ **The green club** 720
double decker sandwich of plain or toasted bread
with balsamic grilled vegetables, lettuce, tomato, cucumber and cheese
- ▣ **Make your own sandwich** 720
choice of white or brown bread - plain, toasted or grilled
with choice of c grilled chicken, tuna, egg, bacon, tomato, cheese,
cucumber, lettuce, coleslaw, bell pepper, mushroom or feta
- ▣ **Philly cheese steak sandwich** 820
peppers, mushroom caramelized onion, French mustard and cheese
- ▣ **Thai chicken burger** 820
caramelized pineapple, cucumber fresh coriander and peanut sauce
- ▣ **Garden fresh burger** 720
vegetable Pattie made with seasonal vegetable
- ▣ **French fries** 550

Wellness Menu

Soups

- ▣ **Cool cucumber soup** 430
Chilled cucumbers, raw garlic, yoghurt and green lemon.
- ▣ **Minted green peas soup** 430
pureed green peas flavoured with garden fresh mint leaves
- ▣ **Dal shorba** 430
traditional thin broth of lentils flavoured with hand pound spices
- ▣ **Gazpacho andalusia** 430
chilled combination of tomato, cucumber and capsicum

Appetizer

- ▣ **Gado gado salad** 550
carrots., cucumbers and bean sprouts tossed in peanut, jaggery and tamarind mixture
- ▣ **Lettuce and melon salad** 550
lettuce and melon with citrus mint dressing
- ▣ **Mixed sprout and raisin salad** 550
crushed pepper corns, lemon and honey
- ▣ **Herb grilled vegetables** 550
garden fresh vegetables grilled with a combination of herbs and extra virgin olive
- ▣ **Kairali mix sprouts** 550
tempered crisp mix sprout in lemon dressing with shredded coconut

Mains

- ▣ **Stir fried zucchini and broccoli** 780
fresh zucchini and broccoli florets tossed in Dijon mustard sauce
- ▣ **Whole wheat pasta with spinach, roast garlic and tomatoes** 780
- ▣ **Meen puzhungiadhu** 820
local preparation of fish wrapped in banana leaf with stone ground spices and steamed.
- ▣ **Grilled fish in citrus sauce** 820
light broth of tomato flavoured citrus sauce with bouquet of steamed vegetables
- ▣ **Vegetable tak-a-tak** 675
garden fresh steamed vegetables tossed with hint of traditional spices.
- ▣ **Palak dal** 620
yellow lentils cooked with fresh spinach, garlic and cumin

Desserts

- ▣ **Tender coconut soufflé- sugar free** 425
- ▣ **Freshly sliced seasonal exotic fruits** 450

Missing Home already?

The Quintessential Tiffin

- ▣ **Vegetarian Tiffin** (serve 2) 2000
Home style meal consisting of basmati rice, dal and two vegetable preparations, curd, papad, pickle and salad on side
- ▣ **Non-vegetarian Tiffin** (serve 2) 2800
Home style meal consisting of basmati rice, dal and two non-vegetarian preparations, curd, papad, pickle and salad on side
- ▣ **Seafood Tiffin** (serve 2) 3500
Home style meal consisting of basmati rice, dal and one vegetable, one non-vegetarian and one seafood preparation curd, papad, pickle and salad on side

Dessert Selection

▣ Strawberry cheese cake	480
light cheesy cake with emulsion of fresh strawberry	
▣ Crème brûlée	480
rich custard infused with caramel flakes	
▣ Tender Coconut Soufflé	480
low sugar young Coconut infused semi fredo	
▣ Mississippi Chocolate Mud Cake	480
baked Chocolate fudge cake accompanied with vanilla bean ice cream	
▣ Nutty Apple Pie	480
classical French apple pie topped with hint of cinnamon gelato	
▣ White Chocolate panna cotta	480
classical Italian cream	
▣ Cardamom and honey parfait	480
honey infused double cream chilled to perfection	
▣ Ilaneer Payasam	520
tender coconut payasam infused with cardamom	
▣ Ada Pradhama	420
rice flakes simmered in coconut extract, sweetened with molasses puree and tempered with nuts	
▣ Semiya Payasam	420
vermicelli flakes simmered in reduced cardamom flavored milk and topped with nuts	
▣ Traditional Gajar Halwa	480
spring carrot cooked with clarified butter, condensed milk and topped with nuts	
▣ Gulab Jamun	480
deep fried milk dumplings poached in sugar syrup and topped with nuts	
▣ Vattelappam	480
tropical clay baked young coconut custard with molasses puree	
▣ Freshly Sliced Seasonal Fruits	450
exotic cut fruit platter	
▣ Selection of Ice creams	440
choice of - vanilla, strawberry, butterscotch, chocolate, tender coconut, cinnamon, cardamom, coffee and mango	
▣ Selection of gourmet cheeses	550

Hot Beverages

- ▣ **Selection of tea** 280
darjeeling tea, green tea, earl grey, lemon, or masala
- ▣ **Selection of coffee** 280
south Indian filter, instant, cappuccino or espresso
- ▣ **Hot chocolate, bournvita or horlicks** 280

Cold Beverages

- ▣ **Milk shakes** 350
vanilla, chocolate, strawberry, mango, banana or butterscotch
- ▣ **Cold coffee** 350
with or without ice-cream
- ▣ **Iced Tea** 550
Regular or lemon
- ▣ **Lassi** 320
sweet, salted or masala
- ▣ **Chaas** 320
salted or masala

Soft Selection

- ▣ **Seasonal fresh fruit juice** 400
- ▣ **Tender coconut water** 275
- ▣ **Fresh lime soda / water** 250
sweet/salted/plain
- ▣ **Red bull** 300
- ▣ **Aerated beverages** 220
- ▣ **Himalayan mineral water** 180
- ▣ **Sparkling water**
 - Himalayan 750 ml 410
 - Himalayan 330ml 210
 - Perrier 330ml 400

Detox beverages

- ▣ **The Kumarakom rejuvenation** 550
banana, kiwi, mango and orange juice
- ▣ **Sun kissed** 550
fresh watermelon, papaya, orange and honey
- ▣ **Cool oasis** 550
apple, celery, cucumber and mint
- ▣ **Bee active** 550
beetroot juice, carrot juice and yoghurt
- ▣ **Desert breeze** 550
grape, cranberry juice, twist of lime
- ▣ **Prohibition punch** 550
apple & lemon juices with ginger fizz
- ▣ **Blue Hawaiian** 550
pineapple juice and blue Curacao blended with vanilla ice cream
- ▣ **Cranberry moods** 550
cranberry and fresh sweet lime juice blended together
- ▣ **French fizz** 550
blended of mix juice and top of with lemonade
- ▣ **Fruit coladas** 550
mango/ lychee / peach or mixed fruit blended with vanilla ice cream
- ▣ **Sea blue** 550
fresh lime and blue Curacao syrup topped with lemonade
- ▣ **Litchi fizz** 550
litchi juice and soda