

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 325
- ▣ Seasonal fresh fruit juice 275
- ▣ Choice of fresh vegetable juices 225  
cucumber, carrot and tomato
- ▣ Tender coconut water 175
- ▣ Choice of cereals 225  
corn flakes, wheat flakes, muesli, choco flakes served with choice of milk or yoghurt
- ▣ Porridge Rs 225
- ▣ Baker's basket 225  
assortment of croissants, Danish pastries, muffins, doughnuts, white or brown toast

### From the griddle

- ▣ Pancakes, or French toast with maple syrup and honey 275
- ▣ Farm fresh two eggs, with your choice of cooking 300  
fried, scrambled, poached or boiled

## Classic Indian Breakfast

### South Indian Selection

- ▣ Masala dosa 300  
rice and lentil pancake with potato filling
- ▣ Plain dosa 275  
thin rice and lentil pancake
- ▣ Uthappam - plain or masala 275  
rice and lentil pancake, with your choice of toppings of tomato, onion, chilly, coriander
- ▣ Idli 275  
steamed rice and lentil flat dumplings
- ▣ Medhu wada 225  
fried lentil doughnuts

## Kerala Selection

- ▣ **Upma** 275  
curry leaf and mustard tempered semolina
- ▣ **Puttu with kadala curry** 275  
steamed rice cake served with curried black gram
- ▣ **Idiappam with sambol** 275  
string hoppers served with a traditional onion and tomato curry

## North Indian selection

- ▣ **Poori bhaji** 275  
fried whole wheat bread served with curried potatoes.
- ▣ **Paratha** 275  
whole wheat bread with a choice of filling- potato, cauliflower or paneer served with pickle and yoghurt
- ▣ **Poha** 275  
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** 625  
fresh tiger prawns, virgin olive oil, lemon extract, red plum tomatoes and lettuce
- ▣ **Fresh ocean prawns cocktail** 625  
lake bed prawns, cocktail sauce and shredded lettuce
- ▣ **Caesar salad** 450  
crispy Iceberg lettuce, grilled chicken, parmesan cheese, anchovy, burnt garlic croutons in a creamy dressing
- ▣ **Salad ala chef** 450  
chef special mix of chicken, celery and apple with mango cilantro dressing
- ▣ **Tuna salad** 450  
tuna flakes tossed with beans, tomato, potato and olives
- ▣ **Insalata Mediterranean** 375  
grilled zucchini, bell peppers and crunchy lettuce with balsamic dressing
- ▣ **Greek farmer salad** 375  
crisp lettuce, tomatoes, cucumbers, red and green onions, Persian feta kalamata olives with lemon garlic dressing
- ▣ **Kumarakom village salad** 350  
sprouted green lentils, potatoes, Indian spices, ginger tamarind chutney, in a crispy filo
- ▣ **Mango and coconut chat** 350  
green mangoes and grated coconut tossed in a sweet and sour tamarind sauce
- ▣ **Spicy carrot salad** 350  
shredded carrot tossed in tangy chilly sauce with nuts and raisins

- Fatuous** 350  
 combination of crispy vegetables in lemon mint dressing served with mini homemade crispy pita bread
- Mozzarella fingers** 375  
 coated with herbed bread crumbs, fried and served with spicy green pepper and roast tomato dip
- Paneer Amritsary** 375  
 cottage cheese in a special stone ground masala, fried crisp served with tamarind and mint chutney
- Urulakkizhangu varuthathu** 350  
 crispy potato tossed with tempering

## Soups

- Kerala seafood soup** 350  
 tangy seafood soup with local spices
- Prawn bisque** 350  
 creamy, highly seasoned soup of French origin, classically based on a strained prawn broth
- Chicken and corn chowder** 300  
 chicken and crushed American corn chowder
- Hot and sour soup** 300  
 soy sauce, chilly and wine vinegar flavoured spicy thick soup with choice of vegetables or chicken
- Soup e natural** 300  
 burnt garlic flavoured thin broth with choice of vegetables or chicken
- Talumien soup** 300  
 traditional Chinese soup with julienne of vegetable, mushroom and noodle
- Tomato basil soup** 300  
 red ripe tomatoes with basil
- Crock-pot minestrone** 300  
 spring vegetables and pasta in a light herbed Italian broth
- Mushroom and star anise soup** 300  
 creamy soup of fresh mushrooms flavoured with star anise
- Chinese corn and coriander soup** 300  
 sweet corn with a touch of soya and coriander
- Rasam** 300  
 traditional thin broth with pepper, garlic and cumin
- Soup of the day** 300  
 please ask your server about soup of the day

## From the Clay Oven

▣ <b>Samundari nazrana</b>	950
ocean fresh prawns chilly powder, lemon rind, curried rice and mint sauce	
▣ <b>Ajwaini macchi tikka</b>	625
fresh fish cubes, skewered and cooked with caraway flavoured marinade	
▣ <b>Fish tikka kasuri</b>	625
fish cubes studded with dried fenugreek leaves	
▣ <b>Tawa machhli</b>	625
fillet of fish in lime, ginger garlic, cumin and fenugreek cooked on tawa	
▣ <b>Tandoori murgh</b>	
<b>Half</b>	600
<b>Ful</b>	820
spice roasted corn fed spring chicken in a marinade of hung curd, Kashmiri chilly and garam masala	
▣ <b>Dhoodhiya murg tikka</b>	625
tender chicken morsels, hung curd, creamed cheese and mild Indian spices	
▣ <b>Shahi gulouti kebab</b>	625
minced chicken patties cooked in grill and served on saffron bread	
▣ <b>Pahadi murgh</b>	625
chicken in coriander and mint marinaion	
▣ <b>Dakshin murgh kebab</b>	625
southern spiced chicken cooked in tandoor	
▣ <b>Paneer hariyali tikka</b>	495
mint and coiander flavoured paneer cubes cooked in tandoor	
▣ <b>Khatta Mitha subzi</b>	495
fresh vegetables and fruits marinated in a combination of yoghurt and tangy red onion mix	
▣▣ <b>Falldani sheikh kebeb</b>	495
minced raw banana spiced with traditional Indian spices, cooked in tandoor	
▣ <b>Moti hara kebeb</b>	495
winter greens and pulses ground together with spices shallow fried on a skillet	
<b>Kathi Rolls</b>	
onion, pepper slivers, lime and spices in a parantha roll filled with a choice of	
▣ <b>Vegetable</b>	495
▣ <b>Cottage cheese</b>	495
▣ <b>Chicken</b>	550

# Main Course

## Curry Corner

- ▣ **Shabanam curry** 525  
mushroom, corn and green peas in tomato cashew curry
- ▣ **Malai koftha** 525  
cheese dumplings in a rich cashew and cream sauce
- ▣ **Paneer makhani** 525  
cottage cheese simmered in a butter flavoured tomato gravy
- ▣ **Paneer mutter curry** 525  
cottage cheese and green peas in a rich gravy
- ▣ **Palak paneer** 525  
cottage cheese in garlic flavoured spinach gravy
- ▣ **Palak aap ki pasand** 495  
choice of fresh vegetables or potato in garlic flavoured spinach gravy
- ▣ **Methi mutter malai** 495  
rich gravy of fenugreek and green peas made with cashew and cream,
- ▣ **Bhindi kurkure** 495  
crispy fried okra sprinkled with fragrant spices
- ▣ **Subzi bagara** 495  
fresh vegetables in a tangy tomato and capsicum gravy
- ▣ **Aloo gobi adraki** 495  
potatoes stir-fried with florets of cauliflower, melange of cumin, black salt, fresh tomatoes and ginger
- ▣ **Dum aloo Kashmiri** 495  
combination of garlic flavoured potato and green peas curry
- ▣ **Bharwan baingan masala** 495  
medium sized brinjals filled with a special gram flour mixture, fried and cooked in rich creamy curry.
- ▣ **Rajma rasmisa** 495  
cumin flavoured kidney beans with hint of yoghurt
- ▣ **Dal makhani** 385  
slow cooked melange of lentils topped with butter and cream
- ▣ **Dal tadka** 385  
yellow lentils tempered with cumin and garlic pods

## Curry Corner • Non-Vegetarian

- ▣ **Jhinga masala** 990  
fresh prawns in an onion and tomato curried with hand pounded spices
- ▣ **Kasundi Machli curry** 625  
traditional Assamese fish curry
- ▣ **Machi tikka Masala** 625  
spice roasted cubes of fresh fish, simmered in chef's special masala
- ▣ **Murgh ke mokul** 625  
juliennes of chicken simmered in a cashew nut and yoghurt gravy, flavoured with saffron
- ▣ **Murgh Noojahani** 625  
chicken cooked with saffron and spices, garnished with boiled egg
- ▣ **Kadai murgh** 625  
tender chicken in an onion and tomato gravy with kadai masala
- ▣ **Murgh tariwala** 625  
chicken cooked in a light home style gravy flavoured with aromatic spices
- ▣ **Chhooza makhani** 675  
morsels of spring chicken, given the traditional tandoor garb, simmered in tomato velvet gravy, finished with double cream and dry fenugreek
- ▣ **Lalmas** 675  
spicy mutton cury cooked with tomato red chilli and spices- speciality of Rajasthan
- ▣ **Ghosht Banjara** 675  
baby lamb scented with Indian garam masala
- ▣ **Ghosht hazaarwi** 675  
Hyderabadi style mutton flavoured with mint and ginger
- ▣ **Mutton saagwala** 675  
tender lamb in a spinach, mint and coriander gravy

## From the Paddy Field

- ▣ **Scampi biryani** 1050  
long grained rice, juicy scampi in yoghurt, exotic spices
- Hyderabad biryani**  
fragrant basmati rice, and spices with a choice of
- ▣ **Fish** 750
- ▣ **Chicken** 750
- ▣ **Mutton** 750

▣ <b>Vegetable biryani</b>	495
aromatic basmati rice with green and root vegetables	
▣ <b>Pulao aap ki pasand</b>	375
fragrant long grained rice, cooked in a seasoned broth of your choice of -vegetables, cumin, green peas or paneer	
▣ <b>Flavoured rice</b>	275
rice preparation from South with choice of Lemon, jeera or Coconut	
▣ <b>Curd rice</b>	275
truly comfort food of South India with rice and yoghurt, tempered with asafetida,ginger, mustard seeds and curry leaves	
▣ <b>Plain rice</b>	200
steamed basmati rice	
▣ <b>Kerala brown rice</b>	200
boiled unpolished rice	
▣ <b>Appam</b>	175
Kerala specialty fermented rice pancake	
<b>Indian Breads</b>	
▣ <b>Nawazi kulcha</b>	250
filled with minced chicken from the tandoor	
▣ <b>Kulcha</b>	125
with your choice of filling - potato, masala. gobi or paneer	
▣ <b>Naan peshwari</b>	125
sweet and spicy naan filled with cashew nuts, green chilly, and raisins	
▣ <b>Kashmiri naan</b>	125
filled with till seeds, cherry and sultanas	
▣ <b>Naan plain, butter, garlic or cheese</b>	
leavened refined flour made bread	
▣ <b>Roti</b>	125
made of wheat flour	
▣ <b>Lacha paratha</b>	
layered wheat flour bread	
▣ <b>Phulka - chapathi</b>	125
▣ <b>Pech roti</b>	125
flat paratha cooked in tandoor	
▣ <b>Kerala paratha</b>	125
south Indian flat layered bread, made with refined flour	

## From the shores of lake Vembanad

### Vegetarian Selection

- ▣ **Ulli theeyal** 495  
fresh shallots in tangy roasted coconut gravy
- ▣ **Avial** 495  
strips of marrow vegetables simmered in, cumin and garlic flavoured coconut mixture tossed with yoghurt
- ▣ **Moru kaachiyadhu** 495  
a local style yoghurt based ash gourd curry flavoured with, mustard seeds, asafetida and turmeric
- ▣ **Pachakari stew** 495  
diced seasonal vegetables cooked in mild coconut milk, a Syrian Christian Specialty
- ▣ **Vellarikkai manga curry** 495  
curry cucumber and raw Mango in coconut milk and tempered with mustard
- ▣ **Thakkali murungakkai curry** 495  
combination of fresh tomatoes and drumsticks in coconut gravy with local spices
- ▣ **Vendakkai mappas** 495  
okra in coriander flavoured coconut milk gravy
- ▣ **Alleppey vegetable curry** 495  
vegetables cooked in coconut gravy with raw mango slices
- ▣ **Thoran of the day** 495  
fresh chopped vegetable, tempered with mustard, curry leaves and grated coconut.  
Please ask your server for the thoran of the day.
- ▣ **Vendakkai thenga fry** 495  
tender ladies finger and batons coconut chips with crushed chilly garlic shallot combination
- ▣ **Kaya payar mezhukkupuratty** 495  
raw plantain and long beans tossed with garlic and shallots
- ▣ **Koonu ularthiyathu** 495  
mushrooms tossed with onion, tomato and local spices

## Non Vegetarian Selection

### Seafood

- ▣ **Konju varuthadhu** 1050  
grilled fresh water Scampi with traditional hand ground spices served along coconut tossed vegetables and curry sauce
- ▣ **Masala fried prawns** 950  
spicy masala marinade grilled prawns
- ▣ **Chemmeen thulichathu** 950  
prawns in thick onion tomato masala
- ▣ **Chemmeen manga curry** 950  
prawns and raw mango, simmered in coconut milk, flavoured with spices
- ▣ **Chemmeen peera** 950  
prawns simmered in coconut paste, flavoured with kokum.
- ▣ **Koonthal varattiyathu** 625  
grilled fresh Squid rings engulfed in a spicy shallot and tomato mixture
- ▣ **Podimeen varuthathu** 625  
crispy fried tiny local river fish with spices
- ▣ **Catch of the day** 625  
fresh water fish, handpicked from the local market, cooked as per your choice
- ▣ **Pollichathu**  
marinated wrapped in banana leaf and cooked with local spices.
- ▣ **Varuthathu**  
fried with local spices
- ▣ **Thawayil porichathu** 625  
grilled on the flat top
- ▣ **Travancore fish curry** 625  
tamarind flavoured fish curry with drumstick
- ▣ **Fish Malabari** 625  
shallot tempered fish curry in rich coconut gravy
- ▣ **Vembanadu fish curry** 625  
spicy curry of chillies and kokum
- ▣ **Meen moilee** 625  
fish cooked in turmeric coconut milk with tomatoes and local spices.

## Meat and Poultry

- ▣ **Kozhi chuttathu** 625  
traditional dry preparation of tender chicken coated with rice flour, tossed with onion and dry spices
- ▣ **Beet kozhi curry** 625  
tamarind flavoured chicken curry with beetroot
- ▣ **Nadan Kozhi curry** 625  
chicken and potatoes cooked in spicy tomato, onion gravy, flavoured with fennel powder
- ▣ **Ellu kozhi** 625  
black sesame flavoured semi dry chicken in local spices
- ▣ **Kozhi varutharacha curry** 625  
tender morsels of chicken cooked in dark roasted coconut gravy
- ▣ **Mutton ularthiyathu** 625  
tender baby lamb morsels, tossed in onion with fresh spices
- ▣ **Mutton malliperalan** 625  
coriander flavoured lamb curry with onion, tomato, spices and coconut milk
- ▣ **Stew- a ka “eshtu”** 625  
choice of chicken or lamb flavoured with coconut milk. black pepper, cinnamon and cloves
- ▣ **Kottayam duck curry** 625  
popular feasting dish of the locals made of Kuttanaadan country duck
- ▣ **Chuttirachi** 625  
tenderloin cooked dry the local style

## Main Course Selection International

### Vegetarian

- ▣ **Grilled cottage cheese steaks** 625  
Creamy spinach and mushroom filled cottage cheese steaks.  
served with mushroom risotto and spicy tomato coulis
- ▣ **Baked crepe** 650  
filled with spinach and corn
- ▣ **Vegetable St. drops** 650  
diced English vegetable in a creamy saffron sauce
- ▣ **Zucchini and eggplant parmigiana** 650  
grilled layered of zucchini and eggplant in cheese and tomato sauce
- ▣ **Caponata siciliana** 650  
stewed zucchini, broccoli, aubergine Sicilian style

### Seafood

- ▣ **Grilled tiger prawns** 1150  
served with herb sauce ratatouille and saffron rice
- ▣ **Grilled freshwater scampi** 1050  
served with herb grilled vegetables, parsley potato and lemon garlic butter reduction
- ▣ **Char grilled seafood medley** 1050  
scampi, prawns, calamari and fish in an olive garlic marinade,  
bouquet of vegetables and barbeque sauce
- ▣ **Seafood new burg** 1050  
mix seafood in creamy tomato cheese sauce with rice pilaf
- ▣ **Calamari fritters** 675  
served with aioli sauce
- ▣ **Pan-seared fish** 675  
served with herb scented veggies and lemon butter sauce
- ▣ **Ginger soya fish** 675  
capers flavoured fish on potato crush
- ▣ **Classic fish and chips** 675  
served with fries and tartar sauce

### Meat and Poultry

- ▣ **Grilled chicken breast** 675  
choice of mushroom or pepper sauce served with mushroom risotto
- ▣ **Chicken a la greaue** 675  
fresh Green herbs marinated chicken on pasta bed with cheese

- ▣ **Tenderloin with honey glazed paprika potato** 675  
 with choice of pepper or wine sauce and sesame beans
- ▣ **Tenderloin stroganoff** 675  
 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, fussily, tagliatelle or whole wheat spaghetti
- ▣ **Panzerotti in seafood bisque** 950  
 filled with minced seafood
- ▣ **Polo e funghi** 650  
 spring chicken, wild mushroom in cheese and parmesan sauce
- ▣ **Carbonara** 650  
 cream, egg yolk, bacon and parmesan cracknels
- ▣ **Bolognaise** 650  
 hand cut tender lamb, fresh tomato, basil, garlic and parmesan
- ▣ **Homemade ravioli** 650  
 filled with mushroom and spinach
- ▣ **Arrabiatta** 600  
 tomato chunks, fresh garlic pods, and holy basil, with parmesan shave and chilly flake
- ▣ **Primavera** 600  
 mélange of exotic vegetables in creamy cheddar cheese sauce
- ▣ **Agli e olio** 600  
 extra virgin olive oil, garlic slivers, touch of crushed chilly and parmesan cheese
- ▣ **Seafood risotto** 950  
 spanish saffron and scampi coral butter
- ▣ **Mushroom risotto** 750  
 shaved parmigiano reggiano

## Asian Classical Selection

### Starters

- ▣ **Wok tossed prawns** 950
- ▣ **King prawn tempura** 950  
ocean prawns coated with a light batter of flour and eggs. fried and served with hot garlic sauce
- ▣ **Pan fried chilly fish** 625
- ▣ **Sautéed Fish in dry chilly and shallots** 625
- ▣ **Congi crispy chicken** 625  
with green peppers and scallions
- ▣ **Crispy fried chicken in Schezwan sauce** 625
- ▣ **Crispy vegetable spring rolls** 375  
shredded vegetables and noodles, chilly garlic dip.
- ▣ **Crispy fried spinach and corn** 375  
crispy fried corn kernels and spinach tossed with onions and peppers
- ▣ **Sesame honey chilly potatoes** 375  
potato fried with white sesame seeds tossed in chilly and honey sauce

## Main Course

### Non-Vegetarian

- ▣ **Prawn in hot garlic sauce** 950
- ▣ **Crispy fish in a black pepper sauce** 625
- ▣ **Mandarin fish** 625  
fillet of fish and julienne vegetables in ginger soya sauce
- ▣ **Hong kong chicken** 625  
diced Chicken roasted chillies and soya
- ▣ **Hakka chicken** 625  
diced chicken, mushroom and egg drops in a tangy sauce

### Vegetarian

- ▣ **Eggplant in hot garlic sauce** 500
- ▣ **Vegetable manchurian** 500  
vegetable dumplings in coriander flavoured chilly and soya sauce
- ▣ **Stir fried exotic vegetables** 500  
stir fried exotic vegetables in ginger soya sauce
- ▣ **Tofu in black bean sauce** 550  
bean curd in aromatic black bean sauce

## Rice and Noodles

- ▣▣ **Fried rice**  
steamed long grain rice tossed with soya and spring onion in choice of -
- ▣ **Seafood** 575
- ▣ **Chicken** 500
- ▣ **Vegetable** 475
  
- ▣▣ **Triple fried rice**  
chef 's special fusion of tangy rice, crispy noodle and steamed noodles in a choice of -
- ▣ **Seafood** 575
- ▣ **Chicken** 500
- ▣ **Vegetable** 475
  
- ▣ **Spinach, mushroom and garlic noodles** 475

## Junior league

- ▣ **Tom and jerry** 400  
the all-time favourite fish and chips
- ▣ **Humpty dumpty** 400  
juicy chicken crumbed with corn flakes  
and served with French fries
- ▣ **Bunny rabbit** 400  
mini chicken patty, grilled and filled in bun with cheese
- ▣ **Jack and Jill** 350  
thin crust pizza topped with chicken and gummy mozzarella
- ▣ **Barbie delight** 300  
thin crust vegetarian pizza with your choice of toppings
- ▣ **Goofy's choice** 300  
mini vegetable patty, crumb fried, filled in bun with cheese
- ▣ **Mickey mouse** 300  
mini vegetable spring rolls
- ▣▣ **Cinderella noodles** 375  
wok tossed Chinese noodles with choice of vegetable or chicken
- ▣ **Goldi lock** 275  
golden fried French fries
- ▣ **Snow white** 275  
vanilla ice cream topped with chocolate sauce and nuts
- ▣ **Daisy duck delight** 350  
layers of fruits ice creams, tender coconut soufflé  
and nuts topped with chocolate sauce

## Sandwich and burger

- ▣ **Vivanta club** 475  
slice of chicken, coleslaw, fried egg, crispy bacon and lettuce with plain or toasted bread
- ▣ **The green club** 475  
double decker sandwich of plain or toasted bread  
with balsamic grilled vegetables, lettuce, tomato, cucumber and cheese
- ▣▣ **Make your own sandwich** 475  
choice of white or brown bread - plain, toasted or grilled  
with choice of grilled chicken, tuna, egg, bacon, tomato, cheese,  
cucumber, lettuce, coleslaw, bell pepper, mushroom or feta
- ▣ **Philly cheese steak sandwich** 475  
peppers, mushroom caramelized onion, French mustard and cheese
- ▣ **Thai chicken burger** 475  
caramelized pineapple, cucumber fresh coriander and peanut sauce
- ▣ **Garden fresh burger** 475  
vegetable Pattie made with seasonal vegetable
- ▣ **French fries** 300

## Wellness Menu

### Soups

- ▣ **Cool cucumber soup** 300  
chilled cucumbers, raw garlic, yoghurt and green lemon.
- ▣ **Minted green peas soup** 300  
pureed green peas flavoured with garden fresh mint leaves
- ▣ **Dal shorba** 300  
traditional thin broth of lentils flavoured with hand pound spices
- ▣ **Gazpacho andalusia** 300  
chilled combination of tomato, cucumber and capsicum

### Appetizer

- ▣ **Gado gado salad** 395  
carrots, cucumbers and bean sprouts tossed in peanut, jaggery and tamarind mixture
- ▣ **Lettuce and melon salad** 395  
lettuce and melon with citrus mint dressing
- ▣ **Mixed sprout and raisin salad** 395  
crushed pepper corns, lemon and honey
- ▣ **Herb grilled vegetables** 395  
garden fresh vegetables grilled with a combination of herbs and extra virgin olive
- ▣ **Kairali mix sprouts** 395  
tempered crisp mix sprout in lemon dressing with shredded coconut

## Mains

- ▣ **Stir fried zucchini and broccoli** 625  
fresh zucchini and broccoli florets tossed in Dijon mustard sauce
- ▣ **Whole wheat pasta with spinach, roast garlic and tomatoes** 625
- ▣ **Meen puzhngiadhu** 650  
local preparation of fish wrapped in banana leaf with stone ground spices and steamed.
- ▣ **Grilled fish in citrus sauce** 650  
light broth of tomato flavoured citrus sauce with bouquet of steamed vegetables
- ▣ **Vegetable tak-a-tak** 500  
garden fresh steamed vegetables tossed with hint of traditional spices.
- ▣ **Palak dal** 395  
yellow lentils cooked with fresh spinach, garlic and cumin

## Desserts

- ▣ **Tender coconut soufflé- sugar free** 325
- ▣ **Freshly sliced seasonal exotic fruits** 325

## Dessert Selection

- ▣ **Strawberry cheese cake** 350  
light cheesy cake with emulsion of fresh strawberry
- ▣ **Crème brûlée** 350  
rich custard infused with caramel flakes
- ▣ **Tender Coconut Soufflé** 325  
low sugar young Coconut infused semi fredo
- ▣ **Mississippi Chocolate Mud Cake** 325  
baked Chocolate fudge cake accompanied with vanilla bean ice cream
- ▣ **Nutty Apple Pie** 325  
classical French apple pie topped with hint of cinnamon gelato
- ▣ **White Chocolate panna cotta** 325  
classical Italian cream
- ▣ **Cardamom and honey parfait** 325  
honey infused double cream chilled to perfection
- ▣ **Ilaneer Payasam** 300  
tender coconut payasam infused with cardamom
- ▣ **Ada Pradhaman** 300  
rice flakes simmered in coconut extract, sweetened with molasses puree and tempered with nuts
- ▣ **Semiya Payasam** 300  
vermicelli flakes simmered in reduced cardamom flavored milk and topped with nuts
- ▣ **Traditional Gajar Halwa** 300  
spring carrot cooked with clarified butter, condensed milk and topped with nuts
- ▣ **Gulab Jamun** 300  
deep fried milk dumplings poached in sugar syrup and topped with nuts
- ▣ **Vattelappam** 300  
tropical clay baked young coconut custard with molasses puree
- ▣ **Freshly Sliced Seasonal Fruits** 325  
exotic cut fruit platter
- ▣ **Selection of Ice creams** 300  
choice of - vanilla, strawberry, butterscotch, chocolate,  
tender coconut, cinnamon, cardamom, coffee and mango
- ▣ **Selection of gourmet cheeses** 400

## Hot Beverages

- ▣ Selection of tea 150  
darjeeling tea, green tea, earl grey, lemon, or masala
- ▣ Selection of coffee 150  
south Indian filter, instant, cappuccino or espresso
- ▣ Hot chocolate, bournvita or horlicks 150

## Cold Beverages

- ▣ Milk shakes 225  
vanilla, chocolate, strawberry, mango, banana or butterscotch
- ▣ Cold coffee 275  
with or without ice-cream
- ▣ Iced Tea 175  
regular, lemon or fruits
- ▣ Lassi 225  
sweet, salted or masala
- ▣ Chaas 200  
salted or masala

## Soft Selection

- ▣ Seasonal fresh fruit juice 275
- ▣ Tender coconut water 175
- ▣ Fresh lime soda / water 140  
sweet/salted/plain
- ▣ Red bull 180
- ▣ Aerated beverages 120
- ▣ Himalayan mineral water 120
- ▣ Aquafina water 105

## Detox beverages

- ▣ **The Kumarakom rejuvenation** 400  
banana, kiwi, mango and orange juice
- ▣ **Sun kissed** 400  
fresh watermelon, papaya, orange and honey
- ▣ **Cool oasis** 400  
apple, celery, cucumber and mint
- ▣ **Bee active** 400  
beetroot juice, carrot juice and yoghurt
- ▣ **Desert breeze** 400  
grape, cranberry juice, twist of lime
- ▣ **Prohibition punch** 400  
apple & lemon juices with ginger fizz
- ▣ **Blue Hawaiian** 400  
pineapple juice and blue curacao blended with vanilla ice cream
- ▣ **Cranberry moods** 400  
cranberry and fresh sweet lime juice blended together
- ▣ **French fizz** 400  
blended of mix juice and top of with lemonade
- ▣ **Fruit coladas** 400  
mango/ lychee / peach or mixed fruit blended with vanilla ice cream
- ▣ **Sea blue** 400  
fresh lime and blue curacao syrup topped with lemonade
- ▣ **Lychee fizz** 400  
lychee juice and soda