

APPETIZERS

- **SQUID** 800
 Teuthida: Unique texture & taste and prepared in variety of styles
 Koonthal: Varuthathu plancha grilled squid rings with spiced chilli marinade
 Koonthal ularthiyathu: Sautéed calamari, crushed shallots & pepper masala, topped with crushed dry shrimps
 Calamari fritti: Batter fried squid rings with paprika dip
 Butter garlic grill: Quick grilled calamari rings with lemon butter marinade
- **SCALLOPS** 1800
 Seared scallops: Sautéed greens, orange gastrique
 Curry leaf and pepper scallops: Dry shrimp crust, curry sauce & raw mango relish
- **TIGER PRAWN** 1400
 Colossal black tiger prawns extremely sought after & delicious
 Masala grilled jumbo tiger prawns: With ethnic Kerala marinade
 Salmoriglio: Olive oil, lemon & garlic marinade with cherry tomato salsa
 Ularthiyathu: Crushed shallots masala, spices, cashew nuts, coconut slivers
- **MEDIUM PRAWN** 1150
 Smaller sized prawns, delicate & full of flavour
 Chemmeen chuttathu: Baby shrimps plancha grilled with ethnic marinade
 Coconut crusted prawns: Crispy fried prawns with coconut crumbs
 Chemmeen cheru ulli roast: Slow cooked masala of shallots flavoured with garcena or local cocum
- **SCAMPI** 1400
 Metanephrops challengereri or aattu konju: A specialty of Kerala is from the inland fresh waters & renowned for its succulent taste
 Konju varuthathu: Fresh water prawns with spicy marinade & grilled
 Konju elavanthenga ularthiyathu: Scampi cooked with crushed shallots masala, spices and cocum & coconut slivers
- **CRAB** 1500
 Scylla serrate: Also known as green crab or mangrove crab inhabit the brakish waters, delicately flavoured, compliments the local as well as international cuisine
 Soft shell crab: Panko crusted & served with paprika dip
 Crab ularthiyathu: Flaked crab meat cooked with spices in lentil wraps
 Butter garlic grill: Quick grilled calamari rings with lemon butter marinade

SOUPS

- **CRAB AND COCONUT SOUP** 500
 Finished with coconut cream and aromatized with mild herbs & spices
- **LOBSTER BISQUE** 500
 Fennel scented rich lobster soup flamed with brandy
- **KERALA CHEMEEN SOUP** 500
 Spicy sea food soup with cilantro & spices

CURRY BOWL & MAINS

Chememeen aattu konjum prawn & scampi

- **TIGER PRAWNS** 1800
 Travancore curry: Jumbo tiger prawns in ground coconut curry, chillies & tamarind
 Moilee: Tiger prawns in mildly spiced & finished with fresh coconut cream
 Mappas: Fresh coconut cream with ground coriander, spices & coconut cream
- **MEDIUM PRAWN** 1250
 Njaradi pizhinjathu: Hand crushed spices, tamarind & coconut cream
 Chemmeen manga curry: Ground coconut paste & soured with raw mango, regional specialty from costs of Alleppey
 Chemmeen Kizhi: Prawns cooked with crushed spices & finished in banana leaf pouches
- **SCAMPI** 1800
 Scampi Kerala curry: Fresh water prawns, in-house special spicy curry full of flavours
 Kuttanadan konju roast: With onions, spices & finished with crushed pepper and fennel
- **PEARL SPOT** 1200
 Etroplus suratensis: Karimeen as its locally known is the most popular fish of Kerala, a true delicacy
 Karimeen porichathu: Masala fried whole karimeen with spicy red masala
 Karimeen pollichathu: Whole fish wrapped in banana leaf and grilled with spices
 Karimeen thengapal curry: Delicately spiced curry finished with coconut cream

WHOLE CRAB & CRAB FLAKES

- **NJANDU KURUMELAGU MASALA (100 GMS)** 550
 Spicy crab cooked with crushed shallots & finished with pepper
- **NJANDU VARUTARACHA CURRY (100 GMS)** 550
 Spicy crab curry with roasted coconut & tamarind
- **BAKED CRAB GRATIN** 1500
 Flaked blue swimmer crab meat, cheesy gratin with pommery mustard & blue cheese crumble



- **LOBSTER (100 GMS)** 575
Palinuridae: Spiny lobsters, also known as langouste or rock lobsters, renowned for its tender and succulent meat
Thermidor: Cheesy lobster gratin with herbs and mustard
Kashuvandi ularthiyathu: Crushed shallot masala & cashew nuts
Moilee: Mildly spiced curried lobster in rich coconut cream

CATCH OF THE DAY

Served with Indian bread or rice

- **PORI-POLLI CURRY** 1800
Three variety of fish preparation served with kallappam, rice & parathas
- **FRESH WHOLE FISH (100 GMS, AS PER SIZE)** 250
Buy the days catch of seafood from the display & choose your preparations

Choice of preparations:

Grilled fillet of fish: Fillet of fish grilled with lemon, garlic & herb marinade

Porichathu: Masala grilled fillet or whole fish with local spice marinade

Pollichathu: Fillet of fish wrapped in banana leaf with ethnic masala and griddled

Vattichathu: Spicy Kottayam style fish curry finished with cocum

Alleppey: Ground coconut paste flavoured with raw mango

Moilee: Mild coconut cream curry

Cheru ulli roast: Deep fried fish tossed with onion & shallot masala

TASTING SELECTIONS & COMBOS

All dishes are served with choice of staples and accompaniments

- **TASTE OF KERALA** 2950
Tasting menu crafted to explore the array of ethnic seafood with matching staples
Masala grilled squid/scampi ularthiyathu/crab & coconut soup/meen pollichathu and porichathu/fish curry/karikku soufflé
- **GRILLED SEAFOOD PLATTER** 2650
Grilled seafood delicacies with Kerala spices or lemon & garlic rub
Scampi/medium prawn/fillet of fish/squids/crab flakes
- **PAN FRIED INDIAN REEF COD** 1550
Boquetierre of vegetables, orange gastrique
- **KAPPA, MEEN CURRY** 1550
Kottayam style spicy fish curry served with tempered cassava or rice

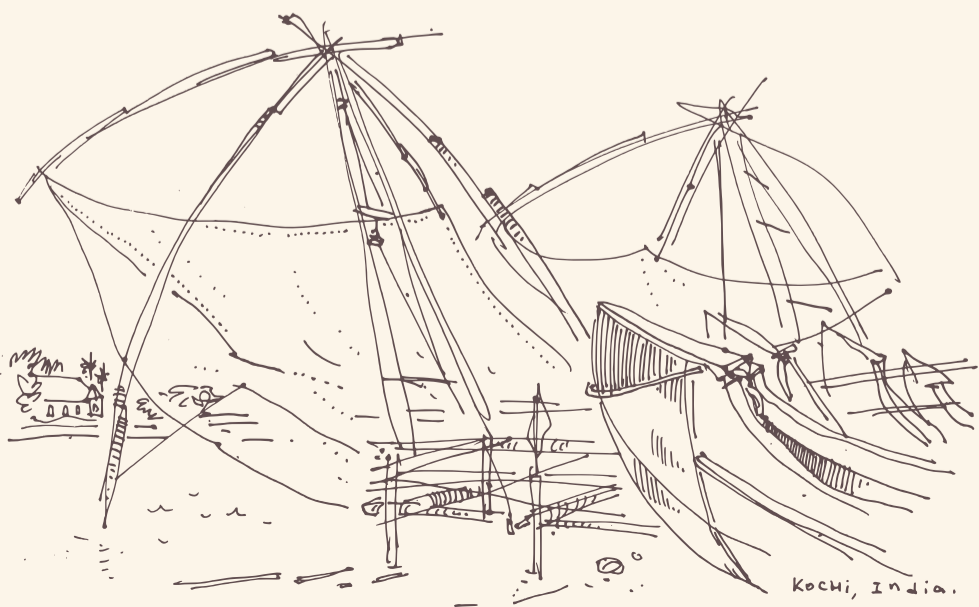
- **CHEMMEEN CURRY WITH IDIAPPAM** 1550
Curried shrimps with steamed string hoppers
- **CHEMEEN PEERA** 1550
Baby shrimps cooked with crushed coconut & spices

VEGETARIAN SELECTIONS

- **VEGETARIAN APPETIZER** 1250
Tandoori paneer & baby corn pepper fry
- **VEGETABLE STEW WITH APPAM** 1350
Vegetables cooked in coconut cream & served with rice hoppers
- **KOONU ULLI THEEYAL WITH RICE** 1350
Button mushrooms & pearl onions in roasted coconut & tamarind curry
- **VEGETARIAN SAMPLER** 1550
South Indian or north Indian style assortment of vegetarian preparations

DESSERT

- **WARM ALMOND CAKE** 500
Almond sauce, vanilla bean ice cream
- **CHOCOLATE AND HAZELNUT MOUSSE** 500
Raspberry coulis
- **CARDAMOM TRILOGY** 500
Brulee, mousse & cardamom ice cream
- **TENDER COCONUT SOUFFLÉ** 500
Spice infused jaggery treacle, fruits
- **PAYASAM OF THE DAY** 500
Ethnic Kerala dessert
- **HOME MADE ICE CREAM** 500
Tender coconut, cardamom, ginger



● Vegetarian ● Non Vegetarian

Prices mentioned above are in Indian rupees, exclusive of applicable government taxes.
We levy no service charge. Please inform us in case you are allergic to any ingredient.