Appetizers

Squid: 800

Teuthida:Unique texture andtaste and prepared in variety of styles

Koonthal varuthathu

Plancha grilled squid rings with spiced chilli marinade

230 Kcal/200gm



Koonthal ularthiyathu

Sautéed calamari crushed shallots and pepper masala topped with crushed dry shrimps

265 Kcal/200gm 🙀 📗

▲ Calamari fritti

Batter fried squid rings with paprika dip

612 Kcal/300gm



▲ Butter garlic grill

Quick grilled calamari rings with lemon butter marinade

350 Kcal/250gm 🙀



Scallops: 1800

Seared scallops

Sautéed greens orange gastrique

300Kcal/250gm



Curry leaf and pepper scallops

Dry shrimp crust curry sauce and raw mango relish

352 Kcal/250gm



Tigerprawn: 1400

Colossal black tiger prawns extremely sought after and delicious

Masala grilled jumbo tiger prawns

With ethnic Kerala marinade

199 Kcal/185gm



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Vegetarian Non-Vegetarian

Molusos Eggs Fish Lupin Suya Milk Pesnuts Gluten

(An average active adult requires 2000 KCAL energy per day, However, calory needs may vary)

▲ Salmoriglio

Olive oil lemon and garlic marinade with cherry tomato salsa 219 Kcal/250gm 👪 🏺 🗍

▲ Ularthiyathu

Crushed shallots masala spices cashew nuts coconut slivers 314 Kcal/270gm 👪 🎐

Medium prawn:1150

Smaller sized prawns delicate and full of flavour

▲ Chemmeen chuttathu

Baby shrimps plancha grilled with ethnic marinade

204 Kcal/200gm 🖊 🌘 📗

Coconut crusted prawns

Crispy fried prawns with coconut crumbs

361 Kcal/200gm # 6 6

▲ Chemmeen cheru ulli roast

Slow cooked masala of shallots flavoured with garcenia or local cocum 256 Kcal/250gm 👪 🛚

Scampi: 1400

Metanephrops challengeri or aattu konju

A specialty of Kerala is from the inland fresh waters and renowned for its succulent taste

350 Kcal/200gm #

▲ Konju varuthathu

Fresh water prawns with spicy marinade and grilled

357 Kcal/200gm #

▲ Konju elavanthenga ularthiyathu

Scampi cooked with crushed shallots masala spices and cocum and coconut slivers

460 Kcal/250gm

Crab 1500

Scylla serrate also known as green crab or mangrove grab inhabit the brackish waters delicately flavoured compliments the local as well as international cuisine

▲ Soft shell crab

Panko crusted and served with paprika dip

298 Kcal/180gm

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Alergents









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Crab ularthiyathu

Flaked crab meat cooked with spices in lentil wraps

293 Kcal/200gm 🗯

Crab Butter Garlic Grill

Quick grilled with lemon Butter Garlic sauce

293 Kcal/250gm 4

Soup:500

Crab and coconut soup

Finished with coconut cream and aromatized with mild herbs and spices

270Kcal/125ml



▲ Lobster Bisque

Fennel scented rich lobster soup flamed with brandy

324 Kcal/200gm 🎏 🖊



Kerala Chemeen soup

Spicy sea food soup with cilantro and spices

328 Kcal/200gm 🚜

Curry bowl and mains

Curries are the quintessential part of the Kerala cuisine recipes curated by tradition cultures myriad flavours and ingredients

Chemeenum aattu konjum Prawn and scampi Tiger prawns 1800/-

▲ Travancore curry

Jumbo tiger prawns in ground coconut curry chillies and tamarind 700 Kcal/250gm

▲ Moilee

Tiger prawns in mildly spiced and finished with fresh coconut cream 708 Kcal/300gm

Mappas

Fresh coconut cream with ground coriander spices and coconut cream 504 Kcal/300gm 🔭 9

Medium prawn1250

Njaradi pizhinjathu

Hand crushed spices tamarind and coconut cream

504 Kcal/300gm 💚 👭



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▲ Chemeen manga curry

Ground coconut paste and soured with raw mango regional specialty from coast of Alleppey 518 Kcal/250gm 🙀 🖁 😽

Chemmeen Kizhi

Prawns cooked with crushed spices and finished in banana leaf pouches

384 Kcal/300gm 🔑 📗 🎙

Scampi 1800

Scampi Kerala curry

Fresh water prawns in-house special spicy curry full of flavours

716 Kcal/250gm

Kuttanadan konju roast

With onions spices and finished with crushed pepper and fennel 610 Kcal/350gm #

Pearlspot 1200

Etroplus suratensis Karimeen as its locally known is the most popular fish of Kerala a true delicacy

A Karimeen porichathu

Masala fried whole karimeen with spicy red masala 1215 Kcal/500gm

A Karimeen pollichathu

Whole fish wrapped in banana leaf and grilled with spices

1215Kcal/500gm

▲ Karimeen thengapal curry

Delicately spiced curry finished with coconut cream
1300 Kcal/500gm

Whole crab and crabflakes

Scylla serrate Mud crabs also known as green crabs or mangrove crabs inhabit the brackish water environments delicately flavoured and compliments the local as well as international cuisine styles

■ Njandu Kurumelagu masala 550/100 gms

Spicy crab cooked with crushed shallots and finished with pepper 800 Kcal/800gm

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Vegetarian Non-Vegetarian

Moluscs Eggs Fish Lupin Soys Milk Peanuts Glutan

(An average active adult requires 2000 KCAL energy per day, However, calcry needs may vary)

Njandu varutaracha curry 550/100 gms

Spicy crab curry with roasted coconut and tamarind 1151 Kcal/500gm #

Baked crab gratin 1500/-

Flaked blue swimmer crab meat cheesy gratin with pommery mustard and blue cheese crumble

330 Kcal/200gm 🕌

Lobster 575/100 gms

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 915Kcal/500gm 🕌

Kashuvandi ularthiyathu

Crushed shallot masala and cashewnuts

706 Kcal/200gm 🙀

▲ Moilee

Mildly spiced curried lobster in rich coconut cream

722 Kcal/200gm 👪

Catch of the day

Daily fresh catch of seafood done to your choice of preparations and served with accompanying Indian bread or rice

Pori-Polli Curry 1800/-

Three variety of fish preparation served with kallappam rice and parathas 997 Kcal/225gm

Fresh whole fish 250 /100 gm (as per size)

Buy the days catch of seafood from the display and choose your preparations

997 Kcal/250gm

Choice of preparations

Grilled fillet of fish

Fillet of fish grilled with lemon garlic and herb marinade

306 Kcal /200gm 🤭

Porichathu

Masala grilled fillet or whole fish with local spice marinade

260 Kcal/200gm

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Alergents











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Pollichathu

Fillet of fish wrapped in banana leaf with ethnic masala and griddled 260 Kcal /200gm

Vattichathu

Spicy Kottayam style fish curry finished with cocum
487 Kcal/300gm

Alleppy

Ground coconut paste flavoured with raw mango 1078 Kcal/300gm

▲ Moilee

Mild coconut cream curry 750 Kcal/300gm 🍑 🖖

▲ Cheru ulli Roast

Deep fried fish tossed with onion and shallot masala 670 Kcal/300gm

Tasting selections and 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 /prawn ularthiyathu / crab and coconut so up/ meen pollicahthu and Porichathu / fish curry / karikku soufflé 561 Kcal 400gm

■ Grilled seafood platter2650/-

Grilled seafood delicacies with Kerala spices or lemon and garlic rub Tiger prawns / medium prawn/ fillet of fish / squids
316 Kcal/300gm

A Pan fried Indian reef cod 1550/-

Boquetierre of vegetables orange gastrique 288 Kcal /300gm

Kappa meen curry 1550/-

Kottayam style spicy fish curry served with tempered cassava or rice
722 Kcal/400gm

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Vegetarian Non-Vegetarian

Non-Vegetarian

Alergents

Alergents

(An average active adult requires 2000 KCAL energy, per day,

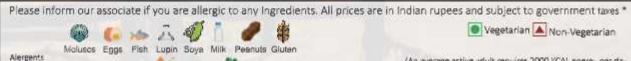
However, calory needs may vary)

Crustaceans Mustard Nuts Sesame Celery

- Chemmeen curry with Idiappam 1550/-Curried shrimps with steamed string hoppers 785 Kcal/250gm # ->
- Chemeen peera 1550/-Baby shrimps cooked with crushed coconut and spices 509 Kcal /300gm 4 **

Vegetarian selections

- Vegetarian appetizer 1750/-Tandoori paneer and tandoori vegetable 371 Kcal/150gm
- Vegetable stew with Kallappam1350/-Vegetables cooked in coconut cream and served with kallappam 617 Kcal/250gm
- Koonu ulli theeyal with rice 1350/-Button mushrooms and pearl onions in roasted coconut and tamarind curry 951 Kcal/300gm 🎥
- Vegetarian sampler 1750/-South Indian or north Indian style assortment of vegetarian preparations 1035 Kcal/250gm



Crustaceans Mustard Nuts Sesame Celery

(An average active adult requires 2000 KCAL energy per day, However, calory needs may vary)

Dessert 500

■ Warm almond cake Almond sauce vanilla bean ice cream 601 Kcal/150gm 🐞 🗋 🦡

Chocolate and hazelnut mousse Raspberry coulis 478 Kcal /150gm 👙 📗 👝

Cardamom trilogy Brulee mousse and cardamom ice cream 825 Kcal/360gm 👙 🗓 👵

 Tender coconut soufflé Spice infused jaggery treacle fruits 517 Kcal/150gm

Payasam of the day Ethnic Kerala dessert 615 Kcal/150gm 👙

Choice of Ice cream 660 Kcal150gm

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Alergents











Beverages

•	Homemade lemonade 110kcal/220ml	325
•	Ginger Ale 108kcal/300ml	325
•	Tonic Water 72kcal /300ml	300
•	Canned Juice 120 120Kcal/220ml	295
0	Iced Tea 60kcal/ 220ml	295
0	Aerated Water 88kcal/300m	236
•	Mineral Water	236
•	Sparkling Water	385
•	Tea/ Coffee 20kcal/ 220ml	236
•	Choice Of Fresh Fruit Juice 60/140 Kacl /220ml	354
•	Choice Of Milk Shakes 328kcal/ 220ml	354
•	Lassi 193kcal/ 220ml	300
•	Cold Coffee 100kcal/ 220ml	300
•	Butter Milk 103kcal/ 150ml	300
•	Tender Coconut Water 80kcal/150ml	236

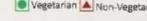
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