



## Appetizers

### Squid: 800

Teuthida: Unique texture and taste 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 

Please inform our associate if you are allergic to any Ingredients. All prices are in Indian rupees and subject to government taxes \*



 Vegetarian  Non-Vegetarian

(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 🍴 🍷 🍷

▲ **Chemmeen cheru ulli roast**  
Slow cooked masala of shallots flavoured with garcena or local cocum  
256 Kcal/250gm 🍴 🍷 🍷

## Scampi: 1400

▲ **Metanephrops challengereri 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 elavanhenga 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 crab 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 🍴 🍷 🍷

Please inform our associate if you are allergic to any Ingredients. All prices are in Indian rupees and subject to government taxes \*

Allergens

							
Moluscs	Eggs	Fish	Lupin	Soya	Milk	Peanuts	Gluten

Crustaceans Mustard Nuts Sesame Celery

 Vegetarian  Non-Vegetarian

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

▲ **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 🦀

### 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 🦀 🥥

### Medium prawn 1250

▲ **Njaradi pizhinjathu**  
Hand crushed spices tamarind and coconut cream  
504 Kcal/300gm 🦀 🌿

Please inform our associate if you are allergic to any Ingredients. All prices are in Indian rupees and subject to government taxes \*

Allergens

							
Moluscs	Eggs	Fish	Lupin	Soya	Milk	Peanuts	Gluten

				
Crustaceans	Mustard	Nuts	Sesame	Celery

🟢 Vegetarian ▲ Non-Vegetarian

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

- ▲ **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

- ▲ **Karimeen porichathu**  
Masala fried whole karimeen with spicy red masala  
1215 Kcal/500gm 
- ▲ **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 crab flakes

*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 

Please inform our associate if you are allergic to any ingredients. All prices are in Indian rupees and subject to government taxes \*



 Vegetarian  Non-Vegetarian

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

Please inform our associate if you are allergic to any Ingredients. All prices are in Indian rupees and subject to government taxes \*








**Allergens**

							
Molluscs	Eggs	Fish	Lupin	Soya	Milk	Peanuts	Gluten

      
Crustaceans Mustard Nuts Sesame Celery

 Vegetarian  Non-Vegetarian

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

-  **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 platter 2650/-**  
 Grilled seafood delicacies with Kerala spices or lemon and garlic rub  
 Tiger prawns / medium prawn/ fillet of fish / squids  
**316 Kcal/300gm**  
-  **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**  

Please inform our associate if you are allergic to any Ingredients. All prices are in Indian rupees and subject to government taxes \*

         
 Allergens Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten  
      
 Crustaceans Mustard Nuts Sesame Celery

 Vegetarian  Non-Vegetarian

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

▲ 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 🦞🍲

## Vegetarian selections

■ Vegetarian appetizer 1750/-  
Tandoori paneer and tandoori vegetable  
371 Kcal/150gm 🥛🍅

■ Vegetable stew with Kallappam 1350/-  
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 🥛🍅

Please inform our associate if you are allergic to any Ingredients. All prices are in Indian rupees and subject to government taxes \*

Allergens

							
Crustaceans	Mustard	Nuts	Sesame	Celery			

■ Vegetarian ▲ Non-Vegetarian

(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 Kcal/150gm 

Please inform our associate if you are allergic to any Ingredients. All prices are in Indian rupees and subject to government taxes \*

**Allergens**

							
Crustaceans	Mustard	Nuts	Sesame	Celery			

■ Vegetarian ▲ Non-Vegetarian

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



## Beverages

<ul style="list-style-type: none"> <li>■ Homemade lemonade 110kcal/220ml</li> </ul>	325
<ul style="list-style-type: none"> <li>■ Ginger Ale 108kcal/300ml</li> </ul>	325
<ul style="list-style-type: none"> <li>■ Tonic Water 72kcal /300ml</li> </ul>	300
<ul style="list-style-type: none"> <li>■ Canned Juice 120 120Kcal/220ml</li> </ul>	295
<ul style="list-style-type: none"> <li>■ Iced Tea 60kcal/ 220ml</li> </ul>	295
<ul style="list-style-type: none"> <li>■ Aerated Water 88kcal/300m</li> </ul>	236
<ul style="list-style-type: none"> <li>■ Mineral Water</li> </ul>	236
<ul style="list-style-type: none"> <li>■ Sparkling Water</li> </ul>	385
<ul style="list-style-type: none"> <li>■ Tea/ Coffee 20kcal/ 220ml</li> </ul>	236
<ul style="list-style-type: none"> <li>■ Choice Of Fresh Fruit Juice 60/140 Kcal /220ml</li> </ul>	354
<ul style="list-style-type: none"> <li>■ Choice Of Milk Shakes 328kcal/ 220ml</li> </ul>	354
<ul style="list-style-type: none"> <li>■ Lassi 193kcal/ 220ml</li> </ul>	300
<ul style="list-style-type: none"> <li>■ Cold Coffee 100kcal/ 220ml</li> </ul>	300
<ul style="list-style-type: none"> <li>■ Butter Milk 103kcal/ 150ml</li> </ul>	300
<ul style="list-style-type: none"> <li>■ Tender Coconut Water 80kcal/150ml</li> </ul>	236

Please inform our associate if you are allergic to any Ingredients. All prices are in Indian rupees and subject to government taxes \*



■ Vegetarian ▲ Non-Vegetarian

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