A whole lot of wholesome!

If variety is the spice of your life, then CAPE COMORIN is glad to present a menu that features a wide selection of culinary delights from the Far Far East, the Wild Wild West and of course, from our own backyard - the land of the Moplahs, known for the confluence of Malabari and Arabic cuisine.

While our master chefs have perfected the art of recreating international fare using the finest produce, they've also masterminded WELLNESS FOOD - great-to-taste, micronutrient based food and beverage for those who look after themselves.

Wellness Food includes ingredients of low glycemic value- such as complex carbohydrates, unpolished and unprocessed whole grains, vegetables and legumes- that ensure sugar is released into the blood stream much slower than other types of food. This helps in weight management and keeping your energy levels high.

It also includes fresh fruit dishes packed with antioxidants and phytochemicals that fight against free radicals and inflammation, known to cause chronic diseases; pro-biotic food that's naturally fermented and loaded with useful bacteria; and super foods that are believed to be mood enhancers.

Think there’s nothing better than good home-cooked food? We agree! That’s why we brought in homemakers to don the chef’s cap. They’re eager to bring to your table the cuisine prepared using fresh-off-the-market ingredients and flavours that are characteristic of this part of the world.

If that’s too hot to handle, there’s an assortment of classics that’s pretty much in your comfort zone.

- Green Vegetarian
- Red Non-Vegetarian

Please inform our associates if you allergic to any ingredients. Some food preparation contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

All prices are in Indian rupees (₹) and subject to government taxes.
Freshly Squeezed Seasonal Fruit Juice 250
choice of pineapple, watermelon, grape, orange, sweet lime

Dressed Fresh Fruits 250
watermelon, pineapple, papaya, apple, banana

Baker’s Basket (any three) 300
whole wheat croissants, danish pastry, muffin, or whole wheat bread served with butter, fruit preserve, marmalade and honey

Pancakes 250
plain, apple, blueberry or banana served
served with maple syrup or honey and melted butter.

Eggs Made to Order 250
scrambled, fried, poached, boiled, omelette of your choice
served with hash brown, tomato, ham or bacon or sausage

Idli 300
steamed rice and lentil cakes

Medu Vada 300
deep fried lentil dumplings

Broken Wheat Upma 300
broken wheat cooked and tempered with mild spices

Dosa 300
crispy rice and lentil crepe, served plain or with spiced potatoes

Puttu- Kadala Curry 300
local specialty, rice flour and coconut steamed cakes served with whole black gram curry

Poori Bhaji 300
deep fried whole wheat bread and served with spiced potato curry

Choice of Parathas 300
griddle cooked bread served with filling of potato,
cauliflower or cottage cheese served with yoghurt and pickle

all our south indian preparations are served with sambar and assorted chutney
<table>
<thead>
<tr>
<th><strong>Salads and Soups</strong></th>
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<tbody>
<tr>
<td><strong>Greek Salad</strong></td>
<td>400</td>
</tr>
<tr>
<td>feta, plum tomatoes, cucumber, crunchy lettuce, peppers and olives, dressed with lemon and virgin olive oil</td>
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<tr>
<td><strong>Fattoush</strong></td>
<td>400</td>
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<tr>
<td>lebanese green salad tossed with crispy bread</td>
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<tr>
<td><strong>Broccoli and Red Onion Salad</strong></td>
<td>400</td>
</tr>
<tr>
<td>crunchy broccoli, tomatoes, red onion and cheese bound in creamy sweet and sour dressing</td>
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<tr>
<td><strong>Grilled Chicken and Apple Salad</strong></td>
<td>475</td>
</tr>
<tr>
<td>julienne of grilled chicken breast, apple, lettuce, egg green onion, and peppers with mustard vinaigrette</td>
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<tr>
<td><strong>Roasted Tomato and Cumin Soup</strong></td>
<td>250</td>
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<tr>
<td><strong>Shourabat Ádas</strong></td>
<td>250</td>
</tr>
<tr>
<td>lebanese lentil soup with beans and rice</td>
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<tr>
<td><strong>Oriental Soups</strong></td>
<td>250</td>
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<tr>
<td>choice of chicken, seafood or vegetables</td>
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- Manchow: light soy, minced vegetables, celery, topped with crisp noodles
- Talu Mein: shredded vegetables, garlic fresh spinach and soy
- Tom Yun: lemon grass infused sour and spicy Thai broth

<table>
<thead>
<tr>
<th><strong>Small Plates</strong></th>
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<tbody>
<tr>
<td><strong>Ari Kadukka</strong></td>
<td>325</td>
</tr>
<tr>
<td>green lio mussels stuffed with cumin infused coconut and rice, steamed and shallow fried with red chili marinade</td>
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<tr>
<td><strong>Kallummekai/ Koonthal Varattiyathu</strong></td>
<td>475</td>
</tr>
<tr>
<td>mussel meat/ squids smothered in fresh red chili paste enhanced with native tomatoes</td>
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<tr>
<td><strong>Ayakkoora/ Karimeen Varuthathu</strong></td>
<td>600</td>
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<tr>
<td>deep fried spicy seer fish damês or pearl spot</td>
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<tr>
<td><strong>Chicken 65</strong></td>
<td>550</td>
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<tr>
<td>batter-fried chicken morsels, tossed in fiery andhra spices</td>
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<tr>
<td><strong>Southern Fried Chicken</strong></td>
<td>550</td>
</tr>
<tr>
<td>chicken morsels steeped in select spice mix and served deep fried</td>
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<tr>
<td><strong>Syrian Beef Fry</strong></td>
<td>550</td>
</tr>
<tr>
<td>syrian christian specially from kerala, beef cubes pan roasted with black pepper, fennel seeds, coriander powder and coconut chips</td>
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<tr>
<td><strong>Chemmeen Otti Porichathu</strong></td>
<td>650</td>
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<tr>
<td>skewered prawns shallow fried with spicy red chilli marinade</td>
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<tr>
<td><strong>Sarsoni Machchi Tikka</strong></td>
<td>550</td>
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<tr>
<td>mustard spiked clay roasted cubes of fish, served with onion salsaled and mint chutney</td>
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<tr>
<td><strong>Tandoori Jalpari</strong></td>
<td>725</td>
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<tr>
<td>skewered spicy tiger prawns broiled over embers</td>
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</tr>
<tr>
<td><strong>Malabar Fish Tikka</strong></td>
<td>600</td>
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<tr>
<td>seer cubes marinated in an exotic red chilli coconut cream marinade inspired by the goodness of malabar</td>
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</tbody>
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Small Plates

- Chicken Tikka 550
  spicy morsels of chicken with traditional marinade, cooked in tandoor.

- Noori Malai Tikka 550
  chicken supreme marinated with delicately spiced rich creamy yoghurt and finished in tandoor.

- Tandoori Murgh 650
  half a chicken marinated in traditional spices and yoghurt, broiled over charcoal.

- Sheekh Kabab 600
  seasoned minced lamb kababs spiced with green chilli and garlic bits, cooked over charcoal.

- Shikampuri Kabab 600
  griddled minced lamb kebabs flavoured with royal cumin and mountain moss with creamy nut and herb centres.

- Haleem 550
  from the majestic kitchens of nizams! subtly spiced lamb and husked wheat porridge served with lime wedge and golden onion slivers.

- Golden Fried Prawns 650
  marinated deep fried prawns with a golden coat.

- Thai Crab Cakes 550
  served with sweet chilli sauce.

- Singapore Chicken Satay 550
  grilled chicken skewers served with sweet and tangy peanut sauce.

Small Plates

- Chilli Garlic Chicken Winglets 550
  chicken winglets tossed in spicy homemade Szechwan sauce

- Konjee Crispy Lamb 600
  crisp shredded lamb tossed in sour and spicy red chilly sauce with peppers

- Squid Rings 475
  dusted squid rings, fried crisp and served with cocktail sauce.

- Crostini of Balsamic Chicken and Pickled Mushrooms 400

- Tenderloin Brochettes 550
  greek style tenderloin skewers, served char grilled

- Fish Fingers 500
Small Plates

- **Cold Meze Platter** 450
  pureed char grilled aubergine, whipped hummus and fiery red pepper, walnut and pistachio dip drizzled with olive oil and lemon juice, served with grilled pita and vegetable crudités.

- **Kolokithia** 400
  greek inspired squash and eggplant chips served with garlic yoghurt dip.

- **Koon Kurumulakkattathu** 475
  crisp button mushrooms tossed with freshly pounded pepper and curry leaves.

- **Harabhara Kabab** 400
  creamy cottage cheese medallions studded with fresh greens and vegetables. Served grilled.

- **Aloo Mattar Samosa** 325
  savory pastry filled with spiced potato and green peas and peas served with tamarind chutney.

- **Vegetable Pakora** 325
  selected vegetables smothered in spicy besan flour batter and fried.

- **Aloo Ka Nazakat** 400
  potato shells stuffed with cheese, coriander, green chilies, cashew bits and green peas, marinated and cooked in tandoor.

- **Gulab e Gulistan** 400
  mace and anise spiked cauliflower coal baked with spicy red chilly marinade.

- **Chutneywale Kumbh Kabab** 475
  chutney stuffed mushroom cups broiled in tandoor.

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- **Paneer Tikka Hussaini** 475
  cottage cheese squares skewered with peppers and tomatoes and baked in clay oven with mint enhanced marinade.

- **Angare Guldasta** 550
  medley of paneer tikka, harabhara kabab, cauliflower, stuffed potatoes and mushroom caps.

- **Singapore Chili Cauliflower** 400
  batter fried cauliflower tossed in curried peanut butter sauce with red chillies.

- **Tofu Corn Pepper Salt** 475
Sandwiches

- **Caprese**
  grilled multigrain bread sandwich layered with tomatoes and mozzarella marinated with basil.

- **Grilled Chicken Supreme Sandwich**
  chicken supreme, lettuce, tomato, grilled onion with a special mustard sauce served on a toasted baguette.

- **Chicken Tikka Sandwich**
  shredded chicken tikka with peppers and cheese, served in toasted bread with fries and side salad.

Burgers

- **Vegetable Burger**
  grilled vegetable patties with cheese, pickled gherkins, lettuce and tomato.

- **Chicken/ Tenderloin Burger**
  with a choice of onion marmalade or cheese, pickled gherkins, lettuce and tomato.

Rolls

- **Paneer Kathi Rolls**
  julienne of paneer, capsicum and onion tossed in indian masala, rolled in indian bread.

- **Chicken Kathi Rolls**
  strips of chicken tikka, capsicum and onion rolled in indian bread.

Curries

- **Makai Kumbh Hara Dhanya**
  combination of button mushrooms and tender baby corn combined in curried onion tomato gravy with fresh coriander greens.

- **Bhindi Masala**
  okra smothered in spicy onion tomato masala enhanced with fresh root ginger and garlic.

- **Paneer Tikka Butter Masala**
  coal broiled cottage cheese cubes finished in tangy tomato butter gravy laced with fresh cream and qasoori methi.

- **Paneer Aap Ki Pasand**
  paneer butter masala, dumka paneer, paneer tawa masala, palak paneer.

- **Miloni Sabzi Handi**
  medley of vegetable cooked with tomato, cashew and flavored with ajwain.

- **Dal Makhani**
  a punjabi delicacy, black gram cooked on a slow flame with butter, cream and indian spices.

- **Dal Tadka**
  curried moong and masoor dal served tempered with garlic and cumin seeds.
Curries

- Methiwar Machchi 475
  cubes of fish cooked in cumin- coriander flavoured spicy fenugreek gravy.

- Murgh Kohlapuri 550
  spicy chicken curry with cashew, brown onion and indian fine herbs.

- Murgh Tariwala 535
  chicken served in onion tomato gravy flavoured with cumin-coriander powder.

- Chooze Makhani 535
  tandoori chicken cooked in rich tomato butter gravy enhanced with gosori methi.

- Gosht Belliram 565
  lamb cooked in aromatic yoghurt based brown onion gravy with select spices.

- Saag Gosht 565
  slow cooked cubes of lamb in refreshing, spinach fenugreek and dill leaf gravy with whole spices.

- Gosht Roganjosh 565
  on the bone mutton cubes simmered in traditional brown onion gravyenhanced with kashmiri chillies and ralangan.

From Mappila Kitchen “North Kerala Special”

Kakkathil
choice of chicken or prawns smothered in red chilli- country tomato pulp with ginger, garlic and curry leaves. specialty of malabar.

- Spring Chicken 550
- Prawns 650

Aanam
choice of meat or combination vegetables stewed in ginger infused coconut milk with whole spices.

- Mutton 600
- Chicken 550
- Vegetables 450

Ayakkoora Mulakkathathu 600
King fish cured in spicy red chilly tamarind gravy with country tomatoes, fenugreek and mustard seeds.

Manga Curry
choice of prawns or seer fish cooked in red fiery coconut gravy with sour mangoes and ginger.

- Prawns 650
- Seer Fish 600

Karimeen/ Ayakkoora Pollichathu 600
pearl spot or seer slices, grilled in banana leaf wraps with spicy shallot red chilli masala.

Chicken Malabari 550
chicken cooked in spicy onion masala enhanced with roasted spice powder.
From Mappila Kitchen “North Kerala Special”

- Thenga Varutharacha Curry  
  choice of meat cooked in broiled red chilli coconut gravy with powdered spices.
  - Mutton 600
  - Chicken 550
  - Vegetables 450

- Thalassery Biriyani  
  Short grain fragrant Kaima rice cooked with choice of Chicken, Mutton, Fish, Prawns or Vegetables.
  Served with papad, dates pickle and coconut chammanthry.
  - Non-Vegetarian 600
  - Vegetable 500

- Koon Ulli Roast  
  button mushrooms pan roasted with pearl onion, red chilli powder and garam masala powder.
  475

- Vendakka Mappas  
  okra simmered in milk, coriander flavoured coconut milk.
  450

- Tomato Fry  
  tomatoes pan roasted with onion slivers, ginger and powdered spices.
  450

- Thattu Dosa- Beef Fry  
  cubes of tenderloin cooked with black pepper, curry leaves, ginger and coconut pieces, served with traditional kerala dosa.
  550

- Vellayappam- Kozhi Curry  
  chicken curry made with chilli, coriander, garam masala and coconut milk, served with vellayappam, a pancake made with fermented rice batter.
  550

Breads and Rice

- Tandoori Breads  
  (choice of naan, roti, chapati, phulka, paratha or kulcha)
  125

- Nawabi Kachchi Murgh Biryani  
  saffron scented long grain basmati rice, 'clun' cooked with marinated meat, in its own juices on slow embers, served with raita and pickles.
  600

- Pulao  
  choice of jeera, kaju matter or vegetable.
  320

- Plain Rice  
  200

- Nei Choru  
  ghee rice, short grain 'kaima' rice cooked with ghee.
  210

- Chuvanna Choru  
  unpolished boiled rice
  190

- Appam  
  lace rimmed pancakes made from fermented rice batter, a syrian christian specially, also known as 'hoppers'!
  120

- Nice Pathiri  
  wafer thin griddled rice flour bread.
  135

- Nei Pathiri  
  long fried rice flour poonies studded with shallots, coconut and fennel seeds.
  135

- Malabar Parotta  
  griddled multi layered, flaky flour bread, choice of refined flour or whole wheat.
  135
European

- **Grilled Vegetable Platter** 500
  mediterranean vegetables with fresh herbs and olive oil with garlic bread

- **Crêpes Mama Mia** 450
  spinach and mushroom stuffed crêpes topped with cream sauce and trio of cheese

- **Good Ole Fish ‘N’ Chips** 550
  served with tartar sauce

- **Darnes of Kingfish** 600
  grilled or herb-crusted fish with greens, mushrooms and grain mustard sauce or steamed fish with mushroom broth, broccoli and wheat noodle

- **King Prawn with Almond Crust** 750
  king prawns baked with herbed almond crust and served on creamed potatoes with sautéed vegetables

- **Caramelised Lemon Chicken** 600
  succulent pan roasted chicken with interesting flavours of garlic, oregano, cumin and lemon served with wild mushroom sauce, vegetables and potato dauphinoise

- **Grilled Beef Steak**
  served with vegetables and dauphinoise potatoes and choice of pepper, mushroom or red wine sauce
  - Tenderloin 600
  - Tournedos 600

- **Surf and Turf** 650
  the best of the seas and the field! grilled beef tournedos served with garlic tossed shrimps, veggies and chips. choice of red wine, pepper or mushroom sauce.

Mediterranean

- **Moussaka** 450
  grilled slices of zucchini, aubergine and peppers with chickpeas and tomato.

- **Makaronia Ke Spanaki** 450
  greek specialty: spaghetti tossed in olive oil with tomatoes, chickpeas, onion and spinach.

- **Tagine**
  moroccan dish which is named after the pot in which it is cooked. choice of meat, fish or prawns cooked with tomatoes, olives and pickled lime.
  - **Chicken** 550
  - **Lamb** 600
  - **Fish** 550
  - **Vegetable** 450

- **Farouj Meshwi** 550
  char grilled chicken with syrian spices

- **Samak Meshwi** 550
  char grilled fish marinated in turkish spices

- **Garithes Uvetsi** 650
  prawns baked with fresh tomatoes, garlic and feta cheese.

- **Crab and Fennel Baklava** 550
  baked filo parcels with crab and fennel

Pasta: (Choice of Penne, Spaghetti or Fettuccine)

- **Primavera**: with garden fresh vegetables and cheese cream sauce 450

- **Arrabiata**: spicy tomato sauce 450

- **Carbonara**: with garlic and bacon in creamy cheese sauce 550

- **Spicy Shrimp in Curry Cream** 550
Pizzas

- Margherita: with tomato, basil and mozzarella 450
- Mexican: with bell peppers, onion, jalapeno, spicy tomato salsa, sour cream and cheese. 450
- Mediterranean: with grilled vegetable, tomato and mozzarella 450
- Hawaiian: with tomato, chicken, pineapple, peppers and mozzarella 500
- Seafood: with shrimps, fish, squid rings, tomato and cheese. 550

One Bowl Meals  1200hrs - 1445hrs & 1900hrs - 2245hrs

- Green Moong Khichdi 350
  sprouted moong and basmati hash popped up with ginger, cumin seeds and ghee.

- Sminuzzato Di Pollo 550
  panfired chicken supreme served on creamy pasta with mushroom and parsley

- Chicken Khoa So 450
  thai inspired curryd chicken soup served on soft egg noodles

Panfried Rice or Noodles with Topping of your Choice

- Chicken 550
- Seafood 600
- Vegetables 450

Pan Asian

- Wok- Tossed Chinese Greens, Mushroom and Tofu 460
  in light soya garlic sauce

- Baby Corn, Water Chestnut, Mushrooms 460
  in spicy tobanjan sauce

- Honey Chilly Cauliflower 460
  crispy fried cauliflower florets tossed spicy garlic tomato sauce and nuts

- Chicken Kung Pao Style 550
  a sichuan style delicacy, chicken tossed with sichuan peppers and fried cashew nuts

- Sliced Tenderloin With Broccoli and Peppers 550
  in black bean scallion sauce

- Braised Fish Chilly Dry 550
  marinated fillet of mahimahi braised in chef special chilly garlic sauce

- Butter Garlic Chilli Prawns 650
  medium prawns tossed in brown butter and garlic sauce

Thai Curry- Red or Green

flavored with galangal, lemon grass and kafir lime leaves and laced with coconut milk served with steamed rice

- Vegetables 450
- Chicken 550
- Prawns 650

Hakka Noodles/ Burnt Garlic Fried Rice

- Vegetable 400
- Chicken 450
Three - Course Set Platters

Kababs
- tomato soup, paneer tikka, dal makhani, tandoori or
tawaparatha and gulab jamun
- tomato soup, chicken tikka, dal makhani, tandoori or
tawaparatha and gulab jamun

Curries
- tomato soup, khumb palak or paneer makhani and
dal with roti or rice served with gulab jamun
- tomato soup, murg makhani or gosht roganjosh and
dal with roti or rice served with gulab jamun
- rasam, fish curry or chicken curry, thoran of the day,
- appam or rice with payasam

Chinese
- vegetable manchow soup, stir fried vegetables with vegetable noodles or
- fried rice served with dosa and vanilla ice cream
- chicken manchow soup, kungpao chili chicken with vegetable noodles or
- fried rice served with dosa and vanilla ice cream

Mediterranean
- greek salad or shourbet acras, moroccan fish tagine,
baklava with rose petal ice cream

Kid's Menu
- Penne
  with chicken or mushrooms in cheese cream sauce
- Mini Pizza
  with grilled vegetables and cheese or chicken and pineapple
- Kiddie Fish ‘N’ Chips
- Breaded Chicken Supremes
- Gooey Brownie with Ice Cream

Dessert
- Baklava
  lebanese filo and combination nut pastries
- Omali
  filo pastry baked with reduced milk.
- Gulab Jamun
  with ice cream or rabdi
- Dark Chocolate Combo
  warm chocolate brownie, chocolate mousse and
  chocolate ice cream
- Blue Berry and Sour Cream Panna Cotta
- Selection of Ice Cream
  ask your server for your choice of topping from our collection
- Apple Pie
  baked sliced apples with cinnamon in pastry shells.
served with a dollop of vanilla ice cream
- Tender Coconut Payasam ( Ilaneer Payasam )
- Payasam of the Day
- Key Lime Tart


- 1200hrs to 1445hrs
- 1200hrs-1455hrs & 1900hrs-2245hrs
Wellness / Ayurveda

1200hrs - 1440hrs & 1900hrs - 2240hrs

Jump Start
- Carrot and Coriander Soup 20 - kcl 250
  a puree of steamed carrot and fresh coriander
- Buddha's Bounty 10 - kcl 250
  refreshing vegetable clear soup flavored with golden garlic
- Leeks and Broccoli Soup - 10 kcl 250
  a healthy soup made of fresh leeks and broccoli
- Carrot and Raisin Salad - 20 kcl 300
  shredded carrots and honey macerated red raisins
  served on a chiffonade of lettuce
- Cucumber Carrot and Baby - Spinach 20 kcl 300
  dressed with ginger and lemon

Lunch and Dinner
- Dry Cooked Banana Flower - 85 kcl 300
- Karela Bhaji the bitter guard dry cooked onion - 110 kcl 300
- Drumstick and Drumstick leaf curry - 120 kcl 350
  fresh organic vegetables cooked with yellow lentils.
- Vendakka Moru Curry - 110 kcl 325
  tendler okra cooked in curried butter milk.
- Subzi Kochar - 110 kcl 350
  combination vegetables and spinach greens cooked with select spices
- Tandoori/ Grilled Vegetable Brochette - 120 kcl 350
- Wok Tossed Okra - 120 kcl 350
- Chinese Greens with Burnt Garlic - 120 kcl 350
- Banana Flower and Green Moong Burger - 120 kcl 400
  grilled banana flower and green moong patties served on
  whole wheat buns

Breads, Rice and Noodles
- Phulka/ Ragi Roti/ Plain Roti /Garlic Roti - 160 Kcl 125
- Steamed Rice - 160 Kcl 125
- Flavoured Rice - 170 Kcl 125
  choice of coriander/ lemon/ tomato
- Rice Noodles - 145 Kcl 150

Sweet Tooth
- Mousse of the Day - Sugar free - 110 Kcl 225
- Baked Apple with Cinnamon - 100 Kcl 225
- Fresh Cut Fruits - 120 Kcl 225

* Kcl - Kilo Calories
Light Meal

- Greek Salad 400
  feta, plum tomatoes, cucumber, crunchy lettuce, peppers and olives dressed with lemon and virgin olive oil

- Fattoush 400
  lebanese green salad tossed with crispy bread

- Broccoli and Red Onion Salad 400
  crunchy broccoli, tomatoes, red onion and cheese bound in creamy sweet and sour dressing.

- Grilled Chicken and Apple Salad 475
  julienne of grilled chicken breast, apple, lettuce, egg, green onion, and peppers with mustard vinaigrette

- Roasted Cumin and Tomato Soup 250

- Veggie Club Sandwich 450
  triple-layered, toasted, multi grain or white bread sandwich with cheese, lettuce, tomato, russian salad and pickled cucumber

- Club Sandwich 525
  triple-layered, toasted, multi grain or white bread sandwich with cheese, lettuce, tomato, chicken, fried egg and onion marmalade

- French Fries 250

- Paneer Tawa Masala 475

- Gosht Roganjosh 600
  on the bone mutton cubes simmered in traditional brown onion gravy enhanced with kashmiri chillies and ratanjot.

- Chicken Malabari 550
  chicken cooked in spicy onion masala enhanced with roasted spice powder.

- Alleppey Vegetable Curry 475

- Dal Makhani 375
  a punjabi delicacy, black gram cooked on a slow flame with butter, cream and indian spices

Dessert

- Tawa Paratha/ Phulkas/ Chappathi 125

- Caramelised Lemon Chicken 600
  succulent pan roasted chicken with interesting flavours of garlic, oregano, cumin and lemon served with wild mushroom sauce, vegetables and potato dauphinoise

- Good Ole Fish ‘N’ Chips 550
  served with tartar sauce

Beverages

- Coffee 175
  south indian filter coffee, espresso, cappuccino or decaffeinated

- Tea 175
  indian readymade or masala

- Hot or Cold Milk 200
  with choice of horlicks, bournvita or chocolate

- Cold Coffee with Ice Cream 200

- Seasonal Fresh Fruit Juices 250

- Lassi 200
  plain, sweet or salted

- Bottled Drinking Water-Himalayan 125

- Aerated Soft Drinks 145

- Fresh Lime Soda or Water 145

- Soda 100