COASTAL KITCHEN

In God's Own Country, the unique cuisine is a part of its distinctive culture. The state along the coast offers many common threads, yet on culinary terms there are unique manifestations between North Malabar, Central Travancore apart from the Kollam and Thiruvananthapuram region of South.

North Kerala - The iconic Malabar Kitchen

APPETISERS
- Malabar chicken satay • ₹550
  Grilled chicken skewers marinated with malabar spices and served with shallow & chilly dip
- Koonu kurumulkattathu • ₹500
  Stir fried mushrooms with pepper & onion

MAINs
- Malabar fish curry • ₹700
  Signature dish of the region-hot and spicy red curry of a selected fresh catch fish of the day
- Kozhi roast • ₹675
  Iconic dish of Kerala originating from the north, fresh chicken chunks deep fried after basting with Kerala masala and spices
- Koonu varutharacha curry • ₹625
  Button mushroom cooked with traditional spices in coconut gravy
- Vegetable mappas • ₹625
  A south Indian preparation of assorted vegetables with coconut milk and green chillies
- Moplah biryani (meen, attirachi, kozhi) • ₹750
  A unique biryani like no other, prepared in a flat vessel with small fragrant rice, roast onions, ghee, spices and the meat. This does not come in a vegetarian version. Order yours with fish, lamb and poultry
- Malabar paratha • ₹100
  Grilled flaky and layered south Indian bread prepared from soft dough of refined flour

Enigmatic Travancore - Central to South of Kerala

APPETISERS
- Syrian meen cutlet • ₹550
  Traditional Kerala fish cutlet made from the season’s fresh catch, flavored with whole ground spices from central Kerala
- Vazhapoo cutlet • ₹500
  Delicately spiced banana blossoms patties, crumb-fried and served with chutney
- Chemmen vatticathu • ₹1300
  This spicy and tangy curry of prawn is a delight for every seafood lovers
- Meen pollichathu • ₹700
  A Kerala special, fresh catch from the ocean, marinated with traditional coastal spices, wrapped in banana leaf and grilled
- Kozhi varutaracha curry • ₹675
  Favorite recipe of Kerala’s grandmothers. Classic chicken curry prepared in a base of roast coconut and spices from the home’s garden
- Avial • ₹750
  signature Kerala dish of mixed vegetables, curd, coconut and seasoned with coconut oil and curry leaves

South of Travancore - In & Around Trivandrum

MAINs
- Kariveppila chemmeen • ₹1300
  Bay fresh shrimps marinated with chef’s special grounded spices, coated with curry leaves and grilled to perfection

- Vazhuthanaga uppicharhu • ₹625
  A dish we cook with kind approval and training of a traditional Brahmin family with deep fried egg plant chunks in sweet and sour coconut and yoghurt base
- Kallappam • ₹225
  All weather favorite pancakes of Kerala’s homemakers made with rice flour with generous dose of coconut and curd
- Biriyani - Vegetarian avatar • ₹650

Experience the taste of Kerala on your platter (THALI) with chef Suresh and Sunil recommendations especially crafted for you.
COASTAL KITCHEN

BURGER
- Vegetable Burger ₹75
- Chicken Burger ₹600

COMFORT FOOD
- Crispy fish finger ₹75
  An all-time favorite served with chips and tartar sauce
- Chicken lollipop ₹75
- Conjee crispy lamb ₹75
  Crispy fried lamb tossed with chili, hoisin sauce
- Tossed Crispy corn kernels ₹600
- Lal mirchi paneer tikka ₹600
  Cottage cheese marinated in yoghurt and aromatic Indian spices cooked to perfection in tandoor
- Murg malai kebab ₹675
  Juicy chunks of chicken marinated in yoghurt and aromatic spice mix, cooked to perfection in clay oven
- Dal tadka ₹450
  Combination of yellow lentils tempered with garlic, chili and cumin
- Dal makhani ₹475
  Signature dal from the punjabis of Punjab, made from selected whole black lentils slow cooked with cream, butter and Indian spices
- Kadai subzi diwani handi ₹600
  Melange of seasonal vegetables, tangy onion and cashew nut gravy with selected spices
- Paneer sap ki pasand ₹600
  Cottage cheese cooked with choice of kadai masala, palak or makhani
- Murg tikka lababdar ₹675
  Chicken tikka morsels simmered in rich tomato gravy enriched with cream, spices and fenugreek
- Fish and chips ₹700
  Served with tartar sauce
- Chicken Manchurian ₹675
  Batter fried chicken perfectly cooked in Manchurian sauce

SOUP AND SALADS
- Oven roasted tomato and burnt pepper soup ₹325
  Flavoured with basil pesto and served with garlic bread
- Clear soup ₹325
  Vegetable / Chicken
- Hot and sour soup ₹325
  Vegetable / Chicken
- Greek salad ₹450
  Crunchy Mediterranean salad with lettuce, cucumber, bell pepper, onion, tomato, feta cheese and olives tossed in lemon oregano Vinaigrette dressing
- Caesar salad ₹550
  Crispy lettuce with garlic toasted parmesan, Caesar dressing, pimientos and grilled chicken, served with croutons

PASTAS & SANDWICHES
- Veggie club sandwich ₹75
  Triple layered toasted white or brown bread sandwich with cheese, lettuce, tomato, rucola salad
- Gateway club sandwich ₹600
  Triple layered toasted white or brown bread sandwich with cheese, lettuce, tomato, chicken and fried egg
- Grilled paneer tikka sandwich ₹75
  Grilled double layered white or brown bread sandwich with clay oven char-cooked cottage cheese, lettuce, tomato, cucumber, bell pepper, cheese
- Grilled Chicken tikka sandwich ₹75
  Grilled double layered white or brown bread sandwich with clay oven char-cooked chicken, cheese, lettuce, tomato, cucumber, bell pepper
- Penne/ Fusilli arrabbiata ₹600
  Spicy tomato sauce with garlic and basil

RICE AND BREADS
- Rice ₹225
  Steam rice or your choice of pulao
- Indian Bread ₹100
  Tandoori roti / paratha / naan / missi roti / kulcha
- Fried rice/noodles
  Vegetable ₹375 / Chicken ₹425 / Prawns ₹900

DESSERTS
- Dark chocolate combo ₹450
  Otherwise an alternate name to sweet short assortment of dark chocolate mousse, brownies and chocolate ice-cream
- Crème caramel ₹375
  The classic way
- Payasam of the day ₹375
- Seasonal fruit platter ₹375
- Selection of ice-cream ₹375
  Ask our associates of any ice-cream from our collection with a choice of topping

BEVERAGES
- Coffee ₹325
  Instant, espresso or cappuccino
- Tea ₹325
  mesala, warm ginger honey, lemon, earl grey
- Milkshake ₹350
  vanilla, chocolate, strawberry or banana
- Cold coffee ₹350
  with or without ice cream
- An all time favourite hot chocolate ₹350
- Lassi ₹350
  plain sweet or salted
- Himalayan bottle water ₹150
- Fresh lime soda ₹275
- Aerated water ₹125

Vegetarian / Non-Vegetarian / Spicy / Chef Recommended

*Please inform our associates if you allergic to any ingredients.
*Some food preparation may contain MSG, please check for availability before ordering.
*This menu, content and prices are restricted to the restaurant only and may not apply to any other outlets or events.
*Prices are inclusive of 20% service charge.