



*In Kerala, the legendary languid silhouette rice boat slips silently through the back waters. The name arises as these were laden with rice and spices. Crafted from locally harvested jack wood planks commonly known as Aanjili, these planks are firmly secured with handmade coir rope. During the entire assembling work of the boat, not a single nail is used. This is then coated with a black resin made from boiled cashew kernels.*

*At the Malabar "The boat with knots" is an enduring symbol of the harmonious relationship.*

*A fine dining seafood specialty restaurant, it takes form of a full-scale prow with an authentic cane roof, traditional vessels" Para" for keeping rice or paddy and historic lanterns adding to the ambience.*

*The menu of Rice boat is a culinary journey of the rich heritage of Cochin, the backwaters and the cuisine of Kerala .A city known for the seafood and spice trade, the menu of rice boat is an amalgamation of the best of the local sea food, delicate use of local spices and of the cuisines of the orient and west that influenced culture and the ethnic food habits.*

*The menu offers a variety of local and international preparation to the handpicked and chosen seafood from the local brackish waters and Arabian Sea*

*Chef Thomas George*

## ***Appetizers***

### ***Squid: 800***

***Teuthida:*** unique texture and taste and prepared in variety of styles

**Koonthal varuthathu** plancha grilled squid rings with spiced chilly marinade

**Koonthal ularthiyathu** sautéed calamari, crushed shallots and 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

### ***Oysters and Mussels: 900***

**Baked Rockefeller oysters** – fresh local oysters with spinach fondue, parmesan crust

**Kallumekkai varuthathu** – crispy fried green mussels with spicy marinade, shallots and curry leaves

### ***Scallops: 1800***

**Seared scallops**, sautéed greens, orange gastrique

**Curry leaf and pepper scallops**, dry shrimp crust, curry sauce and raw mango relish

### ***Prawn***

***Penaeus monodon***, commonly known as giant tiger prawns or Asian tiger shrimps, is the most revered seafood produce from the shores of Kerala

### ***Tiger prawn: 1400***

Colossal black tiger prawns extremely sought after and delicious

**Masala grilled jumbo tiger prawns** with ethnic Kerala marinade

**Salmoriglio**, olive oil, lemon and garlic marinade with cherry tomato salsa

**Ularthiyathu**, crushed shallots masala, spices, cashew nuts and coconut slivers

### ***Medium prawn: 1150***

Smaller sized prawns, delicate and 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 challenger*** or ***aattu konju*** as specialty of Kerala is from the inland fresh waters and renowned for its succulent taste

#### **Konju varuthathu,**

fresh water prawns with spicy marinade and grilled

#### **Konju elavanthenga ularthiyathu,**

scampi cooked with crushed shallots masala, spices and cocum and 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 and served with paprika dip

#### **Crab ularthiyathu,**

Flaked crab meat cooked with spices in lentil wraps

#### **Crab lumps,**

Roasted garlic and butter tossed served on thick garlic bread and salad greens

### ***Soup: 500***

#### **Crab and coconut soup**

Finished with coconut cream and aromatized with mild herbs and spices

#### **Lobster Bisque**

Fennel scented rich lobster soup flamed with brandy

#### **Kerala Chemeen soup**

Spicy sea food soup with cilantro and spices

## ***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

###### **Moilee**

Tiger prawns in mildly spiced and finished with fresh coconut cream

###### **Mappas**

Fresh coconut cream with ground coriander, spices and coconut cream

##### ***Medium prawn 1250***

**Njaradi pizhinjathu:** hand crushed spices, tamarind and coconut cream

**Chemeen manga curry,** ground coconut paste and soured with raw mango, regional specialty from costs of alleppy

**Chemmeen Kizhi,** prawns cooked with crushed spices and 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 and 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 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**, spicy crab cooked with crushed shallots and finished with pepper **550/100 gms**

**Njandu varutaracha curry**, spicy crab curry with roasted coconut and tamarind **550/100 gms**

**Baked crab gratin**, flaked blue swimmer crab meat, cheesy gratin with pommery mustard and blue cheese crumble **1500**

## ***Octopus 1250***

**Octopus theeyal**, curried octopus in roasted coconut and tamarind curry

## ***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

**Kashuvandi ularthiyathu**, crushed shallot masala and cashewnuts

**Moilee**, mildly spiced curried lobster in rich coconut cream

## ***Catch of the day***

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

**Fresh whole fish**: buy the days catch of seafood from the display and choose your preparations **250 /100 gm (as per size)**

### **Choice of preparations:**

**Grilled fillet of fish**: fillet of fish grilled with lemon, garlic and 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

**Alleppy**: ground coconut paste flavoured with raw mango

**Moilee**: mild coconut cream curry

**Cheru ulli Roast**: deep fried fish tossed with onion and shallot masala

## ***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 /scampi ularthiyathu / crab and coconut soup/ meen pollicahthu and porichathu / fish curry / karikku soufflé*

### **Grilled seafood platter, 2650**

Grilled seafood delicacies with Kerala spices or lemon and garlic rub  
*Scampi / medium prawn/ fillet of fish / squids / crab flakes*

### **Spice crusted tuna loin, 1550**

With braised greens and roasted potatoes and pommery beurre blanc

### **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

### **Chemmeen peera 1550**

Baby shrimps cooked with crushed coconut and spices

## ***Vegetarian selections***

### **Vegetarian appetizer, 1250**

Dal vada, tandoori paneer and baby corn pepper fry

### **Vegetable stew with appam, 1350**

Vegetables cooked in coconut cream and served with rice hoppers

### **Koonu ulli theeyal with rice, 1350**

Button mushrooms and pearl onions in roasted coconut and tamarind curry

### **Vegetarian sampler, 1550**

South Indian or north Indian style assortment of vegetarian preparations

## *Dessert 500*

Warm almond cake, almond sauce, vanilla bean ice cream

Chocolate and hazelnut mousse, raspberry coulis,

Cardamom trilogy, brulee, mousse and cardamom ice cream

Tender coconut soufflé, spice infused jaggery treacle, fruits

Elaneer payasam, cold tender coconut dessert

Payasam of the day, ethnic Kerala dessert

Ice cream, tender coconut, cardamom, ginger