



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

220/100gm

(as per size)

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