Dear Guest,

It is our endeavor to always take very special care of all our Guests in our restaurants. If you are allergic to any one of the below mentioned food allergens, please inform our server before ordering your meal.

Common Food Allergens:

1. Milk
2. Egg
3. Peanut
4. Cashewnut
5. Walnut
6. Fish
7. Shell fish
8. Soy
9. Wheat

**Vegetarian, Non-Vegetarian**

Please inform our associates if you are allergic to any ingredients.

Our cuisine is "Wellness Home Cuisine" less on salts, free from fatty oils and monosodium glutamate.

Do let us know if you have any special requirements in order to facilitate your meal.

All prices are in INR and exclusive of all applicable taxes. We do not levy any service charge.
LUNCH & DINNER

Salads and Appetizers

- **Kumarakom village salad**  
  Sprouted green lentils, potatoes, Indian spices, ginger tamarind chutney, in a crispy filo
  560

- **Mango and coconut chat**  
  Green mangoes and grated coconut tossed in a sweet and sour tamarind sauce
  560

- **Greek farmer salad**  
  Crisp lettuce, tomatoes, cucumbers, red and green onions, Persian feta kalamata olives with lemon garlic dressing
  560

- **Mushroom Salt and Pepper**  
  630

- **Sesame honey chilly potato**  
  Potato fried with white sesame seeds tossed in chilly and honey sauce
  700

- **Paneer chilly**  
  Cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili
  730

- **Gobi Manchurian**  
  Vegetable dumplings in coriander flavored chilly and soya sauce
  730

- **Crispy Vegetable spring rolls**  
  710

- **Kathi Rolls Veg**  
  Onion, pepper slivers, lime and spices in a paratha roll filled
  750

- **Pan fried chilly fish**  
  810

- **Crispy fried schezwan chicken**  
  810

- **Chilly chicken**  
  810

- **Katti rolls Egg**  
  Onion, pepper slivers, lime and spices in a paratha roll filled
  750

- **Prawns chilly**  
  1260
Main Course

Indian

- Paneer Makhani
  Cottage cheese simmered in a butter flavoured tomato gravy
  730

- Bhindi Kurkure
  Crispy fried okra sprinkled with fragrant spices
  730

- Aloo gobi adraki
  Potatoes stir-fried with florets of cauliflower, melange of cumin, black salt, fresh tomatoes and ginger
  730

- Dal Makhani
  Slow cooked melange of lentils topped with butter and cream
  630

- Kadai Murgh
  Tender chicken in an onion and tomato gravy with kadai masala
  830

From the shores of Lake Vembenad

- Alleppey vegetable curry
  Vegetables cooked in coconut gravy with raw mango slices
  730

- Avial
  Strips of marrow vegetables simmered in, cumin and garlic flavoured coconut mixure tossed with yoghurt
  730

- Masala fried Prawns
  Spicy masala marinade grilled prawns
  1260

- Catch of the day
  Fresh water fish, handpicked from the local market cooked as per your choice
  830

- Podimeen varathathu
  Crispy fried tiny local river fish with spices
  830

- Fish Malabari
  Crispy fried tiny local river fish with spices with tomatoes and local spices
  830

- Nadan Kozhi curry
  Chicken and potatoes cooked in spicy tomato, onion gravy flavoured with fennel powder
  830
Oriental

- Stir fried exotic Vegetables in hot garlic sauce  730
  Stir fried exotic vegetables in ginger soya sauce

- Crispy Fish in Black Pepper sauce  830

- Hakka Chicken  830
  Diced chicken, mushroom and egg drops in a tangy sauce

- Hongkong Chicken  830
  Diced Chicken roasted chilies and soya

Rice and Breads

- Plain Rice  260
  Steamed basmati rice

- Phulka/Chapathi  165

  Hydrabadi Dum Biryani
  - Vegetarian  830
  - Chicken  930
  - Mutton  1100

Sandwich and burger

- Make your own sandwich  730
  Choice of white or brown bread - plain, toasted or grilled
  with choice of grilled chicken, tuna, egg, bacon, tomato, cheese,
  Cucumber, lettuce, coleslaw, bell pepper, mushroom or feta

- Farm fresh chicken burger  830
  Cucumber fresh coriander and peanut sauce
# The Quintessential Tiffin

- **Vegetarian Tiffin** *(serve 2)*
  Home style meal consisting of basmati rice, dal and two vegetable preparations, curd, papad, pickle and salad on side
  
  2100

- **Non-vegetarian Tiffin** *(serve 2)*
  Home style meal consisting of basmati rice, dal and two non-vegetarian preparations, curd, papad, pickle and salad on side
  
  2850

- **Seafood Tiffin** *(serve 2)*
  Home style meal consisting of basmati rice, dal and one vegetable, one non-vegetarian and one seafood preparation curd, papad, pickle and salad on side
  
  3550

## Dessert Selections

- **Ada pradhaman**
  rice flakes simmered in coconut extract, sweetened with molasses puree and tempered with nuts
  
  430

- **Gulb Jamun**
  deep fried milk dumplings poached in sugar syrup and topped with nuts
  
  490

- **Gajar/Beetroot halwa**
  clarified butter, condensed milk and topped with nuts cooked with spring Carrot/Beetroot
  
  490

- **Selections of Ice Creams**
  choice of - vanilla, strawberry, butterscotch, chocolate, tender coconut, cardamom, coffee and mango
  
  450
# Beverages

## Hot Beverages

- **Selection of tea**
  - darjeeling tea, green tea, earl grey, lemon, or masala
  - Price: 290

- **Selection of coffee**
  - south Indian filter, instant, cappuccino or espresso
  - Price: 290

- **Hot chocolate, bournvita or horlicks**
  - Price: 290

## Cold Beverages

- **Milk shakes**
  - vanilla, chocolate, strawberry, mango, banana or butterscotch
  - Price: 360

- **Cold coffee**
  - with or without ice-cream
  - Price: 360

- **Iced Tea**
  - Regular or lemon
  - Price: 560

- **Lassi**
  - sweet, salted or masala
  - Price: 330

- **Chaas**
  - salted or masala
  - Price: 330

## Soft Selection

- **Seasonal fresh fruit juice**
  - Price: 410

- **Tender coconut water**
  - Price: 285

- **Fresh lime soda / water**
  - sweet/salted/plain
  - Price: 260

- **Red bull**
  - Price: 310

- **Aerated beverages**
  - Price: 230

- **Himalayan mineral water**
  - Price: 230