

Enjoy a selection of dishes from various cuisines in the confort of your outlet

Call F&B service to place your order or to customise a meal as per your preference

TAJ KUMARAKOM

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

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
- Egg
 Peanut
- 4. Cashew nut
- 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



SOUP

• Hot and sour soup

soy sauce, chilly and wine vinegar flavored spicy t hick soup with choice of vegetables or chicken 500

600

Cream of Prawns soup

Creamy, highly seasoned soup of French origin

Traditional thin broth with pepper, garlic and cumin

vegetarian

•

Rasam



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non-vegetarian

445

SALADS

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

 Greek farmer salad
 Crisp lettuce, tomatoes, cucumbers, red and green onions
 Persian feta Kalamata olives with lemon garlic dressing
 Mango and coconut chat

 Green mangoes and grated coconut tossed in a sweet and sour tamarind sauce

 Melon and feta salad

 Sweet melon with creamy goat cheese



o non-vegetarian



APPETIZERS



ORIENTAL

Mushroom Salt and Pepper mushrooms are sautéed with salt and fresh cracked pepper	700		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		Cauliflower Manchurian vegetable dumplings in coriander flavored chilly and soya sauce	730
Crispy Vegetable spring rolls Spiced veggies are filled in wrappers to make deep fried spring rolls	730		Pan fried chilly fish Spicy fish with oriental chilly garlic sauce	810
Crispy fried schezwan chicken spicy chicken in schezwan chilly gravy	810		Chilly chicken A sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic,chilli sauce & soya sauce	810
Prawns chilly a sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli sauce & soya sauce	1260			
• vegetarian		non-v	egetarian	

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INDIAN

	Urulakkizhangu varuthathu crispy potato tossed with onions and hand ground spices tempering	700		Kathi Rolls onion, pepper slivers, lime and spices in a paratha roll filled with a choice of	
•		730		Vegetable	750
	mint and coriander flavored paneer cubes cooked in tandoor		•	Cottage cheese	750
	Ajwaini macchi tikka	820		Chicken	950
	fresh fish cubes, skewered and cooked with caraway flavored marinade		•	Dhoodhiya murg tikka tender chicken morsels, hung curd, creamed cheese	820
	Fish tikka fish cubes tempered with chilly and hang curd	820		and mild Indian spices	
	Kozhi chuttathu Traditional dry preparation of tender chicken coated	820		Dakshin murgh kebab southern spiced chicken cooked in tandoor	820
•		1400		Koonthal Varattiyathu grilled fresh Squid rings engulfed in a spicy shallot and tomato mixture	820
	vegetarian	o n	on-ve	getarian	

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MAINCOURSE



RESORTS & SPA

INDIAN

Paneer Makhani Cottage cheese in a butter flavored tomato gravy	730	Palak Paneer Cottage cheese seasoned with spinach paste	730
Kadai Paneer Tender cottage cheese in an onion and tomato gravy with kadai masala	730	Bhindi Kurkure Crispy fried okra sprinkled with fragrant spices	730
Kadai Vegetable/Subzi bagara Fresh garden vegetables in an onion and tomato gravy with kadai masala/Veg in makhani gravy	730	Aloo gobi adraki Potatoes stir-fried with florets of cauliflower mélange of cumin, black salt, fresh tomatoes and ginger	730
Aloo gobi adraki Potatoes stir-fried with florets of cauliflower mélange	730	Dal tadka Yellow lentils tempered with cumin and garlic pods	630
of cumin, black salt, fresh tomatoes and ginger		Kadai Murgh	830
Murgh tariwala chicken cooked in a light home style gravy flavored	830	tender chicken in an onion and tomato gravy with k adai masala	
with aromatic spices		Lalmas	910
Mutton saagwala tender lamb in a spinach, mint and coriander gravy	910	spicy mutton curry cooked with tomato red chili and spices- specialty of Rajasthan	
vegetarian	•	non-vegetarian	

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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,	730
Moru kaachiyadhu a local style yoghurt based ash gourd curry flavored with, mustard seeds, asafetida and turmeric	730		cumin and garlic flavored coconut mixture tossed with yoghurt	
Thakkali murungakkai curry Combination of fresh tomatoes and drumsticks in coconut gravy with local spices	730		Pachakari stew Diced seasonal vegetables cooked in mild coconut milk,a Syrian Christian Specialty	730
Podimeen varathathu crispy fried tiny local river fish with spices	830	•	Masala fried Prawns spicy masala marinade grilled prawns	1260
Fish Malabari shallot tempered fish curry in rich coconut gravy	830		Catch of the day fresh water fish, handpicked from the local market cooked as per your choice of Pollichadu, Deep fry and Tawa fry	830

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vegetarian
non-vegetarian

	Nadan Kozhi curry chicken and potatoes cooked .in spicy tomato, onion gravy flavored with fennel powder	830	Mutton Malliparalan coriander flavoured lamb curry with onion, tomato, spices and coconut milk	910
•	Kozhi varutharacha curry tender morsels of chicken cooked in dark roasted coconut gravy	830	Mutton ularthiyadhu tender baby lamb morsels, tossed in onion	910
	Stew- a ka "estu" choice of chicken or lamb flavoured with coconut milk black pepper, cinnamon and cloves	910	with fresh spices	





RICE AND BREADS

	Plain Rice Steamed basmati rice	260	Curd rice Tuly comfort food of South India with rice and yoghurt	520
	Phulka/Chapathi			
	Lacha paratha Layered wheat flour bread	165	Kerala brown rice Boiled unpolished rice	260
•	Kerala paratha South Indian flat layered bread, made with refined flour	165	Appam <i>Kerala specialty fermented rice pancake</i>	260
	Naan plain, butter, garlic or cheese Leavened refined flour made bread	165	Pulao aap ki pasand Fragrant long grained rice, cooked in a seasoned broth of your choice of -vegetables, cumin, green peas of	585 r paneer
	Roti made of wheat flour in clay oven	165		

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vegetarian
non-vegetarian



BIRIYANI

Vegetarian	830

30	
	30

•	Mutton	1	10	0	

Prawns 1400

vegetarian

non-vegetarian

MEDITERRANEAN

	Arrabiatta Tomato chunks, fresh garlic pods, and holy basil with parmesan shave and chilly flake	790		Zucchini and eggplant parmigiana grilled layered of zucchini and eggplant in cheese and	790
	Primavera Mélange of exotic vegetables in creamy cheddar cheese so	790		tomato sauce Herb grilled vegetables	650
•	Calamari fritters	820		garden fresh vegetables grilled with a combination of herbs and extra virgin olive oil	030
•	Batter fried squids Served with aioli sauce Carbonara	910		French fries Crispy fried potatoes	550
•	Cream, egg yolk, bacon and parmesan cracknels Polo e fungi	830		Pan-seared fish Cream, egg yolk, bacon and parmesan cracknels	1160
-	Spring chicken, wild mushroom in cheese and parmesan sauce	1500		Grilled chicken breast	1160
•	Grilled freshwater scampi Served with herb grilled vegetables, parsley potato and lemon garlic butter reduction	1500		Choice of mushroom or pepper sauce served with butte vegetables	
	• vegetarian		• no	on-vegetarian	

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ORIENTAL

Stir fried exotic Vegetables 730 Stir fried exotic vegetables in ginger soya sauce/hot garlic sauce Hakka Chicken 830 Diced chicken, mushroom and egg drops in a tangy sauce

Crispy Fish in Black Pepper sauce Batter fried fish tossed wih black pepper sauce

830

Hongkong Chicken

830

Diced Chicken roasted chilies and soya

vegetarian

non-vegetarian



SANDWICH BURGER



The Kumarakom club Slice of chicken, coleslaw, fried egg. crispy bacon and I ettuce with plain or toasted bread	930	Thai chicken burger Caramelized pineapple, cucumber fresh coriander and peanut sauce	830
The green club Double decker sandwich of plain or toasted bread with balsamic grilled vegetables, lettuce, tomato, cucumber and cheese	830	Garden fresh burger Vegetable Pattie made with seasonal vegetable	730
Make your own Choice of white or brown bread - plain, toasted or grilled with choice of grilled chicken, tuna, egg, bacon, tomato, chee Cucumber, lettuce, coleslaw, bell pepper, mushroom or feta	730		

vegetarian
non-vegetarian



JUNIOR LEAGUE



	Mickey mouse mini vegetable spring rolls	650	Goofy"s choice mini vegetable patty, crumb fried, filled in bun with cheese	650
	Cinderella noodles wok tossed Chinese noodles with choice of vegetable or chicken	650	Goldi lock golden fried French fries	400
•	Barbie delight thin crust vegetarian pizza with your choice of toppings	730	Jack and Jill thin crust pizza topped with chicken and gummy mozzarella	830
•	Bunny rabbit mini chicken patty, grilled and filled in bun with cheese	650		

vegetarian
non-vegetarian



Missing Home Already?



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



1/- -- 1-- -- T:(C-- /----- 2)





DESSERT SELECTIONS



	Ada pradhaman rice flakes simmered in coconut extract, sweetened with molasses puree and tempered with nuts	430		Gulab Jamun deep fried milk dumplings poached in sugar syrup and topped with nuts	490
	Semiya Payasam vermicelli flakes simmered in reduced cardamom flavored milk and topped with nuts	430		Gajar halwa clarified butter, condensed milk and topped with nuts cooked with spring Carrot	490
	Tender Coconut Soufflé low sugar young Coconut infused semi fredo	490	•	Mississippi Chocolate Mud Cake baked Chocolate fudge cake accompanied with vanilla bean ice cream	490
•	Selections of Ice Creams Choice of - vanilla, strawberry, butterscotch, chocola tender coconut, cardamom, coffee and mango	450 <i>te,</i>		Selection of cut fruits Choice of- watermelon, pineapple, banana, papaya, ap	450 ople

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vegetariannon-vegetarian



BEVERAGES



H	ot	B	ev	<i>'</i> e	ra	g	es
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Selection of tea Darjeeling tea, green tea, earl grey, lemon, or masala	290	Hot chocolate, Bournvita or Horlicks	290
Selection of coffee South Indian filter, instant, cappuccino or espresso	290		

Cold Beverages

Milk shakes Vanilla, chocolate, strawberry, mango, banana or butterscotch	360	Cold coffee With or without ice-cream	360
Iced Tea Regular, lemon	560	Lassi/ Chaas salted or masala	330
Soft Selection			
Seasonal fresh fruit juice <i>Juice of watermelon, pineapple, orange or sweetlime</i>	450	Fresh lime soda / water Sweet/salted/plain	260
Aerated beverages Pepsi, sevenup, diet pepsi	230		
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