Bubble Café, the much desired, popular and sought-after restaurant, nestled amidst the verdant greenery, overlooking the backwaters is a destination known not just for its ambience or location, but also for its cuisine.

It serves up an enviable fare of traditional delicacies, prepared with love and care. A cozy, warm, welcoming atmosphere transports you to a different world, which combines tradition and modernity effortlessly.

Our seasoned Chefs pamper your taste buds by transporting you to the culinary horizons of International, Indian as well as Traditional cuisine.

The warm, informal, trendy and crisp hospitality by seasoned Taj associates is unmatched.

Our food culture incorporates perfect triple 'T' combination of Time, Taste and Temperature.

Feedbacks left by our guests --all have one thing in common. They say, they can taste a mother's touch in our cooking, and when they taste our food, they feel they are home.
Breakfast
06.30am-11.30am

- Seasonal fresh juice
  sweet lime, pineapple, watermelon
  300

- Chef’s special vegetable juice
  special concoction of vegetable, herbs and spices
  300

- Seasonal fresh cut fruits
  300

- Smoothie
  banana, blueberry or seasonal fruit
  300

- Cereals
  muesli, wheat flakes, corn flakes or chocos served with hot milk/ cold milk/ yoghurt
  300

- Oatmeal porridge
  served with hot milk or cold milk
  300

- Multigrain bread
  250

- Pancakes
  choice of toppings – banana/ apple/blueberry/ raisins
  served with maple syrup
  300

- Belgian waffles
  choice of toppings -blueberry/ banana/ apple/ chocolate
  served with maple syrup
  300

- French toast
  served with maple syrup, honey and melted butter
  300

- Egg white spanish omelette
  served with broccoli, grilled tomato and whole wheat toast
  400

- Eggs cooked to order
  boiled/ scrambled/poached/fried or omelette
  served with grilled tomato, hash brown potato and choice of ham/ bacon/ sausages
  400

- Baker’s basket
  croissant, danish, muffin & whole wheat/ white bread
toasts
  300

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We levy no service charges.

vegetarian  non-vegetarian
Breakfast- the indian way

6.30am – 11.30am

- Multigrain dosa
  a chef’s special dosa made with 9 types of lentils and grains
  stuffed with bell pepper and potato, spiked with olive oil and basil

- Puri with aloo bhaji
  traditional deep fried indian bread served with curried potatoes

- Paratha (two pieces)
  paneer/ aloo/ gobi
  served with yoghurt & pickle

- Dosa
  masala dosa/ mysore masala dosa/ ghee roast

- Idli
  steamed rice and lentil cake served with sambar and chutney

- Puttu kadala curry
  crumbly steamed rice cakes layered with grated coconut and
  served with black Bengal gram curry

- Broken wheat upma
  broken wheat tempered and cooked with south indian spices

- Appam vegetable stew
  rice hoppers served with vegetable stew

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Regional food
11.30am – 11.30pm

- **Koonu pattani masala**
  stir fried mushroom and green peas with kerala spices
  550

- **Thalassery vegetable kuruma**
  mix vegetables slow cooked in ground coconut gravy
  550

- **Chena  ulli theyal**
  deep fried yam and shallot in tangy roast coconut gravy
  550

- **Vegetable stew**
  vegetables cooked with mild spiced coconut milk
  550

- **Chemmeen cashew roast**
  pot roasted prawns and cashewnut with grounded herbs
  950

- **Prawn**
  masala grilled/alleppey style curry/kottayam style curry/moilee
  950

- **Koonthal ularthiyathu**
  braised calamari in kerala spices
  750

- **Fish**
  masala grilled/alleppey style curry/kottayam style curry/moilee
  750

- **Karimeen**
  pollichathu/ Porichathu/ mappas
  800

- **Kozhi pidi curry**
  local favorite mild spiced chicken curry with rice dumplings
  700

- **Mutton malliperalan**
  tender lamb cubes cooked in coriander coconut gravy
  800

- **Beef coconut fry**
  pot roasted tenderloin with pounded Kerala spices and coconut slivers
  800

- **Pork piriyanmulagu ularth**
  spicy traditional pork preparation –spice blend with handpicked chillies
  750

**Moplah biryani**
malabar style mild spiced biryani made with aged kaima rice

- **Vegetable**
  650

- **Chicken**
  800

- **Fish**
  800

- **Prawns**
  950

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vegetarian  non-vegetarian
Appetizers
11.30am – 11.30pm

- **Mushroom and cheddar crostini**
  gratinated soft baguettes loaded with mushroom and cheddar duxelle
  450

- **Cocktail spring roll**
  spiced corn, pepper and cheese
  450

- **Chef’s mezze sampler**
  a tasting platter of hummus, labneh, tabbouleh with pita pockets
  450

- **Ulli chammanthi idli**
  cocktail fried idli tossed with red chili, shallots and curry leaves mix
  450

- **Prawn kakathil**
  malabar prawn braised in chilly tomato and coconut bits
  950

- **Samak meshwi**
  lebanese grilled fish served with tartar sauce
  675

- **Kozhi porichathu**
  deep fried chicken morsels with malabar spices
  675

- **Tenderloin lyonnaise**
  tenderloin strips tossed with caramelized onions and herbs
  675

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☑️vegetarian  ☐ non-vegetarian
Soups
11.30am – 11.30pm

- Fire roasted tomato and basil soup 300
- Wild mushroom cappuccino 300
- Canadian double cheese soup
  - Vegetable 300
  - Chicken 350
- Nihari shorba 350
  spiced lamb broth, a mughlai specialty
- Seafood bisque 350

Salads
11.30am – 11.30pm

- Greek salad 500
  iceberg lettuce with olives, pimentos, tomatoes, cucumber,
  onion and feta cheese drizzled with oregano vinaigrette
- Roasted chicken and apple salad 550
  with buttermilk ranch dressing
- Caesar salad
  crunchy romaine lettuce tossed with caesar dressing, croutons, and
  parmesan cheese, served with a choice of
- Balsamic glazed mushrooms 500
- Chicken souvlaki 550

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Sandwiches
11.30am – 11.30pm

- Vegetable club sandwich
  triple decker sandwich with russian salad, cheese, tomato, cucumber and lettuce
  525

- Mumbai sandwich
  all time favorite with potatoes, tomato, cucumber, onion and beetroot
  525

- Classic club sandwich
  triple decker sandwich, with chicken, fried egg, cheese, bacon, lettuce and tomatoes
  600

- Make your own sandwich
  baguette/panini/focaccia
  - Chicken tikka
    600
  - Tuna fish and crunchy veggies
    600
  - Balsamic grilled exotic vegetable
    500

Burgers
11.30am – 11.30pm

- Vegetable burger
  525

- Chicken pattie burger
  600

- Bubble burger
  100% ground tenderloin steak, cheddar, sliced onions, tomatoes, and gherkins
  600

Wrap & Rolls
11.30am – 11.30pm

- Paneer kathi rolls
  char grilled cottage cheese and peppers
  525

- Chicken kathi rolls
  char grilled chicken and peppers
  600

- Pulled chicken phulka taco
  threaded chicken and crunchy salad rolled in phulka with minted mayo
  600

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- Vegetarian
- Non-vegetarian
Pizzas
11.30am – 11.30pm

- **Margherita**
  tomatoes and basil
  625

- **Capricciosa**
  mushrooms, peppers and olives
  625

- **Mediterranean grilled vegetable**
  multigrain pizza with grilled mushroom, peppers, Corn, eggplant, zucchini and olives
  625

- **Chicken tikka**
  char grill chicken, peppers and onions
  700

- **Hawaiian**
  ham and pineapple
  700

- **Make your own pizza**
  Mushrooms/ corn/ peppers/ olives/ sundried tomatoes/ jalapeno
  625

- **Chicken salami/ grilled chicken/ pork pepperoni**
  700

Pasta
11.30am – 11.30pm

choice of penne, spaghetti, fusilli, fettuccini, macaroni, whole wheat pasta

- **Arrabiata**
  tomato, garlic, olive oil, chilli flakes and parmesan
  650

- **Pesto cream**
  garlic, olive oil, double cream, basil pesto and parmesan
  650

- **Aglio olio e peperoncino**
  garlic, olive oil, dried crushed chilli flakes and parmesan
  650

- **Cacciatore**
  chicken, mushroom, green olives, peppers, with tomatoes and parmesan
  750

- **Bolognese**
  minced tenderloin, plum tomatoes, dried herbs and parmesan
  750

- **Seafood marinara**
  mixed seafood with tangy tomato sauce and parmesan
  800

- **Mac n cheese**
  classic baked macaroni with a choice of
  - **Mushroom**
    700
  - **Prawns**
    850
  - **Chicken**
    750

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[vegetarian] [non-vegetarian]
Combo meal
12.30am – 03.30pm  07.30pm – 11.30pm

Kebab
- Roasted tomato soup, chilli pesto paneer tikka, dal Makhani, phulka and gulab jamun  900
- Roasted tomato soup, Chicken tikka, dal Makhani, phulka and gulab jamun  950

Italian
- Roasted tomato soup, Balsamic grilled vegetable salad, fusilli pomodoro and chocolate brownie  900
- Roasted tomato soup, Balsamic grilled vegetable salad, chicken parmigiana and chocolate brownie  950

Kerala
- Vegetarian  900
- Non vegetarian  950

Comfort food selection
11.30am – 11.30pm
- Pav bhaji  400
- Dal chawal  600
- Chole kulcha  600
- Fish n chips  750
- Butter chicken with naan*  875
- Roast chicken with potato wedges  875
- Beef roast with malabari porotta  875

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vegetarian  non-vegetarian
Comfort western
11.30am – 11.30pm

- **Eggplant parmigiana** 600
  baked italian dish, deep-fried sliced eggplant layered with cheese and tomato fondue

- **Baked mushroom corn n pepper Crêpe** 600
  stuffed in homemade savory pancake, gratinated with english cheddar

- **Grilled vegetable timbale with pesto** 600
  medley of garlic and basil rubbed exotic vegetable with pesto parmesan crostini

- **Lobster** 500/per 100 gms
  - **Termidor** creamy lobster chunks baked with triple cheese crust
  - **Grilled** served with lemon butter garlic sauce

- **Grilled prawns** 1250
  - jumbo
  - medium 950

- **Grilled blackened fish** 800
  grilled fish marinated with chef special blackened spices

- **Grilled norwegian salmon** 1300
  served with braised haricot beans and cherry tomato and caper relish

- **Maple glazed grilled chicken with garlic thyme** 800
  grilled organic chicken served with garlic mash, vegetables and pan jus

- **Tenderloin medallions** 800
  Grilled courgette, garlic mash and red wine jus

- **Barbequed pork chops** 800
  glazed with mustard and chilli, served with steak fries, vegetables

Pan Asian
12.30pm – 3.30pm  07.30pm – 11.30pm

- **Stir fried vegetables** 600
  wok tossed seasonal vegetables with light sauce

- **Nasi goreng** 750
  spicy indonesian fried rice served with chicken satay and fried egg

- **Kung pao chicken** 800
  sichuan style delicacy tossed with sichuan peppers and fried cashew nuts

Fried rice /noodles
- Vegetarian 450
- Chicken 500

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Kebab and Curries
12.30pm – 03.30pm 07.30pm – 11.30pm

kebabs

- **Malai broccoli**
  broccoli marinated with rich cheese and cashew tandoori masala
  600

- **Rajma galouti kebab**
  minced kidney bean and lucknowi spices, pan grilled with clarified butter
  600

- **Hara bhara kebab**
  cheese stuffed patties made with spinach and green peas
  600

- **Chilli pesto paneer**
  cottage cheese marinated in yoghurt, green chilly, basil and aromatic spices, cooked in tandoor
  600

- **Wasabi jhinga**
  tiger prawns marinated with wasabi and mild indian spices, cooked in clay oven
  1250

- **Ajwaini fish tikka**
  fish marinated with yoghurt, carom seeds and aromatic spices, cooked in clay oven
  750

- **Tangdi shirazi**
  chicken drumstick stuffed with mince, cheese and indian spices, cooked in clay oven
  750

- **Bhatti ka murgh**
  chicken marinated with yoghurt and special mughal spices for overnight, cooked in clay oven
  750

- **Murgh tikka - malai/spicy**
  chicken morsels marinated in yoghurt and aromatic spices, cooked in clay oven.
  750

- **Gilafi seekh**
  minced lamb with special tandoori spices, skewered and cooked in clay oven
  750

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Kebab and Curries
12.30pm – 03.30pm 07.30pm – 11.30pm

Curries

- Paneer hara makhani
  Cottage cheese cubes cooked in chefs special green tomato gravy, enriched with cream and butter
  600

- Kofta lababdar
  spiced cottage cheese dumplings, cooked in saffron scented rich cashew gravy
  600

- Vilayathi subzi handi
  medley of exotic vegetable cooked with rich tomato and cashew gravy
  600

- Bhindi
  bhindi do pyaza / khasta bhindi / bhindi nayantara
  550

- Aloo
  jeere/mutter/ gobhi/ palak
  550

- Dal makhani
  whole black lentils, slow cooked with herbs and spices, finished in butter and cream
  550

- Yellow dal tadka
  moong dal tempered with cumin, garlic and clarified butter
  500

- Machi thariwali
  northindian homestyle fish curry
  750

- Lahori murgh
  chicken tikka morsels simmered in tomato gravy enriched with cream, spices & fenugreek
  750

- Nihari gosht
  lamb shanks cooked with handmade potli masala - a lucknowi delicacy
  800

- Vegetable dum biryani
  680

- Lucknowi mutton biryani
  well marinated succulent pieces of mutton cooked with basmati rice enriched with cashew, saffron, curd, Star Anise and Mace-a royal dish of the famous Awadh Nawabs
  900

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Rice & Breads
11.30am – 11.30pm

- Pulao
  vegetable/green peas/kashmiri $300

- Multi grain khichdi
  brown rice, broken wheat and barley cooked with lentil, broccoli and spices $400

- Steamed rice/kerala red rice
  $250

- Malabari paratha (per piece)
  $125

- Appam (per piece)
  $125

- Idiappam (per piece)
  $125

- Phulka (per piece)
  $75

- Indian breads* (per piece)
  naan/roti/paratha/kulcha/chapathi $125

Kids menu
11.30am – 11.30pm

- Popeye's pasta
  mini pasta shells with cream, spinach and parmesan $400

- French fries
  $350

- Mini pizza
  $400

- Chicken nuggets
  crumb fried chicken morsels $500

- Grilled chicken sausage
  $500

- He-Man’s secret
  a slice of fried fish and fries served with tartar sauce $500

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vegetarian  non-vegetarian
Tea time favorites
03.30pm – 06.30pm

- Eerulli Bajji (Onion fritters) (per portion) 250
- Samosa (per piece) 125
- Vazhappoo payaru cutlet (per piece) 125
- Banana fritter (per piece) 125
- Medu vada (per piece) 125
- Biscotti (per portion) 125
- English tea cakes (per portion) 125

Desserts
11.30am – 11.30pm

- Tender coconut soufflé (sugarfree) 400
- Mexican chocolate brownie with ice cream 400
- Baked cheese cake with blueberry compote 400
- Duo of choco mousse 400
- Caramel custard/ crème brûlée 400
- Apple pie with ice cream 400
- Gulab Jamun 400
- Saffron rasmalai 400
- Payasam of the day 350
- Selection of ice cream 300

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Vegetarian | Non-vegetarian
Beverages

Seasonal fresh juice 300
pineapple, grapes, sweet lime, water melon, orange

Milk shake 300
vanilla, banana, strawberry

Cold coffee 300
cold coffee with ice-cream

Energy drinks 300

Selection of teas 200

Selection of coffee 200
south indian filter, cappuccino

Bournvita / hot chocolate 300

Himalayan (1000 ml) 175

Aquafina (1000 ml) 125

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