## APPETIZERS

### SQUID

- **Teuthida**: Unique texture & taste and prepared in variety of styles
- **Koonthal**: Varuthathu plancha grilled squid rings with spiced chilli marinade
- **Koonthal ularthiyathu**: Sautéed calamari, crushed shallots & pepper masala, topped with crushed dry shrimps
- **Calamari fritti**: Batter fried squid rings with paprika dip

- **Bhar garlic grill**: Quick grilled calamari rings with lemon butter marinade

### SCALLOPS

- **Seared scallops**: Sautéed greens, orange gastrique
- **Curry leaf and pepper scallops**: Dry shrimp crust, curry sauce & raw mango relish

### TIGER PRAWN

- **Colossal black tiger prawns extremely sought after & delicious**
- **Masala grilled jumbo tiger prawns**: With ethnic Kerala marinade
- **Salmoriglio**: Olive oil, lemon & garlic marinade with cherry tomato salsa

### MEDIUM PRAWN

- **Njaradi pizhinjathu**: Hand crushed spices, tamarind & coconut cream
- **Chemeen manga curry**: Ground coconut paste & soured with raw mango, regional specialty from costs of Alleppey

### SCAMPI

- **Scampi Kerala curry**: Fresh water prawns, in-house special spicy curry full of flavours
- **Ku̇kanadan konju roast**: With onions, spices & finished with crushed pepper and fennel

### CRAB

- **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 & served with paprika dip

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>SQUID</td>
<td>800</td>
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<tr>
<td>SCALLOPS</td>
<td>1800</td>
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<tr>
<td>TIGER PRAWN</td>
<td>1400</td>
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<tr>
<td>MEDIUM PRAWN</td>
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<tr>
<td>SCAMPI</td>
<td>1400</td>
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<tr>
<td>CRAB</td>
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## SOUPS

### CRAB AND COCONUT SOUP

- Finished with coconut cream and aromatized with mild herbs & spices

### LOBSTER BISQUE

- Fennel scented rich lobster soup flamed with brandy

### KERALA CHEMEEN SOUP

- Spicy sea food soup with cilantro & spices

## CURRY BOWL & MAINS

### TIGER PRAWNS

- **Travancore curry**: Jumbo tiger prawns in ground coconut curry, chillies & tamarind
- **Moilee**: Tiger prawns in mildly spiced & finished with fresh coconut cream
- **Mappas**: Fresh coconut cream with ground coriander, spices & coconut cream

### MEDIUM PRAWN

- **Njaradi pizhinjathu**: Hand crushed spices, tamarind & coconut cream
- **Chemeen manga curry**: Ground coconut paste & soured with raw mango, regional specialty from costs of Alleppey

### SCAMPI

- **Scampi Kerala curry**: Fresh water prawns, in-house special spicy curry full of flavours
- **Kuttanadan konju roast**: With onions, spices & finished with crushed pepper and fennel

### PEARL SPOT

- **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

### WHOLE CRAB & CRAB FLAKES

- **NJANDU KURUMELAGU MASALA (100 GMS)**
  - Spicy crab cooked with crushed shallots & finished with pepper
- **NJANDU VARUTARACHA CURRY (100 GMS)**
  - Spicy crab curry with roasted coconut & tamarind
- **BAKED CRAB GRATIN**
  - Flaked blue swimmer crab meat, cheesy gratin with pommery mustard & blue cheese crumble

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**Vegetarian**  **Non Vegetarian**

*Prices mentioned above are in Indian rupees, exclusive of applicable government taxes.*

*We levy no service charge. Please inform us in case you are allergic to any ingredient.*
Vegetarian & Non Vegetarian

Vegetarian: Curried shrimps with steamed string hoppers
Non Vegetarian: Baby shrimps cooked with crushed coconut & spices

Prices mentioned above are in Indian rupees, exclusive of applicable government taxes. We levy no service charge. Please inform us in case you are allergic to any ingredient.

CATCH OF THE DAY
Served with Indian bread or rice

- **LOBSTER (100 GMS)**
  Palinuridae: Spiny lobsters, also known as langouste or rock lobsters, renowned for its tender and succulent meat
  Thermitid: Cheesy lobster gratin with herbs and mustard
  Kashuvandi ularthiyathu: Crushed shallot masala & cashew nuts
  Moilee: Mildly spiced curried lobster in rich coconut cream
  **575**

- **CHEMMEEN CURRY WITH IDIAPPAM**
  Curried shrimps with steamed string hoppers
  **1550**

- **CHEMMEEN PEERA**
  Baby shrimps cooked with crushed coconut & spices
  **1550**

**VEGETARIAN SELECTIONS**

- **VEGETARIAN APPETIZER**
  Tandoori paneer & baby corn pepper fry
  **1250**

- **VEGETABLE STEW WITH APPAM**
  Vegetables cooked in coconut cream & served with rice hoppers
  **1350**

- **KOONU ULLI THEEYAL WITH RICE**
  Button mushrooms & pearl onions in roasted coconut & tamarind curry
  **1350**

- **VEGETARIAN SAMPLER**
  South Indian or north Indian style assortment of vegetarian preparations
  **1550**

**DESSERT**

- **WARM ALMOND CAKE**
  Almond sauce, vanilla bean ice cream
  **500**

- **CHOCOLATE AND HAZELNUT MOUSSE**
  Raspberry coulis
  **500**

- **CARDAMOM TRILOGY**
  Brulee, mousse & cardamom ice cream
  **500**

- **TENDER COCONUT SOUFFLÉ**
  Spice infused jaggery treacle, fruits
  **500**

- **PAYASAM OF THE DAY**
  Ethnic Kerala dessert
  **500**

- **HOME MADE ICE CREAM**
  Tender coconut, cardamom, ginger
  **500**