Appetizers

Squid: 800
Unique texture and taste and prepared in variety of styles

- **Koonthal varuthathu**
  Plancha grilled squid rings with spiced chilli marinade
  230 Kcal/200gm

- **Koonthal ularthiyathu**
  Sautéed calamari, crushed shallots and pepper masala, topped with crushed dry shrimps
  265 Kcal/200gm

- **Calamari fritti**
  Batter fried squid rings with paprika dip
  612 Kcal/300gm

- **Butter garlic grill**
  Quick grilled calamari rings with lemon butter marinade
  350 Kcal/250gm

Scallops: 1800

- **Seared scallops**
  Sautéed greens orange gastrique
  300Kcal/250gm

- **Curry leaf and pepper scallops**
  Dry shrimp crust curry sauce and raw mango relish
  352 Kcal/250gm

Tigerprawn: 1400
Colossal black tiger prawns extremely sought after and delicious

- **Masala grilled jumbo tiger prawns**
  With ethnic Kerala marinade
  199 Kcal/185gm

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*(An average active adult requires 2000 KCAL energy per day. However, calorie needs may vary)*
Salmoriglio
Olive oil lemon and garlic marinade with cherry tomato salsa
219 Kcal/250gm 🍣

Ulartiyathu
Crushed shallots masala spices cashew nuts coconut slivers
314 Kcal/270gm 🍣

Medium prawn: 1150
Smaller sized prawns delicate and full of flavour

Chemmeen chuttathu
Baby shrimps plancha grilled with ethnic marinade
204 Kcal/200gm 🍣

Coconut crusted prawns
Crispy fried prawns with coconut crumbs
361 Kcal/200gm 🍣

Chemmeen cheru ulli roast
Slow cooked masala of shallots flavoured with garczenia or local cocum
256 Kcal/250gm 🍣

Scampi: 1400

Metanephrops challenger or aattu konju
A specialty of Kerala is from the inland fresh waters and renowned for its succulent taste
350 Kcal/200gm 🍣

Konju varuthathu
Fresh water prawns with spicy marinade and grilled
357 Kcal/200gm 🍣

Konju elavanthenga ulartiyathu
Scampi cooked with crushed shallots masala spices and cocum and coconut slivers
460 Kcal/250gm 🍣

Crab 1500
Scylla serrate also known as green crab or mangrove grab inhabit the brackish waters delicately flavoured compliments the local as well as international cuisine

Soft shell crab
Panko crusted and served with paprika dip
298 Kcal/180gm 🍣


Cranberry and coconut soup
Finished with coconut cream and aromatized with mild herbs and spices
270 Kcal/125ml

Lobster Bisque
Fennel scented rich lobster soup flamed with brandy
324 Kcal/200gm

Kerala Chemeen soup
Spicy sea food soup with cilantro and spices
328 Kcal/200gm

Curry bowl and mains
Curries are the quintessential part of the Kerala cuisine. Recipes curated by tradition, cultures myriad flavors and ingredients.

Chemeen (prawn and scampi)

- Travancore curry
  Jumbo tiger prawns in ground coconut curry, chillies, and tamarind
  700 Kcal/250gm

- Moilee
  Tiger prawns in mildly spiced and finished with fresh coconut cream
  708 Kcal/300gm

- Mappas
  Fresh coconut cream with ground coriander, spices, and coconut cream
  504 Kcal/300gm

Medium Prawn 1250

- Njaradi pizhinjathu
  Hand-crushed spices, tamarind, and coconut cream
  504 Kcal/300gm

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* Allergens:
  - Crustaceans
  - Mustard
  - Nuts
  - Sesame
  - Gluten

(An average adult adult requires 2000 KCal energy per day. However, calorie needs may vary.)
Chemeen manga curry
Ground coconut paste and soured with raw mango, regional specialty from coast of Alleppey
518 Kcal/250gm

Chemeen Kizhi
Prawns cooked with crushed spices and finished in banana leaf pouches
384 Kcal/300gm

Scampi 1800

Scampi Kerala curry
Fresh water prawns in-house, special spicy curry full of flavours
716 Kcal/250gm

Kuttanadan konju roast
With onions, spices, and finished with crushed pepper and fennel
610 Kcal/350gm

Pearlspot 1200

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
1215 Kcal/500gm

Karimeen pollichathu
Whole fish wrapped in banana leaf and grilled with spices
1215 Kcal/500gm

Karimeen thengapal curry
Delicately spiced curry finished with coconut cream
1300 Kcal/500gm

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 550/100 gms
Spicy crab cooked with crushed shallots and finished with pepper
800 Kcal/800gm

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Vegetarian Non-Vegetarian

Allergens:
Molasses Egg Fish Lupin Soybean Nuts Peanuts Gluten
Crustaceans Mustard Nut Sesame Celeriac

(An average active adult requires 2000 KCal energy per day. However, calorie needs may vary.)
Njandu varutaracha curry 550/100 gms
Spicy crab curry with roasted coconut and tamarind
1151 Kcal/500gm 🍤

Baked crab gratin 1500/-
Flaked blue swimmer crab meat, cheesy gratin with pommery mustard and blue cheese crumble
330 Kcal/200gm 🍤

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
915 Kcal/500gm 🍤

Kashuvandi ularthiyathu
Crushed shallot, masala and cashewnuts
706 Kcal/200gm 🍤🌶️

Moilee
Mildly spiced curried lobster in rich coconut cream
722 Kcal/200gm 🍤🌶️

Catch of the day
Daily fresh catch of seafood done to your choice of preparations and served with accompanying Indian bread or rice

Pori-Polli Curry 1800/-
Three variety of fish preparation served with kallappam, rice and parathas
997 Kcal/225gm 🍤

Fresh whole fish 250/100 gm (as per size)
Buy the day's catch of seafood from the display and choose your preparations
997 Kcal/250gm 🍤

Grilled fillet of fish
Fillet of fish grilled with lemon garlic and herb marinade
306 Kcal/200gm 🍤

Porichathu
Masala grilled fillet or whole fish with local spice marinade
260 Kcal/200gm 🍤

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Vegetarian 🥗 Non-Vegetarian 🍤

Allergens:
- Molluscs 🐙
- Eggs 🍳
- Fish 🐟
- Lupin 🌸
- Soy 🌽
- Milk 🥛
- Peanuts 🥜
- Gluein 🍯

(Clinical evidence suggests that an average active adult requires 2000 Kcal energy per day. However, calorie needs may vary.)
Pollichathu
Fillet of fish wrapped in banana leaf with ethnic masala and grilled
def 260 Kcal /200gm

Vattichathu
Spicy Kottayam style fish curry finished with cocum
def 487 Kcal/300gm

Alleppy
Ground coconut paste flavoured with raw mango
def 1078 Kcal/300gm

Moilee
Mild coconut cream curry
def 750 Kcal/300gm

Cheru ulli Roast
Deep fried fish tossed with onion and shallot masala
def 670 Kcal/300gm

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/prawn ularthiyathu / crab and coconut so up/meen pollichathu and
Porichathu / fish curry / karikku soufflé
561 Kcal 400gm

Grilled seafood platter 2650/-
Grilled seafood delicacies with Kerala spices or lemon and garlic rub
Tiger prawns / medium prawn/ fillet of fish / squids
316 Kcal/300gm

Pan fried indian reef cod 1550/-
Boquetiere of vegetables orange gastrique
288 Kcal /300gm

Kappa meen curry 1550/-
kottayam style spicy fish curry served with tempered cassava or rice
722 Kcal/400gm

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Vegetarian Non-Vegetarian

(An average adult adult requires 2000 KCal energy per day. However, calorie needs may vary)
Chemmeen curry with Idliappam 1550/-
Curried shrimps with steamed string hoppers
785 Kcal/250gm

Chemeen peera 1550/-
Baby shrimps cooked with crushed coconut and spices
509 Kcal/300gm

Vegetarian selections

Vegetarian appetizer 1750/-
Tandoori paneer and tandoori vegetable
371 Kcal/150gm

Vegetable stew with Kallappam 1350/-
Vegetables cooked in coconut cream and served with kallappam
617 Kcal/250gm

Koonu ulli theeyal with rice 1350/-
Button mushrooms and pearl onions in roasted coconut and tamarind curry
951 Kcal/300gm

Vegetarian sampler 1750/-
South Indian or north Indian style assortment of vegetarian preparations
1035 Kcal/250gm

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Vegetarian  Non-Vegetarian

Alerene  Milose  Egg  Fish  Lupin  Soyln  Milk  Peanuts  Glueen

Crustaceans  Mustard  Nuts  Sesame  Celery

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Dessert 500

- **Warm almond cake**
  Almond sauce vanilla bean ice cream
  601 Kcal/150gm

- **Chocolate and hazelnut mousse**
  Raspberry coulis
  478 Kcal/150gm

- **Cardamom trilogy**
  Brulee mousse and cardamom ice cream
  825 Kcal/360gm

- **Tender coconut soufflé**
  Spice infused jaggery treacle fruits
  517 Kcal/150gm

- **Payasam of the day**
  Ethnic kerala dessert
  615 Kcal/150gm

- **Choice of Ice cream**
  660 Kcal/150gm

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Vegetarian □ Non-Vegetarian

(An average active adult requires 2000 KCAL energy per day. However, calorie needs may vary.)

Allergens:
- Molluscs
- Eggs
- Fish
- Lupin
- Soy
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
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