Lobster

GRILLS

Spice Up Your Lobster **Rs. 6.0/1gm (Minimum - 500 gms)**

Madras
Chef's Own Spice Mix Grounded Traditionally with Mortar and Pestle

Bay View Signature Spice
Handpicked Local Spice Marinade

Olive Oil Lemon Garlic
Around the World

Chermoula Spice
Smoky Rub of Parsley, Crushed Clove Garlic and Paprika

PANFRY

Kal Yera Thokku
Lobsters with Selected Spices, Tomato, Onion and Curry Leaves

CURRIES

Kal Yera Manga Charu
Lobsters and Raw Mango Simmered in Coconut Milk

Kal Yera Covelong Curry
Covelong Spiced Home Style Lobster Curry With Red Chilli, Shallots & Garlic

CLASSICAL

Lobster Thermidor
French Classical Way of Lobster Preparation with Mushrooms, Pan Deglazed Wine, Cream Sauce and Gratinated

Lobster A La Meuniere
Lobster, White Wine, Fresh Parsley and Butter

*All prices are in Indian Rupees and exclusive of government taxes
Non-Vegetarian Vegetarian

If you are concerned about food allergies you are invited to ask one of our team member for assistance

Beginning

◻	**Grilled Bay Prawns** Basil, Olive Oil, Lemon and Garlic / Kundapur Spice Mix / Chermoula Spice	720
◻	**Calamari** **Beer Battered** **Panko** Wasabi Mayo and Sweet Tomato Raisin Chutney	 600 650
◻	**Masala Fried Nethli** Spice Dusted Local White Bait with Spicy Homemade Onion Chutney	600
◻	**Soft Shell Crab-Beer Battered (2 Nos)** Wasabi Mayo and Sweet Tomato Raisin Chutney	1250
◻	**Caribbean Spiced Crab Cakes** Wasabi Coleslaw and Sweet Chili Sauce	670
◻	**Scallopine of Jerk Chicken** Cupid Tomato and Wasabi Coleslaw	550
◻	**Chicken Ellu Varuval** Chicken Morsels Spice Dusted, Crispy Fried with Sesame Seeds	550
◻	**Lamb Sukha** Kid Lamb, Pearl Onion, Black Pepper and Cherry Tomatoes	650
◻	**Yellow Chili Powder and Curry Leaf Dusted Baby Corn Varuval**	450
◻	**Kundapur Spiced Grilled Cottage Cheese**	450
◻	**Podi Urlai Thakkali** Baby Potatoes, Gun Powder and Slow Cooked Cherry Tomatoes	450

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◻ Non-Vegetarian ◻ Vegetarian

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Soups & Greens

Traditional Mulligatawny Soup Parmesan and Roasted Lentil Straw	280
Saffron Infused Smoked Clams and Spring Vegetable Broth Chili Garlic Crostini	350
Miso Soup	
Tofu and Mushrooms	320
Shrimp	400
Chicken	370
Bay View Caeser Salad With Garlic Bread	
Anchovy and Prawns	550
Garlic Infused Pineapple, Roasted Bell Pepper and Grilled Zucchini	450
Covelong Assiette Verde Lettuce, Cherry Tomato, Raw Mango, Crisp Banana and Roasted Eggplant	450

Put yourself in hands of our highly skilled Chefs

Dating back to medieval times,
the chef's table has always been an indulgence to the elite.
The Royality would invite their guest to attend dinner,
in the kitchen and interact with the king's personal chef
as he hand crafted their meals ala minute
after knowing their preference and mood.

Rediscover the experience by letting our chef's find out
the flavours that please your palate.

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Catch on the Bayview Grills

Fresh Catch Fish (500gms)	875
Tiger Prawn (1 No)	650
Lady Fish (3 Nos)	650
Mud Crab (500 gms)	750
Calamari (200 gms)	600

FLAVOURS

Madras	:	Chef's Own Spice Mix Grounded Traditionally with Mortar and Pestle
Bay View Signature Spice	:	Handpicked Local Spice Marinade
Olive Oil Lemon Garlic	:	Classic Marination
Chermoula Spice	:	Smoky Rub of Parsley, Crushed Clove Garlic and Paprika

All Grills are Accompanied with Herb Tossed Vegetables & Potato of the Day

515 Grilled Seafood Platter Combo of Grilled Lobster, Tiger Prawn and Fresh Catch Fish Fillet with Grilled Vegetables and Potato	3750

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Coastal Pan Fry

Our Signature authentic panfry which is prepared in local fisherman's home .

Prawns	790
Calamari	650
Chicken	750
Vegetables Broad Beans, Drum Stick and Raw Banana	550

Served with Flaky Paratha

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Creatives

Honey and Pommery Mustard Grilled Chicken Breast Grilled Artichoke and Mushroom Ragout, Sun Dried Tomato Polenta and Contrieau Flavoured Jus	850
Grilled Tenderloin with Roasted Garlic and Pepper Jus Seasonal Sauté Greens and Day's Potato	899
Apple and Thyme Grilled Pork Chops Ginger Pearl Barley, Scallion Mash and Smoky Homemade BBQ Sauce	1100
Classic Panko Crumbed Fish n Chips	670
Teriyaki Glazed Grilled Salmon Udon Noodles, Gari and Diakon Shreds	1200

Traditional Ravioli with Ricotta Cheese and Spinach Orange Basil Sauce / Thyme Butter Sauce	570
Teriyaki Grilled Tofu on Onion Rosemary Focaccia Oriental Eggplant, Peanut Spread and French Fries	570
Vegetable Stroganoff Herb Rice	570

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Cove Curries

Manga Charu
Raw Mango Simmered in Coconut Milk
Bay Prawns 790
Fish 750

Kovalam Fish Curry 750
Kovalam Village Local Specialty Curry with Red Chili, Shallots and Garlic

Nandu Kozhambu 750
Mud Crab Slow Cooked in Onion, Tomato and Coastal Spices

Paccha Melagu Kid Lamb Curry 800
Kid Lamb Cooked in Succulent Gravy of Green Pepper Corn, Poppy Seeds, Coconut and Fresh Coriander

Homemade Kozhi Curry 750
A Classic Delicacy of Chicken, Coriander, Fennel Seeds and Kalpasi

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Paruppu Urundai Kozhambu 550
Lentil Dumplings Cooked in Creamy Coconut Gravy

Kai Kari Chops 550
Seasonal Vegetables Cooked in Rich Coconut and Cashew Nut Gravy

Vazhaipoo Murungakai Kozhambu 550
A Unique South Indian Preparation of Raw Banana Flower and Drum Stick

Vendakkai Melagu Perratti 550
Tempered Okra in Black Pepper and Shallots

Paruppu Arai Keerai 550
Slow Cooked Yellow Lentils with South Indian Fresh Greens

All Curries are Served with Flaky Paratha or Steamed Ponni Rice

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To go With

Flavoured Rice 350

Vengayam & Podi -Shallots and Gunpowder
Karuveppilai -Curry Leaf Spice
Thakkali -Tomato and South Indian Spices

French Fries 220

Garlic Bread 220

Mash Potato 220
Plain / Roast Garlic / Herb

Flaky Paratha 200

Steamed Ponni Rice 220
Popular Medium Grain and Soft Rice Grown Locally

String Hoppers 200
Idiyappam

Pachadi 150
Cucumber/ Beetroot

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Finale

Banana Caramel Parfait	450
Assiette of Tart Platter of Lemon Curd and Mango Curd Tart	450
Opera Slice with South Indian Coffee Ice Cream	450

Saffron Rasmalai Chocolate Torte Eggless	450
Kulfi -Bay View Flavours	
Rose Petals and Fennel	370
Fresh Coconut and Jaggery	370
Malai Kesar - sugarfree	370
Tropical Fruit Platter A Delicate Arrangement of Fruits	450
Choice of Natural Ice Creams	450

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Beverages

Mineral Water / Bottled Water	**195**
Tender Coconut Water	**195**
Choice of Seasonal Fresh Fruit Juices	**195**
Canned Juice	**195**
Fresh Lime Soda / Water	**175**
Aerated Beverages	**175**
Red Bull	**265**
Perrier Sparkling Water 750ml	**325**
Perrier Sparkling Water 330ml	**250**
Coffee	**175**
Tea	**175**
Iced Tea	**210**

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Bay View Tinis

Bay View Tinis **Rs. 699**

Bay view at Vivanta By Taj Fisherman's cove we love to experiment and try something new to give our guests a unique flavours along with our culinary. Our house blends of natural flavorful ingredients and fine spirits are the base to make it special. We have given a Selection of its own.

Spin Tini
Crisp Spinach, Vodka, Lemon & Triple Sec

Manga Martini
Raw Mango, Vanilla Vodka, Lemon & Triple Sec

4c 's At Cove
Carrot, Cinnamon, Cardamom, Cloves & White Rum

Meloney Monk
Musk Melon, Honey, Lemon & Dark Rum

Guava Tini
Guava, Vodka, Sweet & Sour Mix

Karuveppilai & Elaneer Mojito
Curry Leaves, Honey, Coconut Water, Lemon & White Rum

Cucumber Splash
Cucumber, Mint, Lemon, Peach, Triple Sec & Vodka

Rose Marry Orange Martini
Rosemary, Orange, Lemon, Triple Sec & Vodka

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