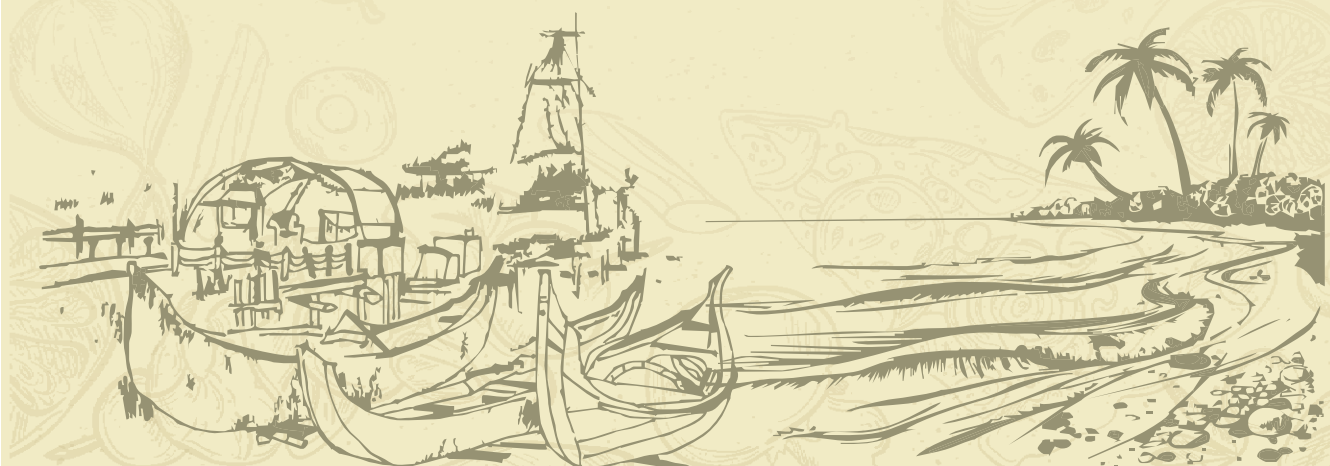


The background of the entire page is a light beige color with a repeating pattern of faint, sketchy line drawings of various food items. These include lemons, limes, avocados, onions, and other produce, scattered across the surface.

IN ROOM DINING





Salad | 24/7

SUPER FOOD SALAD (PRAWN/VEG)

500 / 325

per serve-250/132Kcal

Healthy combination of greens, Quinoa, avocado, flaxseeds, pomegranate, almonds in dijon mustard dressing.

THAI RAW MANGO SALAD *per serve - 97 Kcal*

325

Raw mango julienne with tangy tamarind and jaggery dressing.

GREEK SALAD *per serve - 150 Kcal*

325

Fresh vegetables gathered with feta cheese and olives.

Soup | 12.30 pm to 03.00 pm & 07.30 pm to 10.30 pm

TAMATAR DHANYA SHORBA *per serve - 115 Kcal*

325

Light spiced tomato soup flavoured with coriander.

MURINGA POONDU MALLI SOUP *per serve - 140 Kcal*

325

Garlic cilantro scented drumstick soup with southern herbs.

ROASTED PUMPKIN & ALMOND SOUP *per serve - 340 Kcal*

325

Cumin infused Roasted yellow pumpkin enriched with almonds.

TOM YUM SOUP (CHICKEN / VEG) *per serve - 144/121 Kcal*

350 / 325

An all-time favourite oriental spicy and sour broth flavoured with lemongrass and kaffir lime leaves.

LEMON CORRIANDER SOUP (CHICKEN / VEG)

350 / 325

per serve - 146/133 Kcal

Lemon and garlic flavoured Asian cilantro soup.



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






Ethnic Starters

12.30 pm to 03.00 pm & 07.30 pm to 10.30 pm

-   **KANTHARI CHERULLI CHEMEEN PERATTU**   **750**
per serve - 158 Kcal
A forgotten Travancore claypot prawn preparation in a smooth shallot masala spiced with bird eye chillies grown inhouse.
-   **TRIVANDRUM KOZHI PORI** per serve - 350 Kcal **550**
A local delicacy of Trivandrum: skewered Chicken panfried with whole garlic pods and chilli flakes.
-   **KARAIKUDI MUTTON CHUKKA** per serve - 284 Kcal **650**
Tender chunks of mutton cooked in traditional chettinadu dry masala.
-   **SYRIAN BEEF COCONUT ULARTHU** per serve - 483 Kcal  **550**
A vintage recipe from Kerala's Syrian Christians: pan-roasted beef slow-cooked in a medley of aromatic spices, curry leaves and fried coconut slices.
-   **CAULIFLOWER MUSHROOM PEPPER FRY** per serve - 260 Kcal **450**
Button mushroom and cauliflower florets sauteed with black pepper masala.
-   **PAALKATTI KARIVEPILLA KALLIL CHUTTATHU**   **450**
per serve - 402 Kcal
Spicy marinated cottage cheese steak flavoured with curry leaves, griddled.

Ethnic Mains

12.30 pm to 03.00 pm & 07.30 pm to 10.30 pm

-   **CHEMEEN (MANGA CURRY / THENGAPAAL VATTICHATHU)**   **750**
per serve - 200 / 200 Kcal
Manga curry: Prawns cooked with raw mango in southern spiced coconut gravy
Thengapaal vattichathu: Prawns steamed with southern marinade scented with cardamon and curry leaf in coconut reduction.
-   **FISH (MANGA MURINGA CURRY / TAWA MASALA FRIED)**   **600**
per serve - 160 / 160 Kcal
Manga muringa curry: Kingfish simmered with drumstick and raw mango in coconut milk
Tawa masala fried: Kingfish panfried in shallot and curry leaf enriched southern marinade.





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-   **KARIMEEN** (POLlichATHU / MOILEE) 600
per serve - 230 / 230 Kcal
Pollichathu: Pearl spot shallow fried with ginger & cumin spicy masala and steamed in a banana leaf.  
Moilee: Popular pearl spot preparation brings together coconut milk, curry leaf and tomatoes for a light and refreshing curry. 
-   **KANTHARI CHICKEN STEW** *per serve - 260 Kcal*   600
 Chicken simmered in traditional earthenware pot in a fragrant bird's eye chilli and thick coconut milk.
-   **CHICKEN VARUTHARACHA CURRY** *per serve - 260 Kcal*  600
 Rich and aromatic chicken curry cooked in spicy, roasted coconut gravy, known for its nutty flavour and creamy texture.
-  **MALABARI MUTTON CURRY** *per serve - 336 Kcal*  650
 A traditional Mappila recipe of tender mutton chunks slow cooked in coriander enlivened rich coconut gravy.
-   **ACHAYAN'S BEEF ROAST** *per serve - 450 Kcal*   600
 Slow roasted tender chunks of beef in aromatic spices, sliced coconut and curry leaves.
-   **PAALKATTI KOONU PATTANI MASALA** *per serve - 353 Kcal*   600
 Paneer, green peas and mushroom in a mildly sweetened and spicy masala.
-  **PACHAKKARI MAPPAS** *per serve - 226 Kcal*   450
 A blend of Kerala grown vegetables in fennel flavoured mild.

North Indian Starters

| 12.30 pm to 03.00 pm & 07.30 pm to 10.30 pm



-   **ZAFFRONI TANDOORI PRAWN** *per serve - 203 Kcal*     750
 Saffron scented prawns marinated with yoghurt and Indian spices, cooked in earthenware pot.
-  **MURGH TIKKA MALAI / LAL MIRCH** *per serve - 200 / 200 Kcal* 550
Malai: Chicken smothered in a wet rub of creamy yoghurt, Indian spices, and fresh herbs cooked in clay pot oven.  
Lal mirch: Chicken marinated with hung- curd and therapeutic spices, skewered and charred.   



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🔥 **MACHI AMRITSARI** per serve - 182 Kcal   **550**
Carom flavoured marinated fish, crisp fried.




🟢 **AJWAINI PANEER TIKKA** per serve - 166 Kcal   **460**
Yoghurt & Indian spices marinated cottage cheese infused with carom seeds, chargrilled.




North Indian Mains

| 12.30 pm to 03.00 pm & 07.30 pm to 10.30 pm

🔥 **ADRAKHI JINGA MASALA** per serve - 225 Kcal   **750**
Prawns cooked in onion tomato gravy flavoured with ginger.


🔥 **MURGH KADAI** per serve - 310 Kcal   **600**
Chicken cooked in onion tomato gravy flavoured with crushed coriander seeds.

🔥 **MURGH TIKKA LABABDAR** per serve - 389 Kcal    **600**
Chargrilled boneless Chicken cooked in a rich onion and tomato base enriched with cream.

🟢 **PANEER TIKKA MAKHAN MASALA** per serve - 371 Kcal    **500**
Chargrilled cottage cheese cubes in onion tomato rich creamy gravy.

🟢 **SUBZI JAIPURI** per serve - 243 Kcal   **450**
Medley of fresh seasonal vegetables blended with Indian masala.

🟢 **ALOO ANARDANA** per serve - 165 Kcal  **450**
A tangy potato preparation sauteed with fresh pomegranate seed and juice flavoured with coriander leaves.

🟢 **CHOICE OF DAL (MAKHANI / TADKA)** per serve - 279 / 259 Kcal **325**
Makhani: Overnight cooked whole black urad enriched with cream and white butter. 
Tadka: Moong dal cooked with onion, tomato and Indian spices, tempered to taste.





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




Indian Rice and Breads

12.30 pm to 03.00 pm &
07.30 pm to 10.30 pm

- | | |
|--|------------------|
|  THALASSERY BIRYANI (MUTTON / CHICKEN)    | 700 / 650 |
| <i>per serve - 396 / 576 Kcal</i> | |
|  VEGETABLE PULAO <i>per serve - 201 Kcal</i>    | 375 |
|  STEAMED RICE <i>per serve - 205 Kcal</i>    | 325 |
|  CHOICE OF TANDOORI BREAD <i>per serve - 106 / 210 / 260 Kcal</i>  
(ROTI / NAAN / LACHA PARATHA) | 150 |
|  CHOICE OF ETHNIC BREADS <i>per serve - 246 / 138 / 196 Kcal</i>  
(KERALA POROTTA / APPAM / COIN POROTTA) | 150 |

Asian Starters

12.30 pm to 03.00 pm & 07.30 pm to 10.30 pm

- | | |
|--|------------|
|  HUNAN FISH <i>per serve - 132 Kcal</i>   | 550 |
| Wok tossed fish with bell peppers, spring onions in hunan sauce. | |
|  DRAGON CHICKEN <i>per serve - 380 Kcal</i>  | 550 |
| A popular Indochinese chicken preparation tossed in spicy, sweet and sour sauce. | |
|  HONEY GLAZED POTATO <i>per serve - 380 Kcal</i>  | 425 |
| Crispy sesame fried potato wedges tossed in honey garlic sauce. | |
|   SWEETCORN SALT N PEPPER <i>per serve - 229 Kcal</i>  | 425 |
| Crispy Corn kernels and bell pepper sauteed in seasoned crushed black pepper. | |



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Asian Mains

12.30 pm to 03.00 pm &
07.30 pm to 10.30 pm

-   **KUNG PAO CHICKEN** *per serve - 209 Kcal*   **600**
Chicken wok tossed in tangy kung pao sauce with cashews.
-   **WOK TOSSED FISH IN CHILLI OYSTER SAUCE** **600**
per serve - 264 Kcal  
-  **MANGOLIAN EXOTIC GREENS** *per serve - 412 Kcal*  **450**
Exotic veggies tossed in light soya, minced garlic and ginger sauce.
-  **STIR FRIED MUSHROOM AND CORN KERNEL** *per serve - 190 Kcal*  **450**
Mushroom and corn kernels tossed in chilli oyster sauce.
-   **SINGAPORE FRIED RICE** (CHICKEN / VEG) **450 / 400**
per serve - 454 / 235 Kcal
-   **HAKKA NOODLES** (CHICKEN / VEG) *per serve - 370 / 235 Kcal*  **450 / 400**

International Starters

12.30 pm to 03.00 pm & 07.30 pm to 10.30 pm

-  **CRUMB FRIED FISHERMAN'S CATCH** *per serve - 350 Kcal*     **750**
(PRAWN, SQUID, FISH)
-  **CAJUN SPICED CHICKEN SKEWERS IN HOT SAUCE**    **550**
per serve - 178 Kcal
-   **MEXICAN QUESADILLA** (CHICKEN/VEG)   **550 / 425**
per serve - 294 / 264 Kcal
Served with guacamole, pico de gallo, sour cream.



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International Mains


| 12.30 pm to 03.00 pm & 07.30 pm to 10.30 pm

- | | |
|---|-------------|
|  GRILLED KING PRAWN IN BUTTER GARLIC SAUCE    
<i>per serve - 143 Kcal</i> | 1100 |
|  CHARMULA PAN SEARED FISH <i>per serve - 191 Kcal</i>  
Pan-seared red snapper with fresh herbs, capers cream sauce. | 600 |
|   CHICKEN BREAST IN CREAMY MUSHROOM SAUCE  
<i>per serve - 423 Kcal</i> | 600 |
|   TENDERLOIN BEEF STEAK IN REDUCED REDWINE SAUCE
<i>per serve - 324 Kcal</i> | 600 |
|  VEGETABLE RATATOUILLE <i>per serve - 105 Kcal</i>
Stacks of veggies layered with cheese and herbed tomato sauce, gratinated. | 450 |

Pasta and Pizza

| 12.30 pm to 03.00 pm & 07.30 pm to 10.30 pm

CHOICE OF PASTA (SPAGHETTI / PENNE / FARFALLE)











- | | |
|---|------------|
|  MARINARA (SEAFOOD) <i>per serve - 471 Kcal</i>     | 650 |
|  ALFREDO (CHICKEN) <i>per serve - 268 Kcal</i>   | 600 |
|   ARABIATTA (VEGETABLES) <i>per serve - 225 Kcal</i>   | 450 |
|  AGLIO OLIO <i>per serve - 320 Kcal</i>   | 450 |



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Wraps and Sandwiches | 24/7

-  **CLASSIC GRILLED CHICKEN SANDWICH**    **550**
per serve - 596 Kcal
-  **MINTED LAMB IN MULTIGRAIN BAGUETTE**   **650**
per serve - 466 Kcal
-  **BALSAMIC MUSHROOM, SWEETPEPPER IN PANINI**   **450**
per serve - 240 Kcal

Round the Clock

| 24/7
















-  **KERALA FISH CURRY WITH STEAMED RICE / CHAPPATHI**    **650**
per serve - 320 Kcal
-  **MURGH TARIWALA WITH STEAMED RICE / CHAPPATHI**   **650**
per serve - 365 Kcal
-  **TRAVANCORE EGG ROAST WITH KERALA POROTTA**   **520**
per serve - 506 Kcal
-  **MIXED VEGETABLE CURRY WITH STEAMED RICE / CHAPPATHI**   **500**
per serve - 330 Kcal
-  **DAL TADKA WITH STEAMED RICE / CHAPATHI** **450**
per serve - 360 Kcal



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Desserts | 24/7

 TIRAMISU <i>per serve - 283 Kcal</i>  	425
 TENDER COCONUT SOUFFLE <i>per serve - 307 Kcal</i> 	425
 KALA JAMUN WITH RABDI <i>per serve - 227 Kcal</i>   	425
 GAJAR KA HALWA <i>per serve - 275 Kcal</i>  	425
 FRESH FRUIT PLATTER <i>per serve - 150 Kcal</i>	375
 CHOICE OF ICE CREAM <i>per serve - 201 Kcal</i>  	325



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