

## Soups

₹350

- ▲ Red Snapper Bouillabaisse with Saffron Aioli & Croutons 🍷🌿🐟🍷  
106kcal-300ml  
french seafood broth with vegetables flavored with saffron, topped with poached red snapper.
- ▲ Green Lip Mussels & Clam 🍷🐚🍷  
86kcal-300ml  
delicate combination of mussels & clams in rich seafood broth.
- Cream of Wild Mushroom Finished with White Truffle Oil 🍷🌿  
59kcal-300ml  
assortment of mushrooms puréed & finished with italian white truffle oil.

- Minestrone Alla Genovese 🍷🌿🍷  
99kcal-300ml  
Pesto-flavoured italian vegetable broth.
- Cream of Roma Tomatoes Kaffir Lime Leaves & Parmesan Croutons 🍷🌿🍷  
66kcal-300ml  
all time favorite tomato broth with the essence of kaffir lime leaves.

## Starters

₹550

- ▲ Smoked Salmon with Beetroot Carpaccio, Sour Cream & Caviar 🍷🐟  
127kcal-300g  
smoked salmon served on beetroot carpaccio with sour cream & caviar.
- ▲ Soft Shell Crab Batter Fried Sweet Chilli Dip 🍷🌿  
333kcal-300g  
soft shell crab in season batter fried.
- ▲ Fritto Misto De Mariechilli Aioli 🍷🌿🐟🍷  
204kcal-300g  
assortment of seafood batter fried.
- ▲ Alleppey Chicken Fry 🌿  
246kcal-300g  
morsels of chicken deep fried with kerala spices.
- ▲ Kariveppila Prawn 🍷  
178kcal-300g  
prawns coated with powdered curry leaf, & spices & fried crisp.

- Hummus with Pita 🍷🌿  
219kcal-300g  
middle eastern delicacy with puréed chickpeas and tahini.
- Feta Pita Salad 🍷🌿  
177kcal-300g  
feta cheese, onions, tomatoes, cucumber, lettuce, olives and parsley sumac vinaigrette dressing.
- Vegetable Fritto Misto Sweet Chilli Dip 🍷  
160kcal-300g  
fresh vegetables in season batter fried.
- Mushroom Pepper Fry  
157kcal-300g  
tossed in kerala spices finished with black cracked pepper.

## From our grills

₹1200

Steak & seafood selected by our Executive Chef based on market availability.

- ▲ Beef Filet Mignon
- ▲ Rib Eye
- ▲ Pork Chop Steak
- ▲ French Cut New Zealand Lamb Rack

- ▲ Chicken Breast
- ▲ Norwegian Pink Salmon 🐟
- ▲ Arabian Sea King Fish 🐟
- ▲ Jumbo Tiger Prawns 🍷
- ▲ Rock Lobsters 🍷

The calorie value & serving size of customized choices may vary.  
The above are served with thyme roasted mushroom, grilled tomato, home made potato wedges & seasonal vegetables.

## Sauces

Herb garlic butter / Béarnaise / Lemon butter / Red wine jus / Tomato / Barbeque



## Pasta

₹750

- ▲ Spaghetti All'Arragosta 🍷 🌿 🦞 🍴  
345kcal-550g  
spaghetti with half lobster tail, fresh dill & lobster sauce.
- ▲ Salmon Duo 🍷 🌿 🍴 🐟  
175kcal-550g  
chargrilled norwegian salmon & spaghetti tossed in smoked salmon and green asparagus sauce.
- ▲ Fettuccine Pollo Funghi Porcini 🍷 🌿 🍴  
257kcal-550g  
Flat pasta with wild mushrooms, thyme roasted chicken, cream & parsley.

- Spaghetti Aglio Olio Peperoncino 🍷 🌿 🍴  
378kcal-550g  
spaghetti tossed with extra virgin olive oil, parsley, garlic & chilli flakes.
- Penne All'Arrabbiata 🍷 🌿 🍴  
330kcal-550g  
penne pasta with spicy tomato sauce, flavoured with italian oregano & fresh basil.

## Kerala Specialties

₹1200

- ▲ Nai Meen Pollichathu 🐟 🌿 🍴  
128kcal-500g  
traditional kerala style, sear fish coated with masala is wrapped in banana leaves & cooked.
- ▲ Duck Mappas 🌿  
336kcal-500g  
popular christian delicacy in kerala, prepared in a hearty combination of spices, pepper & coconut milk.
- ▲ Chicken / Beef / Fish Syrian Roast 🐟 🌿 🍴  
175kcal/180kcal/146kcal-400g  
slow-roasted in a mixture of spices, tomatoes, onions, curry leaves, & coconut slivers in coconut oil.

- Grilled Seafood Preparations from Kerala 🍷 🍤 🌿 🐟 🦞  
146kcal-500g  
choose from arabian sea king fish / jumbo tiger prawns / rock lobsters / mud crab / scampi / fresh catch of the day.
- Vegetable Pal Curry 🌿 🍴  
85kcal-400g  
kerala speciality, mildly spiced coconut milk based curry.
- Chena Kathrika Pollichathu 🌿 🍴  
125kcal-500g  
traditional kerala style, elephant foot yam & aubergine coated with masala, wrapped in banana leaves & cooked.

All above served with your choice of idiappam or nool parotta.

## Desserts

₹400

- Grilled Ananas with Vanilla Ice Cream 🍷  
46kcal & 207kcal- 300g
- Cane Jaggery Baked Yoghurt 🍷 🌿  
362kcal-230g
- Passion Fruit Cheese Cake 🍷  
97kcal-230g
- Choices of Double Scoop Ice Cream 🍷 🍴  
vanilla, chocolate, butterscotch, tender coconut & seasonal flavours

Please note that the above is a seasonal menu & that from time to time certain dishes or ingredients are restricted due to market availability. Should you desire something that is not on our menu, please ask your server. Customization at INR 150 per dish.



EGGS



MILK



TREE NUTS



MOLLUSCS



GLUTEN



FISH



CRUSTACEANS



CELERY



SESAME



SOYA



PEANUT



SULPHUR DIOXIDE



MUSTARD



LUPIN

Should you be allergic to any food item, please speak to our associate. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Calories are calculated for 100g/100ml.

Note: An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary. 18% GST extra as applicable.