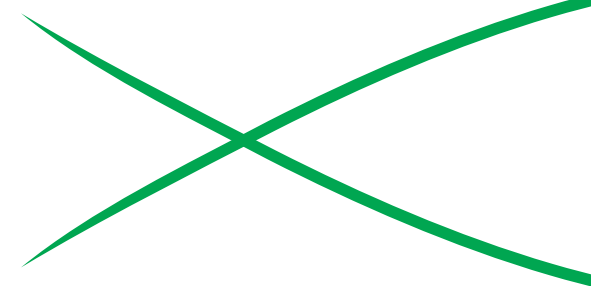
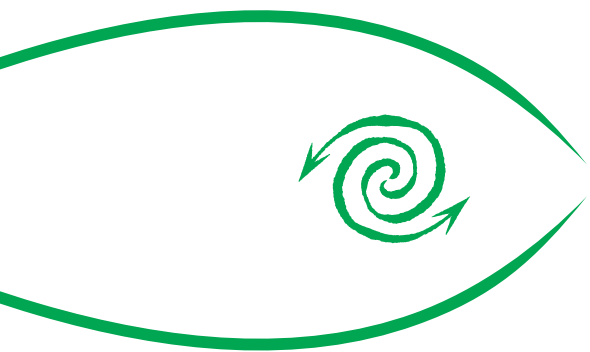


The Malabar escapes cuisine at

the purity kitchen



b e t w e e n t h e m e a l s

Between the meals 3.00 to 6.00 p.m.

Crispy fried masala anchovies with chili mayonnaise **300.**

Mulligatawny soup with crispy lentils
a curry flavoured Anglo Indian classic **270.**

The chef's salad with grilled chicken, roasted potato dices,
bell peppers & herb croutons in a homemade basil and parmesan dressing **360.**

Katti rolls, rolled paper chapatti with your choice of filling
vegetables | paneer | chicken, served with mint chutney **230.** | **270.**

Sandwich of your choice
tuna, cheese & vegetables, masala omelette, mint & vegetables
served with French fries **230.** | **270.**

Sorbet of the day **220.**

Carrot & saffron Kulfi **320.**

b e v e r a g e s

Natural juices, freshly squeezed **230.**

Tropical classic - pure pineapple or pineapple tang with lime

Cochin cooler - cucumber & watermelon

Tangy ginger - pineapple, sweet lime & ginger

Fruit smoothies, freshly blended **230.**

Malabar dream - banana, pineapple, papaya & guava juice

Simply tropical - mango, banana & orange juice

All natural anti-oxidants **250.**

Tomato & carrot with a hint of lime

Pomegranate & watermelon

Beetroot, orange & ginger

Softies, chilled to thrill **130.**

Ginger punch, our in-house specialty | **Lime & mint twister**

Ice tea with lime & cinnamon | **Fresh lime soda** | All kind of **lassies**

Bottled or canned

QUA, natural mineral water from the heavenly hills of the Himalayas, 1 litre **110.**

Packed drinking water **70.**

Coca Cola | **Fanta** | **Pepsi** | **Mirinda** | **7up** | **Indian tonic water** **90.**

Pepsi diet | **diet Coke** **90.**

Soda 600 ml. **80.**

Hot Drinks **110.**

Mysore filter coffee | **Fresh mint tea** | **Hot chocolate** | **Masala tea**

Leaf tea, BOP, Mailoor Estate, Nilgiri

Leaf tea, Orange Pekoe, Mailoor Estate, Nilgiri

Special blend of Orange Pekoe & BOP

Green tea and herbal teas, ask for the selection box

Espresso coffee | **Espresso macchiato** **110.**

Cappuccino | **Café latte** **140.**

m e n u

Appetizers, Soups & Salads

Medley of grilled prawns in assorted gravies with creamed chutneys **380.**

Crispy fried masala anchovies with chili mayonnaise **300.**

Fish kebabs with lemon grass & coriander pesto **350.**

Sweet banana cutlets with plantain fritters and honey chili dip **270.**

Mulligatawny soup with crispy lentils,
a curry flavoured Anglo Indian classic **270.**

Chef's salad with grilled chicken, roasted potato dices,
bell peppers & herb croutons in a homemade basil & parmesan dressing **360.**

Pasta & Biryani

Ravioli, filled with tandoori paneer and tossed
in minted tricolor capsicum jalfraizi | starter **320.** | main course **490.**

Pappardelle marinara, fresh prawns & clams with creamed spinach & nutmeg,
served with toasted garlic bread **580.**

Alleppey fish Biryani, our interpretation of the famous rice dish
with raitha boondi, a yogurt infused with batter drops,
salad, straw pappadam & pickle **620.**

Staples & Meals

Our chef's interpretation of the **Kerala thali** (Lunch time only)

Vegetarian thali 420. Seafood thali 510.

Appam, traditional rice hoppers or **chapati 70.**

Basmati rice 110.

In case you are vegetarian, please let us know!

Our chef will give you a wider choice of personalized options.

Main Course

Trilogy of Indian curries,

hara bhara kofta, aubergine kerala & channa masala,
served with Kashmiri pulao, chapati & pickles **480.**

non-vegetarian with meen muringa, a fish & drumstick curry **580.**

Seafood ularthiyathu,

fresh prawns and mahi-mahi chunks

in a roasted & coriander scented coconut masala, lemon rice **690.**

Nest of sea bral vindaloo,

our version of the Indo-Portuguese specialty,

cooked in mustard & vinegar and served on an appam **630.**

Travancore tiger prawn curry,

fresh tiger prawns in a rich tomato & onion gravy,

served with tempered tapioca **750.**

Chicken varutharachatu,

a traditional preparation of chicken chunks in coconut masala gravy
and served with Malabar paratha, a flakey bread **630.**

Karimeen pollichatu,

Vembanad lakes own pearl spot fish, baked in a banana leaf wrap,
served with local red rice **650.**

Kuttanad duck roast, a local specialty,

roasted with fennel seeds, served with pathiri **650.**

The Vembanad platter,

our signatory classic, combining the delicacies of

the Vembanad lake and the Arabian sea:

Sand lobster, tiger prawns, clams, pearl spot, fresh water shrimps and crab **2500.**

Desserts

Chocolate and coconut filled ela ada,

our interpretation of the traditional rice cake desert **320.**

Banana parfait perfumed with cinnamon 320.

Carrot & saffron Kulfi 320.

Sorbet of the day 220.

Mango crème brûlée topped with minted mango salsa 320.



All food & beverages taxes as applicable
All beverages subject to availability