Multicuisine Restaurant - Menu Card

**Appetizers**

1. **French Fries**  
   Deep fried potato strips served with Tomato sauce  
   ₹ 110

2. **Corn Fritters**  
   Sweet corn kernels and spring onion fritters served with tomato sauce  
   ₹ 130

3. **Aloo Dhanya Tikki**  
   Deep fried potato, cheese and coriander pattice flavored with North Indian spices.  
   ₹ 130

4. **Fish Cube Masala Fry**  
   Deep fried fish cubes dusted with Kerala spices  
   ₹ 170

5. **Spicy Prawn Skewers**  
   Sweet and spicy prawns skewered with sweet chilly sauce  
   ₹ 180

6. **Squid/ Prawn Tempura**  
   Batter fried squid or prawns  
   ₹ 180

7. **Butterfly Prawns**  
   Crumb fried prawns  
   ₹ 180

8. **Shrimp Cocktail**  
   Combination of shrimps, salad and cocktail sauce  
   ₹ 180

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*Taxes as applicable*  
*Food prepared fresh*  
*Takes 35-40 minutes to serve*

**The Soup Pot**

9. **Dragon Soup**  
   Chinese soup with celery and cheese  
   ₹ 120

10. **Tomato and Basil Soup**  
    A thick tomato soup flavored with basil and celery  
    ₹ 120
11. Gazpacho  ₹ 120
   Tomato based cold soup

12. Cock-a-leekie  ₹ 150
   Scottish clear soup with chicken and bacon

13. Sweet Corn Chicken Soup  ₹ 150
   Thick Chinese soup with chicken and corns

14. Prawn Bisque  ₹ 160
   Thick creamy Shellfish soup served with Garlic Bread

15. Prawn and Mushroom Soup  ₹ 160
   A perfect combination of Thai herbs, fresh prawns and mushroom

16. Seafood Chowder  ₹ 175
   Irish thick seafood soup served with Garlic Bread

* Taxes as applicable
* Food prepared fresh
* Takes 35-40 minutes to serve

**Fresh Salads**

17. Garden Green  ₹ 120
   Fresh garden vegetables dressed with herb vinaigrette

18. Fruit Cabiana  ₹ 150
   Mixed fruit and walnut tossed in balsamic vinaigrette dressing

19. Hawaiian Salad  ₹ 150
   A perfect combination of pineapple, bell pepper and mayonnaise

20. Curried Baby Potato Salad  ₹ 150
   Warm salad with crispy fried bacon and baby potatoes in curry mayonnaise and topped with runny egg

21. Prawn and Papaya Salad  ₹ 180
   Poached prawns and papaya mixed with spring onions dressed in chilly vinaigrette
22. Thai Spicy Shrimp Salad  ₹ 180
Shrimps, bell pepper, cucumber, and herbs with spicy Thai dressing served in a lettuce bowl

23. Greek Salad  ₹ 195
Cucumber, tomatoes, red onion, cheese and olives seasoned with black pepper, salt, oregano, basil, dressed with olive oil.

Taxes as applicable
Food prepared fresh
Takes 35-40 minutes to serve

Vegetable Delight

24. Dal Palak  ₹ 125
Gently spiced preparation of dal and spinach leaves cooked with lentils

25. Diwani Hundi  ₹ 125
Fresh mixed vegetables cooked with turmeric and coriander

26. Methi Baigan Masala  ₹ 125
North Indian classic preparation of eggplant with fenugreek leaves

27. Paneer Aap ki Pasand  ₹ 150
Paneer cooked in a gravy of your choice – palak/ buttermasala/shahi

28. Kofta Noorjahani  ₹ 150
Creamy cheese and potato dumplings cooked in rich brown gravy

29. Ratatouille  ₹ 175
Bell peppers, aubergines, and tomatoes pan-fried in olive oil and served on a bed of white rice

30. Tofu Green Curry  ₹ 175
A rich and spicy Thai green curry with cubed tofu and vegetables

31. Appam with Vegetable Stew  ₹ 175
Vegetables cooked in a thick creamy coconut milk gravy and served with rice hoppers

Taxes as applicable
Food prepared fresh
Takes 35-40 minutes to serve
### Poulet

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>32.</td>
<td>Chicken (ginger/garlic/chilly/szechuan)</td>
<td>₹ 195</td>
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<tr>
<td></td>
<td>Chinese preparation of chicken in sauces of your choice</td>
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<tr>
<td>33.</td>
<td>Malabar Kozhi Curry</td>
<td>₹ 195</td>
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<td></td>
<td>Rustic chicken curry made with coconut milk and flavored with robust Kerala spices.</td>
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<tr>
<td>34.</td>
<td>Chicken Mappas</td>
<td>₹ 195</td>
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<td></td>
<td>Gently spiced Kerala preparation of chicken simmered in thick coconut milk</td>
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<td>35.</td>
<td>Kadai Murg</td>
<td>₹ 195</td>
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<td></td>
<td>A fiery Punjabi Chicken preparation with bell peppers and onion (spicy or less spicy)</td>
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<td>36.</td>
<td>Chicken a-la-King</td>
<td>₹ 245</td>
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<td></td>
<td>Boneless chicken in creamy mushroom sauce</td>
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<td>37.</td>
<td>Appam with Chicken Stew</td>
<td>₹ 245</td>
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<tr>
<td></td>
<td>Chicken cooked in a thick coconut milk gravy, flavored with herbs and served with rice hoppers</td>
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<tr>
<td>38.</td>
<td>Grilled Garlic Chicken</td>
<td>₹ 245</td>
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<td>Chicken grilled with a marinade of lime juice, garlic and chilly powder along with a dash of oregano</td>
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<tr>
<td>39.</td>
<td>Honey Glazed Chicken</td>
<td>₹ 245</td>
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<td></td>
<td>Chicken breast glazed in honey served with French fries and boiled vegetables</td>
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- Taxes as applicable
- Food prepared fresh
- Takes 35-40 minutes to serve

### Seafood

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<th>No.</th>
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<tr>
<td>40.</td>
<td>Fish (Garlic/ginger/chilly/Szechuan)</td>
<td>₹ 225</td>
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<tr>
<td></td>
<td>Chinese preparation of fish in sauces of your choice</td>
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<tr>
<td>41.</td>
<td>Alleppey Fish Curry</td>
<td>₹ 225</td>
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<tr>
<td></td>
<td>Fresh fish cooked in coconut and turmeric gravy</td>
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42. Travancore Fish Roast ₹ 225
Kerala style fish preparation with onion and spices

43. Masala Fried Fish ₹ 225
Fish fried with special Kerala spices

44. Sea Food Ularthiyathu ₹ 250
Coastal delicacy of seafood with kokum and onion

45. Malabar Prawn Curry ₹ 275
Shrimps cooked with black pepper, coconut and shallot

46. Catch of the day in Banana Leaves ₹ 325
Fresh fish spiked with aromatic Kerala spices wrapped in banana leaves and grilled to perfection

47. Grilled Fish Steak ₹ 350
Grilled fish served with choice of sauces, served with potatoes and boiled vegetables

48. Grilled Tiger Prawn Rs 425
Tiger Prawn grilled with choice of sauces (lemon-butter, garlic-butter, masala) serve with potatoes and boiled vegetables

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 Takes 35-40 minutes to serve

**Seafood Platters**

49. Fish Platter ₹ 650
Three varieties of fish grilled with choices of sauces (lemon-butter, garlic-butter, masala) served with boiled vegetables and garlic bread/rice

50. Kerala Fish Platter ₹ 750
Traditional Kerala specialities – Fish Pollichathu, Seafood Ularthiyathu and Fish curry served with rice/paratha and vegetables

51. Prawn Platter ₹ 950
Platter of Tiger Prawn, Scampi, shrimps, and squid grilled in a marinade of your choice and served with potatoes and boiled vegetables
52. Seafood Platter  ₹ 950
   Special seafood platter of tiger prawn, squid, fish, and shrimps cooked in a marinade of your choice and served with potatoes and boiled vegetables

53. Seafood Platter with Lobster  ₹ 1250
   Special seafood platter with a medium sized lobster cooked in a marinade of your choice and served with potatoes and boiled vegetables

   Depends on the days catch.

Meaty Treat

54. Beef (chilly, garlic/Szechuan)  ₹ 195
   Chinese preparation of batter fried beef in a choice of sauces

55. Traditional Beef Curry  ₹ 195
   Beef cooked with onion and Kerala spices finished with dry roasted coconut paste

56. Beef Ularthiyathu  ₹ 195
   Local favorite preparation of beef chunks with sliced onion and coconut flakes

57. Beef Stir Fried  ₹ 245
   Chinese preparation of beef served with noodles/fried rice

58. Thai Beef Curry  ₹ 245
   Thai beef curry served with rice and vegetables

59. Tenderloin Steak  ₹ 290
   Tenderloin steak done to your choice-rare/medium or well done and served with your selection of sauces (barbecue/brown/mushroom)

Taxes as applicable
Food prepared fresh
Takes 35-40 minutes to serve

Bread Rice Pasta

60. Penne  ₹ 275
61. Spaghetti  ₹ 275
62. Fusili  ₹ 275
63. Macaroni  ₹ 275

Served with any one of the sauces below:
Arabiata: Tomato and beacon bites
Marinara: Seafood and tomato
Florentine: Spinach, mushroom and cream
Bolognese: Minced beef
Napolitano: Tomato

64. Bread: Kerala Paratha/Chappathi/Pulka/Tava Paratha ₹ 30
65. Rice: Nutty lemon/jeera/coconut/tomato ₹ 90
66. Pulao: Mushroom/Kashmiri/Vegetable ₹ 110
67. Sandwich: Vegetable/cheese/egg
   Chicken ₹ 120
   Club ₹ 165
68. Fried Rice: Chicken/mixed/Szechuan
   Singapore ₹ 175
69. Noodles: Chicken/Mixed/Szechuan/Curried ₹ 175
70. Biriyani: Vegetable ₹ 125
   Fish/chicken ₹ 175
   Prawn ₹ 225

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Desserts

71. Choice of Ice creams ₹ 90
72. Assorted fruit platter ₹ 90
   Variety of seasonal fruits in a platter
73. Gulab Jamun ₹ 90
   Classic Indian dessert with milk solids and sugar
74. Pumpkin Halwa ₹ 110
   Pumpkin based sweet dish with ghee and raisins
75. Fruit Skewers  ₹ 150
    Fruits in a skewer served with Caramel dip

76. Flambeed Banana  ₹ 150
    Slices of banana served with cinnamon flavored sugar syrup and ice cream

77. Flambeed Pineapple  ₹ 150
    Sliced pineapple served with cinnamon flavored sugar syrup and ice cream

78. Chocolate Fudge  ₹ 150

79. Dessert of the Day  ₹ 150

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**Beverages**

80. Tea  ₹ 45
    Plain/masala/ginger/cardamom

81. Coffee  ₹ 50
    South Indian /freshly brewed

82. Flavored Ice Tea  ₹ 75
    Mint/lime/ginger

83. High Range Twist  ₹ 75
    Refreshing lime and cardamom drink served chilled

84. Malabar Shades  ₹ 75
    Lime based drink flavored with ginger, cardamom, and cloves

85. Hot/ Cold Chocolate  ₹ 90

86. Seasonal Fruit Juice  ₹ 90

87. Virgin Pina Colada  ₹ 110
    Pineapple juice blended with coconut cream
88. Packed Drinking Water ₹ 45

89. Soft Drinks ₹ 45
   Coke/Lime/Fanta

Taxes as applicable

**Beer**

90. Beer 650 ml ₹ 150
   - Tuborg
   - Fosters
   - Royal Challenge
   - Kingfisher Blue
   - Kingfisher Premium

91. Beer 330 ml ₹ 80
   - Fosters
   - Royal Challenge
   - Kingfisher Blue
   - Kingfisher Premium

**Wine**

92. White Wine ₹ 1250
   - Sula Chenin Blanc
   - Big Banyan Chenin Blanc
   - Grovers Sauvignon Blanc
   - Grovers Viognier

93. Red Wine ₹ 1250
   - Sula Cabernet Shiraz
   - Big Banyan Cabernet Souvignon
   - Grovers La Reserve

On availability
Inclusive of taxes