



ROOM SERVICE MENU

24-hour Beverages

Freshly Squeezed Seasonal Fruit Or Vegetable Juice

₹ 290

Plain Or Flavoured Lassi

₹ 200

Hot Chocolate

₹ 250

Coffee

₹ 200

Cappuccino | Cafe latte | Cafe mocha | Espresso | Espresso macchiato | Double shot on ice

Leaf Tea and Herbal Infusions

₹ 200

Assam blend | English breakfast | Darjeeling blend | Green tea | Earl Grey | Moroccan mint | Detox | Chamomile

Traditional Indian Masala Chai

₹ 200

Classic South Indian Filter Coffee

₹ 200

Shakes

₹ 225

Vanilla | Banana | Mango

Aerated Drinks

₹ 150

Coke | Diet coke | Sprite | Fanta | Ginger ale | Soda

Iced Tea

₹ 200

Peach | Lemon | Passion fruit | Mint

Tonic Water

₹ 175

Energy Drink

₹ 290

Red Bull

Still Water

₹ 275

Veen (660ml)

Sparkling Water

₹ 275

Veen (660ml)



ROOM SERVICE MENU

24-hour Breakfast

<p>Cereal, milk, fruits and yogurt ●</p> <p>Choice of homemade granola, muesli, whole wheat flakes, corn flakes, wild forest honey, fruit salad & your choice of milk.</p>	₹ 300
<p>Native grain bircher muesli, fresh and dry fruits, homemade yogurt ●</p> <p>Skimmed, low fat, full fat, almond or soy milk ●</p> <p>Homemade natural, fruit or low-fat yogurt ●</p> <p>Sliced seasonal fruit plate ●</p>	<p>₹ 360</p> <p>₹ 150</p> <p>₹ 120</p> <p>₹ 350</p>
<p>Choice of 4 oven fresh bakeries</p> <p>Cruffins Croissants Danish Muffins of the day</p> <p>Soft & hard rolls Rye & high fibre bread White or multi grain toast served with fruit preserves, forest honey, butter</p>	₹ 260
<p>French toast</p> <p>Honey glazed "Nendran" banana, whipped cream</p>	₹ 325
<p>Multi grain coconut porridge ●</p> <p>Dried fruits, nuts, organic forest honey</p>	₹ 280
<p>Egg specialties with choice of 2 sides</p> <p>Omelette Scrambled Poached Boiled Fried</p> <p>Egg burji, scrambled eggs with finely chopped vegetables with Indian spices</p> <p>Poached egg, feta mash on brioche</p>	<p>₹ 340</p> <p>₹ 360</p> <p>₹ 380</p>
<p>Sides</p> <p>Wood smoked artisan beef or turkey bacon</p> <p>Chicken breakfast sausages</p> <p>Herb scented roast potatoes ●</p> <p>Grilled tomatoes ●</p> <p>Sautéed spinach ●</p>	

● Vegetarian



ROOM SERVICE MENU

Combo Menus (7:00 AM to 10:30 AM)

International Breakfast

₹ 750

Choice of freshly squeezed seasonal juice
Pineapple, watermelon, orange or carrot

Free range eggs cooked any style

Grilled chicken sausage or buffalo sausage, potatoes, tomato, mushrooms

Oven fresh bakeries, hard roll, soft roll, white or whole wheat toast
Preserves selection, jam, honey and butter

Sliced seasonal fruit

Fruit yoghurt or plain yoghurt

Selection of coffee, loose leaf or herbal tea

Classic Breakfast

₹ 750

Choice of freshly squeezed seasonal juice
Pineapple, watermelon, orange or carrot

Oven fresh bakeries, hard roll, soft roll, white or whole wheat toast
preserves selection, jam, honey and butter

Sliced seasonal fruit

Bircher muesli or choice of cereals

Fruit yoghurt or plain yoghurt

Selection of coffee, loose leaf or herbal tea

● Vegetarian



ROOM SERVICE MENU

Combo Menus (7:00 AM to 10:30 AM)

Indian Breakfast

₹ 750

Choice of freshly squeezed seasonal juice

Pineapple, watermelon, orange, carrot or lassi

Steamed idlis, sambhar, coconut and tomato chutney

Steamed dumplings made from fermented rice and lentil batter

or

Plain or masala dosa, sambhar, coconut and tomato chutney

Thin Indian crepe made from fermented rice and lentil batter served plain or with potato filling

or

Poories and aloo subzi

Deep fried puffed bread made from whole wheat flour served with Indian potato preparation

or

Paranthas with your choice of filling (cottage cheese, potato or cauliflower)

Pan fried Indian bread made from whole wheat flour served with natural yoghurt, pickles

or

Appam with kai kari kurma

Rice hopper, creamy coconut vegetable curry stew

Sliced seasonal fruit

Fruit yoghurt or plain yoghurt

Selection of coffee, loose leaf, herbal tea or traditional masala chai

Omelets and scrambled eggs can also be prepared with egg whites only

● Vegetarian



ROOM SERVICE MENU

Combo Menus (7:00 AM to 10:30 AM)

Mini Tiffin Vegetarian ●

₹ 750

Choice of freshly squeezed seasonal juice
Pineapple, watermelon, orange, carrot

Mini masala dosa

Mini sambar idly

Ghee pongal

Mini vada

Rawa kesari

Sliced seasonal fruit

Natural, fruit or low fat yoghurt

Filter Coffee

● Vegetarian



ROOM SERVICE MENU

Soup, Salad & Appetizer (All day dining 12:00 PM to 11:00 PM)

Vegetable and Cannellini Bean Soup ● <i>Kalamata olive focaccia</i>	₹ 350
Attinkaal Charu <i>Kerala spiced lamb soup</i>	₹ 350
Fattoush Salad ● <i>Lettuce, cucumber, tomatoes, herbs, lemon dressing, sumac</i>	₹ 380
Char Grilled Chicken Tikka <i>Chicken cubes, yoghurt, chili, malt vinegar and spices</i>	₹ 700
Smoked Fish <i>Fish cubes, caraway seed, green peppercorn, and turmeric</i>	₹ 800
Bruschetta ● <i>Sundried tomato, mushroom, corn and pepper, olive tapenade</i>	₹ 350
Green Peas Arrancini ● <i>Spicy tomato dip</i>	₹ 350
Cheese Fries ● <i>Crispy potato fries with melted cheese</i>	₹ 350
Sandwich & Burger	
Grilled Sandwich ● <i>Panini bread, vegetables, smoked scamorza, lettuce</i>	₹ 525
Chicken Sandwich <i>Panini bread, grilled chicken, cheddar cheese, lettuce</i>	₹ 725
Beef Burger <i>Tartar sauce cheddar cheese and potato fries</i>	₹ 725

● Vegetarian



ROOM SERVICE MENU

Beef Kondattam <i>Kerala pan roasted beef with chilies, fresh coconut chips, onion</i>	₹ 650
Nadan Kozhi Roast <i>Chicken with shallots and Kerala spices</i>	₹ 700
Meen Kudampuli <i>Tangy fish curry with kokum</i>	₹ 750
Murgh Makhani <i>Chicken morsels with tomato gravy</i>	₹ 700
Kadala Curry ● <i>Black gram cooked with thick onion, tomato and coconut gravy</i>	₹ 350
Dal Tadka ● <i>Yellow lentils, garlic, cumin, chilies</i>	₹ 425
Dal Makhani ● <i>Black lentils, tomatoes, spices, butter</i>	₹ 450
Aloo Aap Ki Pasand ● <i>Aloo jeera Aloo gobi Aloo mutter</i>	₹ 450
Kozhikode Biryani <i>Served with raita & homemade chutney</i>	
Chicken	₹ 750
Lamb	₹ 950
Vegetable ●	₹ 550
Indian Bread And Rice ●	
Lachha paratha Pudina paratha Tandoori roti	₹ 120
Garlic naan Butter naan	₹ 120
Steamed rice Kerala brown rice	₹ 250
Jeera rice Ghee rice	₹ 350

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ROOM SERVICE MENU

Oven Fresh Pizza (10 inches)

Lamb Pepperoni Pizza	₹ 800
Chicken Pizza	₹ 650
Margarita Pizza ●	₹ 550
Paneer Tikka Pizza ●	₹ 550

Pasta

Spaghetti Bolognese	₹ 650
Penne Arrabiata Chicken	₹ 600
Penne Arrabiata Vegetables ●	₹ 550
Penne Tomato Sauce with Seasonal Vegetable ●	₹ 550

Thai Cuisine

Thai Chicken Green Curry <i>Served with steamed rice</i>	₹ 650
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Thai Vegetable Green Curry ● <i>Served with steamed rice</i>	₹ 600
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Nasi Goreng <i>Wok fried jasmine rice with chicken satay and prawn crackers</i>	₹ 600
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Pad Thai ● <i>Stir fried rice noodles, soy, scallion and peanut</i>	₹ 600
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Dessert Of The Day

Gulab Jamun ●	₹ 250
Chocolate Brownie	₹ 300
Chocolate Hazelnut Crunch Cake ●	₹ 300
Citrus Cheesecake	₹ 300
Angoori Rasmalai ●	₹ 250
Homemade Ice Cream (per scoop) ●	₹ 180

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