



©@GrandHyattKochi

COLONY
CLUBHOUSE & GRILL

Locally Sourced Produce
International Culinary Prowess
Perfection on a Plate



Iced Tea
Peach | Lemon | Passion fruit | Mint

₹ 350

🔥 22-36 cal
🥛 Per 100 ML Serving



Still Water

₹ 275

Please refer to the can/bottle
for nutritional information
🥛 750 ML



Aerated Drinks

Pepsi | Sprite | Fanta |
Ginger Ale | Soda

₹ 175

Please refer to the can/bottle
for nutritional information



Tonic Water

₹ 200

Please refer to the can/bottle
for nutritional information



NB: An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

🌱 Veg 🍗 Non-Veg 🔥 Calories 🥛 Weight 🥛 Allergen(s) 🌾 Gluten 🥛 Dairy 🐟 Fish and fish products 🥚 Egg
🦀 Crustacean 🥜 Nuts 🌱 Soya 🍷 Alcohol | Please inform us if you are allergic to any food or beverage.



Coffee

Cappuccino | Café Latte | Café Mocha
Espresso | Macchiato |
Double shot on ice

₹ 300

🔥 31-119 cal
🥤 Per 100 ML Serving



Leaf Tea And Herbal Infusion

Assam Blend | English Breakfast |
Darjeeling | Green Tea | Earl Grey

₹ 300

🔥 1-6 cal
🥤 Per 100 ML Serving



Sparkling Water

₹ 550

Please refer to the can/bottle
for nutritional information
🥤 750 ML



Juices

Freshly squeezed seasonal
fruit or vegetable juices

₹ 300

🔥 30 -155 cal
🥤 Per 100 ML Serving



Energy Drink

Red Bull

₹ 325

Please refer to the can for
nutritional information

Experience

Kochi's tropical ecosystem brought to you through this menu. Our heroes are hyper-locally sourced ingredients, which when combined with traditional culinary preparation techniques from around the world, give you a one-of-its-kind epicurean experience. At our inventive rooftop grill, we celebrate the iconic in small details, the nuances of a gastronomic journey that has you at the helm.

Taste the originality in our sustainable dishes, overlooking the beauty of the vast Vembanad. In the backdrop of Old Kochi, embark on an exploration of our native twists in international cuisine.



Buffalo mozzarella,
basil parmesan emulsion,
heirloom tomatoes,
Kalamata olives

₹ 700

🔥 347 kcal
🥗 🥬 🥒
📏 160 gm



Salad of roasted
pears and candied
hazelnut

Gorgonzola, tamarind and
pickled kanthari chili dressing

₹ 675

🔥 365 kcal
🥗 🥬 🥒
📏 160 gm



Homemade
anti pasti platter

Munnar tea smoked cured salmon,
chicken pistachio truffle mortadella,
beef bresaola

₹ 1350

🔥 425 kcal
🥗 🥬 🥒 🥑 🥓 🍷
📏 200 gm



Colony Caesar salad

Poached duck egg, confit anchovies,
baby gem, parmesan cheese

₹ 725

🔥 320 kcal
🥗 🥬 🥒 🥑
📏 195 gm



Kerala Pearl

Sweet and sour kokum,
cranberry juice, topped with soda

₹ 425

🔥 78 cal
📏 Per 100 ML Serving



AW French 65

Fresh muddled grape, cranberry juice,
topped with ginger ale

₹ 425

🔥 83 cal
📏 Per 100 ML Serving



Danish Medley

Apple, orange,
star anise, clove

₹ 425

🔥 73 cal
📏 Per 100 ML Serving



Queen's Town

Kiwi, pineapple, basil leaves,
orange juice, topped with tonic water

₹ 425

🔥 71 cal
📏 Per 100 ML Serving



Dutch Spice

Raw mango, green apple, mint with
homemade spice syrup

₹ 425

🔥 124 cal
📏 Per 100 ML Serving



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▲ Colony 007
Gin, passion fruit syrup, orange juice, egg white
₹ 850
🔥 100 cal
🥄 Per 100 ML Serving

■ Mexico to Kochi
Tequila, fresh grapefruit juice, basil leaves, homemade ginger cordial
₹ 850
🔥 93 cal
🥄 Per 100 ML Serving

■ Cloves
Gin, orange juice, cloves syrup, soda
₹ 850
🔥 130 cal
🥄 Per 100 ML Serving

■ Wild Picanto
White rum, raw mango juice, green apple, thyme
₹ 850
🔥 130 cal
🥄 Per 100 ML Serving



■ Negroni
Gin, campari, sweet vermouth
₹ 950
🔥 96 cal
🥄 Per 100 ML Serving

■ Manhattan
Bourbon, sweet vermouth, bitters
₹ 950
🔥 187 cal
🥄 Per 100 ML Serving

■ Midnight Mystery
Gin, jasmine green tea - rosemary reduction, raspberry, tonic water
₹ 950
🔥 120 cal
🥄 Per 100 ML Serving

▲ Amaranth crusted mud crab cake
Wayanad avocado mousse, curried aioli
₹ 975
🔥 201 kcal
🥄 🌱 🥬 🥒 🥑 🥔 🍷
🥄 170 gm

▲ Southern fried chicken, obatzda dip
₹ 750
🔥 419 kcal
🥄 🌱 🥬 🥒 🥑 🥔 🍷
🥄 220 gm

▲ Ashtamudi fresh oysters, wild Indian gooseberry and kanthari chili jus
₹ 900
🔥 142 kcal
🥄 🌱 🥒
🥄 110 gm

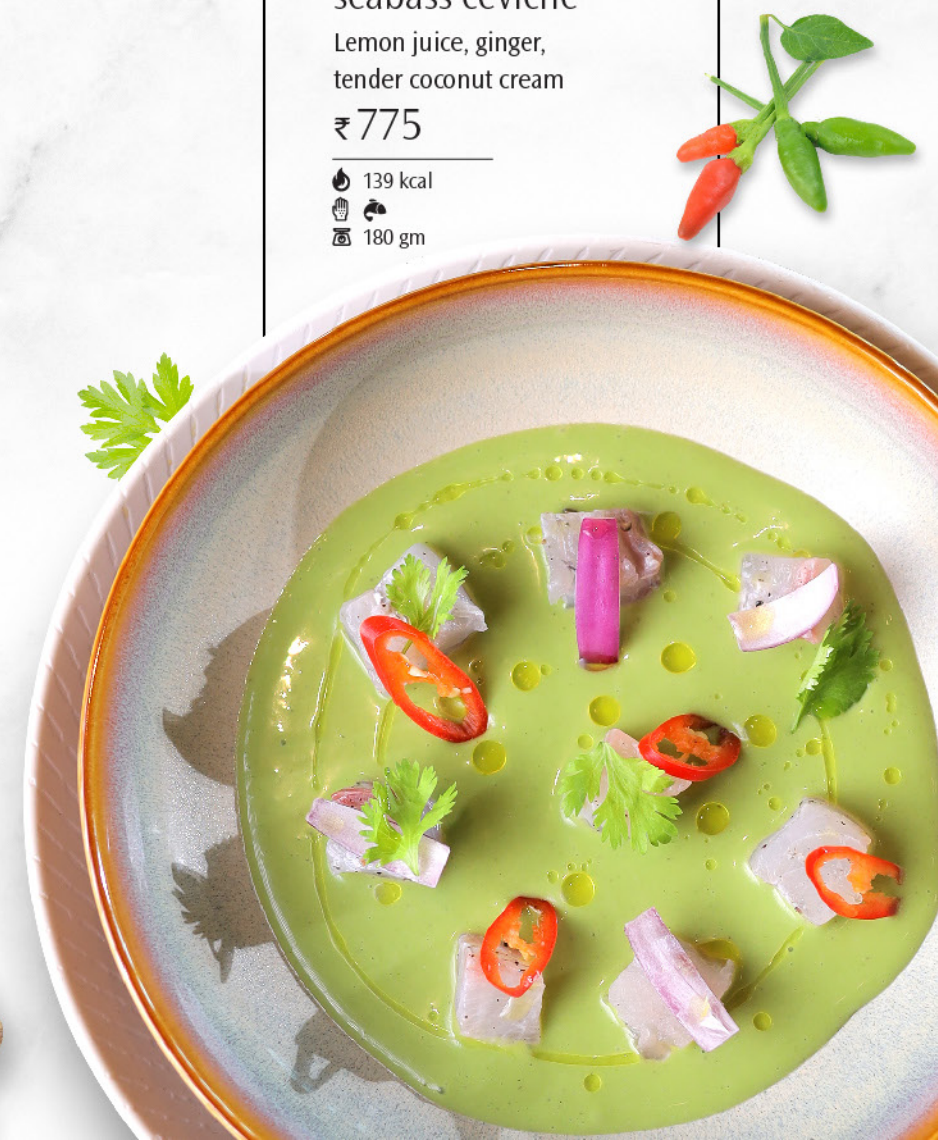
▲ Beef carpaccio, toasted pine nuts, pickled artichoke, lemon dressing
₹ 800
🔥 339 kcal
🥄 🌱 🥒 🥑 🥔 🍷
🥄 130 gm



▲ Cured duck carpaccio
Pomegranate reduction, arugula and fennel
₹ 850
🔥 193 kcal
🥄 160 gm



▲ Coconut coriander seabass ceviche
Lemon juice, ginger, tender coconut cream
₹ 775
🔥 139 kcal
🥄 🌱 🥒
🥄 180 gm



Soup

Pasta



Roasted tomato
and mango ginger
₹ 600

🔥 193 kcal
🍴 190 gm



Asparagus broth,
muringa pesto
₹ 700

🔥 289 kcal
🍴 180 gm



Chicken consommé,
chicken and
thyme cappelletti
₹ 650

🔥 304 kcal
🍴 200 gm



Classic French
onion soup
₹ 725

🔥 348 kcal
🍴 180 gm



Homemade
linguini vongole
Clams, garlic, white wine
₹ 850

🔥 404 kcal
🍴 180 gm



12 hour braised
beef cheek, homemade
panasotti, sage emulsion,
walnut crumble
₹ 875

🔥 570 kcal
🍴 180 gm

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Brandy stewed raspberry
and mascarpone crème brûlée
₹ 975

🔥 438 kcal
🍴 160 gm



Jackfruit frangipani friand,
cardamom ice cream
₹ 750

🔥 502 kcal
🍴 200 gm



Caramelized 'njalipooan',
candied ginger
and fennel ice cream
₹ 750

🔥 423 kcal
🍴 200 gm



Lychee and
strawberry mousse,
hazelnut dulce aero
₹ 975

🔥 259 kcal
🍴 130 gm



Eight textured
Valrhona
chocolate cake
₹ 975

🔥 382 kcal
🍴 120 gm



Fresh milk curd,
crème chantilly espuma,
karipetti syrup,
cashew and black
pepper brittle
₹ 750

🔥 278 kcal
🍴 100 gm

Ice Creams



Ube
ice cream
₹ 350/scoop

🔥 180 kcal
🍴 100 gm



Limetta & honey
comb crunch
₹ 350/scoop

🔥 196 kcal
🍴 100 gm



Kerala vanilla bean
coconut feuilletine
₹ 425/scoop

🔥 245 kcal
🍴 100 gm



Burnt milk
ice cream
₹ 350/scoop

🔥 155 kcal
🍴 100 gm

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Dessert



Catch of the day
Fresh fish
as per gram

🔥 426 kcal
🍴 250 gm



Catch of the day
Tiger prawns
as per gram

🔥 382 kcal
🍴 250 gm



Catch of the day
Lobster
as per gram

🔥 433 kcal
🍴 300 gm

Marination

- ◆ Smoked red chimichurri
- ◆ Spicy red harissa
- ◆ Kanthari chili sambal
- ◆ Lemon thyme garlic
- ◆ Mustard and chili

(All the fresh catch is accompanied with herb mash, chargrilled vegetables and fresh tomato caper emulsion)



Crab and mascarpone girasoli,
lemon butter
₹ 925

🔥 523 kcal
🍴 180 gm



Risotto of bone marrow and black truffle
₹ 1600

🔥 677 kcal
🍴 190 gm



Homemade fettuccine with Gorgonzola, pecorino fondue
₹ 850

🔥 508 kcal
🍴 180 gm



Wild mushroom risotto
Oyster mushroom, milky mushroom, shimeji
₹ 1250

🔥 603 kcal
🍴 180 gm



Casarecce, garlic butter emulsion, spring onion, parmesan
₹ 850

🔥 421 kcal
🍴 180 gm



Lamb merguez risotto
Tellicherry pepper crusted Mulwarra lamb loin
₹ 975

🔥 502 kcal
🍴 180 gm



▲ Double cooked lamb shank, creamy polenta, natural jus

₹ 1275

🔥 394 kcal
🍴 220 gm



▲ Jerk spiced chicken, edamame barley risotto, roasted jus

₹ 1350

🔥 537 kcal
🍴 250 gm

■ Grilled tofu, sautéed pokchoi, smoked homemade BBQ sauce

₹ 1100

🔥 442 kcal
🍴 240 gm

▲ Grilled beef tenderloin, truffle mash, chargrilled vegetables, red wine jus

₹ 2000

🔥 693 kcal
🍴 260 gm



▲ 24 hrs cured duck confit, tapioca mash, glazed vegetables, raisin and plum sauce

₹ 1400

🔥 616 kcal
🍴 280 gm

▲ Herb crusted Mulwarra lamb rack, asparagus, seared gratin potato, Kumily cardamom jus

₹ 2250

🔥 564 kcal
🍴 240 gm

■ Grilled halloumi, smoked tomato salsa, arugula salad, pecan nut crumble

₹ 1100

🔥 647 kcal
🍴 240 gm

▲ Atlantic salmon, peperonata, sweet potato gnocchi, lemon vanilla butter

₹ 1850

🔥 583 kcal
🍴 240 gm

■ Lebanese style broccoli steak, mint tomato pearl couscous, peanut tahini

₹ 950

🔥 430 kcal
🍴 220 gm



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