





All Day Dining

12 PM - 3:30 PM | 7 PM - 11:00 PM

Malabar
• CAFE •

Beverages

Aerated Drinks <i>Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Soda</i>		175
Still Water		275
Sparkling Water		375
Freshly Squeezed Seasonal Fruit or Vegetable Juice 🍷 30 - 155	<i>Serving size-300 ml</i>	300
Energy Drink <i>Please refer to the can for nutritional information</i>	<i>Serving size-300 ml</i>	325
Tonic Water <i>Please refer to the can for nutritional information</i>	<i>Serving size-300 ml</i>	200
Fresh Lime Soda/Water 🍷 43	<i>Serving size-300 ml</i>	275
Classic South Indian Filter Coffee 🍷 78 	<i>Serving size-180 ml</i>	275
Traditional Indian Masala Chai 🍷 105 	<i>Serving size-135 ml</i>	275

Kulukki

Passion Fruit Kulukki 🍷 174 <i>Passion fruit, nannari, ginger and basil seeds</i>	<i>Serving size-330 ml</i>	350
Carrot Kulukki 🍷 153 <i>Carrot juice, nannari, chili and basil seeds</i>		350
Marine Drive Kulukki 🍷 342 <i>Pineapple, chili and basil seeds</i>		350
Queen's Way Kulukki 🍷 153 <i>Watermelon, ginger, curry leaves and basil seeds</i>		350
Munnar Kulukki 🍷 176 <i>Orange, cardamom, vanilla and basil seeds</i>		350

🍷 Kcal per 100gm 🟢 Vegetarian 🟡 Non-Vegetarian

An average active adult requires 2000 kcal energy per day, however calorie needs may vary.



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Mocktails

Serving size-330 ml

Sharbat 204



275

Rose syrup, rose water and milk

Sambaram 82



275

Yoghurt, chili, shallots, curry leaves and asafoetida

Malabar Iced Tea 22 – 36

275

Kerala-style iced black tea and spices

Coco Lemon Mint 370

350

Tender coconut water, lemon juice, mint and ginger

Pacha Manga 187

350

Raw mango juice, pepper, cumin and fennel



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Soya



Peanuts



Dairy



Fish



Gluten



Egg



Shellfish



Nuts

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Appetizers Cold

Serving size-300 gm each

- **Greek Salad**
🔥 97

600

Crispy lettuce, cucumber, tomato, kalamata olive, and feta
- **Grand Burrata Salad**
🔥 163

700

Burrata, heirloom tomatoes, wild rocca, basil emulsion, blueberry dressing
- ▲

Caesar Salad

650

Crispy lettuce, dressing, parmesan, croutons
- Chicken

🔥 163

650
- Prawn

🔥 119

750
- ▲

Prawn and Avocado Salad
🔥 101

750

Pan-seared shrimp with avocado and lettuce

Appetizers Hot

Serving size-240 gm each

- **Lokottappam**
🔥 190

450

Sweet, spicy and savoury with vegetable stuffing
- **Malabar Vegetable Samosa**
🔥 507

500

Mixed vegetables, wrapped in wonton sheet and fried
- **Pancharathna Vattam**
🔥 118

550

Green gram, red gram, split gram, horse gram, banana flower, onion, chili, fennel, mixed deep fried patties
- **Falafel**
🔥 272

650

Crispy fried lentil fritters
- ▲

Malabar Chicken Samosa
🔥 585

600

Chicken, ginger, fennel, onion wrapped in wonton sheet and fried
- ▲

Siriyam Pothirachi Cutlet
🔥 153

650

Shallow fried beef patties
- ▲

Ammachiyude Beef Fry
🔥 264

750

Braised beef with coconut
- ▲

Kozhi Porichathu
🔥 220

750

Chicken fry with chili, ginger, curry leaf and garlic
- ▲

Kozhi Pollichathu
🔥 237

800

Chicken with chili, ginger, curry leaf and garlic wrapped in banana leaves and grilled
- ▲

Koshi Chuttathu
🔥 283

800

Chicken marinated with bird's eye chili, curry leaves, ginger, garlic and turmeric cooked on the coal
- ▲

Chemmeen Vada
🔥 139

850

Shallow-fried shrimp patties
- ▲

Kalanji Kallil Chuttathu
🔥 220

1000

Kerala home spice marinated seabass cooked on a griddle



🔥 Kcal per 100gm
 ■ Vegetarian
 ▲ Non-Vegetarian



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 Dairy
 Fish
 Gluten
 Egg
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Soups

Serving size-300 gm each

- **Truffle-scented Wild Mushroom Soup** 🔥 48  500
 Wild mushroom, truffle oil and cream
- **Roasted Tomato and Basil Soup** 🔥 157  500
 Roasted tomato and basil broth
- ▲ **Attin Kal Jeeraka Brath** 🔥 180  550
 Kerala style lamb soup with Thalassery pepper

Kerala Main Course

Serving size-340 gm each

- **Pacha Thakkali Aviyal** 🔥 178 550
 Green tomato sautéed with crushed coconut, cumin and garlic
- **Malakkari Malli Korma** 🔥 210 600
 Seasonal vegetables with coconut and coriander flavoured curry
- **Vellari Muringa Uppu Manga Curry** 🔥 186 600
 Curry cucumber, drumstick and pickled mango cooked with fresh coconut
- ▲ **Kozhi Kurumulagu Curry** 🔥 235 850
 Black pepper infused Kerala chicken curry and fresh coconut milk
- ▲ **Kasarkodan Kuttan Palli Curry** 🔥 388 850
 Young beef meat, fennel roasted coconut, pepper and coriander
- ▲ **Meen Pacha Manga Kanthari Curry** 🔥 180  950
 Bird's eye chili and raw mango fish curry
- ▲ **Meen Unakka Nellikka Arachathu** 🔥 150  950
 Dry gooseberry with coconut, ginger and curry leaves
- ▲ **Chemmeen Kothu Thalichathu** 🔥 135   1100
 Prawns stir-fried with shallots and cashew nut
- ▲ **Attirachi Kakkan Vachathu** 🔥 298 1100
 Spicy mutton curry with coriander, roasted red chili and fennel
- **Kallappam** 🔥 276 225
 Fermented rice pancake with cumin, garlic and shallots
- **Appam** 🔥 276 225
 Rice hoppers
- **Puttu** 🔥 276 225
 Steamed rice cake
- ▲ **Kerala Paratha** 🔥 333    225
 Flattened layered bread

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












 Soya
  Peanuts
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  Fish
  Gluten
  Egg
  Shellfish
  Nuts

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Biryani of the day

Serving size-440 gm each

	Pachakkari – Vegetables  106  	650
	Kozhi – Chicken  165  	850
	Attirachi – Lamb  206  	950
	Aikoora – King Fish  201  	1050

Served with dates pickle, raita and homemade chutney

International

Serving size-280 gm each












Choose your Pasta

Spaghetti 
Penne 
Fettucine 
Gluten free pasta
Whole-wheat pasta 

Choose your Sauces















Tomato basil sauce 
Alfredo 
Basil pesto 
 Bolognaise 
Beef
AOP 

Choose your Toppings

 Chicken  179	950
 Prawns  167 	1100
 Lamb chorizo  258	1000
 Mushroom  260	850
 Roasted vegetable  204	800

Mains

Serving size-320 gm each

 Roasted Chicken  268 	1050
Honey glazed carrots, beans, asparagus, silky mash and rosemary jus	
 Grilled Seabass  133  	1250
Citrus orange emulsion, grilled vegetable truffle mash	
 Beef Tenderloin  268 	1300
Black garlic mash potatoes, sauté broccoli, asparagus and mushroom jus	
 Pan Seared Salmon  216  	1450
Green pea mash, lemon and vanilla beurre blanc, saffron and butter glazed gnocchi	

Pizza

Serving size-480 gm each

 Pizza Margarita our way  262  	950
Fresh buffalo mozzarella cheese, sundried tomato and basil leaves	
 Pizza Verdure  211  	950
Crispy dough base artichoke, grilled zucchini, sweet peppers and kalamata olives	
 BBQ Chicken  248  	1050
Crispy dough base BBQ chicken, onion, and cilantro	
 Meat Lover's Pizza  311  	1150
Pepperoni, sausage, meatball, mushrooms, olives, bell peppers, and onions	

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Sandwiches and Burgers

- **Avocado Feta Multigrain Sandwich** 🔥 178   750
 Cherry tomatoes, red onion, pickled cucumber, relish toast on a multigrain bread and fries
- **Vegetable Burger** 🔥 420   750
 Exotic vegetable patty, guacamole, aged cheddar cheese with fries
- ▲ **Fajita Cheese Quesadilla** 🔥 235   750/850
 Corn tortilla, guacamole, tomato salsa, sour cream
 Vegetables /Chicken /Beef
- ▲ **The Club Sandwich** 🔥 212    800/900
 Chargrilled vegetables / grilled chicken, egg, tomato, cucumber, lettuce, turkey and cheese
- ▲ **Chicken Burger** 🔥 285   850
 Crispy fried chicken, caramelized onion, tomato, lettuce, spicy sriracha sauce with fries
- ▲ **Classic Beef Burger** 🔥 281   950
 Beef patty, caramelized onion, provolone cheese with fries

INDIAN

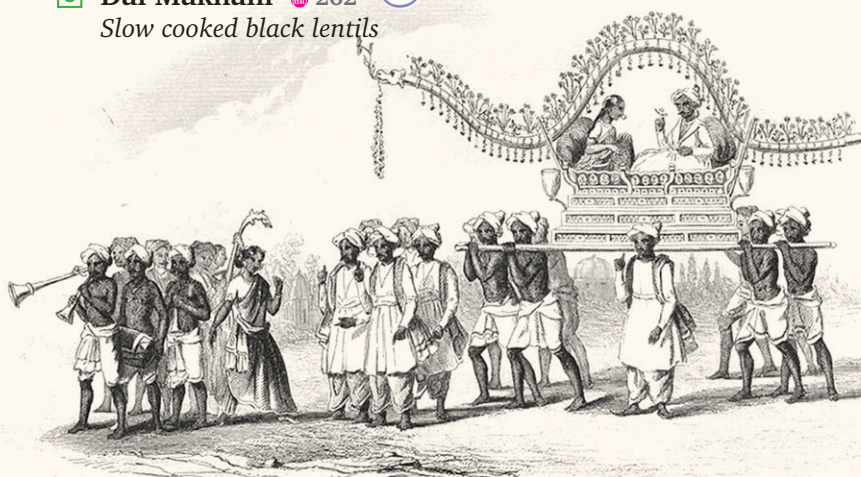
Serving size-350 gm each

Tandoor

- **Zaituni Paneer Tikka** 🔥 286  700
 Homemade cottage cheese, olives, cheese, yellow chili and yoghurt
- **Tandoori Phool** 🔥 124  700
 Charcoal oven roasted broccoli and cauliflower marinated with chili, yoghurt and garam masala
- ▲ **Murgh Malai** 🔥 208  850
 Chicken marinated with cheese, cream and hung yoghurt cooked in charcoal oven
- ▲ **Nimbu Machli Tikka** 🔥 149   1000
 Mustard and coriander flavoured smoked fish
- ▲ **Tandoori Jhinga** 🔥 153   1150
 Prawn, dry chili, fenugreek, black pepper
- ▲ **Tandoori Pomfret** 🔥 118   1250
 Coriander, green chili, garlic and lemon

Dal

- **Lasooni Dal Tadka** 🔥 173  600
 Yellow lentils, garlic, cumin and red chili
- **Dal Makhani** 🔥 262  700
 Slow cooked black lentils



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Curry

Serving size-350 gm each

- **Tilwale Bhindi** 🔥 144  650
 Okra cooked in home style masala with sesame seeds
- **Aloo Gobi Matar** 🔥 210  650
 Potato, cauliflower, ginger, green peas, chili and coriander
- **Paneer Lababdar** 🔥 234   700
 Cottage cheese, cooked with onion, tomatoes and fresh ground spices
- **Makai Makhana Palak** 🔥 53  700
 Homemade cottage cheese with spinach, chili, cream and butter
- ▲ **Murgh Tariwala** 🔥 173 950
 Home style chicken curry
- ▲ **Bhuna Gosht** 🔥 187 1100
 Lamb cooked with onion and tomatoes

Rice and Breads

- **Steamed Rice** 🔥 130 Serving size-250 gm 350
- **Jeera Rice** 🔥 190  Serving size-250 gm 500
- **Naan** , **Butter** , **Garlic** 🔥 311 Serving size-110 gm 250
- **Roti plain**  / **butter** 🔥 264  Serving size-110 gm 250
- **Stuffed Kulcha**, Cheese, Onion, Potatoes 🔥 219   Serving size-130 gm 350

Daily Special Dessert

Serving size-120 gm each

- **Parippu Pradhaman** 🔥 235   300
 Lentils simmered with coconut milk, cane sugar, ginger powder and cumin
- **Eanth Payasam** 🔥 419   350
 Wild sago palm, coconut, jaggery, ghee
- **Gulab Jamun** 🔥 193    350
 Indian desserts made of fried dough balls soaked in sugar syrup
- **Angoori Rasmalai** 🔥 92    350
 Cottage cheese dumpling soaked in sweetened milk
- ▲ **Chocolate Walnut Brownie** 🔥 465    350
 Walnut, Belgian chocolate, butter and cocoa powder
- ▲ **Berry Cheesecake**    400
 Cream cheese, berry compote and cookie crush
- **Elaneer Payasam** 🔥 314  450
 Reduced milk, sugar and coconut malai

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