



# All Day Dining

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

*Malabar*  
• CAFE •

# Beverages

<b>Aerated Drinks</b>		175
<i>Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Soda</i>		
<b>Still Water</b>		275
<b>Sparkling Water</b>		375
<b>Freshly Squeezed Seasonal Fruit or Vegetable Juice</b>  30 - 155	<i>Serving size-300 ml</i>	300
<b>Energy Drink</b>	<i>Serving size-300 ml</i>	325
<i>Please refer to the can for nutritional information</i>		
<b>Tonic Water</b>	<i>Serving size-300 ml</i>	200
<i>Please refer to the can for nutritional information</i>		
<b>Fresh Lime Soda/Water</b>  43	<i>Serving size-300 ml</i>	275
<b>Classic South Indian Filter Coffee</b>  78	<i>Serving size-180 ml</i>	275
<b>Traditional Indian Masala Chai</b>  105	<i>Serving size-135 ml</i>	275
 <b>Kulukki</b>	<i>Serving size-330 ml</i>	
<b>Passion Fruit Kulukki</b>  174		350
<i>Passion fruit, nannari, ginger and basil seeds</i>		
<b>Carrot Kulukki</b>  153		350
<i>Carrot juice, nannari, chili and basil seeds</i>		
<b>Marine Drive Kulukki</b>  342		350
<i>Pineapple, chili and basil seeds</i>		
<b>Queen's Way Kulukki</b>  153		350
<i>Watermelon, ginger, curry leaves and basil seeds</i>		
<b>Munnar Kulukki</b>  176		350
<i>Orange, cardamom, vanilla and basil seeds</i>		

 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

<b>Sharbat</b> 204	275
<i>Rose syrup, rose water and milk</i>	
<b>Sambaram</b> 82	275
<i>Yoghurt, chili, shallots, curry leaves and asafoetida</i>	
<b>Malabar Iced Tea</b> 22 – 36	275
<i>Kerala-style iced black tea and spices</i>	
<b>Coco Lemon Mint</b> 370	350
<i>Tender coconut water, lemon juice, mint and ginger</i>	
<b>Pacha Manga</b> 187	350
<i>Raw mango juice, pepper, cumin and fennel</i>	



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## Appetizers Cold

Serving size-300 gm each

●	<b>Greek Salad</b>	97	600
	<i>Crispy lettuce, cucumber, tomato, kalamata olive, and feta</i>		
●	<b>Grand Burrata Salad</b>	163	700
	<i>Burrata, heirloom tomatoes, wild rocca, basil emulsion, blueberry dressing</i>		
▲	<b>Caesar Salad</b>	163	650
	<i>Crispy lettuce, dressing, parmesan, croutons</i>		
	Chicken	163	750
	Prawn	119	
▲	<b>Prawn and Avocado Salad</b>	101	750
	<i>Pan-seared shrimp with avocado and lettuce</i>		

## Appetizers Hot

Serving size-240 gm each

●	<b>Lokottappam</b>	190	450
	<i>Sweet, spicy and savoury with vegetable stuffing</i>		
●	<b>Malabar Vegetable Samosa</b>	507	500
	<i>Mixed vegetables, wrapped in wonton sheet and fried</i>		
●	<b>Pancharathna Vattam</b>	118	550
	<i>Green gram, red gram, split gram, horse gram, banana flower, onion, chili, fennel, mixed deep fried patties</i>		
●	<b>Falafel</b>	272	650
	<i>Crispy fried lentil fritters</i>		
▲	<b>Malabar Chicken Samosa</b>	585	600
	<i>Chicken, ginger, fennel, onion wrapped in wonton sheet and fried</i>		
▲	<b>Siriyan Pothirachi Cutlet</b>	153	650
	<i>Shallow fried beef patties</i>		
▲	<b>Ammachiyude Beef Fry</b>	264	750
	<i>Braised beef with coconut</i>		
▲	<b>Kozhi Porichathu</b>	220	750
	<i>Chicken fry with chili, ginger, curry leaf and garlic</i>		
▲	<b>Kozhi Pollichathu</b>	237	800
	<i>Chicken with chili, ginger, curry leaf and garlic wrapped in banana leaves and grilled</i>		
▲	<b>Koshi Chuttathu</b>	283	800
	<i>Chicken marinated with bird's eye chili, curry leaves, ginger, garlic and turmeric cooked on the coal</i>		
▲	<b>Chemmeen Vada</b>	139	850
	<i>Shallow-fried shrimp patties</i>		
▲	<b>Kalanji Kallil Chuttathu</b>	220	1000
	<i>Kerala home spice marinated seabass cooked on a griddle</i>		

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## Soups

Serving size-300 gm each

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

## Kerala Main Course

Serving size-340 gm each

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

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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
- ▲ Bolognaisa  
Beef
- AOP

### Choose your Toppings

- ▲ Chicken
- ▲ Prawns
- ▲ Lamb chorizo
- Mushroom
- Roasted vegetable

## Mains

Serving size-320 gm each

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

## Pizza

Serving size-480 gm each

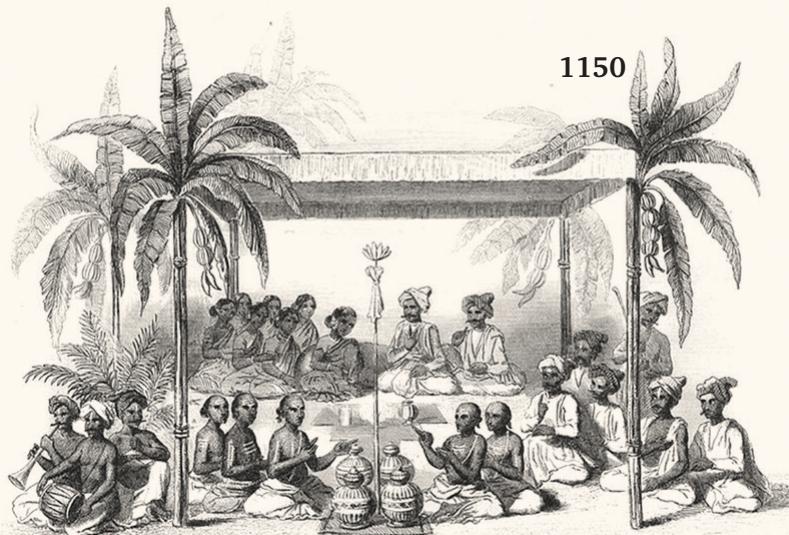
● Pizza Margarita our way	262	950
	<i>Fresh buffalo mozzarella cheese, sundried tomato and basil leaves</i>	
● Pizza Verdure	211	950
	<i>Crispy dough base artichoke, grilled zucchini, sweet peppers and kalamata olives</i>	
▲ BBQ Chicken	248	1050
	<i>Crispy dough base BBQ chicken, onion, and cilantro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

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## Sandwiches and Burgers

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

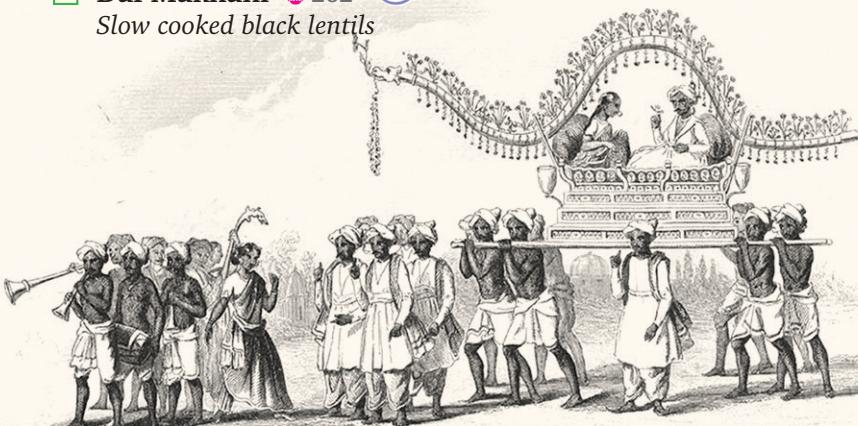
## INDIAN

### Tandoor

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

## Dal

●	<b>Lasooni Dal Tadka</b>	173	600
<i>Yellow lentils, garlic, cumin and red chili</i>			
●	<b>Dal Makhani</b>	262	700
<i>Slow cooked black lentils</i>			



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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	Serving size-110 gm	250
● Roti plain	/ butter	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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