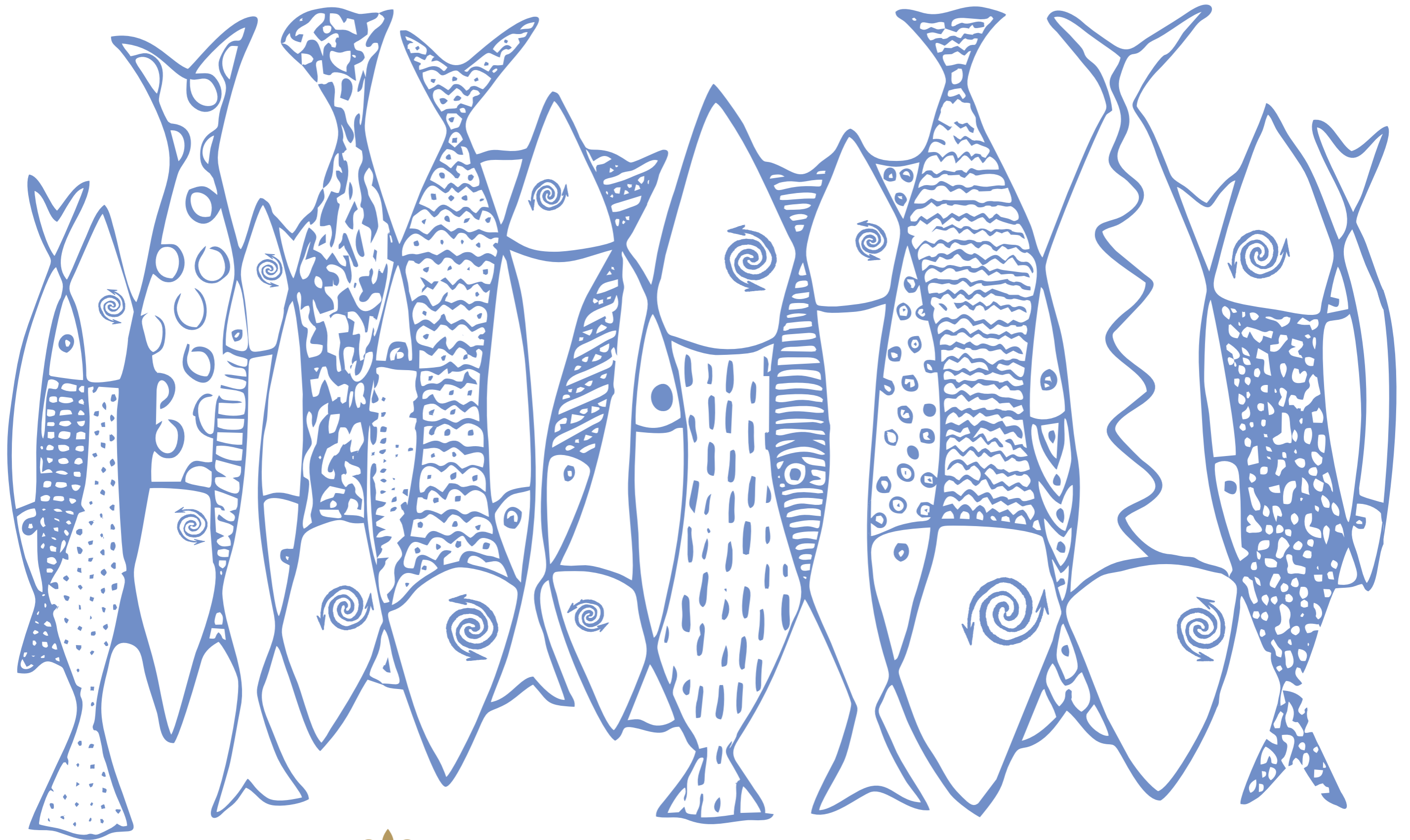


The Malabar House cuisine at

The Malabar Junction



creating delicious journeys  RELAIS & CHATEAUX

**lunch & dinner menus for groups**



**The Malabar Junction** is the crossroads between East & West innovative Keralite and Mediterranean influenced cuisine.

The dialogue of our homegrown & visiting chefs created a distinct cuisine based on flavours of our terroir & sea.

**Chef Shivji** & his talented team have taken this further, this menu is their creative contribution.

*Making a better world through cuisine & hospitality*

We are committed to the **Relais & Chateaux** vision of a cuisine that represents our local culinary culture and environment.

We support local fishing, use only the best of regional produce and prefer organic products whenever possible.

**The Malabar House Fort Cochin**

1/269, Parade Road | Fort Cochin 682 001 | Kerala | India

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📷 [instagram.com/malabarescapes](https://www.instagram.com/malabarescapes)



For more information & bookings contact:

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The Malabar House & trinity

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### 3 course lunch menu

INR 1500 per person  
8 to 50 participants

#### Starter

**Trio tapioca**, sago crisps, mash & turmeric confit

or

**Masala stuffed & grilled calamari**, Asian crisp salad

#### Main Course

**Kerala Thali** Veg or Non Veg option

Traditional Kerala curries including prawn curry and payasam of the day

or

**Kerala Biryani** Veg or Seafood option

Pappadam, raitha & Home made pickle

#### Dessert

**Chocolate samosa**, chocolate, coconut cream & mango

**Bottle of water, tea or coffee**

### 4 course lunch menu

INR 1800 per person  
8 to 50 participants

#### Starter

**Tiger prawns**, pappadam, ularthu masala

or

**Crispy bitter gourd**, cucumber, tomatoes, raw mango & lime vinaigrette

#### Soup

**Pumpkin & carrot velvet soup**, roasted pumpkin, green oil

#### Main Course

**Fish pollichathu**, a masala made from shallots, ginger, curry leaves & kokum, wrapped & baked in banana leaf, Malabar rice

or

**Trio Flavours of India**

Paneer tikka hara masala, shabnam curry, dal lasooni, Basmati pilaf, chappati & pickle

#### Dessert

**Chocolate panna cotta & fresh coconut jelly**, chocolate crumble

**Bottle of water, tea or coffee**

#### Choice of vegetarian menu on request

Kindly let us know of any allergy or intolerance, special diet request, we will tailor make the cuisine accordingly.

Rate indication is per person.

**Taxes as applicable.**

### 4 course dinner menu

INR 2000 per person  
8 to 30 participants

#### Starter

**Water melon & feta cheese**, balsamic pearls & red onion jam

or

**Assiette of tuna**, tartar, sesame crusted & confit tuna

#### Soup

**Tomato & coriander**

#### Main Course

**Char grilled eggplant**, sundried tomato, red onion & mash potato

or

**Pan seared grouper**, green peas puree, wilted zucchini & tomato marmalade

#### Dessert

**White chocolate pudding**, chocolate crumble

or

**Apple tart**, vanilla ice cream

**Bottle of water, tea or coffee**

### 5 course dinner menu

INR 2400 per person  
8 to 30 participants

#### Starter

**Chayote salad**, mix greens, apple, pear & rosemary vinaigrette

or

**Seared soya marinated tuna**, coriander, lemon & tomato

#### Soup

**Potato & leeks**

#### Sorbet

**Mint & lemon**

#### Main Course

**Grilled chicken breast**, mushroom, mashed potato & datterino

or

**Pan seared mahi-mahi**, carrot pumpkin silk, spinach & parsley potato

or

**Paneer & bell pepper shashlik**, masala puree, basmati & kachumber

#### Dessert

**Baked cheese cake**, chocolate crumble

or

**Double chocolate mousse**

**Bottle of water, tea or coffee**



## 6 course dinner menu

INR 3000 per person  
8 to 30 participants

### **Starter**

**Roasted beetroot & butter squish**, greens, orange, crispy croutons & feta  
or  
**Sesame chicken**, olives, tomato & greens

### **Soup**

**Mushroom & basil broth**

### **Fish Course**

**Baked red snapper**, tomato & caper

### **Sorbet**

**Tomato & basil**

### **Main Course**

**Beef tenderloin**, spinach, onion marmalade & green peas puree  
or

**Seafood risotto**, Basil, lobster reduction, tomato  
or

**Slow roasted cauliflower**, green peas puree, cauliflower pickle & Roma tomato

### **Dessert**

**Chocolate panna cotta & fresh coconut jelly**, chocolate crumble  
or

**Caramelized rosemary pineapple**, dark chocolate cake & mango cream

**Bottle of water, tea or coffee**

### **Choice of vegetarian menu on request**

Kindly let us know of any allergy or intolerance, special diet request,  
we will tailor make the cuisine accordingly.

Rate indication is per person.

**Taxes as applicable.**