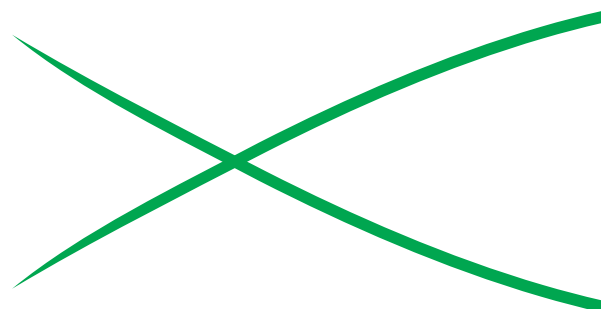
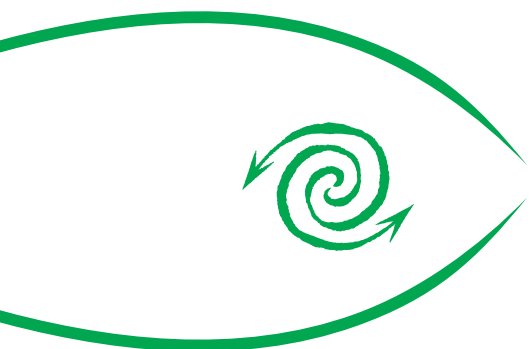


the purity kitchen



distinct local flavours



# b e v e r a g e s

## Natural juices, freshly squeezed 250.

**Tropical classic** - pure pineapple or pineapple tang with lime

**Tangy ginger** - pineapple, sweet lime & ginger

## Fruit smoothies, freshly blended 275.

**Malabar dream** - banana, pineapple, papaya & guava juice

**Pomegranate & watermelon**

## All natural anti-oxidants 300.

**Beetroot, orange & ginger**

**Hibiscus, lime, honey & soda**

## Softies, chilled to thrill 150.

**Ginger punch**, our in-house specialty | **Lime & mint twister**

**Ice tea** with lime & cinnamon | **Fresh lime soda**

All kind of **lassies**

## Bottled or canned

**Himalayan**, natural mineral water from the heavenly hills of the Himalayas, 1 litre 150.

**Coca Cola** | **Fanta** | **Pepsi** | **Mirinda** | **7up** | **Indian tonic water** 120.

**Pepsi diet** | **diet Coke** 130.

**Soda 750 ml.** 120.

## Hot Drinks 150.

**Mysore filter coffee** | **Fresh mint tea** | **Hot chocolate**

**Masala tea** | **French press coffee**

**Leaf tea**, BOP, Orange Pekoe, English breakfast tea

**Chamomile tea**

**Green tea and herbal teas**, ask for the selection box

**Espresso coffee** | **Espresso macchiato** 110.

**Cappuccino** | **Café latte** 140.

# m e n u

**In case you are vegetarian, please let us know!**

Our chef will offer you a wider choice of personalized options.

## Appetizers, Soups & Salads

**Samosas remix** with creamed chutneys **400.**

### Chaat Bhelpuri & Panipuri

savoury snacks originated from the Indian Subcontinent **400.**

**Sweet banana cutlets** with plantain fritters and honey chili dip **400.**

**Crispy fried squid on a bed of courgette** with chili mayonnaise **450.**

**Fish kebabs** with lemon grass & coriander pesto **450.**

**Soup of the day**, daily vegetarian soup, consult the chef **300.**

**Pineapple Rasam**, the essence of South India,  
a tomato, cumin & spices consomme, with pineapple **300.**

**Avocado salad** with cucumber, tomato, onion & walnuts, sprinkled coriander leaves **400.**

**The chef's salad** with grilled chicken, roasted potato dices,  
bell peppers & herb croutons in a homemade basil and parmesan dressing **450.**

## Pasta & Biryani

**Creamy Penne with mushrooms**, thyme, olives & parmesan **450.**

**Tiger prawns Tagliatelle** with cherry tomatoes, capers, chives and basil **800.**

**Alleppey sea food Biryani**, our interpretation of the famous rice dish with raitha boondi,  
a yogurt infused with batter drops, salad, straw pappadam & pickle **720.**

**Alleppey Vegetarian Biryani** **450.**

## Staples & Meals

Our chef's interpretation of the **Kerala thali** (Lunch time only)

**Vegetarian thali** **500.** **Seafood thali** **700.**

**Trilogy of Indian curries**, Malai kofta, mixed vegetable Jalfrezi & Dal palak  
with Kashmiri pulao, chapati & pickles **500.**

**non-vegetarian** with prawns in tomato curry **650.**

**Appam**, traditional rice hoppers or **chapati** **100.**

**Basmati rice** **150.**

## Main Course

**Kerala Quartet**, papaya thoran, drunstick & tomato curry, dal Kerala style, okra curry, pickles, pappadam, rice & chapati **600.**

**Stew of Koorka & mixed seasonal vegetables**, Kerala's Portuguese recipe of coconut milk infused with all spices & kari leaves. Appam **500.**

**Cashew nuts korma**, delicious dish with Kerala's most appreciated nuts, combined with mushrooms, green beans & carrots. String rice hoppers **500.**

**Seafood ularthiyathu**, fresh prawns and mahi-mahi chunks in a roasted & coriander scented coconut masala. Lemon rice **750.**

**Squid filled with prawn Biryani** on a raw mango moilly sauce. Patiri **700.**

**Crab theyal**, rock crabmeat from the mouth of the backwaters in roasted shallots, coconut and turmeric. Chiratha Puttu **750.**

**Travancore tiger prawn curry**, fresh tiger prawns in a rich tomato & onion gravy. Tapioca **750.**

**Karimeen pollichatu**, Vembanand lake's own pearl spot fish, baked in a banana leaf wrap. Rice **700.**

**Chicken varutharachatu**, chicken chunks in coconut masala gravy. Appam **700.**

**Kuttanad free range backwater duck** in coconut gravy flavoured with pepper and kari leaf paste, a Muslim community recipe. Pratha **750.**

**Kerala Lamb curry** with coconut and spices. Upma **800.**

**The Vembanad platter**, our signatory classic, combining seafood delicacies of the lake and the sea, grilled to your taste with masala or continental marinade **3000.**

## Desserts

**Palada**, sweet rice pancake filled with jaggary and coconut **300.**

**Passion fruit parfait** with cashew, melon & crunchy oats **300.**

**Almond, pistachio and saffron kulfi** **350.**

**Sorbet of the day** **250.**

**Mango crème brûlée** topped with minted mango salsa **350.**

**Jaggery Payasam** of your choice, Dal, Pankin or Rice flakes **350.**

# b e t w e e n   t h e   m e a l s

Between the meals 3.00 to 6.00 p.m.

**Crispy fried squid on a bed of courgette** with chili mayonnaise **450.**

**Soup of the day**, daily vegetarian soup, consult the chef **300.**

**The chef's salad** with grilled chicken, roasted potato dices, bell peppers & herb croutons in a homemade basil and parmesan dressing **450.**

**Kathi rolls**, rolled paper chapatti with your choice of filling vegetables | paneer | chicken, served with mint chutney **300. | 350.**

**Sandwich of your choice**, tuna, cheese & vegetables, masala omelette, mint & vegetables served with French fries **350. | 400.**

**Sorbet of the day** **250.**

**Almond, pistachio and saffron kulfi** **350.**

# c h e f   s p e c i a l

\* **Sundowner Barbeque** of fresh seafood, fish catch options and chicken at the serene setting of the sunset by the lake side.

**Jumbo platter**, you decide the ingredients and quantities **3500.**

**Mini platter** **2500.**

**Whole fresh fish catch of the day** **2500.**

**Combo of any two**, you decide two of the ingredients **1600.**

**Tiger prawns**, coconut and coriander marinade **900.**

**Fish catch**, Kerala marinade or **Tuna** yogurt & garlic **900.**

**Chicken**, bell peppers & lime marinade **900.**

All dishes inclusive of salad, rice or chapati.

\* **Creative Cooking Class** **1500.**

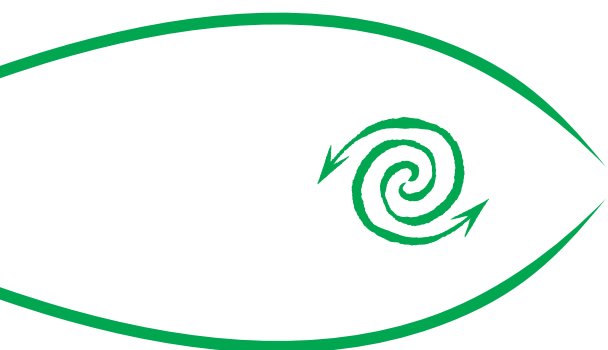
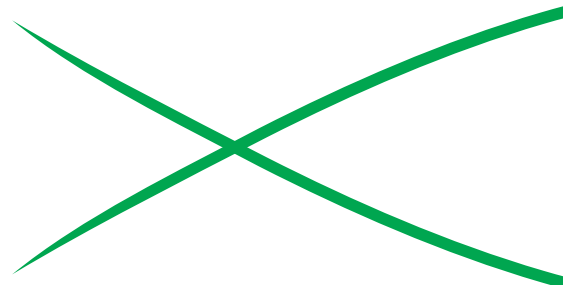
A chance to take with you traditional local recipes and home style cooking back to your own kitchen.

\* Advance reservation required.



All food & beverages taxes as applicable  
All beverages subject to availability

The Malabar escapes cuisine at



SEPT 2018

creative cooking with