

## SALADS

<b>Garden Fresh Green</b>	70/-
<b>Thai Beef Salad</b> (Grilled beef, thinly slice, tossed with Thai style dressing and served with fresh vegetables)	110/-
<b>Chicken Hawaiian Salad</b> (Julian chicken, pineapple & lettuce in mayonnaise)	110/-
<b>Russian Salad</b> (Boiled mix vegetable with mayonnaise garnished with pineapple & boiled Egg)	110/-
<b>Japanese Salad</b> (Vegetable cubes and fruits dressed with mayonnaise)	100/-
<b>Cole Slaw Salad</b> (Shredded cabbage in mayonnaise garnished with carrot)	90/-
<b>Honeymoon Special Salad</b> (Mixed fruits with yogurt and honey)	90/-
<b>Marine Salad</b> (Tuna, Tomato, Onion, Lettuce, Potato & Green Pepper)	110/-

## STARTERS

<b>Finger Chips</b>	90/-
<b>Nuggets Veg. /Ckn.</b> (Chicken/ Vegetables shaped and crumb fried)	100/-140/-
<b>Pakorasa Paneer/ Ckn</b>	120/-150/-
<b>Cauliflower EiluVaraval</b>	90/-
<b>Salt N' Pepper</b> (Baby corn/Mushroom/Cauliflower sautéed with onion and pepper crush)	160/-
<b>Club Canopy</b> (Layered Cheese, cherry & pineapple)	130/-
<b>Baby Corn Tempura</b> (Baby corn dipped in light tempura batter, and deep fried to a crisp tasty treat)	160/-
<b>Spring roll (Veg. /Chicken)</b> (Crisp-crackly skin with tender-crisp vegetables filling)	120/-150/-
<b>Dragon (Cauliflower /Chicken/Beef)</b> (Crispy fried Cauliflower /Chicken/Beef tossed with homemade sweet chili sauce, dry chilly and cashews)	150/-200/-210/-
<b>Honey Glazed Lollypop</b> (The sweet and tangy lime-honey marinade is simmered on the stovetop and then used as a sauce to taste and glaze the chicken)	200/-
<b>Golden Prawns</b> (Crisp and golden - batter fried prawns)	250/-
<b>Honey Glazed Prawns Chilli/Ginger/Garlic</b>	260/-
<b>Fish Fingers</b> (a long fillet of fish breaded and fried)	200/-
<b>Fish N' Chips</b> (Deep fried, fresh breaded fish fillets, paired with traditional tartar sauce and French fries)	220/-



## SOUPS

<b>Sweet Corn (Veg. /Ckn.)</b>	70/-80/-
<b>Mulligatawny Soup</b> (Popular Indian international soup)	80/-
<b>Nadan Soup (Chi. /Mut.)</b> (Ethnic Kerala soup)	80/-
<b>Seafood Chowder</b> (Chunky thick cream soup prepared with seafood and potatoes)	80/-
<b>Cream Soup (Veg. / Non Veg.)</b>	70/-80/-
<b>Hot &amp; Sour (Veg. /Ckn.)</b>	70/-80/-
<b>Veg. Coriander Soup</b> (Herbs flavored tangy soup)	70/-
<b>French Onion Soup</b> (Soup based on meat stock and onions, and served with greateden croutons and cheese on top)	80/-
<b>Noodle Soup (Veg. /Non Veg.)</b>	70/- 80/-
<b>Minestrone Soup</b> (A thick soup of Italian origin made with vegetables, with the addition of pasta)	80/-
<b>Dal Shorba</b> (A delicious and nutritious butter based red lentil and moong dal soup)	70/-

## BREADS

<b>Chappathy</b>	12/-
<b>Batura</b>	30/-
<b>Appam/Egg Appam</b>	12/- 25/-
<b>Wheat Paratha</b>	15/-
<b>Kerala Paratha</b>	15/-

## LUNCH

<b>Thali Meals with Fish Curry</b>	150/-
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## BIRIYANI/PULAO

<b>Thalassery Kalam Biryani</b> (A rice-based dish blended with Kerala spices and chicken)	150/-
<b>Thalassery Mutton Biryani</b>	240/-
<b>Thalassery Biryani Fish/Prawns</b> (Veg. /Ckn.)	250/-Pulao 120/-150/-
<b>Murgh Keema Rice</b>	150/-
<b>Ghee Rice/ Jeera Rice</b>	120/-
<b>Curd Rice</b>	90/-

### RICE/NOODLES

<b>Fried Rice (Ckn. / Mix)</b>	14/- 160/-
<b>Triple Fried Rice (Veg. / Non Veg)</b> 160/180 (Two type fried rice with one noodles especially for kids)	
<b>Fried Rice Singapore/ Szechwan (Veg. /Non Veg.)</b>	160/- 180/-
<b>Eight Jewel Fried Rice (Veg. /Non Veg.)</b> (Loaded with delicious vegetables, aromatic rice and colorful tofu)	160/- 180/-
<b>Yang Chow fried Rice (Veg. /Non Veg.)</b> (Special Chinese rice mix with carrots, peas, corn, bamboo shoots etc.)	150/- 170/-
<b>Shanghai Fried Rice (Veg. / Non Veg)</b> (The rice is stir fried with vegetables and a mix of sauces to create this delightful rice)	150/- 170/-
<b>Chilly Garlic Fried Rice/ Noodles (Veg)</b>	120/- 130/-
<b>Curried Fried Rice (Veg. /Non Veg.)</b>	150/- 170/-
<b>Noodles (Ckn. /Mix)</b>	150/- 160/-
<b>Fried Noodles (Veg. /Non Veg.)</b>	130/- 150/-
<b>Oriental Noodles (Veg. / Non Veg.)</b>	160/- 180/-
<b>Szechwan Noodle (Veg. / Non Veg.)</b> (Popular Chinese spicy noodles)	160/- 180/-
<b>Chow Mein (Veg. /Non Veg.)</b>	170- 200/-
(Shredded vegetables & meat cooked with white sauce served on top of sautéed noodles)	
<b>Chop Suey (Chinese/ American)</b>	200/-
(Fried noodles topped with diced/ shredded vegetables & meat)	

### RUOND THE WORLD

<b>Chicken Steak/Sizzler</b> (Grilled chicken topped with brown sauce)	260/- 280/-
<b>Steak (Pepper/Beef)</b> (Fillet of grilled beef covered with pepper/ demi glaze)	250/-
<b>Roasted Beef in Red wine Sauce</b> (Tender beef grilled with red wine sauce)	260/-
<b>Crispy Prissy Chicken</b> (Fried chicken served with cream gravy)	250/-
<b>Chicken Shashlik</b> (Chicken pieces are weaved on skewers and then either they are fried or grilled on hot charcoal)	250/-
<b>Crumb Fried Fish</b> (Crumb fried fish fillet with tartar sauce)	250/-
<b>Fish Mandarin</b> (Deep fried fish in exotic black mushroom sauce)	250/-
<b>Spaghetti Alla Ragu</b> (Bolognese sauce with pasta)	250/-
<b>Pasta Alla Funghi</b> (Delicious pasta with Mushroom)	230/-
<b>Paulet a la Formage Pasta</b> (Delicious dish combines tender scotch fillet with full-of-flavor pasta)	250/-
<b>Recco Penne</b> (Recco Pasta Sauce with basil, cumin, cumin powder, curry powder, garlic, cheese, lemongrass, olive oil)	250/-
<b>Baked Macaroni with Red Pepper Au gratin</b>	250/-

### SEA FOOD

<b>Fish Chilly/Ginger/Garlic</b>	190/-
<b>Hunan Fish</b> (Fish is cooked with a spicy sauce)	190/-
<b>Fish Manchurian/Szechwan</b> (Diced fish in various Chinese sauces)	190/-
<b>Sweet &amp; Sour Fish</b> (Deep-fried fish fillets and a sweet and sour sauce made with tomato paste and vinegar)	190/-
<b>Fish PlaThode</b> (Thai based fish with oyster sauce)	190/-
<b>Fish Hong Kong Style</b> (Deep-fried diced fish in sweet and sour sauce made with tomato paste and vinegar)	190/-
<b>Fish with Chili Flakes</b>	220/-
<b>Prawns Chilly/ Ginger/Garlic</b>	240/-
<b>Cantonese Prawns</b> (A delectable, saucy, savory prawn dish)	240/-
<b>Sweet &amp; Sour Prawns</b>	240/-
<b>Prawns Pepper Salt</b> (Marinated fried prawns sautéed with onion and pepper crush)	240/-
<b>Pepper Prawns</b> (Prawns are marinated and cooked with Indian masala and pepper crush)	240/-
<b>Prawns Szechwan/Singapore</b>	240/-

### POULTRY

<b>Chicken Ginger/ Garlic/Chilly</b>	190/-
<b>Chicken Manchurian/Szechwan</b>	190/-
<b>Sliced Chicken with Veg.</b> (Sliced chicken & vegetable in white sauce)	200/-
<b>Thai/ Hong Kong Chicken</b> (Chicken marinated in a peanut, soy and citrus sauce)	200/-
<b>Mongolian/ Singapore Chicken</b> (Chicken is marinated in oyster sauce and combined with onion in a red wine vinegar sauce)	200/-
<b>Sweet &amp; Sour Chicken</b>	200/-
<b>Kung Pao chicken</b> (A spicy stir-fry dish made with chicken, peanuts, vegetables, and chili peppers.)	200/-

## NORTH INDIAN (NON VEG.)

<b>Butter Chicken Masala</b>	220/-
<small>(A mild curry in which marinated chicken tikkas are cooked in butter with a makhani sauce)</small>	
<b>Chicken Shajahani/Mughlai</b>	200/-
<b>Chicken Do Pyaza</b>	200/-
<small>(Chicken Do Pyaza has dominance of onions. It gives very specific sweet and spicy taste)</small>	
<b>Kadai Chicken</b>	200/-
<small>(A thick medium spicy chicken dish with a rich aroma given by the Ginger and curry leaves)</small>	
<b>Harlyali Chicken</b>	200/-
<small>(Tasty chicken dish in spinach gravy)</small>	
<b>Chicken Khorma</b>	200/-
<small>(Chicken braised in a spiced sauce made with cream &amp; cashew paste)</small>	
<b>Chicken Masala</b>	190/-
<small>(Chicken stewed in an onion and tomato-based sauce, flavored with ginger, garlic, chili peppers and a variety of spices)</small>	
<b>Chicken Tikka Masala</b>	220/-
<small>(Roasted chunks of chicken in a spicy creamy, orange-colored sauce)</small>	
<b>Tawa Chicken</b>	220/-
<small>(Chicken cooked on griddle with milled makhani gravy)</small>	
<b>Chicken Kali Mirchi</b>	200/-
<small>(Chicken pieces cooked with pepper and Indian spices.)</small>	

## MUTTON

<b>Mutton Khorma/ Masala</b>	240/-
<b>Mutton Curry/ Vindaloo</b>	240/-
<small>(Lamb made with Red chillies dry and pepper)</small>	
<b>Mutton Mughlai/ Neelgiri</b>	240/-
<b>Mutton Do Pyaza/ Kadai</b>	240/-
<b>Mutton Saagwala</b>	240/-
<small>(A dark green typical Punjabi curry)</small>	
<b>MuttonRogan josh</b>	240/-
<small>(Rogan Josh - braised Lamb chunks cooked with a gravy based on browned onions or shallots, yogurt, garlic, ginger and aromatic spices)</small>	
<b>Mutton Fry/ Pepper</b>	250/-



## BEEF

<b>Beef Fry/ Beef Curry</b>	140/-
<b>Beef Double Fry</b>	150/-
<small>(Crispy fried beef in traditional masala)</small>	
<b>Beef Ularthiyathu</b>	150/-
<small>(Traditional Kerala delicacy with coconut flakes)</small>	
<b>Beef Chilly</b>	150/-
<b>Beef Masala/ Roast</b>	150/-
<b>Hawaiian Beef</b>	160/-
<small>(Beef and crunchy green peppers, mingling in a sweet and sour pineapple sauce)</small>	



## EGG

<b>Egg Curry/ Masala/ Roast</b>	70/-
<b>Fried Egg</b>	60/-
<b>Egg Chilly/Burji</b>	60/-



## VEGETARIAN

<b>Paneer Butter Masala</b>	160/-
<small>(A mild curry in which marinated cottage cheese cooked in butter with a makhani sauce)</small>	
<b>Palak Paneer</b>	160/-
<b>Paneer Tawa Masala</b>	170/-
<small>(Grilled cottage cheese in milled makhani gravy)</small>	
<b>Stir fried Veg.</b>	160/-
<small>(Seasonal vegetables stir fried Chinese style)</small>	
<b>Chilly/ Shahi Paneer</b>	160/-
<b>Chilly/ Aloo Gobi</b>	120/-
<b>Gobi Manchurian/ Masala</b>	130/-
<b>Aloo Mutter/ Palak</b>	120/-
<b>Malai Kofta</b>	160/-
<small>(Homemade Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews)</small>	
<b>Khorma Veg. / Navaratna</b>	140/-
<b>Bindi Masala/ Fry</b>	110/-
<b>Mix. Veg. Curry</b>	100/-
<b>Dal Fry/ Tadka/ Makhani</b>	100/-
<b>Dal Miloni/ Tarkari</b>	110/-
<small>(Hyderabadi style spicy dal curry)</small>	
<b>Mushroom Masala/ Fry</b>	150/-
<b>Mushroom Chilly/ Manchurian</b>	150/-



### TANDOOR

<b>Tandoori Chicken Half/ Full</b>	210/-400/-
<b>Tandoori Fish</b>	as per size
<b>Tikka Fish/ Chicken</b>	260/-220/-
<small>(Marinated in special spices and then grilled on skewers)</small>	
<b>Paneer Tikka</b>	180/-
<b>Chicken Kebab</b>	210/-
<small>(Kebab is made of chunks of chicken, marinated in unique preparation of yogurt and spices)</small>	
<b>Malai Kebab</b>	220/-
<small>(Chicken mildly flavored with cream and cheese and ginger garlic paste)</small>	
<b>Sheek Kebab</b>	260/-
<small>(Mutton mince mixed with onions and spices to form this delicious sheek kebab).</small>	
<small>(Kebab made with leg of chicken)</small>	
<b>Lessoni Fish Kebab</b>	260/-
<small>(Marinated fish in spiced yogurt, then cooked together with cumin and cream)</small>	
<b>Spicy Fish Kebab</b>	26/-
<b>Roti / Nan</b>	25/- 30/-
<b>Butter Roti/ Butter Nan</b>	30/- 35/-
<b>Tandoori/ Aloo Paratha</b>	40/- 50/-
<b>Kulcha</b>	40/-



### ETHNIC KERALA

<b>Puttu Chamba/ White</b>	50/-
<b>Keema Puttu Veg. / Non Veg.</b>	70/90/-
<b>Nadan Kozhi Curry/ Varutharacha Kozhi</b>	200/-
<b>Trivandrum Chicken Fry</b>	200/-
<small>(A popular deep fried spicy dish in Kerala cuisine)</small>	
<b>Kuttanadan Kozhi Curry</b>	200/-
<small>(Home style Chicken curry made with Grandma's special masala)</small>	
<b>Kozhi Nurukki Porichathu</b>	200/-
<small>(This spicy and yummy chicken fry)</small>	
<b>Chicken Roast/ Malabari/ Travancore</b>	200/-
<small>(Spicy thick chicken roast prevail in different areas of Kerala)</small>	
<b>Chicken Thoran/ Ularth</b>	200/-
<b>Chicken 65</b>	220/-
<b>Fish Moilee/ Masala</b>	250/-
<b>Fish Roast/ Malabari/ Travancore</b>	250/-
<b>Malabari Fish Curry</b>	250/-
<small>(Fish curry made with coconut paste)</small>	
<b>Karimeen Pollichathu/ Masala/ Fry</b>	as per size
<b>Fish Fry/ Pollichathu</b>	as per size
<b>Mappas Karimeen/ Neymeen</b>	as per size
<b>Meen Mulakittathu/ Vattichathu</b>	250/-
<b>Meen Peera</b>	170/-
<b>Kanava Fry</b>	200/-
<b>Kanava Varattiyathu</b>	180/-
<small>(Fresh squid marinated in authentic Kerala spices, shallots and diced coconut)</small>	





### PARADISE SPECIALITY

<b>MalabariKozhi Curry</b>	240/-
<b>KozhiKondattam</b> (Deep fried chicken sautéed in Kerala style)	240/-
<b>KozhiPalkattiThukku</b> (Special chicken delicacy with paneer& yogurt)	240/-
<b>KozhiKothiVarattiyathu</b>	240/-
<b>Chicken Chukka</b> (Chicken pieces are marinated in a sweet chilli sauce mixture, deep fried and then cooked)	240/-
<b>Beef Poriyal/ Varattiyathu</b>	170/-
<b>AttirachiKanthariPerattu</b>	260/-
<b>AttirachiMalliPiralan</b>	260/-
<b>ChemmeenKizhiKettiyathu</b>	280/-
<b>Chemmeen Manga curry</b>	280/-
<b>MeenChatti Curry</b>	as per size
<b>MeenVarutharachathu</b>	250/-

### DESSERTS

<b>Ice Cream Vanilla/ Strawberry</b>	70/-
<b>Ice Cream Chocolate/ Pista/ Butterscotch</b>	80/-
<b>Fried Ice cream</b>	120/-
<b>Sleeping Beauty</b> (Vanilla, strawberry & pista with fresh fruits and honey)	120/-
<b>Coconut Burfi</b> (Made with condensed milk coconut and cardamom)	120/-
<b>GulabJamunwith Ice cream</b>	120/-
<b>Coconut/ Pineapple Delight</b> (Vanilla with coconut/chopped pineapple with nuts and honey)	120/-
<b>Fruit Salad with Ice cream</b>	120/-
<b>Falooda</b> (Assorted ice creams with strawberry syrup and falooda seeds)	120/-
<b>Mixed Coupe</b> (Assorted ice creams with dry fruits and honey)	120/-
<b>Honey Moon Special</b> (Fresh & Dry Fruits, Flavored yoghurt topped with honey)	120/-
<b>Chefs Special</b>	140/-

### HOT & COLD

<b>Mix Tea/ Coffee</b>	25/- 30/-
<b>Pot Tea/ Coffee</b>	50/- 60/-
<b>Masala Tea</b>	30/-
<b>Milk</b>	35/-
<b>Horlicks/Boost/ Bournvita</b>	60/-
<b>Green Tea</b>	40/-
<b>Milk Shake Choice</b>	100/-
<b>Milk Shake with Ice Cream</b>	120/-
<b>Cold Coffee with Ice Cream</b>	120/-
<b>Lime Juice/Soda</b>	30/- 40/-
<b>Mint Cooler</b>	40/-
<b>Ginger Honey</b>	40/-
<b>Carrot Juice</b>	100/-
<b>NaruneendiSar bath</b>	30/-
<b>Fresh Juice</b>	100/-
<b>Lassi</b>	60/-
<b>Fruit Punch</b>	120/-
<b>Soft Drinks 300 ml/500 ml</b>	30/- 60/-
<b>Packed Drinking Water</b>	30/-

\*Taxes as applicable.

\*\*It may take 15 - 20 minutes for service after placing the order.