



## ROOM SERVICE MENU

### BREAKFAST

- ☒ **English Breakfast** ..... 365  
Two slices of toast with butter and preserves, cereals, fresh fruit cuts, sausages, choice of eggs, tea/ coffee.
- ☒ **Indian Breakfast** ..... 399  
Choice of fresh juice/ lassi sweet or salt, idly/dosa/ aloo paratha/ poori bhaji with tea/ coffee/ hot chocolate.
- ☒ **Nihara Breakfast** ..... 399  
Seasonal fresh juices, fresh fruits cut, toast with preserves, cereals choice of eggs, sausages with tea/ coffee/ hot chocolate.
- ☒ **Puttu with Kadala Curry** ..... 315  
Traditional Kerala steam cake served with kadala curry tea/ coffee.
- ☒ **Upama** ..... 215  
Thick porridge from dry roasted semolina/ coarse rice flour.
- ☒ **Masala Dosa** ..... 215  
Crispy dosa with potato filing served with sambar and coconut chutney.
- ☒ **Egg to Order** ..... 150  
Eggs boiled/scrambled/poached/ omelet served with 2 slices of toast.
- ☒ **Appam with Egg Roast** ..... 215  
A type of pancake made with fermented ricer batter and coconut milk with egg roast

### SOUPS

- ☒ **Sweet Corn Vegetable Soup** ..... 125  
Sweet corn, vegetable, creamy soup
  - ☒ **Vegetable Manchow Soup** ..... 125  
Soya based vegetable soup garnished with fried noodles.
  - ☒ **Cream of Vegetable Soup** ..... 125  
Creamy pure vegetable soup
  - ☒ **Caldo Verdi** ..... 125  
Cream of potato soup with blanched spinach
  - ☒ **Cream of Tomato Soup** ..... 125  
Creamy pure tomato soup
  - ☒ **Sweet Corn Chicken Soup** ..... 165  
Sweet corn with chicken and egg drop creamy soup
  - ☒ **Chicken Manchow Soup** ..... 165  
Soya based chicken soup garnished with fried noodles
  - ☒ **West Lake Chicken Soup** ..... 165  
Chicken and vegetable soya base egg drop soup.
  - ☒ **Peeking Chicken Soup** ..... 165  
Chicken with soya based spicy soup
  - ☒ **Lung Fug Kai Soup** ..... 165  
Soya based chicken soup with fried noodles
  - ☒ **Sea Food Chowder** ..... 165  
Prawns, squid fish, with puree potato soup flavoured saffron.
- ### SALADS
- ☒ **Greek Salad** ..... 225  
Cubes of carrot, cucumber, tomato, capsicum, lettuce, and olives with fetacheese
  - ☒ **Tossed Salad** ..... 185  
Cubes of carrot, cucumber, tomato, capsicum, with vinaigrette dressing
  - ☒ **Spicy Pineapple Salad** ..... 165  
Cubes of pineapple and chilly tomato sauce dressing

- ☒ **Water melon Feta Salad** ..... 265  
Watermelon, mint leaf feta cheese with pesto sauce
- ☒ **Trio Colour Vegetable Salad** ..... 235  
Cherry tomato, iceberg lettuce and blanched broccoli with Thai chilly sauce
- ☒ **Melon and Prawn Salad** ..... 265  
Honey dew rockmelon with prawns and pineapple salsa
- ☒ **Chicken Hawain Salad** ..... 225  
Chicken, pineapple, capsicum, onion, cabbage with mayonnaise.
- ☒ **Ginger & Flavoured Chicken Salad** ..... 215  
Chicken , onion, capsicum, flavored ginger dressing
- ☒ **Ceaser Salad** ..... 225  
Romalio lettuce grilled chicken parmesan cheese croutons boiled egg
- ☒ **Cajun Chicken Salad** ..... 225  
A chicken salad done Louisiana style with a remoulade, Tabasco sauce and a little Cajun spices.
- ☒ **Russian Salad** ..... 225  
Cooked beans, carrot, potato, pineapple, green peas, apple, with mayonnaise sauce garnished with boiled eggs.

### STARTER

- ☒ **Crispy Fried Vegetable** ..... 195  
Carrot Cabbage, beans, cauliflower, batter fried sautéed in hot garlic sauce.
- ☒ **Mushroom Spinach Cigar** ..... 225  
Mushroom blanched cigar stuffing in pan cake and crumb fried served with ranch sauce.
- ☒ **Corn Fritters** ..... 225  
Sweetcorn mixed with cornflour, refined flour and battered served with hot garlic sauce.
- ☒ **Vegetable Spring Roll** ..... 195  
Julienne of vegetables sautéed in soya and wrapped with pancake.
- ☒ **Carrot Cheese Ball** ..... 265  
Carrot, onion, garlic, celery, grated cheddar cheese mix and deep fry served with cheese dip.

-  **Chicken Lolly Pop** ..... 295  
Chicken winglet marinated with ginger garlic chilly paste with celery and spring onion
-  **Prawns Varvel** ..... 315  
Prawns marinated with south Indian spice cooked in coconut oil
-  **Golden Fried Calamari Rings** ..... 315  
Suid dips on batter fried.
-  **Prawns salt n Pepper** ..... 315  
Sautted prawn with ginger garlic onion flavoured with soya sauce
-  **Cajun spiced Chicken** ..... 255  
Cajun spiced chicken with french fries
-  **Chicken Coconut Fry** ..... 255  
Cubes of chicken marinated with south Indian spices and coconut cooked in coconut oil
-  **Chilli Garlic Tenderlion** ..... 255  
Tenderloin sautéed with spicy garkic sauce abd pepper and capsicum.

## FLAVOURS OF KERALA





-  **Avial** ..... 150  
Gardian of mix vegetable with cumin flavoured coconut paste.
-  **Sambar** ..... 150  
Mix vegetable wih dal and spices.
-  **Ullitheeyal** ..... 150  
Shallots with masala and fried coconut paste.
-  **Mix Vegetable Thoran** ..... 150  
Mix vegetable with turmeric flavoured coconut.
-  **Vegetable Stew** ..... 265  
Delicious mix vegetable south Indian curry with spices and coconut milk.
-  **Travancore Fish Curry** ..... 395  
Fish cube cooked with drumstick, coconut paste.
-  **Varapuzha Karimeen Policathu Chef Signature** ..... 595

Karemeen with pollicha masala wrapped in banana leaf

-  **Chemmeen Thulichathu** ..... 495  
Sautted prawns with south Indian masala and coconut flakes.
  -  **Kadamkudi Tiger Prawns Chef Signature** ..... 995  
Grilled tiger prawns with chef special medium spicy homemade masala.
  -  **Varapuzha Crab Roast Chef Signature** ..... 295  
Crab cooked in roast gravy.
  -  **Chicken Varatharacha Curry** ..... 295  
Curry cut chicken with coconut spices roasted gravy.
  -  **Tenderloin Malli Peralan** ..... 365  
Cubes of tenderloin cooked in coriander powder perfection with garam masala powder.
  -  **Mutton Coconut Fry** ..... 495  
Kerala style of making meat with dry gravy and coconut flavor.
- WESTERN*
- ## MAIN COURSE
-  **Chicken Steak Diane** ..... 395  
Chicken steak with creamy mushroom sauce fries, and buttered vegetable.
  -  **Grilled Fish Lemon Butter Sauce** ..... 495  
Seer dan marinated with crushed pepper and Olive oil and herbs grilled perfection.
  -  **Grilled prawns with garlic butter sauce** ..... 395  
Prawns marinated with herbs olive oil crushed pepper and lime juice grilled perfection.
  -  **Tenderloin steak with pepper sauce/ mushroom sauce** ..... 395  
Tenderloin steak with creamy pepper/ mushroom sauce.
  -  **Mexican Tenderloin** ..... 395  
Slice of Tenderloin marinated with Mexican spice and

grilled served with French fries.

## PASTA

-  **Choice of Pasta Penne, Fusili, Spaghetti**  
Pasta Carbonara ..... 295  
Pasta with bacon, mushroom, herb sauce.
-  **Pasta Primavera** ..... 295  
Pasta with mix vegetable white sauce and cheese.
-  **Pasta Napolitana** ..... 295  
Pasta with tomato concasse peppers onion and chesse.
-  **Pasta Arabiata** ..... 295  
Pasta with tomato sauce pimentos, olive, cheese and chilly flakes.

## BIRIYANI PULAO

-  **Vegetable Biriyanis** ..... 275
-  **Chicken Biriyanis** ..... 365
-  **Mutton Biriyanis** ..... 465
-  **Tenderloin Biriyanis** ..... 365
-  **Fish Biriyanis** ..... 295
-  **Kashmir Pulao** ..... 295
-  **Vegetable Pulao** ..... 265
-  **Jeera Pulao** ..... 235

## INDIAN BREADS

-  **Naan** ..... 65
-  **Roti** ..... 65

☞ Chapatti .....	45
☞ Tawa Paratha .....	65
☞ Phulka (3No's) .....	65
☞ Appam .....	45
☞ Kerala Paratha .....	45

## INDIAN SELECTIONS

☞ Palak Paneer .....	295	Chuks of cottage cheese simmered in a spiced spinach puree garnished with cream.
☞ Paneer Butter Masala .....	295	Cottage cheese cooked in tomato cashew nut gravy.
☞ Navratan Korma .....	245	Vegetable and fruits cooed in rich cashew nut gravy.
☞ Aloo Gobi Kashmiri .....	245	Potato and cauliflower cooked in rich tomato gravy.
☞ Aloo Jeera .....	245	Fried aloo sautéed in cumin seed and spices.
☞ Jeera Dal .....	245	Moongdal cooked in cumin seed.
☞ Butter Chicken .....	325	Chicken with tomato, onion, cashew nut gravy garnished with butter and cream.
☞ Amritsari Murgh Makhani .....	325	Authentic Punjabi dish makhani made of tandoori chicken pieces simmered in rich creamy gravy.
☞ Chicken Tikka Sag .....	325	Chicken marinated with spices and cooked in tandoor and rich creamy spinach pure.
☞ Bhuna Goshts .....	495	Mutton cubes cooked with spices and yogurt and milk.
☞ Kadai Mutton .....	495	Mutton fried in a kadai and cooked with tomatoes, onion, ginger, garlic paste.

## From the CLAY OVEN

☞ Fish Tikka .....	495	An all time favorite fish preparation.
☞ Tandoori Jhinga .....	995	Marinated flour prawns cooked in tandoor (tiger prawns).
☞ Adrak Jhinga .....	495	Ginger flavored prawns cooked in tandoor.
☞ Nawabi Jhinga .....	495	Prawns marinated with rich cream and saffron, cooked in tandoor oven.
☞ Chicken Tikka .....	325	Boneless chicken preparation cooked in tandoor oven.
☞ Lasooni Chicken Tikka .....	325	Garlic flavored chicken preparation cooked in tandoor.
☞ Murgh Shahi Tikka .....	325	Boneless chicken pieces marinated in cream and yoghurt cooked.
☞ Till Murgh Kabab .....	325	Boneless chicken pieces cooked in tandoori masala.
☞ Subzi Malai .....	255	Mix vegetables with cream and chick pea flour spices.
☞ Subzi Harayali .....	255	Mix of vegetable with palak cashew nut paste chat masala and garam masala.
☞ Harabara Kabab .....	255	Mix vegetable with chick peas flour cheese green peas puree and nuts.
☞ Paneer Tikka .....	295	Panner marinated with cashew nut paste yoghurt and spices.

## GREAT WALL OF CHINA

☞ Trio of Vegetable in Chinese Sauce .....	225	Mushroom, baby corn, paneer cooked in soya sauce and tomato sauce.
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☞ Cauliflower Manchurian .....	225	Batter fried cauliflower in Manchurian sauce.
☞ Chicken in Black Bean Sauce .....	325	Batter fried chicken in ginger garlic onion capsicum and black bean sauce.
☞ Chicken in Hoisin Sauce .....	325	Batter fried chicken in ginger garlic onion capsicum and hoisin sauce.
☞ Chilly Chicken .....	325	Batter fried chicken in onion capsicum and ginger garlic.
☞ Chilly Wine Fish .....	495	Fried fish with wine onion bell peppers.
☞ Ginger Garlic Fish .....	495	Fried fish with roasted ginger garlic sauce.
☞ Steak with Pineapple .....	365	Strip of tenderloin with pineapple.
☞ Cronji Crispy Tenderloin .....	365	Crispy tenderloin with onion and bell peppers.
☞ Sweet and Sour Prawns .....	495	Fried prawns with pineapple and tomato sauce.
☞ Chilly Prawns .....	495	Fried prawns with onion bell peppers ginger garlic.
☞ Squid in Oyster Sauce .....	365	Sauteed squid rings in oyster sauce.

## RICE & NOODLES

☞ Steamed Rice .....	175
☞ Trio of Vegetable Fried Rice .....	215
☞ Chicken Fried Rice .....	265

☒ Egg Fried Rice .....	225
☒ Prawns Fried Rice .....	295
☒ Szechwan Seafood Fried Rice .....	285
☒ Vegetable Hakka Noodles .....	215
☒ Chicken Noodles with Vegetables .....	265
☒ Egg Noodles .....	225
☒ Prawns Noodles .....	295
☒ Chinese Vegetable Chopsuey .....	325
☒ American Chopsuey .....	395

## BEVERAGES

☒ Tea/ Coffee .....	75
☒ South Indian Coffee .....	85
☒ Masala Tea .....	85
☒ Cinnamon Tea .....	75
☒ Cappuccino .....	125
☒ Espresso .....	95
☒ Café latte .....	125
☒ Hot Chocolate .....	125
☒ Seasonal Fresh Juices .....	165
☒ Cold coffee with ice cream .....	165
☒ Milk Shakes (Chocolate/Strawberry/Vanilla) 165	
☒ Fresh Lime Soda Water .....	95
☒ Smoothies (Banana/Mango/Vanilla/ Kiwi) .....	135
☒ Ice Tea (Mint/Lemon/Peach) .....	135
☒ Indian Sparkling Water .....	45
☒ Soft Drinks (Coke/Fanta/Sprite/ Diet Cake .....	40
☒ Bottle Water .....	40
☒ Butter Fly Sandwich .....	215

Two slice of bread, cheese, vegetables and lettuce.

☒ Crispy Corn .....	215
Corn Kernels flavoured with sweet and spicy sauce.	
☒ Chicken Enchilada .....	265
Sliced chicken cooked in blackend, paprika, enchilada powder and ball peppers in tortilla bread with chips.	
☒ Chilly Paprika Cheese Ball .....	265
Cheddar cheese, paprika, chilly cheese ball.	
☒ Exotica Chicken Mini Burger .....	265
Chicken celery, onion, boiled potato patties stuffed in mini burger bun.	
☒ Chicken Corden Blue .....	265
Minced meat with onion garlic herbs patties stuffed cheese and deep fry.	

## DESSERTS

☒ Fresh Fruit Salad .....	195
☒ Dates pancake with Ice Cream .....	235
☒ Choice Of Ice Cream (Please ask Your Server) .....	175
☒ Fresh Fruit Cuts (Seasonal Fruit) .....	225
☒ Island Delight (Chef's Signature Dessert) .....	265
☒ Fruit Salad with Ice cream .....	235
☒ Gulab Jamun .....	195
☒ Caramel Custard .....	195
☒ Tender Coconut Souffle .....	225



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