

## ALL DAY BREAKFAST

### Aloo Paratha **V** / 575

Pan-grilled whole wheat flat bread stuffed with spiced potato, served with set curd and pachranga pickle

### Poori Bhaji **V** / 575

Curried potatoes served with puffy fried whole wheat bread

### Dosa **V** # / 575

South Indian crispy pancake served plain or with potato filling, drumstick and shallot sambhar, chutneys

### Idli **V** / 575

Steamed South Indian rice and lentil cakes, drumstick and shallot sambhar, chutneys and mulaga podi

### Eggs to Order **NV** # / 575

Choice of preparation: poached, scrambled, omelette or fried, crispy potato roesti and pesto flavoured roast tomato

### Homemade Pancakes or **NV** / 475

#### French Toast

Thick pancake stack / brioche toast topped with mascarpone, berry compote and maple syrup

### Country House Breakfast **NV** \* # / 700

Your choice of eggs, served with toasted bread, crispy bacon, chicken frank farters and parsley button mushrooms served with choice of juice, tea or coffee

### Malabar Naadan Breakfast **NV** / V / 700

Steamed rice puttu with black gram curry or egg masala Kerala nendran banana steamed and served with Kerala chai

### Syrian Christian Breakfast **NV** / V / 775

Mutton stew, tender boneless lamb cooked with mild spices in coconut milk served with appam – fermented rice hoppers

## SHARING PLATES & STARTERS

### Makhai badami shorba **V** / 385

Spiced corn and almond soup with crusty corn bread

### Roasted tomato soup **V** / 385

Slow cooked plum tomato coulis, torn basil, feta crumble

### Vada and broth **V** / 515

Crispy lentil dumplings and spicy lentil broth 'rasam'

### Mezze platter **V** / 515

Hummus, moutabel, tabouleh, fatoush and baked spinach boreks with home-made pita bread

### Brie **V** / 515

Panko crusted brie, salad greens Salsa Verde and olive tapenade

### Kebab Platter **NV** / V 875/775

**NV:** chicken tikka, sarson wali fish, lamb sheekh kebab  
**V:** achari paneer tikka, tandoori subzi, hare mutter tikki char-grilled in the tandoor, kachumber and mint chutney

### Cochin shrimps **NV** / 900

Plancha grilled local prawns with spicy ethnic marinade

### Smoked salmon bruschetta **NV** / 700

Toasted sour dough bread, dill and goat cheese spread, red onion, caper berries and salmon rosette

### Crab hash **NV** / 725

Blue crab roesti topped with poached egg Mesclun green and green pepper hollandaise

## BURGERS

### Vegetable and herb burger **V** / 750

Curry flavoured minced vegetable and potato galette in sesame bun, topped with sliced cheese

### Chargrilled tenderloin burger **NV** / 775

Plancha grilled tenderloin patties, slow cooked onion, gherkins, coleslaw, topped with cheese in multigrain bun

### BBQ chicken and cheese burger **NV** / 775

Grilled chicken cakes, smokey bbq marinade grilled onions, topped with fried egg and cheese in sesame bun

Please inform our associates if you are allergic to any ingredients. All prices are in Indian Rupees and subject to government taxes \* contains pork **V:** vegetarian **NV:** non-vegetarian

## TAJ AUTOGRAPH COLLECTION

Autograph dishes curated by our chefs from the world of Taj

### Cobb Salad **NV** / 955

An American garden salad of chicken, bacon, chopped avocado, lettuce, tomato, hard boiled egg, coriander with spring onion and buttermilk dressing: Pierre Hotel, New York

### Fish & Chips **NV** / 955

White fish fillet fried in beer batter with chips, mushy peas, tartar sauce and fresh lemon: St. James Court, London

### Fish Exotica **NV** / 955

Fish and shrimp coconut curry with tomato and aubergine sambal, lemongrass and fresh turmeric. Served with an Asian herb salad, crispy shallots, brown and white rice: Taj Exotica, Maldives

### Chicken Bunny Chow **NV** / 955

A traditional South African street food, hollowed out soft bread bun filled with Durban style chicken and vegetable curry: Taj Capetown, South Africa

### Chicken or Paneer Kathi Roll **NV** / V / 955

Grilled chicken tikka or paneer rolled sandwich kachumber and mint chutney Taj Palace, New Delhi

### Nasi Goreng Vegetable or Shrimp **V** / NV / 955

Indonesian fried rice tossed with vegetables or shrimp, chilli and garlic topped with fried egg: Vivanta by Taj - Rebak Island, Langkawi

## COMFORT CURRIES

### Rajma Chawal **V** / 715

Well-cooked red kidney beans in a spicy gravy, served with steamed basmati rice

### Palakmakhana paneer **V** / 775

Cottage cheese in tempered spinach gravy topped with toasted makhana, served with choice of Indian bread

### Bhindi masala **V** / 725

Tender okras cooked home style with onion, tomato and spices served with Indian breads or rice

### Dal (lentils) **V** / 725

Choice of tempered moong beans or black dal infused with butter served with choice of Indian breads or rice

### Chicken lababdar **NV** / 900

Chicken tikka simmered in rich tomato curry, served with choice of Indian bread

### Mutton roganjosh **NV** / 900

Slow cooked mutton preparation in spicy gravy served with Indian bread or rice

### Machli Tawa fry **NV** / 900

Hot griddle cooked fillet of fish with chilly and spice marinade

### Biryani **V** / NV / 750 / 875

Lamb, chicken or vegetable cooked with aromatic basmati rice served with raitha, papads and pickle

## GRILLS AND MORE

### Arabian sea - sea bass **NV** / 985

Pan seared local barramundi fillet, caponata and caper salt pommery beurre blanc

### Salmon **NV** / 1485

Grilled fillet of Norwegian salmon, porcini mushroom risotto, salsa fresca, herb dressing

### Fillet mignon **NV** / 985

Grilled tenderloin fillet steak, Catalan spinach potato puree, red wine jus, finished with blue cheese

### Roast spring chicken **NV** / 900

Half roast chicken with roast garlic, roasted root vegetables, served with creamy polenta, roast gravy

### Lamb chops **NV** / 1800

Nz lamb chops, served with crushed potatoes, minted peas Red wine jus

### Tagiatelle **NV** / 900

Home-made saffron tagliatelle with seafood or roast chicken cherry tomatoes, fresh basil and parmesan

### Carbonara **NV** / 900

Choice of pasta with bacon, parmesan and egg yolk sauce

### Gnocchi **V** / 800

Fresh basil pesto, confit garlic and sundried tomatoes

### Penne all'Arrabiata **V** / 800

Penne with drychilli, basil and tomato compote

### Fusilli with mushroom **V** / 800

Pasta spirals with porcini infused creamy mushroom sauce

### Risotto gamberi **NV** / 900

Arborio rice risotto with shrimps, finished with shell fish bisque

### Risotto, corn and spinach **V** / 900

Green risotto with spinach paste, sautéed corn and feta crumble

### Pizza Margherita **V** / 800

Tomato compote, mozzarella and basil

### Pizza Verdure **V** / 800

Tomato, mozzarella, grilled vegetables and mushroom

### Pizza Indiana **NV** / 850

Tandoori chicken morsels, peppers, jalapenos and mozzarella

### Pizza Pepperoni **NV** / 850

Sliced pepperoni, grilled red onions, tomato compote and mozzarella

## SIDES

### Indian **NV** / V / 165

breads, Kerala

### paratha

### Appam **V** / 165

Idiyappam /

Kallapam

### Khichdi **V** / 475

Mashed potatoes **V** / 250

### Side salad **V** / 250

## SANDWICHES & SALADS

### Open Grilled vegetable **V** / 725

sandwich  
Served on garlic focaccia, tomato compote and parmesan shavings

### Veg Club Sandwich **V** / 750

Toasted triple decker sandwich, Russian salad, tomato, cucumber, cheese and iceberg lettuce,

### Malabar Club Sandwich **NV** \* / 775

Toasted triple decker sandwich, pulled chicken, fried egg, crispy bacon, tomato, cheese, iceberg lettuce

### Chicken tikka sandwich **NV** / 750

Spiced chicken tikka filling in brown bread and grilled

### Beet salad **V** / 515

Roasted beet carpaccio, sherry vinaigrette torn greens, walnuts and goat cheese

### Quinoa Salad **V** / 515

Quinoa grains and sprouted beans with avocado, raw mango, diced cucumber and fresh herbs topped with toasted sunflower seeds

### Caesar Salad **NV** \* / 515

Torn cos lettuce tossed with Caesar dressing, chunky garlic croutons, crispy bacon, anchovies and shaved parmesan

Curd rice **V** / 375

Raita / Yogurt **V** / 165

French fries **V** / 300

Sautéed vegetables **V** / 250

Mashed potatoes **V** / 250

Steamed rice **V** / 250

## COCKTAILS

<b>Mattancherry Luxury Collection / 900</b>
<b>Grande</b>
Scotch, lime juice, honey syrup, apple juice muddled with ginger and top up ginger ale
<b>Art Collection</b>
Vodka infused with black pepper grains, lychee, pears and pine apple juice
<b>Goose Pine</b>
Vodka, kiwi and pineapple juice
<b>Rock Berries</b>
Vodka, apple and strawberries
<b>Mattan-tinis.... Recommended / 900</b>
<b>Forbidden Apple</b>
Scotch, fresh muddled apple, apple juice and sour mix
<b>Lychee Martini</b>
Vodka, ginger and lychee juice
<b>Water-Min-Tini</b>
Vodka, fresh watermelon, mint and sour mix
<b>Ko...Cochin</b>
Vodka, curry leaves, fresh coconut with pineapplejuice and sour mix
<b>Jars / 1100</b>
<b>The Sun Shower</b>
White rum, ginger and lime juice
<b>Cucumber Cocktail</b>
Gin, cucumber, lime juice and tonic water
<b>Blue Frog</b>
Vodka, gin, grappa, bacardi, blue curacao and red bull
<b>Bloody Marry</b>
Vodka, tomato juice, dash of tabasco and worcestershire sauce
<b>Mojitos</b>
Bacardi, limejuice, sugar, mint leaves top up with soda Selection of flavors- dragon berry, raspberry, orange, apple, limon.

## MOCKTAILS

<b>Detox Mocktails / 800</b>
<b>Sun Kissed</b>
Fresh watermelon chunks, papaya, orange and honey
<b>Moksha Mix</b>
Holy basil, ginger, honey churned with orange juice
<b>The Malabar Rejuvenation</b>
Fresh banana, kiwi, mango and orange juice
<b>Cool sea</b>
Apple, celery, cucumber and mint
<b>Selection of Virgin Maries</b>
Tomato, pineapple and orange

## WINE BY GLASS

### CHAMPAGNE BY THE BOTTLE ONLY

<b>Krug Grand Cuvée</b>
Champagne, France
<b>Moët &amp; Chandon Cuvée Dom Pérignon</b>
Champagne, France
<b>Pommery Royale</b>
Champagne, France
<b>Louis Roederer Brut</b>
Champagne, France



42650

34100

14800

13600

### WINE BY THE GLASS AND BOTTLE

#### SPARKLING WINES

<b>Sula Brut, India</b>
<b>Grovers Zampa Brut, India</b>



1200 6000

1200 6000

#### WHITE WINES

<b>Baron Philippe De Rothschild Mouton Cadet Blanc, Bordeaux</b>	1450	7000
<b>Danzante Pinot Grigio IGT, Italy</b>	1300	6350
<b>Vina Tarapaca Chardonnay, Chile</b>	1250	6000
<b>Sula Sauvignon Blanc, Nashik</b>	700	3300
<b>Fratelli Chardonnay Solapur Maharashtra</b>	700	3300
<b>Grovers Art Collection Vioginer Nandi hills, India</b>	700	3300

#### RED WINES

<b>Maison Louis Jadot Bourgogne Pinot Noir, Burgundy</b>	1300	6350
<b>Castello Banfi, Sangiovese Cabernet Sauvignon, Italy</b>	1250	6000
<b>Vina Tarapaca Cabernet Sauvignon, Chile</b>	1250	6000
<b>Grovers Le Reserva, Cabernet Shiraz, India</b>	900	4400
<b>Sula Cabernet Shiraz, Sula Vineyards Nashik, India</b>	700	3300
<b>Fratelli Cabernet Franc-shiraz Solapur Maharashtra</b>	700	3300

#### ROSE WINES

<b>E Guigal Tavel Rose, France</b>
<b>Sula Zinfandel Rose, India</b>



11200

800 3750

Our standard measure for a glass of wine is 150 ml

## OTHER BEVERAGES

**San Benedetto Sparkling Water (750 ML) / 590****San Benedetto Sparkling Water (330 ML) / 295****Choice Of Freshly Squeezed Juice / 355****Home Made Lemonade / 325****Ginger Ale / 325****Energy Drink / 300**  
Red bull**Tonic Water / 300****Canned Juice / 295****Iced Tea / 295**  
Pineapple-mint, strawberry-blackcurrant or mango-lime**Carbonated Beverage / 240****Packaged Water / 240****Lassi / 355**

Blended yoghurt served sweet, salted or blended with fruit

**Milk Shakes / 355**

Chocolate/Strawberry/Banana/Vanilla

**Butter Milk / 355**

Blended Yoghurt served plain, salted or malasa

## TEA & COFFEE

**Estate Tea / 415**

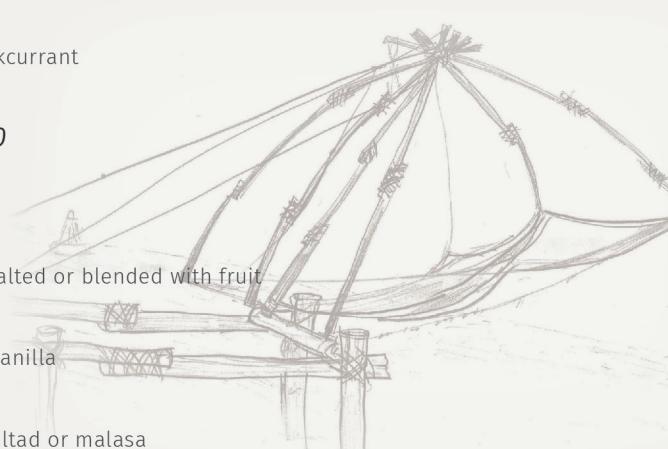
Darjeeling / Assam

**House Blend Tea / 295**

English Breakfast / Masala / Herbal

**Single Origin Coffee / 415**

Costa rica / Jamaica / Sumatra

**Espresso / Cappuccino /****Latté / South Indian / 295**

## SPIRITS

### VODKA

**Belvedre / 950****Absolut Blue / 700****Smirnoff / 500**

### RUM

**Bacardi Carta Blanca / 500****Bacardi Classic Black / 500**

### GIN

**Beefeater / 650****Gordons / 500**

### TEQUILA

**Camino Silver / 750**

### COGNAC AND BRANDY

**Hennessy Vs / 1550****Martell Vsop / 1200**

### LIQUEUR

**Grand Marnier / 1150**

An orange-flavored cognac

**Kahlua / 850**

Coffee flavored liqueur from Mexico

**Baileys Irish Cream / 600**

### BLENDDED SCOTCH WHISKY

**Johnnie Walker Black Label / 1100****Chivas Regal 12 Years / 1100****Teachers Highland Cream / 750****J&b / 650**

### AMERICAN WHISKEY

**Jack Daniels Black Old No 7 / 1100**

### SINGLE MALT WHISKY

**Glenfiddich 12 Years / 1850****Glenmorangie 10 Years / 1150****Talisker / 1400****Cragganmore 12 Years / 1200****The Glenlivet 12 Years / 950**

### INTERNATIONAL BEER

**Sol Cerveza (Mexican) / 600**

### DOMESTIC BEER

**Heineken (330ml) / 525****Kingfisher Blue (500ml) / 480****Kingfisher Ultra (330ml) / 380****Kingfisher Gold (330ml) / 350**

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Our standard measure for spirits is 30 ml | Our standard pour for a glass of wine is 150 ml

Please feel free to let our servers know if you would like them to mix up other favourite classics.