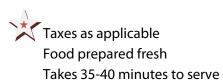
# **Multicuisine Restaurant- Menu Card**

## **Appetizers**

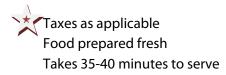
1.	French Fries  Deep fried potato strips served with Tomato sauce	₹ 110
2.	Corn Fritters Sweet corn kernels and spring onion fritters served with tomato sauce	₹ 130
3.	Aloo Dhanya Tikki Deep fried potato, cheese and coriander pattice flavored with North Indian sp	₹ 130 ices.
4.	Fish Cube Masala Fry Deep fried fish cubes dusted with Kerala spices	₹ 170
5.	Spicy Prawn Skewers Sweet and spicy prawns skewered with sweet chilly sauce	₹ 180
6.	Squid/ Prawn Tempura Batter fried squid or prawns	₹ 180
7.	Butterfly Prawns Crumb fried prawns	₹ 180
8.	Shrimp Cocktail Combination of shrimps, salad and cocktail sauce	₹ 180



### **The Soup Pot**

9. Dragon Soup	₹ 120
Chinese soup with celery and cheese	
10. Tomato and Basil Soup	₹ 120
A thick tomato soup flavored with basil and celery	

11.Gazpacho Tomato based cold soup	₹ 120
12.Cock-a-leekie Scottish clear soup with chicken and bacon	₹ 150
13. Sweet Corn Chicken Soup  Thick Chinese soup with chicken and corns	₹ 150
14.Prawn Bisque Thick creamy Shellfish soup served with Garlic Bread	₹ 160
15.Prawn and Mushroom Soup  A perfect combination of Thai herbs, fresh prawns and mushroom	₹ 160
16.Seafood Chowder Irish thick seafood soup served with Garlic Bread	₹175



#### **Fresh Salads**

17. <b>Garden Green</b> Fresh garden vegetables dressed with herb vinaigrette	₹ 120
18. Fruit Cabiana Mixed fruit and walnut tossed in balsamic vinaigrette dressing	₹ 150
19. Hawaiian Salad A perfect combination of pineapple, bell pepper and mayonnaise	₹ 150
20. Curried Baby Potato Salad  Warm salad with crispy fried bacon and baby potatoes in curry mayonnaise ar runny egg	₹ 150 nd topped with
21. Prawn and Papaya Salad	₹ 180

Poached prawns and papaya mixed with spring onions dressed in chilly vinaigrette

### 22. Thai Spicy Shrimp Salad

₹ 180

Shrimps, bell pepper, cucumber, and herbs with spicy Thai dressing served in a lettuce bowl

23. Greek Salad

₹ 195

₹ 175

Cucumber, tomatoes, red onion, cheese and olives seasoned with black pepper, salt, oregano, basil, dressed with olive oil.

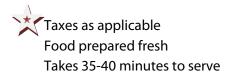


Taxes as applicable
Food prepared fresh
Takes 35-40 minutes to serve

### **Vegetable Delight**

24. Dal Palak  Gently spiced preparation of dal and spinach leaves cooked with lentils	₹ 125
25. <b>Diwani Hundi</b> Fresh mixed vegetables cooked with turmeric and coriander	₹ 125
26. Methi Baigan Masala  North Indian classic preparation of eggplant with fenugreek leaves	₹ 125
27. Paneer Aap ki Pasand Paneer cooked in a gravy of your choice – palak/ buttermasala/shahi	₹ 150
28. <b>Kofta Noorjahani</b> Creamy cheese and potato dumplings cooked in rich brown gravy	₹ 150
29. Ratatouille Bell peppers, aubergines, and tomatoes pan-fried in olive oil and served on a	₹ 175 a bed of white rice
30. <b>Tofu Green Curry</b> A rich and spicy Thai green curry with cubed tofu and vegetables	₹ 175

Vegetables cooked in a thick creamy coconut milk gravy and served with rice hoppers



31. Appam with Vegetable Stew

# Poulet

32.	Chicken (ginger/garlic/chilly /szechuan) Chinese preparation of chicken in sauces of your choice	₹ 195
33.	Malabar Kozhi Curry Rustic chicken curry made with coconut milk and flavored with robust Kerala s	₹ 195 pices.
34.	Chicken Mappas Gently spiced Kerala preparation of chicken simmered in thick coconut milk	₹ 195
35.	Kadai Murg A fiery Punjabi Chicken preparation with bell peppers and onion (spicy or less s	₹ 195 spicy)
36.	Chicken a-la-King Boneless chicken in creamy mushroom sauce	₹ 245
37.	Appam with Chicken Stew Chicken cooked in a thick coconut milk gravy, flavored with herbs and served whoppers	₹ 245 vith rice
38.	Grilled Garlic Chicken Chicken grilled with a marinade of lime juice, garlic and chilly powder along wi oregano	₹ 245 th a dash of
39.	Honey Glazed Chicken Chicken breast glazed in honey served with French fries and boiled vegetables	Rs 245
*	Taxes as applicable Food prepared fresh Takes 35-40 minutes to serve	
eafo	ood	

# Sea

40. Fish (Garlic/ginger/chilly/Szechuan)	₹ 225
Chinese preparation of fish in sauces of your choice	
41. Alleppey Fish Curry	₹ 225
Fresh fish cooked in coconut and turmeric gravy	

42. Travancore Fish Roast  Kerala style fish preparation with onion and spices	₹ 225
43. Masala Fried Fish Fish fried with special Kerala spices	₹ 225
44. Sea Food Ularthiyathu  Coastal delicacy of seafood with kokum and onion	₹ 250
45. Malabar Prawn Curry Shrimps cooked with black pepper, coconut and shallot	₹ 275
46. Catch of the day in Banana Leaves  Fresh fish spiked with aromatic Kerala spices wrapped in banana leaves and g perfection	₹ 325 rilled to
47. <b>Grilled Fish Steak</b> Grilled fish served with choice of sauces, served with potatoes and boiled veg	₹ 350 etables

48. Grilled Tiger Prawn

Rs 425

Tiger Prawn grilled with choice of sauces (lemon-butter, garlic-butter, masala) serve with potatoes and boiled vegetables

Taxes as applicable Food prepared fresh Takes 35-40 minutes to serve

#### **Seafood Platters**

49. Fish Platter ₹650

Three varieties of fish grilled with choices of sauces (lemon-butter, garlic-butter, masala) served with boiled vegetables and garlic bread/rice

50. Kerala Fish Platter ₹ 750

Traditional Kerala specialities – Fish Pollichathu, Seafood Ularthiyathu and Fish curry served with rice/paratha and vegetables

51. Prawn Platter ₹ 950

Platter of Tiger Prawn, Scampi, shrimps, and squid grilled in a marinade of your choice and served with potatoes and boiled vegetables

52. Seafood Platter ₹ 950

Special seafood platter of tiger prawn, squid, fish, and shrimps cooked in a marinade of your choice and served with potatoes and boiled vegetables

53. Seafood Platter with Lobster

₹ 1250

Special seafood platter with a medium sized lobster cooked in a marinade of your choice and served with potatoes and boiled vegetables



Depends on the days catch.

#### **Meaty Treat**

54.Beef ( chilly, garlic/Szechuan)	₹195
Chinese preparation of batter fried beef in a choice of sauces	
55.Traditional Beef Curry	₹ 195
Beef cooked with onion and Kerala spices finished with dry roasted coconut pa	aste
56.Beef Ularthiyathu	₹195
Local favorite preparation of beef chunks with sliced onion and coconut flakes	
57.Beef Stir Fried	₹ 245
Chinese preparation of beef served with noodles/fried rice	
58.Thai Beef Curry	₹ 245
Thai beef curry served with rice and vegetables	
59.Tenderloin Steak	₹ 290
Tenderloin steak done to your choice-rare/medium or well done and served with your	
selection of sauces (barbecue/brown/mushroom)	



Taxes as applicable Food prepared fresh

Takes 35-40 minutes to serve

#### **Bread Rice Pasta**

60.Penne	₹ 275
61. Spaghetti	₹ 275
62.Fusili	₹ 275
63.Macaroni	₹ 275

Served with any one of the sauces below:

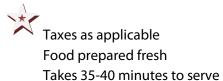
Arabiata: Tomato and beacon bites Marinara: Seafood and tomato

Florentine: Spinach, mushroom and cream

Bolognese: Minced beef

Napolitano: Tomato

64. Bread : Kerala Paratha/Chappathi/Pulka/Tava Paratha	₹ 30
65. Rice: Nutty lemon/jeera/coconut/tomato	₹ 90
66.Pulao: Mushroom/Kashmiri/Vegetable	₹ 110
67. Sandwich: Vegetable/cheese/egg	₹ 90
Chicken	₹ 120
Club	₹ 165
68.Fried Rice : Chicken/mixed/Szechuan	₹ 175
Singapore	
69. Noodles: Chicken/Mixed/Szechuan/Curried	₹ 175
70.Biriyani: Vegetable	₹125
Fish/chicken	₹ 175
Prawn	₹ 225



#### **Desserts**

71. Choice of Ice creams	₹ 90
72. Assorted fruit platter Variety of seasonal fruits in a platter	₹ 90
73. <b>Gulab Jamun</b> Classic Indian dessert with milk solids and sugar	₹ 90
74. Pumpkin Halwa Pumpkin based sweet dish with ghee and raisins	₹ 110

75. Fruit Skewers  Fruits in a skewer served with Caramel dip	₹ 150
76. Flambeed Banana Slices of banana served with cinnamon flavored sugar syrup and ice cream	₹ 150
77. Flambeed Pineapple Sliced pineapple served with cinnamon flavored sugar syrup and ice cream	₹ 150
78. Chocolate Fudge	₹ 150
79. Dessert of the Day	₹ 150
Taxes as applicable Food prepared fresh Takes 35-40 minutes to serve	
Beverages	
80. Tea  Plain/masala/ginger/cardamom	₹ 45
81. Coffee South Indian /freshly brewed	₹ 50
82.Flavored Ice Tea  Mint/lime/ginger	₹ 75
83. High Range Twist  Refreshing lime and cardamom drink served chilled	₹ 75
84. Malabar Shades Lime based drink flavored with ginger, cardamom, and cloves	₹ 75
85.Hot/ Cold Chocolate	₹ 90
86.Seasonal Fruit Juice	₹ 90
87. Virgin Pina Colada Pineapple juice blended with coconut cream	₹ 110

## 88.Packed Drinking Water ₹ 45 89. Soft Drinks ₹ 45 Coke/Lime/Fanta Taxes as applicable **Beer** 90. Beer 650 ml ₹ 150 Tuborg **Fosters** Royal Challenge Kingfisher Blue Kingfisher Premium 91. Beer 330 mil ₹ 80 Fosters Royal Challenge Kingfisher Blue Kingfisher Premium Wine 92. White Wine ₹ 1250 Sula Chenin Blanc Big Banyan Chenin Blanc **Grovers Sauvignon Blanc Grovers Viognier** 93. Red Wine ₹ 1250 Sula Cabernet Shiraz Big Banyan Cabernet Souvignon Grovers La Reserve

