

CHICKEN

Butter Chicken GF \$20.99

Chefs special Kiwi style dish where Chicken cooked in traditional makhani gravy with traditional special spices.

Kottayam Chicken Ishtoo

GF DF \$20.99

A Kerala Syrian Christian delicacy, Chicken cooked in a coconut milk base flavoured with carrots, potato, and whole garam masala. This dish is recommended for mild curry lover but still we can increase the spice level.

Kerala Chicken Curry GF DF \$20.99

A typical Kerala dish in which chicken is cooked in a thick gravy made with onion, ginger, garlic, tomatoes and powdered spices and garnished with coconut milk and curry leaves.

Chicken Manchurian DF \$20.99

Popular Indo Oriental style curry made from battered chicken with a crispy coating tossed in a mouthwatering spicy sauce, chopped capsicum, onion, tomato, kashmirichilli paste, pepper and finished with coriander leaves.

BEEF

Malabar Beef pepper masala

GF DF \$21.99

Kerala special delicacy in which Beef is cooked in a thick onion tomato gravy and mixed with green peas and chefs special spices.

Angamaly Beef

Ullarthiyathu Dry GF DF \$21.99

Beef pieces are cooked with spicy kerala masala and shallow fried in a sauce pan with coconut and curry leaves.

Sizzling Chilly Beef DF \$21.99

Another dry preparation where crispy beef is cooked in sliced onion, bell pepper, garlic, ginger asian sauces, corriander.

LAMB

Sizzling Schezwan Lamb with Vegetables DF \$22.99

Crispy lamb tossed in simple asian style concoction made from assorted vegetables, asian sauces, garlic, ginger, onion and served in Sizzling hot plate

Kerala lamb curry GF DF \$22.99

A typical Kerala dish in which Lamb cooked in a thick gravy made with onion, ginger, garlic, tomatoes and powdered spices and garnished with coconut milk and curry leaves.

Kottayam Lamb ishtoo

GF DF \$22.99

A Kerala Syrian Christian delicacy, Lamb cooked in a coconut milk base flavoured with carrots, potato, whole garam masala. This dish is recommended for mild curry lover but still we can increase the spice level.

BIRYANI

GF

Biryani is a chef's special rice preparation, cooked in specially prepared vegetable stock, finally mixed with choice of meat or seafood or vegetable with fried onion, carrots, capsicum, coriander, flavorings. All Biryani's comes with a hardboiled egg (except vegetarian), pickle and raita.

Veg Biryani \$18.99

Chicken Biryani \$19.99

Lamb biriyani \$20.99

SEAFOOD

Cochin fish/prawn curry

GF DF \$22.99

A must try authentic fish/prawn curry made from tangy gravy cooked with chefs special tomato onion gravy and finished with coconut milk

Paravoor prawn moilee

GF DF \$22.99

Prawn stewed in rich silky coconut milk, flavored with fragrant fennel and pungent peppercorns, embellished with the tartness of tomato and, vinegar, aroma of fresh curry leaves and coconut oil, has its culinary legacy woven intricately with Kerala's rich socio- historic trail.

Sizzling Corriander Chilli Fish

DF \$22.99

A must try dish with lots of flavour which you tasted never before; Local fish cooked in a Chefs special concoction made from Coriander, chilly paste, capsicum, onion, scallion, seasonings and spices with Asian sauces.

Calicut Squid Masala GF DF \$22.99

A must try authentic squid preparation made from chefs special masala

Meen polichathu GF DF \$28.99

Whole or fillet Fish coated with chefs special Masala and then wrapped in Banana leaf shallow fried

NOODLES

Indo Chinese Hakka noodles DF

Thin noodles stir fried with Soy sauce, white pepper, ginger, julineed vegetables, asian sauces, spring onion with your choice of Veg/Egg/Chicken.

Veg noodles \$15.99

Egg noodles \$16.99

Chicken Noodles \$17.99

If you are allergic or
any special request,
please consult our
friendly staff