

Hello / E

Tulhut







COCKTAILS

SUMMER RAINBOW	599
A perfect blend of septenary flavors	J 1 1
LONG BOBA	599
Traditional Taiwanese tea inspired from Long island	J11
SUMMER BREEZE	449
An icebreaking session with jager & vodka with floral notes	111
KIN SPICE BON	399
Sastronomical combination of whisky & pumpkin spice	J11
BOILER MAKER	399
You can call it as Beergarita	JII
FLAMING BARLEY	349
Beer burnt by absenthe	JTI
DIMENSION	249
Feel the 2D flavours of vodka from pineapple to watermelon	271

COCKTAILS

DARK PIE	249
Liquid version of rum flavored apple pie	ZT1
SUMMER DOPE	749
Get doped by rum & tender coconut	ZTI
ICE APPLE FIZZ	749
Aromatic root flavored fizz with nungu & vodka	ZTI
L'ETE	249
Concoction of brandy and Indian grape extract	211
INDIAN FASHIONED	249
Indian ingredients influenced old fasioned	211
FIRE BOMB	249
Beer topped with home made cinnamon liqueur	211
MUSKY DOG	749
Fruity version of lager with muskmelon	211

BEERS-DOMESTIC

PINT (330ML)

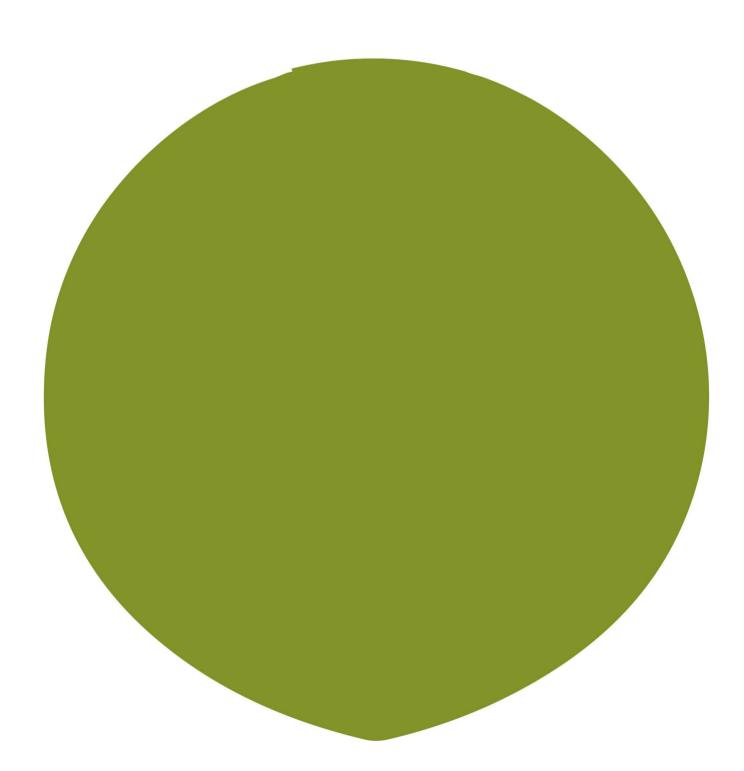
Sterren	179
British empire	179
Kingfisher	179
Kingfisher magnum	179
TIN (500 ML)	
Sterren 8	279
British empire	279
TIN (500 ML)	
Sterren	349
Kingfisher	349
Kingfisher magnum	349
Kingfisher blue	349
Amstel	349
Tuborg	349

BEERS - IMPORTED

Peroni pint	649
Amsterdam 500 ml	649
Buho 500 ml	649
Stangen 500 ml	649

ICED TEAS

Jackfruit iced tea	149
Mango Iced tea	149
Banana iced tea	149
Pea flower iced tea	149
Rosè iced tea	149
Ginger iced tea	149
Cinnamon Iced tea	149
Nannari Iced tea	149





SOUPS

Nellore nandu saaru 129	
Thai seafood soup	
Prawns tom yum 129	
Karaikudi eral soup	
Seafood chowder 129	
STARTERS	
PRAWNS SKEWERS	499
Marinated prawns grilled on skewers	111
MALABAR NANDU ROAST	399
A spicy & delicious Kerala style crab roast simmered in	J11
aromatic spicy masala	
SHRIMP COCKTAIL	299
A classic appetizer consist of cooked shrimps in cocktail sauce	311
PEKING SHRIMPS	399
Deep fried battered shrimps coated in sweet garlic scallion sauce	J11

STARTERS

MALAYSIAN BUTTER PRAWNS	399
Malaysian style stir fried prawns with buttery notes	J 1 1
KARUVEPPILAI ERAL VARUVAL	399
South Indian style of aromatic prawn masala flavoured with curry leaves	J 1 1
HONGKONG GARLIC SQUID	399
Hongkong style stir fried calamari with garlic	J 1 1
TANDOORI POMFRET	399
Tandoor spice marinated pomfret grilled in clay pot	J 1 1
STUFFED FISH WITH CREAMY LEMON SAUCE	399
Fillet of fish stuffed with shrimps and crumb fried	J 1 1
MAKHMALI FISH TIKKA	299
Cream & yogurt marinated fish cooked in tandoor	211

MAIN COURSE

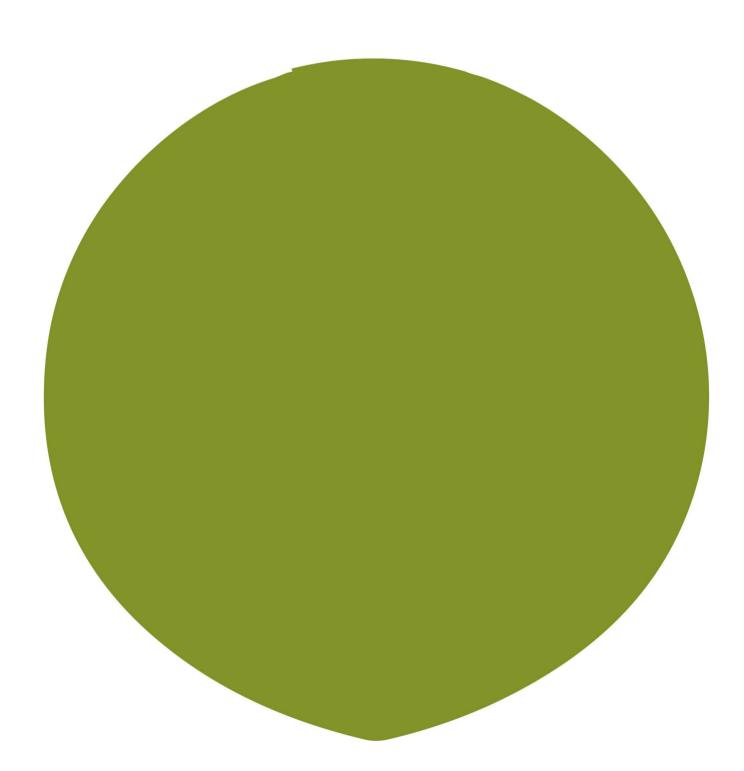
MIXED SEAFOOD PLATTER	699
Grilled prawns, Ajwani fish tikka, garlic squid, Phuket fish	011
MANGALORIAN CRAB MASALA	399
A mild spicy Manglore style crab masala finished with coconut milk	J 1 1
ERAL MANGO CURRY	399
Mild spiced well flavored prawns curry cooked with raw mango	J 1 1
THAI SEAFOOD CURRY	399
Sweet, spicy, tangy, creamy & flavourful thai style curry with seafood	JII
FISH STEAK WITH BBQ SAUCE	349
Marinated fish steak arilled to perfection	J11

MAIN COURSE

FISH N CHIPS	349
Classic crumb fried fish served with tartare sauce	J4 1
GRILLED FISH ALA BELLE MEUNIERE	349
Pan smeared marinated fish served with meuniere sauce	JTI
ALLEPPEY FISH CURRY	299
A kerala style fish curry made from daily spices and coconut milk	211
THAI SEAFOOD CURRY	299
Andra's favourite tangy fish curry made from home ground spices and tamarind	211

SMOOTHIES

Strawberry & banana	199
Apple, pears, cinnamon & honey	199
Oats & strawberry	199
Almond & blueberry	199
Arabian milk shake	199
Cold coffee	199
DESSERTS	
Cheese cake	199
Fresh fruit salad	199
Matka kulfi (Kesar pista / malai)	149
Elaneer payasam	149
Sherlock's sundae	199





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