

**lunch & dinner for groups**

creative cooking, fine dining

Malabar escapes

The Malabar House Malabar Junction & divine

trinity passage Malabar

purity The purity kitchen



The Malabar House & purity

## Malabar Junction

**Group lunch menu** INR 1200 per person  
6 to 30 participants

### Starter

Vegetable tempura with soya sauce

OR

Masala marinated grilled squid with Asian crisp salad & coconut gravy

### Main course

Kerala Thali with 8 types of traditional Kerala curries + payasam,  
including prawn curry (non-veg option)

### Dessert

Fried ice cream with vanilla sauce

OR

French penny tart with mint ice-cream

Bottle of water, tea or coffee

**Group lunch menu** INR 1500 per person  
6 to 30 participants

### Starter

Pahadi paneer tikka with mint chutney

OR

Chef's special pasta salad with fish

### Soup

Cream of mushroom

### Main Course

Chicken Schnitzel with gratin potato & capers butter sauce

OR

Szechuan prawns on top of garlic fried rice with soya

### Dessert

Pumpkin pie with vanilla ice cream

OR

Cappuccino mousse

Bottle of water, tea or coffee

## fine dining at The Malabar House

**Group lunch menu** INR 1800 per person  
6 to 30 participants

### Starter

Feta & watermelon salad with balsamic reduction and roasted nuts

OR

Greek salad

### Soup

Roasted pumpkin soup

OR

Chicken broth

### Main course

Pan-fried Mahi-Mahi fillet with herbed potato wedges

OR

Wok fried pork strips with garlic rice

### Dessert

Mud pie with Butterscotch sauce

OR

Blue Berry cake with lemon sorbet

Bottle of water, tea or coffee

### Choice of vegetarian menu on request

Kindly let us know of any allergy or intolerance special diet request,  
we will tailor made the cuisine accordingly.

Rate indication is per person.

Rates inclusive of all applicable taxes.

## Malabar Junction

**Group dinner menu** INR 1800 per person  
6 to 30 participants

### Starter

**Seafood Biryani stuffed squid** with raitha & homemade pickle pureè  
OR

**Chicken breast roulade** with green peas pureè & mushroom sauce

### Salad

**Rainbow slaw salad**

OR

**Mediterranean tuna salad**

### Soup

**Tomato ka shorba**

### Main course

**Fisherman's dream**, grilled Mahi-Mahi marinated with local spices,  
served with assorted gravies & flavoured rice  
OR

**Grilled chicken breast** with cauliflower pureè, sautéed spinach & mushroom sauce

### Dessert

**Steamed orange pudding** with apricot sauce  
OR

**Apple crumble tart** with ginger honey ice cream

**Bottle of water, tea or coffee**

### Choice of vegetarian menu on request

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## fine dining at The Malabar House

**Group dinner menu** INR 2200 per person  
6 to 30 participants

### Starter

**Fresh prawns in crispy noodles** with chimichurri & herbs dip  
OR

**Beef Teriyaki skewer** on five spice marinated crisp salad

### Salad

**Marinated cauliflower and sprout salad** with tomato dressing

OR

**Char grilled eggplant, olive & Feta salad**

### Soup

**Bacon & potato soup**

OR

**Curry flavoured seafood cream soup** with fried curry leaves

### Sorbet

**Mint sorbet**

### Main course

**Seafood Biryani**, the famous rice dish of Malabar coast  
with cucumber raitha, salad, pappadam & pickles  
OR

**Beef Rendang**, six hours braised beef short rib with spices,  
coconut milk & kaffir lime leaves, served with coconut rice & crispy garlic

### Dessert

**Sticky chocolate pudding** with chocolate sauce and lemon grass ice cream  
OR

**Pineapple crumbles** with coconut sorbet

**Bottle of water, tea or coffee**

### Choice of vegetarian menu on request

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## fine dining at **The Malabar House**

**Group dinner menu** INR 3000 per person  
6 to 30 participants

### **Starter**

Seafood Theeyal with uppuma

OR

Ravioli of marinated goat cheese with herbs in a creamy base,  
pear shavings & extra virgin olive oil

### **Soup**

Chilled beetroot & orange soup

OR

Tom Kha Gai, chicken coconut soup with mushroom, galangal & lime

### **Sorbet**

Basil sorbet

### **Salad**

Cobb salad

OR

Fresh mixed green salad with a balsamic honey dressing

### **Main Course**

The Malabar House seafood selection,

half lobster, prawns, squid, tuna steak with buttered vegetables & garlic sauce

OR

Beef medallion,

grilled beef tenderloin with grilled vegetables, green peas polenta & veal jus

### **Dessert**

Passion fruit cheese cake with coulis

OR

Blue berry cheese cake with coulis

Assorted cheese served with a glass of wine

Bottle of water, tea or coffee

**Choice of vegetarian menu on request**

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## divine the Malabar House wine lounge

### Tapa degustation for groups

8 to 40 participants, timing on request

### The tapa trio including drinks

900 INR per person

Please select 3 tapas from our tapa menu and your drink:  
glass of wine, pint of beer, wine based cocktail or mocktail

### The tapa Quintet including drinks

1500 INR per person

Please select 5 tapas from our tapa menu and your drink:  
glass of wine, pint of beer, wine based cocktail or mocktail

### Selection of tapas

Bacon croquets

Tuna tartar

Skewer garlic shrimps

Chicken Satay

Seafood tempura

### Vegetarian

Paneer reshmi tikka

Home-made cheese ravioli, sautéed with chili & tomatoes

Red & green spinach pakora with mint chutney

Mushroom bruschetta

Tempura of green vegetables

### Wines & Beers

Select from the divine menu

### Wine based cocktails

Organic basil fizz, Fratelli chenin blanc, soda, grapes, lime & basil

Mimosa, Sula sauvignon blanc, soda & orange juice

Strawberry fizz, Fratelli chardonay, strawberry & basil

Cucumber mint fizz, Grover sauvignon blanc, soda, cucumber, lime, mint & sugar

Spritzer, Grover chenin blanc white, soda & lime

### Beer based cocktails

Divine beer sangria, Kingfisher premium, ginger, apples slices, pears, oranges & cinnamon

Shandy, Kingfisher blue & Lemonade

### Mocktails

Nojito, soda, lime, mint & sugar

Nut Cooler, pineapple juice, strawberry syrup & coconut cream

Tropical harbour, fresh papaya, pineapple & mango

## passage Malabar

**Group lunch menu** INR 700 per person  
8 to 30 participants, 12 noon to 3 pm

### Starter

**Chilean salad**, tomato, onion, coriander, olive oil, chili peppers  
OR

**Avocado & prawn salad**

### Soup

**Potato leak chowder**, a thick vegetable soup

### Main Course

**Paneer tikka kathi roll**

OR

**Chicken, Feta cheese & sun dried tomato wrap**

### Dessert

**Cheese cake** with pineapple sorbet or **cappuccino mousse**

**Group lunch menu** INR 900 per person  
8 to 30 participants, 12 noon to 3 pm

### Starter

**Caesar salad**, lettuce & croutons dressed with parmesan cheese, anchovies, egg, lemon juice, olive oil, worcestershire sauce & black pepper  
OR

**Far East style prawns salad** with green beans, spring onion & marinated bell pepper

### Soup

**Lamb barley broth** with carrots & celery, seasoned with chili & pepper  
OR

**Seafood chowder**, a thick seafood soup

### Sorbet

**Passion fruit**

### Main course

**Lebanese platter**, hummus, moutabel, fattoush, spicy beef kebab, olives & pita bread  
OR

**Burritos** with minced meat filling

### Dessert

**Ganache tart** with mango ice cream or **Peanut pie & mango ice cream**

## casual dining at trinity Fort Cochin

**Group dinner menu** INR 1000 per person  
8 to 50 participants

### Welcome Drink

### Salad

**Greek salad**, chunks of fresh tomato, onion, olives, cucumber & peppers with Feta in oregano olive oil dressing  
OR

**Octopus salad**, baby octopus & greens with lemon grass dressing

### Soup

**Mediterranean basil broth**, a basil flavoured tomato soup  
OR

**Chicken chowder**

### Main course

**Indian tiffin**, aloo gobi masala, paneer oassanda, makai khumb, machhi do piazza & chicken Nihari  
OR

**Wrap & sandwich duet**, chicken, Feta, sundried tomato wraps with guacamole and open beef steak sandwich with grilled vegetables

### Dessert

**Mint mousse** with chocolate sauce  
OR

**Pannacotta** with pistachio ice cream

### Choice of vegetarian menu on request

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## The purity kitchen

**Group lunch menu** INR 1500 per person  
8 to 30 participants

### Starter

**The chef salad**, a rich mix of tomatoes, potatoes, green beans, lettuce, boiled eggs & olives on Dijon vinaigrette

OR

**Grilled seafood & bell peppers salad** with lemon vinaigrette

### Soup

**Roasted tomato soup** with basil pesto

OR

**Chicken & vegetable broth**

### Main Course

**Baked banana leaf parcel** of mixed seafood with tapioca

OR

**Kuttanadan duck curry** with appam

### Dessert

**Crumble** of caramelized pineapple

OR

**Strawberry tart** with coffee ice cream

Bottle of water, tea or coffee

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## purity on lake Vembanad

### Purity High Tea

8 to 30 participants

#### 600 INR per person

2 vegetarian or non vegetarian snacks + Tea | Coffee | Welcome Drink

#### 800 INR per person

4 vegetarian or non vegetarian snacks + Tea | Coffee | Welcome Drink

### Welcome Drink

Ginger punch

### Choice of Tea or Coffee

English breakfast, green tea, lime tea, mint tea, ginger tea or masala tea

South Indian or French press coffee

### Snacks

#### Vegetarian

Dhal vada, mini doughnut, vegetarian money bag, cheese quiche or spinach patties

#### Non vegetarian

Chicken roll, mini seafood pizza, tuna chunk roll or beef money bag,

### Cookies

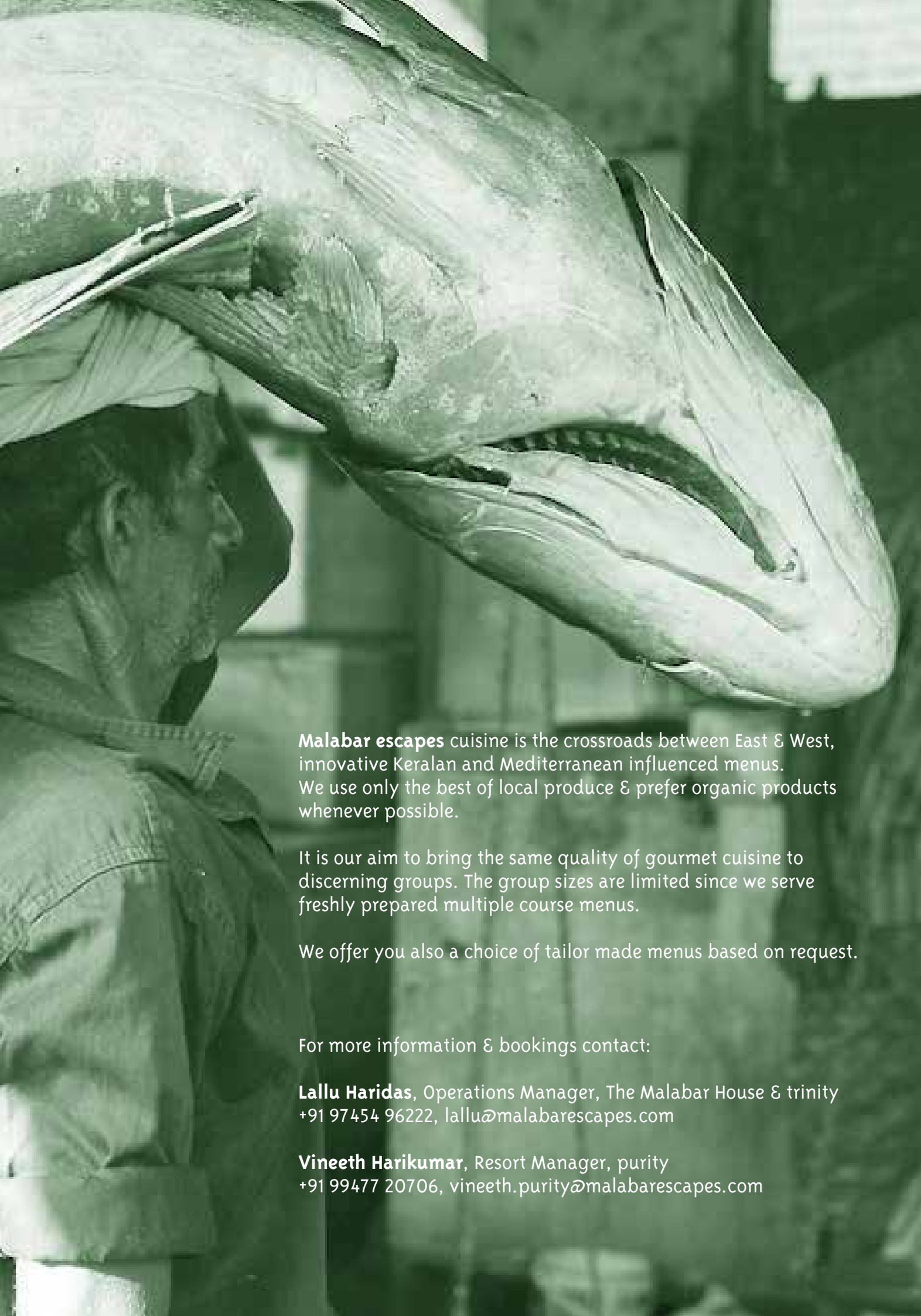
Chocolate bar, coffee cookies, butter cookies, honey cookies, pistachio biscotti and chocolate cookies

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**Malabar escapes** cuisine is the crossroads between East & West, innovative Keralan and Mediterranean influenced menus. We use only the best of local produce & prefer organic products whenever possible.

It is our aim to bring the same quality of gourmet cuisine to discerning groups. The group sizes are limited since we serve freshly prepared multiple course menus.

We offer you also a choice of tailor made menus based on request.

For more information & bookings contact:

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