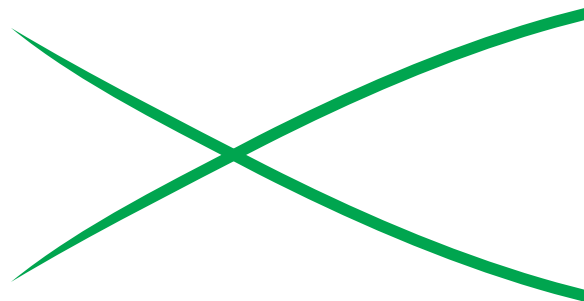
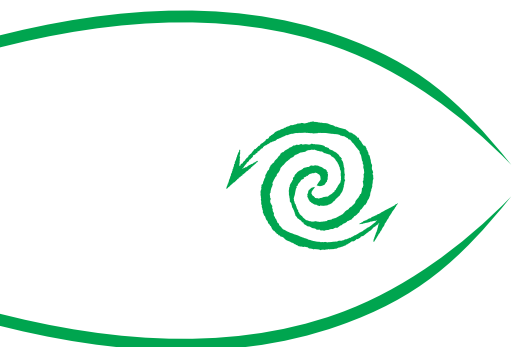


the purity kitchen



distinct local flavours

m e n u

Appetizers, Soups & Salads

Medley of grilled prawns in assorted gravies
with creamed chutneys **380.**

Crispy fried squid on a bed of courgette
350. chili mayonnaise

Fish kebabs
350. lemon grass & coriander pesto

Sweet banana cutlets
with plantain fritters and honey chili dip **300.**

Spiced seafood bisque, with coconut cream **350.**

The chef's salad with grilled chicken, roasted potato dices,
bell peppers & herb croutons in a homemade basil and parmesan dressing **380.**

Popeye Spinach salad, semi dry tomatoes, onion, walnuts,
avocado and feta cheese on mustard dressing **300.**

Springtime rice salad with prawns, on balsamic vinaigrette **380.**

Pasta & Biryani

Curried pumpkin filled Ravioli,
tossed in bacon and saffron cream with Parmesan
starter **380.** without bacon **360.** | main course **490.** without bacon **450.**

Pappardelle marinara,
Bolognese, creamy minced beef and tomato sauce **580.**

Lobster Tagliatelle
with cherry tomatoes, capers, chives and basil **620.**

Alleppey fish Biryani,
our interpretation of the famous rice dish with raitha boondi,
a yogurt infused with batter drops, salad, straw pappadam & pickle **620.**

Alleppey Vegetarian Biryani **450.**

Staples & Meals

Our chef's interpretation of the **Kerala thali** (Lunch time only)

Vegetarian thali 420. Seafood thali 510.

Trilogy of Indian curries

Paneer Mutter masala, Dal Sultani, Aloo Palak

with Kashmiri pulao, chapati & pickles **480. non-vegetarian** with fish ball curry **580.**

Appam, traditional rice hoppers or **chapati 70.**

Basmati rice 110.

Main Course

Tawa grilled Paneer and Aubergine on paratha topped with thakkali gravy **420.**

Vol au vent of carrot kofta with cashew nut gravy **400.**

Seafood ularthiyathu, fresh prawns and mahi-mahi chunks in a roasted & coriander scented coconut masala, lemon rice **690.**

Sea bral vindaloo, our version of the Indo-Portuguese specialty, cooked in mustard & vinegar and served with fulka roti **650.**

Travancore tiger prawn curry, fresh tiger prawns in a rich tomato & onion gravy, served with tempered tapioca **750.**

Karimeen pollichatu, Vembanad lakes own pearl spot fish, baked in a banana leaf wrap, served with Matta rice Kerala special red rice **650.**

Chicken varutharachatu, a traditional preparation of chicken chunks in coconut masala gravy and served with appam **650.**

Kuttanad duck roast, a local Vembanad specialty, roasted with fennel seeds, served with paratha **700.**

Kerala Lamb curry with coconut and spices served with uppuma **700.**

The Vembanad platter, our signatory classic, combining the delicacies of the Vembanad lake and the Arabian sea sand lobster, tiger prawns, clams, pearl spot, fresh water shrimps and crab **2700.**

Desserts

Palada, sweet rice pancake filled with jaggary and coconut **280.**

Banana parfait perfumed with cinnamon **280.**

Chocolate and badam kulfi 320.

Sorbet of the day 220.

Mango crème brulée topped with minted mango salsa **320.**

b e t w e e n t h e m e a l s

Between the meals 3.00 to 6.00 p.m.

Crispy fried squid on a bed of courgette with chili mayonnaise **350.**

Spiced seafood bisque, with coconut cream **350.**

The chef's salad with grilled chicken, roasted potato dices, bell peppers & herb croutons in a homemade basil and parmesan dressing **380.**

Katti rolls, rolled paper chapatti with your choice of filling vegetables | paneer | chicken, served with mint chutney **280. | 320.**

Sandwich of your choice tuna, cheese & vegetables, masala omelette, mint & vegetables served with French fries **300. | 380.**

Sorbet of the day **220.**

Chocolate and badam kulfi **320.**

b e v e r a g e s

Natural juices, freshly squeezed 230.

Tropical classic - pure pineapple or pineapple tang with lime

Cochin cooler - cucumber & watermelon

Tangy ginger - pineapple, sweet lime & ginger

Fruit smoothies, freshly blended 230.

Malabar dream - banana, pineapple, papaya & guava juice

Simply tropical - mango, banana & orange juice

All natural anti-oxidants 250.

Tomato & carrot with a hint of lime

Pomegranate & watermelon

Beetroot, orange & ginger

Softies, chilled to thrill 130.

Ginger punch, our in-house specialty | **Lime & mint twister**

Ice tea with lime & cinnamon | **Fresh lime soda** | All kind of **lassies**

Bottled or canned

Himalayan, natural mineral water from the heavenly hills of the Himalayas, 1 litre 110.

Packed drinking water 70.

Coca Cola | **Fanta** | **Pepsi** | **Mirinda** | **7up** | **Indian tonic water** 90.

Pepsi diet | **diet Coke** 90.

Soda 600 ml. 80.

Hot Drinks 110.

Mysore filter coffee | **Fresh mint tea** | **Hot chocolate** | **Masala tea**

Leaf tea, BOP, Mailoor Estate, Nilgiri

Leaf tea, Orange Pekoe, Mailoor Estate, Nilgiri

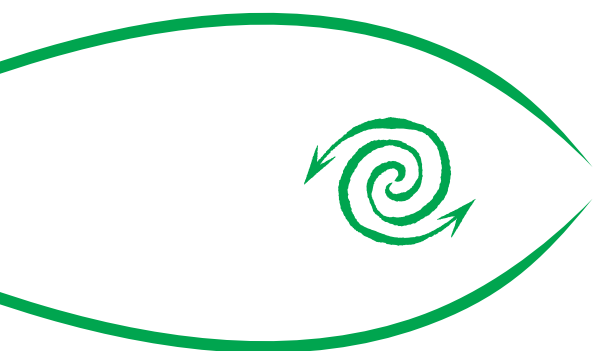
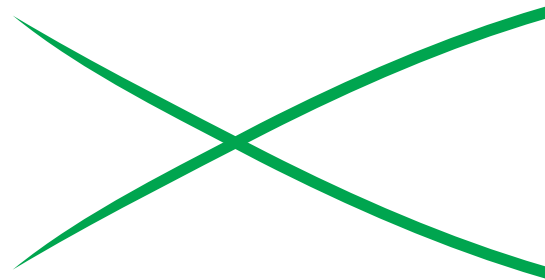
Special blend of Orange Pekoe & BOP

Green tea and herbal teas, ask for the selection box

Espresso coffee | **Espresso macchiato** 110.

Cappuccino | **Café latte** 140.

The Malabar escapes cuisine at



creative cooking with