The Seafood Grill

Soup	
Seafood and drumstick seafood and coconut milk soup with curry leaf lavash	₹400
Chemmeen Rasam tomato and pepper broth with shrimp and masala appalam	₹400
Salads and Appetisers	
Fish and raw mango salad with tamarind and jaggery glaze	₹550
Seafood mesclun salad with lettuce, steamed seafood, lemon and curry leaf vinaigrette	₹550
Podimeen fry we crispy fried Kerala style anchovies with pickled garlic aioli	₹575
Squid tempura 🛛 🛩 with soya and ginger	₹575
Malabari crab cutlet with curry leaf mayo and raw onion relish	₹750
From the charcoal grill	
Red snapper, Silver pomfret, Pearl spot and Asian Seabass	₹1100
Tiger prawns	₹1350
Rock Lobster	₹2100

We don't levy a Service charge. An 18% Goods and Services tax and 1% Kerala flood cess is applicable on all prices. Should you be allergic to any ingredient, please bring it to the attention of the server

Indicates Spicy

The Seafood Grill

All grills will be accompanied with potatoes or tapioca or sweet potato mash, sautéed vegetables and deglaze sauce.

Choice of Marination

Lemon-mustard -garlic- basil | Thai herbs-curry powder -coconut milk | Chili flakes-garlic-herbs 🛩 | Kariveppila (curry leaves – chilli-lemon) 🛩 | Bhut kasundi (yellow mustard-bhut jolokia) 🛩 | Pollichathu (onion-tomato-chilli-tumeric) 🛩 | Rechedo (red chilli-ginger-coriander) 🛩

The 3 Course Meal Experience

Jaggery and Coconut Crème brûlée	₹400
Desserts	
Lobster Choice of one salad or an appetiser, grilled lobster and dessert	₹3100
Tiger prawn Choice of one salad or an appetiser, grilled tiger prawns and dessert	₹2350
Fish Choice of one salad or an appetiser, grilled fish of your choice and dessert	₹1950

₹400

₹275

Chocolate mousse

Choice of ice cream

vanilla / mango / strawberry / chocolate / coconut