



VEG MENU

AMUSE-BOUCHE

Ulli Vada (D, G)

Golden, crispy Kerala-style onion fritters made with thinly sliced onions, gram flour, curry leaves, and aromatic spices.

STARTER

Gobi 65 (D, G)

Crisp-fried cauliflower florets tossed with ginger, garlic, green chillies, and bold South Indian spices.

INTERMEDIATE SNACK

Seasonal Thoran Tikki (D, N, G)

A Kerala-inspired vegetable cutlet made with finely shredded seasonal vegetables, coconut, and roasted nuts, lightly spiced and pan-seared.

MAIN – RICE & STEW

Idiyappam with Vegetable Stew (D)

Delicate steamed rice noodle nests served with a fragrant Kerala vegetable stew simmered in coconut milk, gently spiced with curry leaves and whole spices.

MAIN – BREAD COURSE

Pumpkin Erissery with Malabar Paratha (D, G)

Slow-cooked pumpkin in a mildly spiced coconut gravy, finished with cumin and curry leaf tempering, served alongside flaky, layered Malabar paratha.

MAIN – SIGNATURE RICE

Thalasseri Vegetable Biryani (D, N)

A fragrant Malabar-style biryani prepared with Jeerakasala rice, seasonal vegetables, caramelised onions, fresh herbs, and traditional spices.

DESSERT

Rawa Laddoo (D, N, G)

Golden roasted semolina blended with ghee, coconut, sugar, and cardamom, finished with pistachio and cashew nuts.



NON-VEG MENU

AMUSE-BOUCHE

Ulli Vada (D, G)

Golden, crispy Kerala-style onion fritters made with thinly sliced onions, gram flour, curry leaves, and aromatic spices.

STARTER

Papadam Chicken (D, G)

Juicy chicken tikka marinated in South Indian spices and herbs, coated in crushed papadam crumbs and fried until golden and crisp.

Dakshin Meenu (D, F)

Fresh fish marinated in a blend of classic South Indian spices, char-grilled in the tandoor until tender and flaky.

MAIN COURSE

Pepper Mutton (D, G)

Slow-cooked tender mutton tossed in a bold Kerala black pepper masala, served with flaky, layered Malabar paratha.

Prawn Molee (D, SF)

Succulent tiger prawns gently simmered in a rich coconut milk gravy infused with ginger, curry leaves, and subtle spices.

SIGNATURE RICE

Thalasseri Fish Biryani (D, F, N)

A fragrant Malabar-style biryani prepared with Jeerakasala rice, delicately spiced fish, caramelised onions, fresh herbs, and ghee.

DESSERT

Palada Payasam (D, N)

A traditional Kerala dessert of tender rice ada slow-cooked in milk, delicately sweetened and finished with ghee-roasted nuts.