





## SOUPS

CREAM SOUP : 136 - 150 cals Veg/Tomato/Mushroom/Spinach/Broccoli/ Chicken	60.00
SWEET CORN : 163 - 185 cals Veg/Egg/Chicken	60.00
CLEAR : 65 - 130 cals Veg/ Broccoli / Wonton/ Spinach/ Chicken/ Prawn	60.00

## LEBANESE SOUPS

SHOURABAT EL QEEMA : 160.0 cals Meatball soup	80.00
BOUILLABAISSSE : 144.0 cals Fish soup	80.00
LENTIL SOUP : 138.9 cals Mediterranean style	60.00
BEAN AND GRAIN SOUP : 142.0 cals Mediterranean style	60.00

## HOUSE SPECIAL SOUPS

FENUGREEK SPROUTS SOUP : 156.5 cals This soup is rich source of minerals, vitamins, and phytonutrients. It is good for digestion and help relieve constipation ailments. It is also rich in many vital vitamin	60.00
4C SOUP : 274.5 cals This soup is different from the normal soup. When it is hot, We feel like having something cold. This soup is healthy and also enough to cool your stomach. It is named 4 c because it is made out of corn, capsicum, cabbage and coconut	70.00
SUMMER VEGETABLE MINISTRONE : 117.0 cals Healthy summer soup - based on an Italian classic and packed with greens, it's a good source of fiber and vitamin C.	70.00
HALEEM : 217.0 cals This is the ultimate slow-cooked wonder; full of gentle spices and warm comfort, its a Pakistani favorite lamb soup.	80.00
MIXED SEA FOOD SOUP : 212.0 cals Chefs special	75.00

## SALAD BAR

- FRESH GARDEN SALAD : 128.0 cal** 60.00  
A combination of fresh vegetables and greens. Served with a creamy celery dressing. It loads up on vitamin a, folic acid, fiber etc. This will help fight infections and nourish your skin too.
- ITALIAN STYLE TOSSED SALAD : 177.0 cal** 110.00  
This salad is a healthy mixture of a selection of low cal veggies. The olive oil and basil dressing lends this salad an exotic flavor.
- CORNY BEAN SALAD : 218.0 cal** 110.00  
A whole lot of iron and fun! The colors in the salad will surely attract a lot of attention from your kids.
- MIXED SPROUTS SALAD : 413.2 cal** 110.00  
Maintain your blood sugar levels with this interesting combination of subtly spiced sprouts and vegetables.
- HUMMUS** 90.00  
Dip or spread made of blended chickpeas, sesame tahini, lemon juice and garlic and typically eaten with bread.
- LEMONY YOGHURT SALAD : 183.0 cal** 85.00  
Calcium laden lettuce and celery in a calcium rich curd dressing... serves as a perfect accompaniment to any main course
- CROWN JEWEL SALAD : 278.0 cal** 110.00  
When you are in the mood of something truly exotic, try this broccoli salad.
- CHAR-GRILLED PEPPER AND CHEESE SALAD : 213.0 cal** 110.00  
This is a beautiful grilled pepper and cheese salad. Red, yellow and green peppers make the salad look full of color. Served on a bed of crisp lettuce, making it rich in nutrients. The zingy olive oil, vinegar, pepper and sugar dressing makes this one of the best salads that is enjoyed by all.
- PINEAPPLE CUCUMBER SALAD : 130.0 cal** 110.00  
Pineapple and cucumbers tossed with coriander and lemon juice furnish a storehouse of vitamin c which is extremely essential to build up your immunity against infections. Honey imparts a delicate sweetness to this tangy salad. This sweet and sour salad a part of your daily meal and say goodbye to infections!
- GADO GADO SALAD : 146.0 cal** 110.00  
A very famous recipe in Indonesia, the vegetables in this salad are dressed with an unusual combination of peanuts, tamarind and jaggery. Bean sprouts add crunch and health to this salad. Brimming with nutrients like zinc, calcium and fibre, this is a must try.

**FRUIT AND LETTUCE SALAD : 98.0 cal** **110.00**

A traditional middle eastern salad brimming with vitamin c from assorted fruits and lettuce. With an additional vitamin c from the lemony dressing, this salad qualifies to meet almost 3/4th of your daily requirement for vitamin c.

**RAINBOW SALAD : 215.0 cal** **110.00**

Rainbow salad, easy to digest! this salad is bountiful of nutrients like vitamin a and c, which act as antioxidants. Ageing takes toll on our skin via wrinkles and blemishes, here is a healthy salad to keep your skin healthy and glowing.

**A SKINNY CAESAR : 165.0 cal** **125.00**

This dish tastes exactly like your favorite caesar salad, but it contains only half the fat of traditional versions. how? the dressing uses silken tofu instead of mayo, to make a lighter, leaner topping for your salad.

**GRILLED CHICKEN AND WHEAT-BERRY SALAD : 220.0 cal** **130.00**

Boost your intake of whole grains by digging into this hearty salad. you'll get plenty of fiber, plus vitamins A and C. When you are in the mood of something truly exotic, try this broccoli salad.

**GREEN GODDESS SALAD : 246.0 cal** **135.00**

This gorgeous salad combines fresh shrimp, cucumber and cherry tomatoes with green goddess dressing. the dressing is beautifully green and creamy with avocado mint and fresh herbs. buttermilk and a dash of rice vinegar add tang.

**TUNA SALAD** **120.00**

With black olives, lemon juice

**SIMPLE TUNA SALAD : 383.4 cal** **120.00**

A simple tuna salad with boiled egg, celery, mayonnaise and gherkin relish. If you find other tuna salads too flavorful, then this it the one for you.

**ANGEL HAIR SPAGHETTI EGG SALAD : 351.5 cal** **130.00**

This salad tastes and looks great with prawns and slices of spring onions nestled amongst the thin Angel hair spaghetti.

**MUSTARD EGG SALAD : 219.2 cal** **85.00**

A delicious twist on egg salad as it is loaded with red onion, tomato and celery. it's mixed with mayonnaise and mild american mustard. enjoy alone

**ADD ON SALAD** **195.00**

**(CREATE YOUR OWN SALAD)**

Choose any 3 veggies / 2 meats / 2 toppings / salad dressing & herbs of your choice

## SALAD COMBO PLATERS

<b>RAW EARTH : 540.3 cal</b> Bean sprouts & cucumber salad, grilled veggies ,wheat garlic breads & dates smoothie.	199.00
<b>TURBO ENERGY : 890.9 cal</b> Chicken pineapple salad , grilled chicken , whole wheat French bread & banana pineapple smoothie.	260.00
<b>LETTUCE BE HAPPY : 476.5 cal</b> Prawn & lettuce salad , grilled fish , multigrain bread & mixed fruit smoothie.	260.00
<b>THE WINNING COMBINATION</b> Choose any of our signature salads &add the following items to create your own personal entrée.	325.00

### ANY ONE MEAT PORTION

Grilled chicken / shawai chicken /  
tandoori chicken chicken kabab / al faham / grilled fish /  
pan fried fish tandoori fish.

### ANY ONE RICE

Plain kabsa / pulao/ fried rice / ghee rice steamed rice / biriyani rice

### ANY ONE BREAD

Garlic bread / multigrain bread / whole wheat bread french roll /  
cheese garlic bun / curry bread / naan garlic naan / pudhina paratha /  
meathi roti / garlic roti kulcha / chappathi & phulka.

### ANY ONE SMOOTHI

Vanilla banana mango smoothie /chocolate bababa smoothie /  
cucumber honeydew melon / circus ginger coconut smoothie /  
apricot smoothie / tropical fruit smoothie.

## VEG

## STARTERS

<b>FRENCH FRIES</b>	70
<b>GOLDEN FRIED MUSHROOM / BABYCORN</b> Whole mushrooms or baby corn coated with a batten rolled in bread crumbs and then deep fried.	100
<b>CHILLY CHEESE TOAST</b> Cheese mixed with green chillies, onion, and capsicum applied on brown bread slices and baked.	90
<b>PANEER FINGERS WITH TARTAR SAUCE</b> Panese peanut powder, potatoes mixed together, shaped into fingers and deep fried.	120
<b>CORN &amp; CHEESE BALLS</b> Corn is an all-time favourite, so is cheese. Put these two together in the form of a crunchy yet soft-centered deep-fried dish, and you have a chartbuster.	120
<b>PANEER TIKKA</b> Succulent pieces of paneer marinated in a tantalizing Masala grilled to perfection	140
<b>TANDOORI BROCCOLI</b> Marinated in a delectable curd and mint based marinade, makes this an irresistible tikka!	140
<b>VEG SHEEK KABAB</b> The delicious crispy vegetable kebab is created with vegetables and black chana blended with other ingredients and then chargrilled.	140
<b>HARA BARA KABAB</b> Hara Bara kabab gets its name and green colour from the healthy spinach in it.	140
<b>MUSHROOM MALAI KABAB</b> Selected mushrooms marinated in yoghurt and authentic spices and smoke roasted in Tandoor in a traditional way. Served with mint sauce.	140
<b>MIX VEG TANDOORI PLATER</b> An assorted vegetarian tandoori platter with two pieces of each kabab	250
<b>GOBI / MUSHROOM / BABYCORN</b> (chilly /Manchurian /salt & pepper)	140
<b>PANEER / TOFU</b> (chilly / manchurian / salt & pepper)	155
<b>VEG SPRING ROLL</b> Its crunchy, delicious taste is what makes it a huge hit in your meal	100
<b>DRAGON ROLL</b> These small bite sized rolls make an ideal snack for the kids	100
<b>DRAGON PANEER</b> They are named because they are as spicy as a dragon's fiery breath.	150
<b>PANEER SATAY</b> Cottage cheese marinated in a spicy and flavor some red pepper sauce, makes a delicious and nutritionally-balanced starter.	150

## NON VEG

## STARTERS

- CHICKEN FINGERS** 190  
These are tasty, tender chicken pieces with our own spicy dipping sauce. We serve it with our favorite potato salad and corn on the cob.
- CHICKEN SESAME TOAST** 190  
Spiced chicken mixture applied on one side of bread roundels, sprinkled generously with sesame seeds and deep fried
- CHICKEN SPRING ROLL** 120
- FISH FINGER** 220  
Fish fillets marinated with mustard paste, lemon juice, worcestershire sauce, dried thyme and orange juice, coated with bread crumb and deep fried.
- FISH N CHIPS** 220  
Fish is coated in our homemade batter and deep fried and served with golden fried chips and tartar sauce
- GOLDEN FRIED PRAWNS** 240  
A soft and delicate -prawn starter that is just melts in the mouth.
- SQUID RINGS** 180  
Do you like fried calamari? If so, just imagine the lightest, crispiest, 'melts -in-your-mouth-iest' coating over the most tender squid
- CHICKEN TANDOORI** HALF 185 FULL 365  
Chicken marinated in yogurt, lemon juice, and aromatic spices, then chargrilled to the perfection.
- CHICKEN TIKKA** 190  
Incredibly delicious chunks of boneless chicken marinated in yogurt and tandoori spices and smoke roasted in tandoor in a traditional way. Served with mint sauce.
- CHICKEN AFGHANI** 190  
Yogurt & herb marinade is the secret to these savory kebabs. The chicken is typically cut into short strips, not cubes, and wrapped over itself to promote tenderness.
- MURHG MALAI KABAB** 190  
Tender chicken cubes marinated in yoghurt, cream and authentic spices and smoke roasted in tandoor in a traditional way.
- HARYALI CHICKEN KABAB** 190  
Marinated in green chutney and cooking in tandoor gives a nice aroma to the tikkas. A delicious starter that everyone relishes.
- TANGDI KABAB** 180  
Chicken legs enriched adding khoya/mawa along with usual spices with a touch of cheese.
- MURHG KALIMIRCH KABAB** 190  
Black peppercorns taste amazing in this dish and really add a distinctive flavour.



<b>AFGHANI SHEEK KABAB</b>	210
Minced lamb marinated in Indian herbs and spices, smoke roasted in tandoor.	
<b>MUTTON BARRA</b>	210
Lamb marinated with kachri, ginger, black pepper & spices slow cooked in tandoor.	
<b>BOTI KABAB</b>	210
Cubes of lamb marinated in herbs and spices grilled in clay oven.	
<b>FISH TIKKA</b>	260
Fish fillet marinated in Indian spices infused with fenugreek and ajwain, smoke roasted in tandoor.	
<b>HARYALI FISH TIKKA</b>	260
Fish fillet marinated in Indian spices infused with mint leaves and ajwain, smoke roasted in tandoor.	
<b>TANDOORI JHINGA</b>	300
King prawns marinated in exotic Indian spices, smoke roasted in tandoor in a traditional way. Served with mint sauce.	
<b>PRAWN MALAI KABAB</b>	310
King Prawns marinated overnight with cream, cheese, and green chillies .Tandoored and garnished with saffron.	
<b>MIXED NONVEG TANDOORI PLATER</b>	700
very special blend of exotic kebabs of prawn, fish, lamb and chicken grilled in tandoor.	
<b>SUBSAN'S MIXED GRILL</b>	800
Our selection of kabab, shish tawouk, lamb cuts, arayess, bread, served with French fries, garlic sauce & tomato sauce.	
<b>AL FAHAM</b>	370
<b>SHISH TAWOUK</b>	210
Grilled boneless chicken skewers that utilize only white meat, marinated in olive oil, lemon, parsley and sumac.	
<b>CHICKEN</b>	180
(chilly / Manchurian / salt & pepper / Schezwan)	
<b>CHICKEN SATAY</b>	200
<b>CHICKEN WONTONS</b> (fried / steamed)	180
<b>CHICKEN DIM SUMS</b> (fried / steamed)	170
<b>FISH</b> (chilly / marzchurian / salt & pepper / schezwan)	240
<b>PRAWN</b> (chilly / manchurian / salt&pepper / schezwan)	280
<b>SQUID</b> (chilly / manchurian / salt & pepper / schezwan)	180
<b>LAMB</b> (chilly / manchurian / salt & pepper / schezwan)	240

## MAIN COURSE

### VEG

<b>KADAI PANEER</b> Indian cottage cheese cooked in a Kadhai tossed with capsicum, onion and spices	140
<b>PANEER BUTTER MASALA</b> Cubes of paneer cooked in tomato based velvety gravy	140
<b>PANEER TIKKA MASALA</b> Pieces of grilled paneer tikka cooked in tomato and onion base sauce!	140
<b>MUTTER PANEER</b> Green peas & cottage cheese in a nut based gravy.	140
<b>KADAI VEG</b> Mix vegetables cooked in a Kadhai tossed with capsicum, onion and spit.	120
<b>VEG MAKHANWALA</b> Fresh seasonal vegetables cooked in a makhmali butter gravy.	120
<b>VEG CHETTINAD</b> This scrumptious veg curry gets it flavor from two distinctive ingredients... Kalpasi and Jaathipo	120
<b>PALAK PANEER</b> Indian cottage cheese cooked with fresh spinach puree.	140
<b>ALOO PALAK</b> Potatoes cooked with fresh spinach puree.	120
<b>METHI MUTTER MALAI</b> Very popular punjabi dish made with fresh fenugreek leaves, green peas, cream and spices	140
<b>ALOO JEERA</b> Potatoes sautéed with cumin and dry herbs.	90
<b>MUSHROOM MASALA</b> Button mushrooms simmered in an onion tomato based spicy curry.	140
<b>KADAI MUSHROOM</b> Button mushroom cooked in a kadhai tossed with capsicum, onion and spices.	140
<b>DAL MAKHANI</b> A blend of black gram, bengal gram and red kidney beans, cooked slowly over a charcoal fire and tempered with exotic spices and cream.	100
<b>DAL FRY / TADKA</b> Full-flavoured lentil dish cooked with fresh herbs, sun dried spices and butter and tempered with a sprinkling of green chillies, coriander leaves, garlic and cumin seeds.	80

## NON VEG

<b>MURGH MAKHANWALA</b>	200
Boneless chicken cooked in tandoor and finished in butter with aromatic Indian spices, cream and nuts!	
<b>KADAI MURGH</b>	200
This spicy & yummy recipe tastes juicy with distinct flavor of bell pepper.	
<b>SHAHI MURGH MASALA</b>	210
Chicken braised in creamy cashew sauce.	
<b>CHICKEN CHETTINAD</b>	200
Marinated chicken pieces cooked in a sea of traditional onion-ginger-garlic-tomato masala.	
<b>CHICKEN TIKKA MASALA</b>	210
A yummy creamy chicken recipe with a thick gravy. Full of flavor and masalas.	
<b>MUTTON CHOPS MASALA</b>	240
Here is a delicious taste of mutton chops with a tangy flavor of yogurt.	
<b>MUTTON KHEEMA MASALA</b>	240
Mutton mince and green peas cooked with spices make a very tasty dish.	
<b>MUTTON CHETTINAD</b>	240
Marinated mutton pieces cooked in a sea of traditional onion-ginger-garlic-tomato masala.	
<b>KADAI FISH</b>	280
Fish cooked in a Kadhai tossed with capsicum, onion and spices.	
<b>FISH TIKKA MASALA</b>	280
Fish marinated and grilled to perfection. later cooked in a delicious, thick gravy.	
<b>PRAWN CHETTINAD</b>	320
Marinated prawn cooked in a sea of traditional onion-ginger-garlic-tomato masala.	
<b>PRAWN MASALA</b>	320
This spicy and tangy curry is a delight for every seafood lover.	
<b>PRAWN TIKKA MASALA</b>	320
Prawn marinated and grilled to perfection. later cooked in a delicious, thick gravy.	

## RICE & NOODLES

KABSA	170
Each spice used in this rice recipe is a popular middle Eastern spice so the combining spices make this dish About as authentic as you can get.	
PULAO (veg / green peas / paneer)	110
JEERA PULAO	100
STEAMED BASMATI RICE	60
VEG FRIED RICE	130
EGG FRIED RICE	130
CHICKEN FRIED RICE	140
PRAWN FRIED RICE	160
MIXED FRIED RICE	160
VEG NOODLES	130
EGG NOODLES	140
CHICKEN NOODLES	150
PRAWN NOODLES	160
MIX NOODLES	180

## INDIAN BREADS

TANDOORI ROTI (plain / butter)	25
METHI / GARLIC / MIRCHI ROTI	25
NAAN (plain / butter)	30
KULCHA (plain / butter)	25
ONION / MASALA KULCHA	35
TANDOORI PARATHA (plain / butter)	25
PUDHINA / ALOO	
METHI PARATHA	30
GARLIC NAAN	30
GARLIC CHEESE NAAN	45
TAWA PARATHA	25
PULKA (2 pieces)	20

## CURD & RAITHAS

PLAIN CURD	30
CUCUMBER RAITHA	35
ALOO RAITHA	35
PINEAPPLE RAITHA	35
ONION RAITHA	35
MIX VEG RAITHA	40

## SIZZLERS

GRILLED PRAWN SIZZLERS KERALA STYLE Accompanied With Sauce And Red Rice	220
CHICKEN STEAK SIZZLERS Accompanied By Bread Rolls And Butter Sautéed Vegetable	190
FISH SIZZLERS ANY TYPE	as per market price

## FROM GOD'S OWN COUNTRY

### STARTERS

#### VEG

##### **VAZHAPOO CUTLET**

Delicately spiced banana blossoms patties, crumb-fried and served with finger chips.

**80**

##### **KOON KURUMULAKITTATHU**

Stir fried mushrooms with pepper & onion.

**110**

## NON VEG

### MEEN PORICHATHU

Fish marinated & shallow fried.

as per size & market rate

### MEEN POLLICHATHU

Fish covered with a spicy masala, wrapped in banana leaves and shallow fried.

as per size & market rate

### KARIMEEN POLLICHATHU

as per size & market rate

### MALABAR KONCHU PORICHATHU

Deep fried prawns.

230

### CHEMMEEN ULARTHIYATHU

Stir fried roasted prawns.

220

### NAADAN KONJU THORAN

Kerala style shrimp stir fry with coconut.

220

### TIGER CHEMMEEN KAMBIL KORTHATHU

Malabari style grilled prawns satay

290

### KOONTHAL FRY

Hot country style spiced squid stir fry,

160

### KOONTHAL NAI ROAST

Squid cooked with clarified butter & masala.

190

### KOZHI PORICHATHU

Kerala Chicken Fry

160

### KOZHI THORAN

Kerala style chickens stir fry with coconut.

180

### ATTIRACHI ULATHIYATHU

Lamb roast with tempered coconut

230

### IRACHI KOTHI THALICHATHU

Hammered beef sauté with coconut tempering

100

### IRACHI ULATHIYATHU

110

## MAIN COURSE

MALABAR. FISH CURRY MEALS	100
MALABAR VEG. MEALS	80
SABSAN'S SPECIAL COMBO MEALS	190
The house special meals accompanied with chef's signature chicken & fish preparation served with soup, starter, and dessert.	

## MALABAR BIRIYANI

CHICKEN	160
FISH	220
PRAWNS	220
MUTTON	200
VEG	100
IDIAPPAM	10
APPAM	10
PAROTTA	10
CHAPPATTI	10
THATTU DOSA	10
RED RICE	40
WHITE RICE	40
GHEE RICE	80
<b>VEG</b>	
THAKKALI CURRY Tomato curry	50
ULLI THIYYAL Traditional shallot onion curry	70
KIZHANGU CURRY Traditional Potato Curry	60
KADALA CURRY Brown chickpeas curry	60
PACHAKKARI STEW Vegetable stew	70

## NON VEG

**KOONTHAL MASALA** 180  
Squid masala

**KOTTAYAM FISH CURRY** 180  
Black pepper spiced squid curry

**MEEN THALA CURRY** 180  
Traditional shaap curry served with kappa

**CHEMMEEN THENGA PAL CURRY** 230  
Prawn curry in coconut milk

**MEEN MOILEE** as per size & market rate  
Fish in fragrant coconut milk

**MEEN MANGA CURRY** as per size & market rate.  
A little spicy delicious fish curry with raw mango.

**MALABAR FISH CURRY** as per size & market rate.  
A recipe that gives you the taste of northern Kerala.

**VARUTHARACHA MEEN CURRY** as per size & market rate .  
A popular authentic kerala fish curry  
recipe prepared by adding roasted coconut with spices. !

**NADAN KOZHI CURRY** Kerala style chicken curry 160

**VARUTHARACHA KOZHI CURRY** 160  
Authentic Kerala chicken curry recipe prepared by adding roasted coconut  
with spices.

**CHICKEN STEW** 160

**EGG MASALA** 70

**VARUTHARACHA. ATTIRACHI CURRY** 240  
Authentic Kerala lamb curry recipe prepared by adding  
roasted coconut with spices.

**ATTIRACHI STEW** 240  
Lamb stew

**NADAN IRACHI CURRY** 200  
Beef cooked in traditional way



## HOOKS & LURES

### FRESH CATCHES

Limited Availability To Ensure Freshness. Served With Salad & Grilled Vegetables

Choices Of Cooking : Grilled / Deep Fried / Stir Fried Shallow Fry / Tandoori

### SHORT EATS

CHICKEN CUTLET	70
Two pieces of cutlet served with French fries & tomato sauce.	
VEGETABLE CUTLET	50
Two pieces of cutlet served with French fries & tomato sauce.	
CHICKEN SAMOSA	80
CRUNCHY CHICKEN AND CHEESE MINI BURGER	90
MINI VEGETABLE CROQUETTE WITH SWEET CHILLY SAUCE	70
VEG SANDWICH	50
SANDWICH CHICKEN	75
SANDWICH EGG	60
CLUB SANDWICH	100
Three slices of brown bread with a filling of Chicken, Fried Egg Cheese & vegetables Served with fries.	

## DESSERTS

- GERMAN CHOCOLATE PUDDING** 110  
A creamy mellow chocolate dessert is a 'melt in mouth' delicacy.
- BANANA SPLIT BROWNIE PIZZA** 190  
Get all the goodies of a banana split ice cream dessert with the bonus of fudgy brownies.
- ICE CREAM WITH RASPBERRY** 110
- SAUCE AND CHOCOLATE**  
Luscious raspberry sauce swirled through rich, premium white chocolate ice cream
- CARAMELIZED APPLE PANCAKES** 120  
Tender pancakes smothered in apples and a buttery caramel syrup
- CHOCOLATE LASAGNA** 140  
Warning: for serious chocoholics only
- BLUEBERRY CRUMB BARS** 140  
This recipe serves up justice to many of your favorite desserts.
- BANANA CARAMEL CREAM** 100  
Caramel filling in sweet biscuit base, lined up with sliced banana. Topped with cream and grated chocolates
- BROWNIE STRAWBERRY SHORTCAKE** 100  
Fudge Brownies as the base. Weave in layers of strawberries, whipped cream and pudding.
- KHUBANI KA MEETHA** 100  
An authentic Hyderbadi sweet preparation made with apricot puree and served garnished with fresh malai and apricot kernels, a must try.
- SHAHI TUKRA** 130  
Truly a royal dessert, as its name suggests, a rich bread pudding with dry fruits, flavored with cardamom and saffron

## KULFI

- WAFFLE WITH BROWNIE FRESH FRUIT CUTS TOPPED WITH HONEY** 130
- WAFFLE WITH SIZZLING BROWNIE** 160

## SMOOTHIES

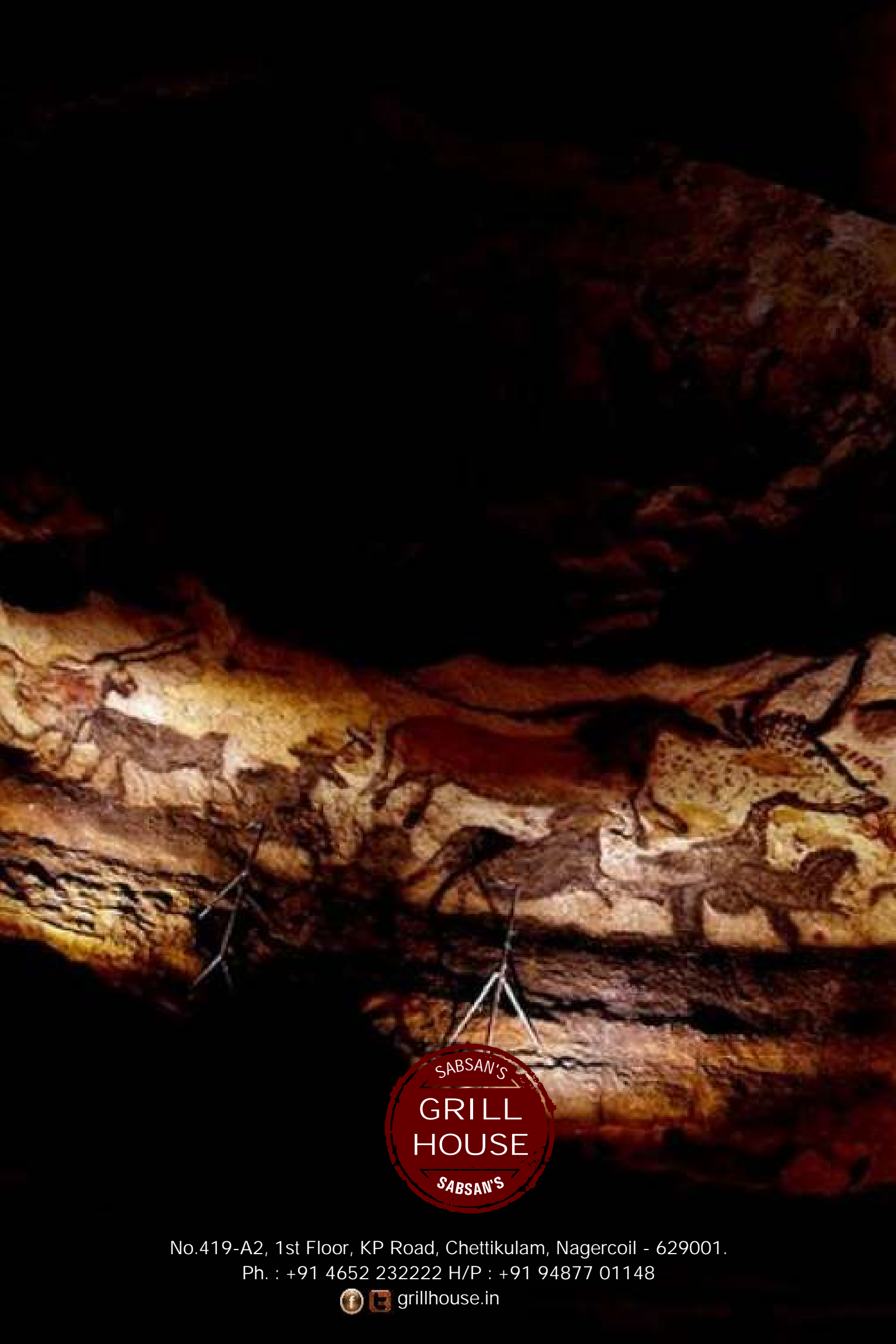
WEIGHT FUSER SMOOTHIE	90
TROPICAL FRUIT SMOOTHIE	90
SPA CUCUMBER SMOOTHIE	90
PINEAPPLE-MANGO SMOOTHIE	90
BLUEBERRY BLAST SMOOTHIE	90
CHERRY VANILLA SMOOTHIE	90
STRAWBERRY SHORTCAKE SMOOTHIE	90
POMEGRANATE-BERRY SMOOTHIE	90
HONEYDEW-ALMOND SMOOTHIE	90
COCONUT-PINEAPPLE SMOOTHIE	90
CHOCOLATE CHIP COOKIE SMOOTHIE	90

## FRESH JUICES

SEASONAL FRUIT JUICE (Mango, Pineapple, Orange, Banana, Mussambi, Grapes)	40
CARROT JUICE	40
TOMATO JUICE	40
CARROT WITH ORANGE JUICE	60
GREEN APPLE WITH MINT JUICE	80
LEMON WITH PASLEY JUICE	40
LEMON WITH MINT JUICE	35
SABSAN'S MOCKTAIL	80
BOTTLED WATER	25
FRESH LIME SODA	30
AERATED BEVERAGE	30
CANNED BEVERAGE	70

## HOT BEVERAGES

TEA	20
LEMON TEA	15
MASALA TEA	20
COFFEE	25
CUPPACCINO	40
CAFE LATTE	40
CAFE MOCHA	40
CAFE AMERICANO	40



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