



Kondai Lip
Backwater Heritage Resort

BREAKFAST

CONTINENTAL BREAKFAST

Fresh Juice, Toast with Butter and preserves, Cornflakes with Milk, Tea / Coffee

AMERICAN BREAKFAST

Fresh juice, Egg to order, Toast with Butter and preserves, Cornflakes with Milk, Tea / Coffee

INDIAN BREAKFAST

Fresh juice, Typical Indian Breakfast, Tea / Coffee

SOUPS

☐ Cream of Vegetable	:	120.00
☐ Cream of Tomato	:	150.00
☐ Tomato Soup	:	130.00
☐ Vegetable Manchow Soup	:	130.00
☐ Vegetable Clear Soup	:	130.00
☐ Sweet Corn Vegetable Soup	:	130.00
☐ Hot & Sour Vegetable	:	130.00
☐ Noodle Soup Vegetable	:	140.00
Sea Food Soup	:	200.00
Cream of Chicken	:	140.00
Pumkin Soup	:	130.00
Noodle Soup Chicken	:	160.00
Seafood Thengapal Soup	:	250.00

APPETIZER

☐ Garden Fresh Green Salad	:	80.00
Cocktail Prawn Salad	:	180.00
☐ Spicy Mango Salad	:	120.00
☐ Oriental Salad	:	100.00
☐ Pasta Salad	:	150.00
Hawaii Salad /Vegetable/Chicken/Prawn	:	150/200/250.00
☐ Tossed Salad	:	80.00
Russian Salad	:	100.00
☐ German Potato Salad	:	100.00

CONTINENTAL/ ITALIAN

Grilled /Prawns/ Chicken/Fish	:	700/400/500.00
Pomfret Grilled	:	500.00
Pearl Spot Grilled	:	550.00
Golden Fried Prawn	:	600.00
Chicken Steak	:	550.00
Chicken Steak Sizzler	:	600.00
Chicken Shashlik	:	600.00
Fish And Chips	:	480.00
Macaroni Cheese Sauce	:	300.00
Spaghetti Cheese Sauce	:	300.00
Seafood Pasta	:	400.00

MAIN COURSE NON - VEGETARIAN

KERALA

(((Kozhi Mezhukkupuratty <i>Stir Fried Spicy Chicken</i>	:	300.00
Valluvanadan Kozhi Curry		
<i>Chicken Cooked With Curry Leaves And Other Spices</i>		
<i>Perfumed Finished With Coconut Milk</i>	:	290.00
(Kozhi Varutharachathu <i>Chicken Cooked in Authentic Roasted Coconut Gravy</i>	:	300.00
(Kerala Kozhi Roast		
<i>Deep Fried Chicken Cooked In Thick Kerala Sauce</i>	:	300.00
(Kerala Kozhi Curry <i>Kerala Style Spicy Chicken Curry With Coconut Milk</i>	:	250.00
(Meen Pollichathu <i>Marinated Fish Wrapped with Banana Leaf</i>	:	390.00
Kerala Fish Fry		
<i>Karimeen (Pearl Spot)/Neymeen (Surmai) Avoli (Pomfret)/Tilapia</i>	:	As Per Size
(Poricha Kozhi		
<i>Chicken leg deep fried in oil with Indian spicy masala</i>	:	300.00
(Thakkali Meen Curry		
<i>Fish cooked with Tomatto based gravy</i>	:	300.00
(Kondai Special Prawns/Chicken	:	440/360.00
Ammachi Meen Curry		
<i>Kerala Style Spicy Fish Curry Cooked with Cocum and Coconut Milk</i>	:	330.00
Meen Molee <i>White Sea Fish Cooked in miled Spices and Fresh Coconut Cream</i>	:	350.00
Malabar Meen Curry		
<i>Light Spice tangy Fish Curry with Shallots and Fresh Coconut Paste</i>	:	300.00
Alleppey Meen Curry <i>Fish Cooked with raw mango</i>	:	300.00
Meen Mappas		
<i>Fish Marinated with Spices and Cooked in Coconut Milk in Typical Kerala Style</i>	:	350.00
(((Chattiyil Vatticha Meen <i>Home Style Spicy Fish Cooked in Clay Pot</i>	:	320.00
(Chemmeen Thenga Kothu Olath		
<i>Fried Prawns Tossed in Kerala Spices Garnished with Fresh Coconut</i>	:	330.00
(Chemmeen Ularthiyathu		
<i>Malayalis Favourite Dry Shrimp Prepared with Coconut</i>	:	350.00
(Chemmeen Theeyal <i>Roasted Coconut Paste with Prawns & Tamarind Pulp</i>	:	380.00
Chemmeen Muringaka Curry		
<i>Prawns cooked with a paste of drumsick bark</i>		
<i>Kerala spices finished with coconut paste</i>	:	400.00
(Chemeen Kizhi <i>Roasted Prawns in Banana leaf wrap</i>	:	400.00
(((Chemmen Mulagitathu		
<i>Prawns with crushed shallots, Garlic, Cocum and Red Chilli flakes</i>	:	340.00
(Mutton Pepper Fry		
<i>A dry preparation of Mutton with onion and curry leaves ground papper and fennel</i>	:	420.00



Mutton Masala	
<i>Typical Indian mutton curry in mild sauce blended with selected herbas and spices</i>	: 400.00
Nadan Mutton Curry	
<i>A Spicy Mutton Curry recipe made with roasted cocount and Spices</i>	: 380.00
Mutton Korma	
<i>Its the traditional classic dish of Malabar</i>	: 400.00
Alleppey Chemeen Curry	<i>Prawn cooked with raw Mango</i> : 380.00
Malabar Chemeen Curry	<i>Light spice tangy Prawn curry with Coconut paste</i> : 320.00

INDIAN

Chicken 65	<i>Spicy deep fried Chicken with bone</i>	: 300.00
Butter Chicken	<i>A rich creamy butter Chicken</i>	: 300.00
Masala Murg	<i>Typical Indian Chicken curry in mild sauce blended with selected Herbs and spices</i>	: 300.00
Aloo Chicken Curry	<i>Cube Shape Potato and Chicken with Special Blend of Spices</i>	: 300.00
Pepper Chicken	<i>Chicken cooked with crushed Black Pepper and Spices can be served with or without sauce</i>	: 300.00
Kadai Murgh	<i>Kadhai cooked pieces of Chicken with bell pepper, Tomatoes Coriander Seeds freshly pounded black Peppercorns draped in creamy gravy</i>	: 300.00
Chicken Chilly Fry	<i>Tippical Indian spicy dry chicken cooked with Onion, Green Chiily, Chrry Leaf, Ginger & Garlic</i>	: 300.00
Chicken Vindaloo	<i>Goan style chicken prepration cooked in Red chiily, Mustard white, Vinigar and ginger garlic paste</i>	: 350.00
Prawn 65	<i>Spicy deep fried Prawn</i>	: 370.00
Kadai Jhinga	<i>Prawns dusted with green Pepper, dice Tomatoes and stir fried in kadhai</i>	: 350.00
Jhinga Masala	<i>Prawn cooked in Tomato based gravy</i>	: 350.00
Mutton Rogan Josh	<i>Authantic kashmiri lamb Curry with indian spicys</i>	: 400.00
Fish 65	<i>Cube shaped Fish fried in oil with Indian spicy masala</i>	: 300.00
Goan Machli Vindaloo	<i>Goan style Fish prepration cooked in Tamarind syrup and Ginger Garlic paste</i>	: 350.00
Machli Masala	<i>Fish cooked in Tomato based gravy</i>	: 310.00
Your Choice of Chinese Chicken Prepration	<i>Chilly, Ginger/Garlic/Manchurian</i>	: 260.00
Your Choice of Chinese Fish Prepration	<i>Chilly, Ginger/Garlic/Manchurian</i>	: 300.00
Your Choice of Chinese Prawns Prepration	<i>Chilly, Ginger/Garlic/Manchurian</i>	: 350.00



VEGETARIAN

KERALA

- ☐ Thoran (Cabbage/Mixed/ Beans)
Chopped vegetables sauced with grated coconut, onion and curry leafes : 150.00
- ☐ Lemon Rasam/Rasam
Lemon Syrup/Tamarind syrup as a base in addition with tomato Chilly Pepper & other spices : 130.00
- ☐ Moru Curry
Traditional Kerala dish prepared with yogurt and other spices : 150.00
- ☐ Pachadi (Mango/Pinapple/Banana/Grape/Cucumber)
Sauced with grated coconut, green chillies and other spices : 180.00
- ☐ Kaya Mezhukkupuratty Stir fried raw plantain : 150.00
- ☐ Koon Mulagitathu
Mushrooms with crushed shallots, garlic and red chilli flakes : 200.00
- ☐ Kerala Style Mix Vegetable Curry
Medium spicy tangy veg curry with coconut paste : 210.00
- ☐ Varutharacha Vegetable Curry
Authentic roasted coconut gravy : 250.00
- ☐ Your Choice of Chinese Vegetables (Gobi/Mushroom)
Chilly/ Manchurian : 220/260.00
- ☐ Chilly Paneer : 270.00
- ☐ Panner Manchurian : 250.00

INDIAN

- ☐ Kadhi Pakoda *Gram flour balls deep fried and mixed with Mildly spiced curry made of sour curd* : 180.00
- ☐ Alu Kadai *Cube shaped potatoes cooked in brown onion gravy with kadai masala & juliennes of dice capsicum, tomato and onion* : 180.00
- ☐ Curd Rice *Temperd with curry leafes* : 180.00
- ☐ Dal (Mothers Recipe)/Plain/Masala
Rice and lentils cooked together tempered with cumin choice of Plain/Masala : 160/180.00
- ☐ Dal Makhani *Moong dal crushed with whole chilly spicy gravy* : 200/250.00
- ☐ Dal Fry *Boiled yellow dal cooked with onion, tomato and green chillies.* : 150.00
- ☐ Dal Lasooni
Boiled yellow dal cooked with onion, tomato & green chillies with garlic flavour : 160.00
- ☐ Alu Jeera *Pan fried Potatoes, tempered cumin* : 200.00
- ☐ Shahi Paneer
Cottage cheese and cashew based gravy laced with Indian curry spices : 220.00
- ☐ Paneer Butter Masala
Cottage cheese in rich creamy tomato and cashew nut gravy : 250.00



▣ Paneer Mattar Masala		
<i>Green peas and cottage cheese in creamy cashewnut gravy</i>	:	200.00
▣ Paneer Palak Methi		
<i>Cottage cheese cooked in spinach paste</i>	:	250.00
▣ Paneer Burji		
<i>Cottage cheese fine chopped with capsicum and tomato</i>	:	240.00
▣ Alu Beans Masala		
<i>Potatoes and fresh beans cooked in thick Indian spicy masala</i>	:	200.00
▣ Aloo Jeera Methi		
<i>A simple yet irresistible dish of potatoes, tempered with fresh fenugreek and cumin seeds</i>	:	210.00
▣ Mixed Vegetable Curry		
<i>Assorted seasonal vegetables cooked in delicate spicy curry sauce</i>	:	200.00
▣ Veg Khorma		
<i>Assorted seasonal vegetables cooked in silky smooth cream Sauce along with spices, caseus, rasins</i>	:	220.00
▣ Vegetable Jalfrizi		
<i>Fresh vegetables with paneer & super-hot tomato & onion sauce</i>	:	200.00
▣ Aloo Gobi Masala		
<i>Fresh cauliflower & potatoes cooked with Indian spices and in creamy casewnut gravy</i>	:	200.00
▣ Aloo Mutter		
<i>Peas and potatoes cooked with Indian spices in spicy blend</i>	:	200.00
▣ Paneer Mushroom Masala		
<i>Mushroom and cottage cheese in creamy cashew gravy</i>	:	250.00
▣ Mushroom Masala		
<i>Mushroom and creamy cashew gravy</i>	:	220.00
▣ Paneer Lababdar		
<i>Cottage cheese dumplings cooked in rich tomato-fenugreek fondue</i>	:	250.00
▣ Bhindi Masala		
<i>Crisp -fried okra in rich creamy tomato - cashew gravy & other Indian spices</i>	:	200.00
▣ Bhindi Fry		
<i>A crispy fry made with okra, onion, green chillies.</i>	:	220.00
▣ Malai Kofttha		
<i>Potatoes and cottage cheese dumplings cooked with dry raisins in rich creamy sauce.</i>	:	250.00
▣ Navarathna Khorma		
<i>Assorted vegetables and fresh fruits cooked in cream based gravy.</i>	:	260.00
▣ Kadai Vegetables		
<i>Colourful medley of vegetables in rich creamy gravy.</i>	:	220.00
▣ Kadai Paneer		
<i>Cottage cheese cooked with spices herbs and garnished with cubed onions, capsicum and tomato.</i>	:	250.00
▣ Gobi 65		
<i>Spicy deep fried cauliflower.</i>	:	180.00

CHOICE OF RICE BREAD AND NOODLE PREPARATION

Malabar Parotta/ Wheat Parotta	:	40.00
▣ Butter Chappatty	:	30.00
▣ Chappatty	:	25.00
▣ Your Choice of Vegetable Fried Rice		
<i>Vegetable/ Schezwan /Spicy Garlic</i>		200/220/210.00



Your Choice of Non Vegetable Fried Rice		
<i>Prawns/Chicken/Egg/Mixed</i>	:	260/290.00
▣ Your Choice of Vegetable Noodles		
<i>Vegetable/ Hakka /Schezwan</i>	:	240/250/270.00
Your Choice of Non Vegetable Noodles		
<i>Egg/Chicken/Mixed/Schezwan</i>	:	250/270/290.00
Your Choice of Non Vegetable Chopsy		
<i>Chinese/American</i>	:	320.00
▣ Vegetable Chopsy	:	280.00
▣ Vegetable Pulao	:	170.00
▣ Kashmeri Pulao	:	200.00
▣ Lemon Rice	:	180.00
▣ Tomato Rice	:	180.00
▣ Jeera Rice	:	140.00
▣ Plan Rice	:	80.00
▣ Kerala Rice	:	80.00
▣ Coconut Lemon Rice	:	220.00
Chicken Pulao	:	230.00

PAPPAD & RAITA

▣ Kerala Pappad	:	40.00
▣ Roasted Pappad	:	60.00
▣ Masala Pappad	:	90.00
▣ Mixed Raita	:	90.00
▣ Cucumber Raita	:	90.00
▣ Pineapple Raita	:	90.00

DESSERTS

▣ Crepe Coconut	:	180.00
▣ Fruit Salad	:	120.00
▣ Payasam of the Day	:	180.00
▣ Seasonal Fruit Plater	:	200.00
▣ Gulab Jamun	:	150.00
▣ Choices of Ice Cream	:	120.00

Please ask if you would like something a little stronger!

Items above mentioned are subjected to availability
Order once placed cannot be cancelled. Order will take one hour to be served.

All rates are listed in Indian Rupees
All prices are exclusive of Government Taxes (18% GST) / Signature Dish / Kindly inform your order taker if you have any dietary requirements or allergies into any food, nuts, gluten & dairy, indicate dietary and religious details.





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