



TRAVANCORE
KITCHEN

MENU

"Exquisite flavours, beautifully served"

BREAKFAST

- **ENGLISH BREAKFAST** **349**
Eggs cooked to your preference, grilled sausages, baked beans, grilled tomato, hash browns, and toasted bread, seasonal fresh fruits served with butter and your choice of freshly brewed tea or coffee and chilled juice.
- **SOUTH INDIAN BREAKFAST** **249**
Choice of Dosa or Idly served sambar and chutney or Appam Veg Stew or Puttu with Kadala curry, seasonal fresh fruits served with your choice of filter coffee or tea.
- **DESI BREAKFAST** **249**
Choice of Aloo or Gobi or Paneer Paratha served with Curd and pickle or Poori Bhaji seasonal fresh fruits served with Masala chai.
- **EGG TO ORDER** **149**
Choice of omelet, Scrambled egg, fried egg, masala omelet served with toasted bread and preserves.
- **GRILLED SAUSAGE** **169**
Grilled chicken sausage served with Grilled tomato.
- **CHOICE OF DOSA** **159**
Your choice of Plain Dosa, Masala Dosa, Ghee Dosa, Plain Uttappam, or Masala Uttappam, accompanied by freshly made coconut chutney and flavorful sambar.
- **IDLY** **149**
Soft, fluffy steamed rice cakes served with coconut chutney and sambar.
- **POORI BHAJI** **149**
Freshly fried pooris paired with a traditional potato masala.
- **PANCAKES** **129**
Fluffy golden pancakes served with pancake syrup and butter.

SOUPS

- **CHEMMEEN THENGAPAL SOUP**  **249**
Succulent prawns gently simmered in creamy coconut milk, delicately infused with traditional Kerala spices .
- **MURINGA POONDU MALLI SOUP** **159**
A nourishing clear broth crafted with fresh drumstick, roasted garlic, and fragrant coriander, offering a wholesome and aromatic finish.

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● **TOM YUM SOUP (CHICKEN/SEAFOOD)** **199/249**
A vibrant Thai soup with aromatic herbs, citrusy notes and a signature hot-and-sour kick.

● ● **SWEET CORN SOUP (VEG/CHICKEN)** **169/199**
A comforting, mildly sweet soup with tender corn and delicate savoury flavours.

● ● **HOT & SOUR SOUP (VEG/CHICKEN)** **169/199**
A hearty Asian-style soup balancing tangy, spicy and savoury flavours.

● ● **MANCHOW SOUP (VEG/CHICKEN)** **169/199**
A robust Indo-Chinese soup featuring finely chopped vegetables or tender chicken, served with crispy fried noodles for added texture.

● ● **LEMON CORIANDER SOUP (VEG/CHICKEN)** **169/199**
A light and refreshing clear broth infused with fresh coriander, citrus notes, and aromatic herbs for a clean, vibrant finish.

● **TOMATO BASIL SOUP** **179**
A smooth, creamy blend of ripe tomatoes, fresh basil, and herbs.

● ● **CREAM SOUP (VEG/CHICKEN)** **169/199**
A luxuriously smooth cream-based soup prepared with seasonal vegetables or tender chicken, delicately flavored with herbs and freshly cracked pepper.

SALADS

● ● **TRAVANCORE CAESAR SALAD (VEG /CHICKEN)** **199/249**
Crisp romaine lettuce, parmesan shavings, herb croutons, and creamy Caesar dressing, elevated with a subtle Travancore-inspired touch.

● **GREEK SALAD** **199**
A refreshing medley of vine-ripened tomatoes, cucumber, olives, onions, and feta cheese, tossed in a light extra virgin olive oil dressing.

● **RAW MANGO POMEGRANATE SALAD**  **199**
Fresh raw mango, pomegranate pearls, seasonal greens, and roasted nuts, finished with a zesty citrus vinaigrette.

● **ASIAN PEANUT CRUNCH SALAD** **199**
A colorful combination of crisp vegetables, toasted peanuts, and sesame, tossed in a flavorful Asian-style dressing.

● **GARDEN FRESH SALAD** **129**
A vibrant selection of freshly harvested seasonal vegetables served with a choice of classic dressings.

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STARTERS

- **TRAVANCORE KOZHI PORI**  **299**
Traditional Kerala-style crispy chicken infused with roasted spices, curry leaves, and coastal flavors.
- **BEEF CURRY VEPPILA FRY** **349**
Tender beef slow-cooked with aromatic spices and finished with roasted curry leaves for a rich, earthy flavor.
- **BEEF COCONUT PERATTU**  **349**
Slow-roasted beef tossed with roasted coconut, shallots, black pepper, and traditional Kerala spices.
- **MUTTON PEPPER FRY** **469**
Succulent mutton delicately tossed with freshly crushed black pepper, aromatic spices, curry leaves, and caramelised onions for a bold and robust flavour.
- **PERIYAR PAAL KONCH** **399**
Juicy prawns delicately cooked in a mildly spiced coconut milk reduction inspired by the flavors of Kerala.
- **CHEF'S SPECIAL SQUID GHEE ROAST**  **389**
Tender squid cooked in a rich, aromatic ghee roast masala with roasted spices, curry leaves, and a spicy, flavorful finish.
- **CHEERAMULAK TAWA FISH**  **399**
Fresh fish coated in semolina, flavored with birds-eye chillies and coastal spices, then tawa-fried until perfectly crisp.
- **CHICKEN TIKKA (LAL MIRCHI / MALAI)** **329**
Succulent chicken morsels marinated in traditional spices or rich cream, then roasted to perfection in the tandoor.
- **LASOONI TANDOORI PRAWNS** **429**
Prawns marinated with fragrant garlic, yogurt, and traditional Indian spices, chargrilled in the tandoor for a smoky and succulent finish
- **FISH AMRITSARI** **399**
Tender fish fillets marinated with aromatic spices, coated in a gram flour batter, and fried to golden perfection in the classic Amritsari style.
- GAITHOD CHICKEN** **299**
Tender chicken marinated with aromatic herbs and spices, grilled to perfection with a oyster sauce.

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- **KOREAN BEEF / CHICKEN** **349/299/309**
Thinly sliced beef or chicken tossed in a sweet and spicy Korean glaze with sesame and spring onions.

- **TRAVANCORE SPECIAL TEMPURA PRAWNS** **429**
Succulent prawns coated in a light, chef special batter, delicately seasoned and served with a signature chef-crafted sauce.

- **CRISPY SQUID WITH FIVE-SPICE** **409**
Golden-fried squid tossed with aromatic five-spice seasoning, delivering a perfect balance of crisp texture and bold Asian flavours.

- **GOURMET LOADED FRIES** **249/329**
(CLASSIC CHEESE OR PERIPERI CHICKEN)
Crispy golden fries topped with rich cheese sauce or periperi chicken and savoury toppings, and chef-crafted seasonings for an indulgent gourmet experience.

- **CRUMB FRIED FISHERMAN'S CATCH** **399**
Coated seafood in seasoned crumbs and fried to golden perfection, served with a crisp texture and coastal-inspired flavours.

- **PESTO TOASTED GARLIC PRAWNS** **419**
Succulent prawns sautéed with roasted garlic and basil pesto, finished with herbs for a rich, aromatic Mediterranean-inspired flavour.

- **GOBI MALLIGAI**  **199**
Crispy cauliflower florets tossed with aromatic herbs, spices, and a signature South Indian inspired seasoning for a flavorful vegetarian delight.

- **AJWANI PANEER TIKKA** **329**
Fresh cottage cheese marinated with carom seeds, yogurt, and aromatic spices before being chargrilled.

- **NUTTY VEGETABLE SHEEKH KEBAB** **249**
A delightful blend of garden vegetables, nuts, and fragrant spices, shaped into skewers and grilled until golden.

- **TAHI GLAZED PANEER YAKITORI** **329**
Soft cottage cheese skewers finished with a delicate Asian glaze and lightly chargrilled for a smoky flavor.

- **GOBI / PANEER / VEGETABLE** **249/329/249**
(CHILLI • MANCHURIAN • SCHEZWAN)
Your choice of cauliflower, paneer, or vegetables tossed in classic Indo-Chinese sauces bursting with bold flavors.

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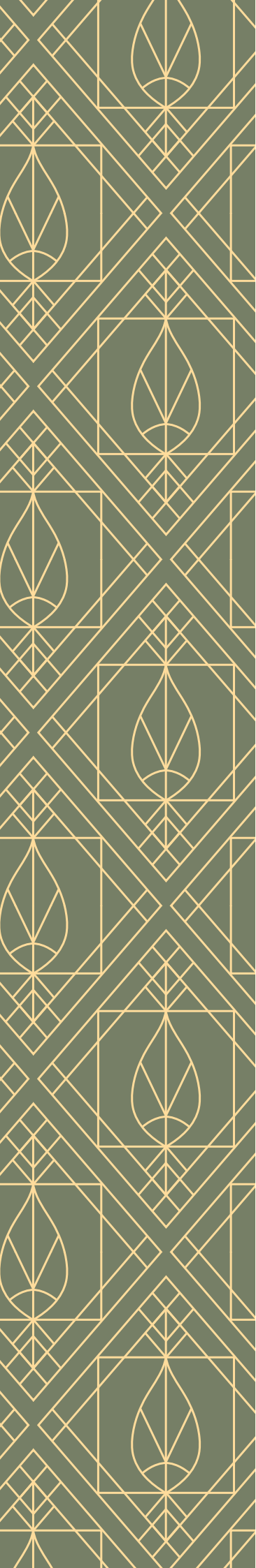
- **MEXICAN QUESADILLA** 299
Grilled tortilla filled with melted cheese, seasoned vegetables, and Mexican spices, served with salsa and sour cream.

MAIN COURSE

- **TRAVANCORE SPECIAL KANTHARI CHICKEN CURRY** 🌶️ 369
A signature Travancore delicacy featuring tender meat simmered in a rich gravy infused with fiery bird's eye chillies and traditional Kerala spices.
- **CHICKEN VARUTHARACHA CURRY** 🌶️ 349
Tender chicken slow-cooked in a fragrant roasted coconut and spice gravy, inspired by Kerala's timeless culinary traditions.
- **ACHAYANS BEEF ROAST** 🌶️ 429
Slow-roasted beef cooked with shallots, black pepper, roasted spices, and curry leaves, delivering bold and authentic Syrian Christian flavors.
- **MALABARI MUTTON CURRY** 🌶️ 529
Tender mutton slow-cooked in a fragrant Malabari spice gravy, enriched with roasted coconut, aromatic curry leaves, and traditional Kerala flavours.
- **FRESH CATCH OF THE DAY (POLLICHATH/TAWA FRY)** 499
Freshly caught fish marinated with traditional Kerala spices and prepared as a choice of aromatic banana leaf pollichathu or crispy tawa fry, capturing authentic coastal flavours.
- **VALLUVANADAN CHEMMEEN CURRY** 449
Juicy prawns cooked in a rich coconut-based gravy infused with roasted spices and the authentic flavors of Valluvanad.
- **TRAVANCORE CHEMMEEN KIZHI** 449
Prawns delicately cooked in a traditional Kerala spice blend, wrapped in banana leaf and slow steamed to preserve their natural aroma.
- **KUTTANADAN KOONTHAL VARATTIYATHU** 🌶️ 399
Tender squid slow-roasted with traditional local spices, onions, curry leaves, and aromatic masala for an authentic coastal Kerala flavour.
- **ERIPIRI FISH TAWA FRY** 🌶️ 399
Fresh fish marinated in a fiery blend of spices and pan-seared on a traditional tawa until perfectly crisp.
- **FISH MANGA MURINGA CURRY** 369
Fresh fish gently simmered with raw mango and drumsticks in a delicately spiced Kerala-style curry.
- **PERIYAR FISH CURRY** 🌶️ 369
Fresh catch of the day prepared in a tangy Kerala fish curry with coconut, tamarind, and

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- **TANDOORI CHICKEN (HALF/FULL)** **349/689**
Chicken marinated in yogurt, traditional spices, and herbs, roasted in the tandoor for a smoky, succulent finish.
 - **BUTTER CHICKEN MASALA** **349**
Char-grilled chicken tikka simmered in a velvety tomato and butter gravy, delicately finished with fresh cream.
 - **MURGH LABABDAR** **349**
Tender chicken cooked in a rich tomato-based gravy with aromatic spices, butter, and cream, creating a smooth and indulgent North Indian classic.
 - **ADHRAKI JHINGA MASALA** **429**
Juicy prawns cooked in a flavorful onion and tomato gravy infused with the warmth of fresh ginger.
 - **KUNG PAO CHICKEN** **329**
A classic Asian favorite featuring tender chicken stir-fried with roasted peanuts, vegetables, and a sweet-spicy sauce.
 - **CHILLI/MANCHURIAN/SCHEZWAN**
(CHICKEN • FISH • BEEF) **329/369/379**
Your choice of chicken, fish, or beef wok-tossed in bold Indo-Chinese sauces with crisp vegetables and aromatic seasonings
 - **WOK-TOSSED FISH IN CHILLI OYSTER SAUCE** **369**
Fresh fish stir-fried with seasonal vegetables in a rich oyster and chili sauce, finished with Asian aromatics
 - **CHICKEN BREAST WITH CREAMY MUSHROOM SAUCE** **399**
Pan-seared chicken breast served with a velvety mushroom cream sauce and delicate herbs.
 - **TENDERLOIN BEEF WITH CHIMICHURRI SAUCE** **499**
Perfectly grilled tenderloin served with a vibrant herb chimichurri, delivering a balance of freshness and bold flavor.
 - **CHERMOULA PAN-SEARED FISH** **499**
Fresh fish seasoned with North African chermoula herbs and pan-seared to perfection, finished with citrus notes.
 - **GRILLED TIGER PRAWNS WITH BUTTER GARLIC SAUCE** **549**
Premium tiger prawns grilled to perfection and finished with a rich butter garlic sauce. with citrus.

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VEGETARIAN MAIN COURSE

- **ROYAL TRAVANCORE VEGETABLE STEW** **219**
Seasonal vegetables gently cooked in fragrant coconut milk with whole spices, inspired by the royal kitchens of Travancore.

- **PAL KATTI KOONU PATTANI MASALA**  **299**
Soft paneer, mushrooms, and green peas simmered in a rich, mildly spiced tomato and cashew gravy.

- **PANEER/VEG MANAGA CURRY** **299/259**
A delightful fusion of tender paneer or fresh vegetables cooked in a rich, mildly spiced mango infused curry with aromatic herbs and a sweet-savoury finish.

- **VEG CHETTINADU**  **259**
Aromatic vegetables cooked in traditional Chettinad spices, roasted coconut, and a blend of freshly ground herbs for a rich and flavorful South Indian classic.

- **PANEER (KADAI • BUTTER • METHI)** **299**
Fresh cottage cheese prepared in your choice of spicy kadai masala, creamy butter gravy, or aromatic fenugreek sauce.

- **KADAI VEGETABLE**  **259**
A colorful medley of garden-fresh vegetables tossed in a robust tomato and capsicum masala.

- **ALOO GOBI MASALA** **259**
Classic combination of potatoes and cauliflower cooked with aromatic Indian spices, onions, tomatoes, and fresh herbs for a comforting North Indian flavour.

- **MILIONI SUBZI** **259**
A colourful medley of seasonal vegetables cooked in a rich, aromatic Indian gravy with delicate spices and fresh herbs.

- **CHOICE OF DAL (TADKA/MAKHNI/ FRY)** **229**
A selection of slow-cooked lentils delicately tempered with aromatic spices and herbs.

- **MONGOLIAN EXOTIC GREENS** **249**
Seasonal vegetables stir-fried with Asian sauces, garlic, and sesame for a vibrant, flavorful finish.

- **STIR-FRIED VEGETABLES** **219**
Fresh seasonal vegetables lightly wok-tossed with garlic, herbs, and delicate seasonings to preserve their natural flavor.

- **VEG RATATOUILLE** **249**
Classic French vegetarian main course made with slow-cooked seasonal vegetables, herbs, and a light tomato-based sauce.

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RICE • NOODLES • PASTA

- **TRAVANCORE CHICKEN BIRYANI** **279**
An iconic Malabar specialty featuring fragrant Jeerakasala rice layered with succulent chicken, aromatic spices, caramelized onions, and fresh herbs.
- **TRAVANCORE FISH BIRYANI** **349**
Premium basmati rice cooked with seasonal vegetables, saffron, and whole spices, finished with fresh herbs.
- **BEEF BIRIYANII** **479**
Fragrant basmati rice layered with slow-cooked, succulent beef, aromatic spices, caramelised onions, fresh herbs, and saffron, prepared in the traditional dum style.
- **TRAVANCORE MUTTON BIRIYANI** **599**
Fragrant basmati rice layered with tender, slow-cooked mutton, aromatic spices, fried onions and fresh herbs, served in traditional dum style.
- **VEGETABLE BIRYANI** **199**
Premium basmati rice cooked with seasonal vegetables, saffron, and whole spices, finished with fresh herbs.
- **VEGETABLE PULAO** **199**
Lightly spiced basmati rice prepared with garden-fresh vegetables and aromatic whole spices.
- **MAKHAI PULAO** **209**
Fragrant basmati rice tossed with sweet corn, mild spices, and fresh herbs for a delicate flavor.
- **KASHMIRI PULAO** **239**
An elegant rice preparation enriched with dried fruits, nuts, saffron, and subtle aromatic spices.
- ● **FRIED RICE (VEGETABLE / CHICKEN)** **229/269**
Wok-tossed rice prepared with fresh vegetables or tender chicken, delicately seasoned with Asian flavors.
- ● **SCHEZWAN FRIED RICE (VEGETABLE/CHICKEN)**  **229/269**
spicy wok-fried rice infused with bold Schezwan flavors and crisp vegetables.
- ● **SINGAPORE FRIED RICE (VEGETABLE/CHICKEN)** **229/269**
A vibrant rice dish flavored with aromatic spices, fresh vegetables, and signature Singapore style seasonings.
- **CHOW FAN** **279**
Fragrant wok-tossed fried rice with chicken ,fresh vegetables, egg, and aromatic Asian seasonings.
- ● **HAKKA NOODLES (VEGETABLE/CHICKEN)** **259/289**
Classic wok-tossed noodles prepared with fresh vegetables or tender chicken and traditional Asian seasonings.
- ● **SCHEZWAN NOODLES (VEGETABLE / CHICKEN)**  **259/289**
Stir-fried noodles tossed in a fiery Schezwan sauce with crisp vegetables.

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- **SINGAPORE NOODLES (VEGETABLE/CHICKEN)** **259/289**
Delicate noodles stir-fried with vegetables and aromatic spices, inspired by the vibrant flavors of Singapore.
- **PASTA ARRABBIATA**  **279**
Penne pasta tossed in a robust tomato sauce infused with garlic, herbs, and a touch of chili.
- **PASTA ALFREDO** **279**
Perfectly cooked pasta enveloped in a rich, creamy Parmesan sauce with subtle herbs.
- **PASTA AGLIO E OLIO** **269**
A timeless Italian classic featuring pasta sautéed with extra virgin olive oil, garlic, chili flakes, and parsley.
(ADD ON CHICKEN/PRAWNS - 30/60)
- **PASTA BOLOGNESE** **299**
Traditional Italian pasta served with a slow-cooked meat ragù and finished with Parmesan cheese.
- **PASTA MARINARA** **319**
Pasta tossed with seafood in a flavorful tomato and herb sauce inspired by the Mediterranean coast.
- **STEAMED RICE** **149**
Perfectly steamed premium rice served as an ideal accompaniment to your favorite curries.

BREADS

- **APPAM** **25**
Traditional Kerala lace pancakes with soft, fluffy centers and delicate crisp edges.
- **KERALA POROTTA** **25**
Classic flaky layered flatbread, hand-stretched and cooked until perfectly golden.
- **TANDOORI ROTI** **30**
Whole wheat flatbread baked in the traditional clay oven.
- **NAAN** **36**
Soft leavened bread baked in the tandoor. Available Plain, Butter, Garlic, or Cheese.
- **KULCHA** **40**
Soft Indian flatbread generously stuffed and baked in the tandoor until golden.
- **LACHA PARATHA** **40**
Multi-layered flaky whole wheat bread cooked with clarified butter for a rich texture.
- **PHULKA** **30**
Soft, fluffy whole wheat flatbread with a light.
- **CHAPATHI** **25**
Soft, whole wheat flatbread cooked on a hot griddle until perfectly tender.

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DESSERTS

- **GULAB JAMUN WITH ICE CREAM** **249**
Soft golden dumplings soaked in delicately flavored saffron and cardamom syrup.
- **CARROT HALWA WITH ICE CREAM** **249**
Traditional slow-cooked carrot pudding enriched with milk, ghee, nuts, and aromatic cardamom.
- **FRUIT SALAD** **199**
A refreshing assortment of seasonal fruits served chilled.
- **CHOICE OF ICE CREAM(TWO SCOOP)** **169**
A selection of premium ice cream flavors served with elegant accompaniments.
- **PAYASAM OF THE DAY** **199**
Chef's daily selection of Kerala's signature dessert, prepared using authentic traditional recipes.
- **SEASONAL CUT FRUIT PLATTER** **199**
A beautifully arranged platter of handpicked seasonal fruits, freshly sliced and elegantly presented.

BEVERAGES

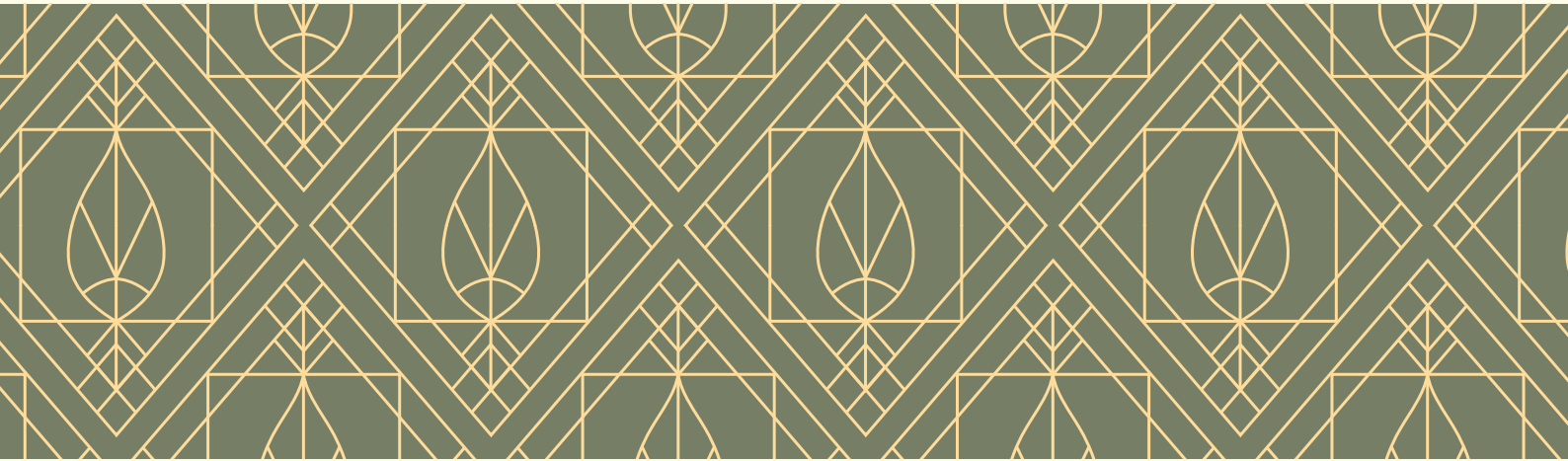
- FRESH JUICE** **149**
Freshly extracted seasonal fruit juice, naturally refreshing and served chilled.
- FRESH LIME JUICE** **99**
A classic citrus refresher prepared with freshly squeezed lime.
- FRESH LIME SODA** **99**
Fresh lime blended with sparkling soda for a crisp and refreshing beverage.
- TEA** **49**
A selection of premium teas brewed to perfection.
- COFFEE** **69**
Freshly brewed coffee with a rich aroma and smooth finish.
- MASALA CHAI** **69**
Traditional Indian tea infused with aromatic spices and fresh milk.
- SOFT BEVERAGES** **79**
A selection of chilled soft drinks including Pepsi, 7UP, and Mirinda.
- PACKAGED DRINKING WATER (1L)** **20**
Premium packaged drinking water.
- SODA** **79**
Sparkling soda water, perfect as a refreshing accompaniment.

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TRAVANCORE
PALACE



TRAVANCORE PALACE

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