

EXECUTIVE LUNCH MENU

NON-VEGETARIAN

Monday - Friday, 11.30am - 3pm*

105++ PER GUEST

STARTER

Dosa Tacos

with Pulled Chicken Tikka

raw rice & lentil shells, homemade sour cream, sev

MAIN

Snapper Kanthari Curry

grilled red snapper,
coconut, birds eye
chilli & curry leaf paste,
baby spinach

or

Ghee Roast Chicken

boneless chicken
pieces, spiced tomato
& onion gravy

or

Alleppey Prawn Mango Curry

sea tiger prawns,
raw mango, coconut
milk, fenugreek

Served with Fruit & Nut Biryani Rice, Green Apple Raita & Pickle

or

Herb Butter Naan

DESSERT

Burnt Coconut Ice Cream

crunchy granola topping

or

Rasmalai Tres Leches

sponge cake, spiced tres
leches, pistachio, rose -
a favourite from Kayra

DRINK

Chai or **Masala Chai**

*NOT AVAILABLE ON PUBLIC HOLIDAYS, SUBJECT TO AVAILABILITY

EXECUTIVE LUNCH MENU

VEGETARIAN

Monday - Friday, 11.30am - 3pm*

85++ PER GUEST

STARTER

Lassi Chaat

taro patty, fried betel leaf, sev, spinach crisps, wheat samosa sheets, mango lassi sauce

or

Vazhappu

banana blossom & sweet potato croquettes, piston blossom chips, spicy green herb chutney

MAIN

Peanut Brinjal Curry

grilled eggplant, peanut tamarind gravy, peanut crumble, pomegranate

or

Jackfruit Kofta

spiced jackfruit, spinach & corn patties, cashew tomato gravy

or

Tandoor Paneer

paneer in cashew tomato gravy

Served with Fruit & Nut Biryani Rice, Green Apple Raita & Pickle

or

Herb Butter Naan

DESSERT

Burnt Coconut Ice Cream

crunchy granola topping

or

Rasmalai Tres Leches

sponge cake, spiced tres leches, pistachio, rose - a favourite from Kayra

DRINK

Chai or Masala Chai

*NOT AVAILABLE ON PUBLIC HOLIDAYS, SUBJECT TO AVAILABILITY