



As the first Indian Coastal Restaurant in Singapore, we strive to pamper your taste buds with our finely perfected recipes from the Malabar Coast of India. Experience mouthwatering dishes from Kerala, Goa, as well as Southern and Northern parts of India while you immerse in our traditional yet contemporary ambiance.

STARTERS AND SOUPS



SOUP OF THE DAY 6.9

RASAM 6.9

Peppery tamarind soup. Spicy and refreshing.

CHEMMEEN SOUP 7.9

Signature spicy Malabar prawn broth.

VEGETABLE PAKORA 8.9

Selection of deep-fried potato, cauliflower, spinach and onion.

MUSHROOM PEPPER FRY 11.9

Fresh button mushroom sautéed with black peppercorns, curry leaves and onion.

PANEER TIKKA 12.9

Tandoor roasted cottage cheese, coated with masala marinade. (4 pcs)

MURGH ACHARI TIKKA 11.9

Tandoor roasted boneless chicken pieces in mixed pickle marinade. (4 pcs)

CHICKEN SEEKH KABAB 12.9

Tandoor roasted minced chicken with garlic, coriander and spices. (4 pcs)

TMT TANDOORI PLATTER 27

Selection of lahori fish (2pcs), jhinga lahsuni (2pcs), chicken seekh kabab (3pcs), murgh achari tikka (3pcs).

MUSSEL MASALA 11.9

Sauteed in thick coriander and onion masala.

SQUID MOLAGA 11.9

Sautéed with black peppercorns, curry leaves and onion.

MALABAR SQUID 12.9

Tava grilled squid pan sealed with spicy Kerala marinade.

NETHOLI VARATADU 12.9

Crispy deep-fried rava whitebait.

UKHADI MACCHI 14.9

Tandoor roasted boneless snapper cubes with crushed black peppercorn and lime. (4 pcs)

LAHORI FISH 14.9

Tandoor roasted mint flavoured boneless snapper cubes. (4 pcs)

TAVA JHINGDI 14.9

A spicy treat of prawns coated with Kerala marinade, grilled on a tava pan. (4 pcs)

JHINGA LAHSUNI 14.9

Tandoor roasted garlic flavoured prawns. (4 pcs)

KOLIWADA PRAWNS 14.9

Marinated in spiced garlic batter and deep-fried. (4 pcs)

CHICKEN AND MUTTON



TANDOORI CHICKEN 17

Tandoor roasted half chicken coated with curd masala marinade. (4 pcs)

CHICKEN CHAPORA 17

Tender boneless pieces simmered in our signature spicy kottayam masala gravy.

CHICKEN MAPAS 17

Boneless chicken pieces and potatoes in a rich spiced curry with coconut milk.

MURGH MAKHANI 18

Boneless tandoori chicken cooked in a rich, creamy tomato gravy – famously known as butter chicken.

CHICKEN SAJANI 17

Succulent boneless pieces in a light creamy gravy made from a blend of tomato, onion and cashew paste.

ADHRAKI PANJA 19.5

Tandoor roasted lamb chops coated with curd masala marinade. (3 pcs)

MUTTON ROGAN JOSH 17.8

Mutton cubes cooked in a spicy red ginger, garlic gravy.

ERACHI ULARTHIYATHU 18.8

Tender marinated mutton cubes roasted with fiery garam masala, curry leaves and chilli.

KERALA MUTTON 17.8

Mutton cubes simmered in a rich spiced gravy with curry leaves and a dash of coconut milk.

ERACHI ISHTU 17.8

Mutton cubes and potatoes simmered in sweet - savoury coconut milk.

SEAFOOD



MALABAR SEAFOOD PLATTER 75

Selection of lobster, squid, tiger prawn, mussel, king fish and snapper – pan sealed with spicy Kerala marinade.

TANDOORI LOBSTER 65

Whole lobster with curd masala marinade.

GRILLED TIGER PRAWNS 20

Grilled with spicy Kerala marinade. (2pcs)

THE MANGO TREE GARLIC PRAWN 21

Tiger prawns infused with aromatic garlic butter marinade and french beans. (2pcs)

TANDOORI CHILLI PRAWN 20

Tiger prawns coated in curd masala marinade. (2pcs)

TANDOORI CRAB

Tandoor roasted in curd masala marinade.

THE MANGO TREE GARLIC CRAB

Generously infused with garlic butter marinade and french beans. Truly indulgent.

CRAB MASALA

Cooked in thick Malabar onion masala gravy.

CRAB CURRY CALICUT

Simmered in spicy curry leaf gravy.

Indonesian Crab 14 / 100gm*

Sri Lankan Crab 16 / 100gm*

***Prices subject to market rate.**

Please pre-order live crab in advance.

MEEN POLLICHATHU 22.8

Boneless snapper wrapped in banana leaf, generously coated with spicy Kerala masala, drizzle of lime, grilled on a tava.

MEEN VARATHADU 22.8

Tava grilled king fish sealed with spicy Kerala marinade. (2 pcs)

ALLEPEY FISH CURRY 20.8

Mullet fish and fleshy green mangoes simmered in refreshing spiced coconut milk gravy.

KERALA FISH CURRY 20.8

A spicy and hot speciality. Boneless king fish simmered in a red curry infused with cocum, spices, garlic and chilli.

MAKHLI KALIMIRCH 20.8

Boneless snapper cooked in a light textured onion masala gravy infused with Kashmiri chilli and black pepper.

PRAWNS ULARTHIYADU 20

Juicy prawns sautéed in thick Kerala style onion masala with curry leaves and chilli.

PRAWNS BALCHAO 20

Fresh prawns in tangy Goan masala gravy, with spices and a dash of vinegar.

MOILY JHINGDI 20

Succulent prawns simmered in a yellow savoury coconut milk curry, with curry leaves, onion, tomato and ginger.

VEGETARIAN



SAMBAR 14

Lentil and vegetable stew prepared with tamarind and a unique blend of spices.

AVIAL 15

Fresh vegetables, grated coconut and spices cooked in a textured curd based masala.

MANGO MAPAS 15.5

Fleshy raw mangoes simmered in a thick spiced coconut milk curry. Refreshingly tangy.

VEGETABLE ISHTU 15

Mixed vegetables in sweet-savoury coconut milk.

KAPPA VEVICHATHU 14

Diced tapioca sautéed in curry leaves, mustard seed, dried chilli and spices.

KADHAI SEM 14

French bean, potato and tomato sautéed with spiced onion masala.

ALOO GHOBHI 14

Potato and cauliflower sautéed with spiced onion masala.

BHINDI DO PYAZA 14

Evergreen okra and onion sautéed with spiced onion masala.

YELLOW DAL 13

Toor dal and moong dal simmered in spices. Add tadka (spiced oil). 2

ALOO PALAK 15

Potato in creamy spinach blend curry.

PANEER PALAK 15.5

Cottage cheese in creamy spinach blend curry.

PANEER MAKHANI 15

Cottage cheese cooked in a rich, creamy tomato gravy.

DAL MAKAHNI 14.5

Black lentils and kidney rajma beans cooked in a rich, creamy tomato gravy.

KUCHUMBAR SALAD 6

Diced capsicum, tomato, cucumber, onion, lettuce lightly seasoned with lime juice and chat masala.

FRESH SALAD 5.5

Sliced carrot, cucumber, onion, tomato, green chilli and lime.

ONION SALAD 4.5

Selection of onion, green chilli and lime.

RAITA 6

Finely chopped cucumber, tomato and onion in fresh homemade yogurt.

CURD 5.5

Fresh homemade yogurt.

COCONUT CREAM 2 / 4

Half / full cup.

RICE, NAAN, COASTAL BREADS



STEAM BASMATI RICE 4.8

LEMON BASMATI RICE 6

Infused with lemon zest, roasted with lentils, cashew nut, curry leaves and dried chilli.

PEAS PULAO 5.8

Sautéed with jeera, green peas and fresh coriander.

JEERA RICE 5.8

Sautéed with jeera and fresh coriander.

PLAIN NAAN 4.5

Tandoor baked soft leavened flatbread.

BUTTER NAAN 5

Made with layers for extra softness.

GARLIC NAAN 5.2

With fresh garlic and drizzled butter.

MANGO NAAN 6

Glazed with homemade mango puree.

CHEESE NAAN 6.8

Stuffed with mozzarella cheese.

MACHLI NAAN 8

Stuffed with snapper and spices.

ONION KULCHA 6

Stuffed with chopped onion and spices.

TANDOORI ROTI 4.5

Tandoor baked unleavened flatbread made from wholemeal wheat flour.

LACHHA PARATHA 5

Tandoor baked multi layered flatbread made from wholemeal wheat flour and drizzled with butter.

KERALA PARATHA 6

Tava roasted crisped layered flatbread. (2pcs)

TAVA DOSA 6

Crispy, thin and light fermented crepe made from rice and lentil batter. (2pcs)

APPAM 6

Bowl-shaped rice pancakes made from fermented rice flour. Soft center with crispy laced edges. (2pcs)

EGG APPAM 8.8

Fluffy appam with soft egg center and crispy laced edges. (2pcs)

IDIYAPPAM 5

Steamed rice flour pressed into noodles, woven into string hopppers. (2pcs)

DESSERTS

MANGO KULFI 7

Homemade traditional Indian ice cream made with fresh mango bits and cardamom. Served cold.

COCONUT KULFI 7

Homemade traditional Indian ice cream made with fresh grated coconut and cardamom. Served cold.

RAS MALAI 8

Spongey cottage cheese chhena soaked in a smooth syrup of thickened milk infused with cardamom. Served cold.

SEMIYA PAYASAM 7

Silky vermicelli pudding made with milk and flavoured with cashew nuts, sultana raisins and cardamom. Served hot.

CARROT HALWA 7

Grated carrots simmered in cardamom infused milk and slow cooked to form a dessert pudding. Served hot.

GULAB JAMUN 7

Spongey deep-fried milk balls soaked in flavored sugar syrup. Served hot.
Add a scoop of vanilla ice cream.

FRESH MANGO 7

Diced pieces of sweet mangoes.

FRESH FRUIT SALAD 7

Selection of mixed fruits.



HOT BEVERAGES

MASALA TEA 5.5

Brewed black tea in milk infused with aromatic herbs and spices.

MASALA COFFEE 5.5

Brewed black coffee in milk infused with aromatic herbs and spices.

TEA WITH MILK 5

COFFEE WITH MILK 5

BLACK TEA 5

BLACK COFFEE 5

RANGE OF 100% PURE CEYLON TEA 4.5

English Breakfast
Earl Grey
Chamomile Flowers
Peppermint/ Mint
Fruit infused flavours

HOT MILO 4.5

FRESHLY MADE

LASSI 7.5

Sweet, Salted, Mango, Strawberry, Peach.

FRESH LIME JUICE 6

Made with fresh Indian lime.

FRESH LIME SODA 6.5

Made with fresh Indian lime.

FRESH MANGO JUICE 8

Made with fresh sweet mangoes.

TROPICAL

MANGO SLUSH 7

Glorious mango icy blend.

STRAWBERRY MINT SLUSH 7.5

Refreshing frozen strawberry and fresh mint.

FRUIT PUNCH 6

Strawberry, Mango, Orange, Pineapple, Cranberry.

JUICES 5.5

Mango, Orange, Pineapple, Cranberry, Apple, Ice Lemon Tea.

CARBONATED DRINKS 4.5

Coke, Diet Coke, Sprite, Soda, Tonic.

ICED MILO 5.5

MINERAL WATER 6

Sparkling or non sparkling.



MOCKTAILS

JAL JEERA 9.5

Fresh mint leaves, coriander, black salt, amchoor powder, sugar syrup and roasted jeera powder blend with soda. A refreshing classic.

MASALA SODA 9.5

Chat masala infused with soda, freshly squeezed lime, black salt, sugar syrup and black pepper. A light savoury favourite.

VIRGIN MOJITO 9

Strip it down to the bare essentials. Fresh mint leaves, lime, sugar syrup and soda.

VIRGIN PINA COLADA 9

Silky blend of pineapple juice and coconut cream. A tropical treat.

VIRGIN MARY 9

Tomato juice, freshly squeezed lime, with a dash of Tabasco and Worcestershire sauce.

SHIRLEY TEMPLE 9

Freshly squeezed lime, soda and a drizzle of grenadine.

TEMPTATIONS 9

Strawberry puree paired with mango juice and freshly squeezed lime. A sweet surprise.

RED NIGHT 9

Fizzy strawberry crush, with a refreshing lime twist.

BERRY SWEET HEART 9

Cranberry juice, pineapple juice with honey.

HAWIN GLORY 9

Blend of pineapple juice, coconut cream and grenadine, fizzed with soda.

COCKTAILS

FROZEN MARGARITAS 15

An icy blend of Tequila and citrus liqueur. Original Lime, Mango or Strawberry.

PINA COLADA 15

A sweet blend of Malibu liqueur, white rum, creamy coconut milk and pineapple juice.

DAIQUIRI 15

White rum, citrus Cointreau and freshly squeezed lime. Frozen.

MOJITO 15

Strip it down to the bare essentials. Vodka, fresh mint leaves, lime and soda.

SINGAPORE SLING 15

Gin, Cherry Brandy, Cointreau, grenadine, pineapple juice, freshly squeezed lime with a dash of Angostura bitter. Shaken.

COSMOPOLITAN 15

Vodka, cranberry juice and Triple Sec liqueur made from Curaçao orange peel and hints of citrus. Shaken.

RED KISS 15

Gin, dry Martini and deep red Cherry Brandy. Shaken.

BLOODY MARY 15

Vodka, tomato juice and freshly squeezed lime shaken with a dash of Tabasco, Worcestershire sauce, salt and black pepper.

PERFECT MARTINI 15

Gin shaken well. Garnished with an olive and a splash of Martini.

MANHATTAN 15

Whiskey, Martini and Angostura bitter.

OLD FASHIONED 15

Whiskey and Angostura bitter. A classic.



LONG ISLAND ICED TEA 15

Vodka, tequila, gin, white rum, Cointreau, freshly squeezed lime and a splash of cola.

BLUE LAGOON 15

Vodka, Blue Curacao orange flavoured liqueur and freshly squeezed lime.

MAI TAI 15

White and dark rum with mango, orange and pineapple juice.

SPECIALITY COCKTAILS

MALABAR TOAST 17

Perfect milky blend of Kahlúa, Galliano, Baileys and Hersheys chocolate syrup.

COCHIN CYCLONE 17

Malibu liqueur, white rum, freshly squeezed lime, jiggery and coconut juice. Frozen.

JUGGERY EDGE 17

Refreshing blend of dark rum, Triple Sec, jiggery and sugar cane juice.

COASTAL SEA BREEZE 17

Cherry Brandy, Vodka, cranberry juice and freshly squeezed lime. Frozen.

KATHAKALI CRUSH 17

Tropical mix of Vodka, Cointreau and fruit punch. Frozen.

KAMASUTRA 17

Frozen concoction of Cherry Brandy, tequila and freshly squeezed lime juice.

BOTTLED BEER



MALAYALI INDIAN BEER (500ML) 16

A harmonious blend of the finest European hops and premium rice flakes from India. Crafted to perfection, this hybrid beer boasts a smoothness that sets it apart as the world's smoothest lager.

Malayali Lager - where European excellence meets Indian tradition.

TIGER (325ML) 9.9

HEINEKEN (325ML) 9.9

CORONA (330ML) 9.9

WINE

By the glass

WHITE 12

CHILE - SANTA LUZ

CHARDONNAY

Attractive ripe peach and citrus notes of this classic variety, supported by crisp acidity and an enduring finish. Light-bodied, with a complex finish.

RED 12

CHILE - SANTA LUZ

CABERNET SAUVIGNON

Abound with soft berry fruits characters and aromas. Bursting with juicy blackcurrant, cherry and cassis flavours, supported by well-rounded, velvety tannins.

By the bottle

Please request for the full wine list if you would like to purchase wine by the bottle.

ALCOHOL

RUM 9

Bacardi White, Myers's Dark

VODKA 9

Absolut, Stolichnaya

GIN 9

Gordon's, Beefeater

TEQUILA 11

Jose Cuervo Especial Gold

BRANDY 13

Martell VSOP

LIQUEURS 10

Kahlúa Original Coffee Liqueur, Cointreau French Orange Liqueur, Baileys Irish Cream, Malibu Coconut Rum

WHISKEY & BOURBON 11

Jack Daniel's Black, Ballantine's Finest, Johnnie Walker Black, Chivas Regal

Macallan Single Malt 14

By the bottle

BACARDI WHITE 128

ABSOLUT VODKA 128

GORDON'S GIN 128

JOSE CUERVO ESPECIAL GOLD 148

JACK DANIEL'S BLACK 158

JOHNNIE WALKER BLACK 158

CHIVAS REGAL 158

MACALLAN SINGLE MALT 248