

Lunch and Dinner (12:30PM to 10:30PM)

Soups

Minestrone    ₹ 350

Tomato broth, pasta, basil

Per serve (~339g) 183 Kcal



Pepper rasam ₹ 300 / 400

Vegetable   / chicken 

Tangy, spicy tomato soup with pepper and asafoetida

Per serve (~339g) 183 Kcal

Hot n sour ₹ 350 / 450

Vegetables, mushroom, soy, chilli  / Chicken 

Per serve (~339g) 183 Kcal / per serve (~456g) 370 Kcal

Chicken and Almond    ₹ 450

Chicken, crème fresh, thyme

Per serve (~456g) 370 Kcal

Salad

Mediterranean Greek salad   ₹ 500

Feta, iceberg, bell peppers, red onions, English cucumber

Per serve (~225g) 690 Kcal

Thai Som tam salad   ₹ 500

Raw papaya, roasted peanuts and palm sugar

Per serve (~225g) 650 Kcal

Trident Caesar salad   ₹ 500 / 700 / 650


Iceberg lettuce tossed in our signature Caesar's dressing, Parmesan

Buttered mushrooms and marinated cherry tomatoes  ₹ 500

Per serve (~225g) 650 Kcal

Spiced confit prawns  ₹ 700





Per serve (~200g) 700 Kcal

Chicken tikka and bacon   ₹ 650

Per serve (~185g) 738 Kcal

We don't levy a service charge, 18% Goods and Services Tax is applicable on all prices.























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 Contains fish & fish products  Contains nuts  Contains alcohol

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Appetisers

Corn and cheese galette   	₹ 600
Herb mayonnaise Per serve (~345g) 506 Kcal	
Paneer ke sooley   	₹ 600
Cottage cheese marinated with chilli, brown onions and cashew, cooked in tandoor Per serve (~362g) 1000 Kcal	
Wok tossed broccoli  	₹ 600
Thai bird eye chilli and mango sauce Per serve (~345g) 506 Kcal	
Fritto misto batter fried, served with peanut and chilly sauce	
Seasonal vegetables  	₹ 600
Per serve (~345g) 506 Kcal	
Seafood   	₹ 800
Per serve (~345g) 820 Kcal	
Cajun spiced fish fingers   	₹ 700
Fish batons marinated with Cajun spices, crumb fried served with tartar sauce Per serve (~324g) 610 Kcal	
Achari murgh tikka  	₹ 700
Chicken marinated with chilli, yoghurt and pickling spices, cooked in a tandoor Per serve (~369g) 1176 Kcal	
Kali mirch malai tikka  	₹ 700
Chicken morsels marinated with black pepper, cream cooked in a tandoor Per serve (~369g) 1176 Kcal	
Lasooni Jeenga  	₹ 800
Prawns marinated with green chili and garlic, cooked in a tandoor Per serve (~329g) 1276 Kcal	

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Amristari fish fry   ₹ 750

Shallow fried fish flavoured with carom seeds, chili, kasuri methi and amchur

Per serve (~343g) 996 Kcal

Chilli chicken  ₹ 700

Bell peppers, onion, chilli


Per serve (~369g) 1176 Kcal

Chicken 65   / **Cauliflower 65**   ₹ 700 / 600

Marinated and fried with regional spices

Per serve (~369g) 1176 Kcal / per serve (~345g) 506 Kcal

Wraps and Sandwiches

Kolkata kathi roll
Paneer    ₹ 600

Per serve (~545g) 1449 Kcal

Chicken    ₹ 700

Per serve (~584g) 1655 Kcal

Trident triple decker sandwich
Grilled vegetables, cheese, tomatoes, lettuce   ₹ 650

Per serve (~555g) 1016 Kcal

Chicken, Bacon, lettuce, tomatoes, egg      ₹ 750

Per serve (~567g) 1311 Kcal

Bombay style toasties    ₹ 600

Spiced potatoes, beetroot, onion, tomatoes

Per serve (~555g) 1016 Kcal

Chicken tikka sandwich   ₹ 700





Chicken tikka, onion, tomatoes, spices

Per serve (~567g) 1311 Kcal

Choice of breads for sandwiches: whole wheat or refined flour

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Burger

Vegetable and cheese    **₹ 650**
Per serve (~604g) 1341 Kcal

Cajun spiced chicken   **₹ 750**
Per serve (~594g) 1422 Kcal

Pizza


Margarita    **₹ 600**
Per serve (~580g) 1550 Kcal

Primavera    **₹ 650**
Per serve (~530g) 1136 Kcal



Pepperoni pork     **₹ 750**
Per serve (~620g) 1272 Kcal

Chicken tikka    **₹ 750**
Per serve (~620g) 1272 Kcal

Comfort food

Cheese toast    **₹ 400**
Chili / Plain
Per serve (~200g) 911 Kcal

Thyir sadam   **₹ 400**
Tempered curd rice served with pickle
Per serve (~290g) 498 Kcal

Home style Kichadi   **₹ 400**
Masala with vegetables / Plain
Yellow lentils and rice cooked to perfection with vegetables and
Per serve (~450g) 911 Kcal

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Travancore speciality

Kozhi Ullarthiyathu  ₹ 700

Chicken tempered with spices, curry leaves and coconut

Per serve (~369g) 1176 Kcal

Beef Ullarthiyathu  ₹ 800


Water buffalo tempered with spices, curry leaves and coconut

Per serve (~369g) 1176 Kcal

Attrachi Ullarthiyathu  ₹ 850

Spring lamb tempered with spices, curry leaves and coconut

Per serve (~369g) 1242 Kcal

Chemmen Ullarthiyathu  ₹ 900

Prawns tempered with spices, curry leaves and coconut

Per serve (~369g) 1176 Kcal

Classical Kerala stew options cooked in coconut extract

Vegetable  ₹ 700

Chicken  ₹ 800


Beef  ₹ 850

Mutton  ₹ 900

Per serve (~369g) 1176 Kcal / 1276 Kcal / 1347 Kcal / 1455 Kcal / 1565 Kcal

Theeyal

Traditional homemade curry of ground spices, coconut and tamarind

Koon (Mushroom)  ₹ 800

Ulli (Shallots)  ₹ 750

Per serve (~369g) 1176 Kcal / 1231 Kcal

Egg roast   ₹ 750





Native speciality of eggs cooked in caramelised onion and tomato curry

Per serve (~369g) / 1300 Kcal

*All Travancore specials and seafood curry dishes are served with
a portion of Appam or Malabari parrotha*

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Malabar Biryani

Served with mango pickle, vegetable raita and appalam

Vegetable  

₹ 750

Per serve (~650g) 1766 Kcal

Chicken   

₹ 850

Per serve (~650g) 1886 Kcal

Lamb   

₹ 950

Per serve (~650g) 1993 Kcal

Regional catch from the Arabian Sea

Natholi fry  

₹ 650

Fresh anchovies batter fried with curry leaves and chili

Per serve (~330g) 935 Kcal

Koondal fry  

₹ 750

Fresh Squids batter fried with curry leaves and chili

Per serve (~330g) 935 Kcal

Kariveppilai fish fry  

₹ 850

King fish darne with bone, marinated with ginger, garlic, chili and shallow fried

Per serve (~330g) 935 Kcal

Kari meen pollichathu  

₹ 850

Traditional preparation of whole pearl spot marinated with curry leaves and spices

Wrapped and cooked in a banana leaf

Per serve (~330g) 935 Kcal

Nandu masala 





₹ 850

Hard shell crab marinated with black pepper, green cardamom, ginger and curry leaves

Per serve (~330g) 935 Kcal

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Sea food curry

Meen moilee   ₹ 800

Mahi mahi cooked with ginger, turmeric, green chilli, coconut
Per serve (~330g) 935 Kcal

Alleppey fish curry   ₹ 800

Mahi mahi cooked with red chilli, fresh ground spices, tamarind
Per serve (~330g) 935 Kcal

Malabar prawn curry   ₹ 850

Prawns cooked with ginger, garlic, chili, turmeric, shallots, coriander
Per serve (~421g) 1225 Kcal

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Western Main course

Pan seared fish    ₹ 850

Lemon, broccoli, potato mash, lemon viniagrette
Per serve (~330g) 935 Kcal

Crumbed fish and spiced chips    ₹ 850

Per serve (~330g) 935 Kcal



Grilled garlic chicken, thyme and mustard   ₹ 850

Roasted potatoes, tomato jus and sautéed vegetables
Per serve (~330g) 1470 Kcal

Chimichuri prawns      ₹ 950

Buttered vegetables, garlic mash and citrus beurre blanc
Per serve (~330g) 1470 Kcal

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Pasta

Choice of Spaghetti / Penne / Fusilli

Aglio olio peperoncino   

₹ 600

Olive oil, garlic, chili flakes

Per serve (~493g) 1333 Kcal

Pomodoro   

₹ 700 / 800

Tomato, olive, basil

Seasonal vegetables / Chicken

Per serve (~640g) 1991 Kcal / Per serve (~640g) 2176 Kcal

Alfredo   

₹ 700 / 800

Cream, Parmesan, parsley

Seasonal vegetables / Chicken

Per serve (~640g) 1991 Kcal / Per serve (~640g) 2176 Kcal

Carbonara     

₹ 800

Per serve (~640g) 1991 Kcal

Bacon, egg yolk, cream, Parmesan

Oriental Selection

Choice of fried noodles / rice

Asian Greens  

₹ 600

Per serve (~345g) 491 Kcal

Fried egg  

₹ 650

Per serve (~345g) 691 Kcal

Chicken 

₹ 750

Per serve (~345g) 878 Kcal





Prawns  


₹ 850

Per serve (~300g) 770 Kcal

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TRAVANCORE WORLD CUISINE RESTAURANT

9

Schezwan stir fried

Vegetable  	₹ 750
<i>Per serve (~345g) 491 Kcal</i>	
Chicken 	₹ 850
<i>Per serve (~450g) 878 Kcal</i>	
Prawns  	₹ 950
<i>Per serve (~300g) 770 Kcal</i>	

Thai curry choice of Red / Green

Garden vegetables 	₹ 750
<i>Per serve (~345g) 491 Kcal</i>	
Chicken 	₹ 850
<i>Per serve (~450g) 878 Kcal</i>	
Prawns  	₹ 950
<i>Per serve (~300g) 770 Kcal</i>	

All Thai curries, served with steamed jasmine rice

Indian Main course

Kai kari kuruma  	₹ 600
<i>Per serve (~345g) 490 Kcal</i>	
Vegetable simmered in a coconut and cashew gravy	
Aloo gobi adraki  	₹ 600
Cauliflower, potato, pickle spices	
<i>Per serve (~480g) 962 Kcal</i>	
Subz Nizami handi  	₹ 650
Melange of fresh vegetables, home ground spices	
<i>Per serve (~345g) 490 Kcal</i>	
Paneer-Fresh cottage cheese  	₹ 700
Kadhai- stir fried with onions, capsicum, tomatoes	
Palak- garlic, spinach and spices	
Makhni- marinated and cooked in a butter and spiced tomato gravy	
Tikka Masala- cooked in tandoor and braised with a rich onion, tomato masala	
<i>Per serve (~545g) 1449 Kcal</i>	

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Indian Main course

Bhindi do pyaza   ₹ 650


Stir fried okras, onion, tomatoes, cumin

Per serve (~480g) 962 Kcal

Chicken  ₹ 800

Home style- Chefs unique recipe with coastal spices

Kadhai- stir fried with onions, capsicum, tomatoes

Makhni- marinated and cooked in a butter and spiced tomato gravy 

Tikka Masala- cooked in tandoor and braised with a rich onion, tomato masala

Per serve (~450g) 878 Kcal

Mutton Nihari   ₹ 900

Delicately spiced with cardamom, cinnamon, nutmeg, yogurt and saffron

Per serve (~500g) 1470 Kcal

All Indian main courses are served with a portion of Indian breads or steamed basmathi rice

Accompaniments

Aloo hing jeera   ₹ 450

Potatoes tossed with asafoetida and cumin

Per serve (~480g) 962 Kcal

Urulai roast   ₹ 450

Potatoes tempered with curry leaves and onions

Per serve (~480g) 962 Kcal

Dal Tadka  ₹ 450

Moong and masoor lentil, tempered with tomato, turmeric, cumin

Per serve (~450g) 911 Kcal





Dal Makhni   ₹ 600



Black lentil, slow cooked with cream, fenugreek, tomatoes and butter

Per serve (~450g) 1552 Kcal

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TRAVANCORE WORLD CUISINE RESTAURANT

Raita
 Yoghurt tempered with your choice of
 Boondi / Burrani / Cucumber / Vegetable
 Per serve (~250g) 498 Kcal

₹ 250

Rice

Steamed basmati
 Per serve (~290g) 498 Kcal

₹ 300

Natural unpolished
 Per serve (~290g) 498 Kcal

₹ 250

Indian Breads

Appam
 Regional speciality of fermented rice crepe
 Per serve (~265g) 882 Kcal

₹ 200

Malabari parrotha
 Flaky bread leavened with egg
 Per serve (~265g) 882 Kcal

₹ 250

Roti
 Tawa / Tandoori
 Per serve (~100g) 256 Kcal

₹ 200

Naan
 Garlic / Butter / Cheese
 Per serve (~265g) 882 Kcal

₹ 250

Kulcha
 Potato / Onion / Paneer- cottage cheese
 Per serve (~265g) 882 Kcal

₹ 300

Paratha
 Laccha / tawa
 Per serve (~265g) 882 Kcal


₹ 300


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Children Menu

Bambino cheese toast    ₹ 400
Chili / Plain
Per serve (~200g) 911 Kcal


Bambino chicken nuggets  ₹ 400
Crum fried chicken with herb mayonnaise
Per serve (~200g) 911 Kcal

Children Pasta and Pizza

Choice of Spaghetti / Penne / Fusilli

Bambino Pomodoro    ₹ 400
Tomato, olive, basil
Seasonal vegetables / Chicken
Per serve (~340g) 891 Kcal / Per serve (~340g) 996 Kcal

Bambino Alfredo    ₹ 400
Cream, Parmesan, parsley
Seasonal vegetables / Chicken
Per serve (~340g) 991 Kcal / Per serve (~340g) 1976 Kcal

Bambino Margarita pizza    ₹ 400
Per serve (~380g) 850 Kcal

Bambino Primavera pizza    ₹ 400
Per serve (~380g) 836 Kcal

Children choice of fried noodles / rice

Asian greens   ₹ 400
Per serve (~245g) 291 Kcal

Fried egg   ₹ 400
Per serve (~245g) 391 Kcal

Chicken  ₹ 400
Per serve (~245g) 478 Kcal

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Children comfort food

Bambino thyr sadam   ₹ 400

Tempered curd rice served with pickle

Per serve (~290g) 498 Kcal

Bambino Kichadi   ₹ 400

vegetables / Plain

Yellow lentils and rice cooked to perfection with vegetables / with cumin and turmeric

Per serve (~450g) 911 Kcal

Cold beverages

Milk shakes   ₹ 300

Blended with homogenised milk and ice cream

Vanilla

Per serve (~351ml) 419 Kcal

Chocolate

Per serve (~351ml) 419 Kcal

Banana and cinnamon


Per serve (~362ml) 390 Kcal

Cold coffee   ₹ 300

Per serve (~351ml) 374 Kcal

Sweet lassi   ₹ 300

Per serve (~382ml) 314 Kcal

Butter milk   ₹ 200

Cumin, coriander

Per serve (~354ml) 250 Kcal

Fresh Juice   ₹ 300

Orange / Pineapple / Watermelon / Grape

Per serve (~300ml) 268 Kcal / 624 Kcal / 137 Kcal / 624 Kcal

Cucumber, spinach, celery





Per serve (~300ml) 151 Kcal

Apple, beetroot, ginger

Per serve (~300ml) 202 Kcal

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Non Alcoholic beverages

Flavoured Iced tea	₹ 375
Passion fruit / Peach / Strawberry / Earl grey and orange <i>Per serve (~300ml) 60 Kcal</i>	
Aquarius	₹ 375
Mint, lime, ginger, soda <i>Per serve (~300ml) 110 Kcal</i>	
Solace	₹ 375
Pineapple juice, kaffir lime, coconut cream <i>Per serve (~300ml) 110 Kcal</i>	
Lemonade	₹ 375
Clove and cucumber / watermelon and kaffir lime / lime and mint <i>Per serve (~220ml) 110 Kcal</i>	
Mango mint slammer	₹ 375
Mango juice, mint, lime <i>Per serve (~300ml) 110 Kcal</i>	
Watermelon ginger ale	₹ 375
Watermelon juice, ginger juice, lime <i>Per serve (~300ml) 110 Kcal</i>	
Lychee royal	₹ 375
Lychee juice, rose syrup, lime, soda water <i>Per serve (~300ml) 110 Kcal</i>	
Selection of aerated beverages	₹ 200
<i>Per serve (~330ml) 110 Kcal</i> Coke, Diet coke, Sprite, Fanta, Ginger ale, Tonic	
Red bull	₹ 550
<i>Per serve (~300ml) 110 Kcal</i>	
Natural Still water	₹ 180
Aava (500ml)	

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Hot Beverages

Selection of locally sourced teas ₹ 250

Per serve (~220ml) 20 Kcal

Assam, Earl grey, English Breakfast, Darjeeling, Chamomile, Green Masala chai 

Selection of locally sourced coffee ₹ 250

Per serve (~220ml) 20 Kcal

Freshly brewed South Indian filter kapi , Cappuccino , Café latte , Americano Espresso- single / double

SPARKLING COCKTAILS

Bellini ₹ 900

Sparkling wine, Peach Schnapps

French75 ₹ 900

Sparkling wine, Gin, Lemon Juice

Mimosa ₹ 900

Sparkling wine, Orange Juice

VODKA COCKTAILS

Bloody mary ₹ 550

Vodka, Tomato juice, Tobasco, Salt, Pepper

Cosmopolitan ₹ 550

Vodka, Cranberry Juice, Lemon Juice

Caprioska ₹ 550

Vodka, Lemon Juice, Brown Sugar



Black Russian ₹ 550

Vodka, Kahlua

Piquant sour ₹ 550

Vodka, Honey, Egg white

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RUM COCKTAILS

Pina Colada	₹ 550
<i>White Rum, Pineapple Juice, Coconut Cream</i>	
Mai Tai	₹ 550
<i>White Rum, Dark Rum, Pineapple Juice, Orange Juice</i>	
Mojito	₹ 550
<i>Rum, Mint, lime</i>	
Daiquiri	₹ 550
<i>White Rum, lime and cane syrup</i>	







GIN COCKTAILS

Juniper Surprise	₹ 550
<i>Gin, Cucumber, Ginger Juice, Tonic</i>	
Classic martini	₹ 550
<i>Gin, vermouth</i>	
Gimlet	₹ 550
<i>Gin, lime cordial</i>	

WHISKEY COCKTAIL

Bordeaux Smash	₹ 550
<i>Whiskey, Angostura Bitter, Mint, Red Wine</i>	
Green Tennessee	₹ 550
<i>Whiskey, Cilantro, Cucumber, Gingerale</i>	
Rusty Nail	₹ 550
<i>Whiskey, Drambuie</i>	
Old Fashioned	₹ 550
<i>Whiskey, bitters</i>	
Whiskey Sour	₹ 550
<i>Whiskey, lime, egg white</i>	

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APÉRITIFS

Martini vermouth (Dry, Rosso) ₹ 450

Cinzano Red ₹ 450

Dubonnet ₹ 450

GIN

Roku, JAPAN ₹ 630

The palate starts with some minty, Herbal notes, juniper, Blackthorn, lavender and an acute resinous pine note that comes across as more rosemary, peppery, vegetal notes.

Tanqueray, SCOTLAND ₹ 450

Crafted with four ingredients juniper, coriander seed, angelica root, liquorice which combine to give a slight hints of juniper, liquorice and citrus.

Bombay Sapphire, ENGLAND ₹ 400

A unique blend of flavours, containing ten hand-selected botanicals.

VODKA

Absolut Blue ₹ 475

Absolut Citron ₹ 475

Finlandia ₹ 425

DOMESTIC VODKA

Smirnoff Red ₹ 350

Smirnoff Espresso ₹ 350

DOMESTIC RUM

Bacardi Carta Blanca ₹ 425

Bacardi Black ₹ 425

Bacardi Limon ₹ 425

Old monk ₹ 350

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TRAVANCORE WORLD CUISINE RESTAURANT

18

DOMESTIC WHISKY

Maquintosh ₹ 350

Signature ₹ 325

SINGLE MALTS

The Glenlivet, 12 years ₹ 875

The nose is rich with oaked, notes of chewy resinous wood with a well-balanced acidity. Palate is full rich with cinnamon and clove.

Talisker, 10 years ₹ 825

Rich dried fruit sweetness, clouds of smoke, strong barley-malt favours, intense and warming.

Glenfiddich, 10 years ₹ 800

Intriguingly complex aroma, silky, revealing layers of sherry oak, full-bodied bursting with flavours.

PREMIUM SCOTCH WHISKY

Johnnie Walker 18 years ₹ 750

Chivas Regal 12 years ₹ 650

Johnnie Walker Double Black ₹ 625

Johnnie Walker Gold Label ₹ 600

Dewar's Black 12 years ₹ 525

Johnnie Walker Black Label ₹ 500

Teachers Highland cream ₹ 450

Johnnie Walker Red Label ₹ 400

Dewar's White label ₹ 400

Ballantines's ₹ 350

J&B Rare ₹ 350

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TRAVANCORE WORLD CUISINE RESTAURANT

JAPANESE / AMERICAN / IRISH WHISKEY

Suntory Toki	₹ 650
Jack Daniels	₹ 450
Jameson	₹ 450
Jim Beam extra aged	₹ 450
Jack Daniels honey	₹ 425
Jim Beam white	₹ 425

TEQUILA

Camino Real Silver	₹ 450
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DOMESTIC BRANDY

Morpheus XO	₹ 450
Louis Vernant XO	₹ 425
Caesar	₹ 400
Honey bee	₹ 300

BEER

Budweiser 650 ml	₹ 600
Kingfisher Premium 650 ml	₹ 550
Budweiser 330 ml	₹ 550
Kingfisher Ultra 330 ml	₹ 450
Bira 330 ml	₹ 450

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LIQUEURS





(Standard measure of serving is 60 ml for liqueurs only)

Benedictine	₹ 450
Drambuie	₹ 450
Grand Marnier	₹ 450
Giffard cherry brandy	₹ 450
Kahlua	₹ 450
Crème de cassis	₹ 450
Crème de cacaco	₹ 450
Bailey's Irish Cream	₹ 450
Blue Curacao	₹ 450
Cointreau	₹ 450

SPARKLING WINE

Ti Amo, Prosecco, Brut, DOC, Veneto, ITALY	₹ 4000
<i>Fresh and rich fruity aromas of apple and pear with hint of citrus fruits that fade into the floral bouquet</i>	
Grover Zampa Brut, Karnataka, India	₹ 3500
<i>Crisp and lively with aromas of green apple, cinnamon and vanilla Leads to appealing flavor of Tropical flavours and spicy anise.</i>	
Sula, Brut, Nashik, INDIA, methode champenoise	₹3500
<i>Exceptionally smooth, buttery and complex texture</i>	

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WHITE WINE

Chardonnay

2013, Louis Jadot, Bourgogne, FRANCE ₹ 7000

Creamy palate balanced by the hint of tropical fruit and acidity begins with the delicate infusion of peach, pear, quince and aromas of crushed stone.

2014, Albert Bichot, Chablis, Bourgogne, FRANCE ₹ 7000

Aroma of honeydew melon and limey citrus with stone fruit. Scents of paperbark oak and oatmeal, coupled with creaminess limey, citrus fruit with complexing and a light cream

2014, Louis Jadot, Chablis, Bourgogne, FRANCE ₹ 7000

Medium- Full bodied with stone fruits and aromas of peach, integrated oak and a soft finish

2013, Kendal Jackson, California, USA ₹ 5000

rich, ripe fruit aromas of pear, white flowers well balanced with lively acidity and inherent fresh minerality

Sauvignon Blanc

2013, Henri Bourgeois, Pouilly fume, Loire Valley, FRANCE ₹ 7000

Aromatic, floral and smoky nature of the grape shows elegance and roundedness which is persistent in the mouth.

2014, Cakebread Cellars, Napa Valley, USA ₹ 17000

Bright, pale yellow with intense citrus flavours including pink grapefruit, fresh herbs, fruits on the palate with a balanced finish.

2019, Sula Vineyards, Nashik, INDIA ₹ 3250

Crisp, herbaceous, slightly peppery and refreshing finish well-structured wine with aromatic finesse on the palate.

2014, Villa Maria, Marlborough, NEW ZEALAND ₹ 5500

Fruity, full bodied white with high notes of peaches and pears followed by subtle aftertaste of honey.

2015, D' Arenberg The Broken Fish plate, McLaren Vale, AUSTRALIA ₹ 4500

Aromas of rock melon, passion fruit, with a subtle lift of lychee and orange blossom, vibrant Tropical fruits and citrus crisp finish.

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Other White Grapes and Blends

2011, Danzante, Le 3 Venezie, ITALY	₹ 7000
<i>Pinot Gris</i>	
<i>The nose features attractive floral aromas as well as fruity nuances ranging from tropical fruit such as pineapple to white peach.</i>	
2012, Leeuwin Estate, Margret river, AUSTRALIA	₹ 5000
<i>Riesling</i>	
<i>Yellow straw colour with green hues of apple and green almonds, scent of chamomile flowers is strong at the taste.</i>	
2015, Sula Vineyards, Nashik, INDIA	₹ 3250
<i>Chenin blanc</i>	
<i>Tropical fruit notes with sweet tones of honey, finished with a fresh palate.</i>	
2013, Grover, Bangalore, INDIA	₹ 3250
<i>Viognier</i>	
<i>Elegant with peach, honey and dry apricot, floral nose with hints of vanilla.</i>	

ROSÉ WINES





2010, E' Guigal, Tavel, Rhone, FRANCE	₹ 4500
<i>Clean citrusy to oaked with a rich, buttery consistency. Aromas and flavor rich in tropical fruit and exotic spices.</i>	

RED WINE

Pinot Noir

2013, Louis Jadot, Burgundy, FRANCE	₹ 5000
<i>Beautiful ruby colour, red currant hints, rich and grand tannins.</i>	
2013, Kendal Jackson, California, USA	₹ 5000
<i>Bouquet with ripe berry fruits and luscious plums, ripe silky tannins and complex spicy oak and herbal notes</i>	

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TRAVANCORE WORLD CUISINE RESTAURANT
Other Red Grapes and Blends

E. Guigal Châteauneuf-du-Pape, Southern Rhone Valley, FRANCE ₹ 7000

Syrah, Grenache, Mourvedre

Deep dark red in colour, Spices and mature red fruits. Round tannins with powerful complexity.

A rich unctuous flavours of mature plum, hazelnuts and red fruits,

2005, Barolo, Marchesi di Barolo, DOCG Piedmonte, ITALY ₹ 8000

rich and open but needs air to gain harmony. Flavours of cherry,

plum and spice offers a fine lingering finish.

2009, Frescobaldi Nipozzano, Chianti Rufina Riserva, Tuscany, ITALY ₹ 5000

Sangiovese

Predominating flavours on the nose are of blackcurrant and wild berry.

2013, Chinkara, Cara, Victoria, AUSTRALIA ₹ 7000

Cabernet Merlot

powerful flavour profile with intense structure, deep tannins and ripe berry

2014, Sula, Nashik, INDIA ₹ 3250

Cabernet Shiraz

Ripe to the point of sweetness, with a woody spiciness, heavy

concoction of spices and a touch of dried herbs, full bodied.

2011, Grover La Reserve, Karnataka, INDIA ₹ 3250

Blend

Elegant with lingering dark fruits, pepper, blackberry jam and violet floral nose with hint of spices.

2010, The Laughing Magpie, Mc Laren Vale, AUSTRALIA ₹ 4800

Shiraz, viognier

Currant fruit on the nose with tobacco and cider, lighter medium bodied

under pinned by acidity, subtle tannins and oak notes on the finish.

2016, Fratelli, Akluj, INDIA ₹ 3250

Cabernet Franc, Shiraz

Ruby red with bright red berries and hints of subtle spicy white pepper,

Medium bodied with a soft, round finish





2010, Chinkara, Victoria, AUSTRALIA ₹ 7000

Cabernet Sauvignon

Subtle complexity and a beautiful balance of fruit, acidity and tannin, delightful when it is allowed to breathe

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WINES BY THE GLASS

WHITE WINES

2015, Grover, Vijay Amritraj Reserve, Bangalore, INDIA ₹ 600

Viognier

Elegant with peach, honey and dry apricot. Floral nose with hints of vanilla.

2015, Sula Vineyards, Nashik, INDIA ₹ 600

Chenin blanc

Tropical fruit notes with sweet tones of honey, finished with a fresh palate.

2019, Sula Vineyards, Nashik, INDIA ₹ 600

Sauvignon blanc

Crisp, herbaceous, slightly peppery and refreshing finish well-structured wine with aromatic finesse on the palate.

RED WINES

2013, Chinkara, Cara, Victoria, AUSTRALIA ₹ 750

Cabernet Merlot

powerful flavour profile with intense structure, deep tannins and ripe berry

2014, Sula, Nashik, INDIA ₹ 600

Cabernet Shiraz

Ripe to the point of sweetness, with a woody spiciness, heavy concoction of spices and a touch of dried herbs, full bodied.

2011, Grover La Reserve, Karnataka, INDIA ₹ 600

Blend

Elegant with lingering dark fruits, pepper, blackberry jam and violet floral nose with hint of spices.






2016, Fratelli, Akluj, INDIA ₹ 600

Cabernet Franc, Shiraz

Ruby red with bright red berries and hints of subtle spicy white pepper,

Medium bodied with a soft, round finish

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