

Raanthal
FLOATING RESTAURANT



THE LEEEA

ASHTAMUDI

A RAVIZ HOTEL

Amuse - bouche

Curry leaf flavored croquettes & Crab claws

Soup

Seafood Thenga pal soup

Muringa Parippu Soup

Daily Catch

All seafood grills will be accompanied with bread basket or Butter rice with parsley and refreshing vegetable salad.

Choice of Marination

Kandhari(Birds' eye chilly, shallots, garlic, coconut milk & local spices).

Pulimulakk(Char grilled red chilies, rock salt, tamarind, garlic & shallots)

Kariveppila (Curry leaves, chilly,lemon)

Rechedo (red chili, ginger, garlic, coriander)

Lemon, mustard & garlic sauce

Chilly flakes, garlic & herbs sauce

Nirvana Studio

Options of karimeen(pearl spot)

Neymeen (King Fish)

Tiger prawns

Served with appam

Paneer nirvana served with appam

Aubergine Nirvana served with appam.

Laal Maans

A robust mutton curry infused with red chilly and yogurt

Aleppey Chicken Curry

From the coastal flavors of Aleppey in Kerala

Murg Kolhapuri

Chicken curry with an intense blend of Kolhapuri spices

Koon Mappas

A coconut milk-infused delicacy featuring mushroom at its best

Vegetable Nizami Hundi

A vegetarian delight featuring a medley of vegetables in a rich and flavorful gravy.

Paneer Mumtaz

A dish featuring succulent paneer cubes in a creamy, nutty gravy

Dal Makhni

Black lentils and kidney beans are slow-cooked to perfection

Dessert

Tender coconut souffle/ Chocolate Brownie

Prices are subject to an 18% tax