



*Holiday Inn*<sup>®</sup>

AN **IHG**<sup>®</sup> HOTEL

COCHIN





## Salad Vegetarian



Aloo Chaat  
Papdi Chaat  
Northern Village Salad  
Kachumber Salad  
Spicy Carrot Salad  
Grated Carrot With Curry Leaves And Coconut  
German Potato Salad  
Curried Potato Salad  
Pommes In Mustard Cream  
Carrot Kosambari  
Cauliflower, Green Beans And Spinach Salad  
Cucumber And Feta Cheese Salad  
Greek Salad  
Kimchi Salad  
Macroni And Pepper Salad  
Marinated Tomato And Aubergine Salads  
Marinated Tomato And Cottage Cheese Salad  
Pepper And Potato Salad  
Pickled Cabbage And Sliced Cucumber  
Russian Salad  
South Indian Style Potato Salad  
Fatuos  
Thai Raw Papaya Salad  
Tomato And Basil Salad  
Tossed Salad

## Salad Non -Vegetarian



Hawaaiin Salad  
Indian Style Tandoori Chicken Salad  
Mustard Marinated Potato And Egg  
Oriental Chicken Salad  
Pesto Marinated Chicken And Pepper Salad  
Thai Chicken And Mint Salad  
Chicken Hawaiian Salad  
Grilled Chicken Salad  
Roasted Chicken And Vegetable Salad  
Chicken And Pasta Salad  
Curried Chicken Salad  
Chicken And Garbanzo Beans Salad

## Additional Rs 75 for per item



Assorted Seafood Salad  
Grilled Squid Salad  
Mexican Fish Salad  
Vembanadan Meeen Sallas  
Chef Ala Salad  
Salad Nicoise  
Neptune Salad  
Flake Barbequed Fish  
Grilled Fish Salad  
Chicken And Pak Choy Salad  
Chicken Salad With Apple, Celery, Roasted Cashewnut

**02 Veg Salads & 01 Non Veg Salad**





## Soup Vegetarian



Tomato And Holy Basil Soup  
Cream Of Green Peas  
Cream Of Spinach Soup  
Dal Ka Shorba  
Kabuli Chana Ka Shorba  
Mattar Aur Jeera Ka Shorba  
Minestrone Soup  
Mulligatawny Soup  
Oven Roasted Pumpkin  
Oven Roasted Tomato  
Palak Ka Shorba  
Potato And Coriander  
Potato And Cauliflower  
Potato And Leek Sop  
Sweetcorn Vegetable  
Tamatar Dhaniya Ka Shorba  
Tomato Rasam  
Vegetable Clear Soup  
Vegetable Hot And Sour Vegetable  
Carrot And Coriander Soup

## Soup Non -Vegetarian



Cream Of Chicken  
Hot And Sour Chicken Soup  
Kozhi Rasam  
Mulligat Awany Chicken Soup  
Murgh Aur Palak Ka Shorba  
Sweet Corn Chicken Soup  
Soup E Nature (Clear Soup With Vegetable  
And Burnt Garlic)  
Chicken Noodle Soup

**01 Veg Soup & 01 Non Veg Soup**





## South Indian Vegetarian



Kerala Selections  
Thoran(Beans ,Cabbage,Carrot,Mixed  
Vegetable,Beetroot,Long Beans)  
Mezhukkupuratti(Chena,beans,kaya Payar,carrot)  
Kadala Curry  
Alleppey Vegetable Curry  
Thakkali Muringakka Curry  
Vegetable Mappas  
Vendakkai Mappas  
Vendakkai Thenga Fry  
Erassery  
Sambhar  
Avial  
Potato And Onion Theeyal  
Ulli Theeyal  
Pulissery  
Kaalán  
Potato Podimas

## Chinese Vegetarian

Stir Fried Vegetable  
Crispy Fried Vegetable  
Vegetable Ball Manchurian/hot Garlic Sauce  
Cauliflower In Chilly Soya  
Hong Kong Vegetable  
Hunan Vegetable  
Eggplant In Hot Garlic Sauce

## North Indian Vegetarian



Achhari Bhindi  
Bhindi Dahiwala  
Bhindi Sambhariya  
Saag Durbari  
Paneer Birbali  
Aloo Pudina Masala  
Dhingri Masal  
Dum Aloo Banarasi Hare  
Mutter Ka Saag  
Hyderabadí Veg  
Malai Kofta  
Methi Mutter Malai  
Muttar Paneer  
Navratan Korma Paneer  
Nizami Paneer  
Palak Paneer  
Chilli Paneer  
Paneer Chutneywala  
Paneer Do Pyaza  
Paneer Jalfrezi  
Paneer Kurma  
Paneer Makhanwala  
Paneer Makhani  
Paneer Pudina  
Paneer Saagwala  
Paneer Tikka Masala  
Kadai Paneer  
Dum Paneer Kaalimirch  
Grilled Vegetable Medley  
Herbs Roast Vegetables  
Vegetable Au Gratin  
Vegetable Lasagna  
Siciliana Caponata



## 04 Veg Main Course



## Vegetarian



### Rice

Coconut Rice  
Greenpeas Pulao  
Jeera Pulao  
Kashmiri Pulao  
Kerala Rice  
Navarattan Pulao  
Nawabi Pulao  
Steamed Basmati Rice  
Vegetable Biryani  
Kerala Brown Rice

### Bread

Naan  
Butter Naan  
Malabari Parata  
Pudina Paratha  
Roti  
Kallappam

### Lentil

Dal Makhni  
Dal Palak  
Dal Panchmel  
Dal Tadka  
Parippu Curry  
Sambhar  
Lasooni Dak  
Dal Phool  
Dal Tamatar  
Rajma  
Rasmisa  
Dal Miloni

**Breads – 02 Varieties**  
**Rice – 02 Varieties**  
**Lentil - 01 Variety**



## Non - Vegetarian



### Fish

Alleppey Fish Curry  
Angamaly Fish Curry  
Kumily Fish Curry  
Kottakkal Fish Curry  
Travancore Fish Curry  
Ammachi Fish Curry  
Kuttanadan Fish Curry  
Vembanad Fish Curry  
Meen Mulakittathu  
Meen Manga Curry  
Doi Machli  
Macher Jhol  
Machhi Tikka Masala  
Bengali Fish Curry  
Seafood Mix Curry  
Machhi Amritsari  
Patrani Macchi  
Fried Fish Tartar Sauce  
Grilled Fish Fillet In Herb Sauce  
Grilled Fish Lemon Butter Sauce  
Grilled Hammour Nicoise  
Steamed Fish With Hoisin Sauce  
Pan Seared Fish

### Chicken

Chicken Curry  
Chicken Masala  
Chicken Varutharachathu  
Chicken Xacuti  
Nadan Kozhi Curry  
Kerala Chicken Roast  
Mysore Chilly Chicken  
Kozhi Thenga Paal Curry  
Achari Murgh  
Murgh Hariyali  
Murgh Methi  
Murgh Saagwala  
Murgh Tikka Makhani  
Chicken à la King  
Chicken Casserole  
Stew Chicken  
Florentine Chicken Fricassee  
Chicken Piccata

### Beef

Beef Curry  
Beef Fry Kerala Style  
Beef Masala  
Beef Peralan  
Beef Roast  
Beef Coconut Fry  
Beef Bourguignon  
Beef Stroganoff  
Roast Beef Pepper Sauce  
Roast Lamb Mint Jus  
Hungarian Goulash  
Shepherd's Pie  
Tenderloin With Paprika Potato  
Roast Pork Loin Apple Sauce

## Additional Rs 250

### Pork

Angamaly Pork Ularthiyathu  
Pork Roast  
Pork Fry  
Pork Sorpotel

### Mutton

Dahi Gosht  
Kadai Gosht  
Gosht Banjara  
Gosht Hazarvi  
Laal Maas  
Mutton Do Pyaza  
Mutton Kurma  
Mutton Rogan Josh

**02 or 03 Non Veg Main Course**



## Indian Desserts



Ada Payasam  
Pal Payasam  
Semiya Payasam  
Shahi Tukda  
Green Gram Payasam  
Parippu Payasam  
Broken Wheat Payasam  
Paalada  
Gulab Jamun  
Kala Jamun  
Phirmi  
Gajar Ka Halwa

## Ice creams

Strawberry  
Vanilla  
Mango  
Chocolate  
Pista  
Butterscotch

## Western Desserts



Assorted Fresh Fruit Tartlets  
Caramel Custard  
Chocolate Éclairs  
Cheese Cake  
Pineapple Tranche  
Tiramisu  
Fresh Fruit  
Chocolate Truffle  
Mocha Praline  
Choco Banana  
Pineapple Crunchy

Warm Chocolate Mud Pudding  
Toffee Banana  
Fruit Crumble  
Ginger Nut Honey Pudding  
Bread And Butter Pudding

Duo Of Chocolate | White Choco  
Mango |Mocha Praline |Chocolate  
Mousse - And Orange |Orange And Banana|  
Tender Coconut And Pineapple|  
Dark Chocolate Mousse |White  
Cholate Praline

**Dessert – 02 Varieties**  
**Ice cream - 01 Variety**





**Thank  
You**

