

GRESTAURANT



GROVE RESTAURANT

WELCOME TO A FEAST UNDER THE PALMS



Set amidst a serene 3-acre coconut farm, our restaurant is designed to be more than just a place to eat, it's a place to gather, celebrate, and unwind.

Our carefully curated menu brings together the best of Indian, Continental, and Asian cuisines, crafted to suit every palate and mood. Whether you're here for a quiet dinner, a joyful celebration, or a community event, we invite you to slow down, savour every bite, and soak in the breezy charm of nature around you.

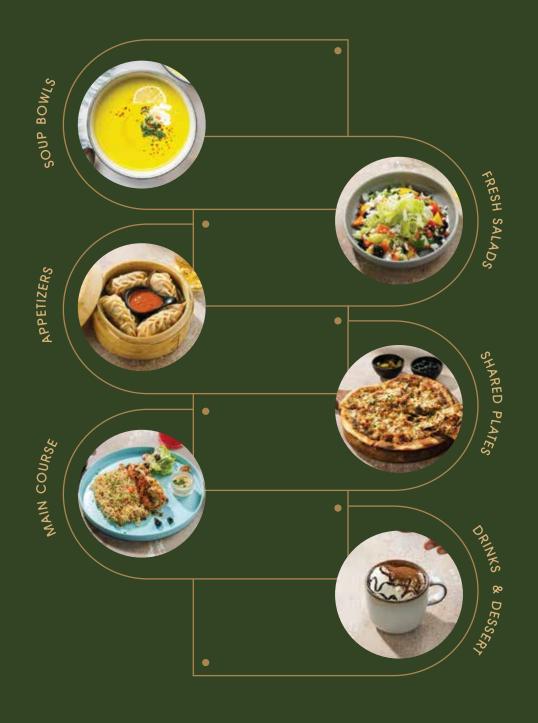
Let this be your space to connect, indulge, and make memories.



MENU GUIDE

FROM THE HOUSE ——•

—— INDIAN —— CONTINENTAL —— ASIAN ——•





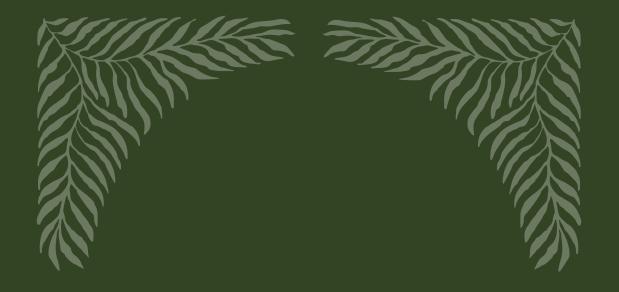












SOUPS & Salds

— FROM THE HOUSE



SOUP & Salad

FROM THE HOUSE

*	CLEAR SWEET CORN HOT & SOUR MANCHOW Choice of VEG CHICKEN	129
*	TOMATO GARLIC A hearty blend of ripe tomatoes and roasted garlic, simmered to perfection with fresh herbs.	139
*	CREAM OF MUSHROOM Rich and velvety mushroom soup with a touch of cream and herbs.	169
*	ROASTED PUMPKIN Smooth and creamy pumpkin soup, infused with warm spices and a hint of sweetness.	169
A	MUTTON NENJU ELUMBU A flavorful & aromatic soup made with tender mutton bones, simmered with spices and herbs for a rich, hearty broth.	139
A	NAATU KOZHI SOUP A flavorful, hearty country chicken soup simmered with spices, ginger, and curry leaves for a comforting, authentic taste.	139



*	FRESH VEGETABLE SALAD Crisp carrots, cucumber, onion, and tomato tossed and sliced in a refreshingly simple Salad.	120
*	GREEK SALAD Fresh, exotic garden vegetables drizzled with a lemon and olive oil dressing.	195
*	WATERMELON & FETA SALAD Refreshing watermelon, creamy feta fresh mint, and a hint of lemon vinegar.	195
▲ *	ROASTED ITALIAN SALAD Roasted veggies, crisp greens, and shaved PANEER / CHICKEN or EGG in a zesty herb. Warm, rustic flavors.	249
▲ *	CAESAR SALAD Lettuce, Parmesan shavings, and croutons with a rich Caesar dressing. Add on chicken @ Rs 50	249 299

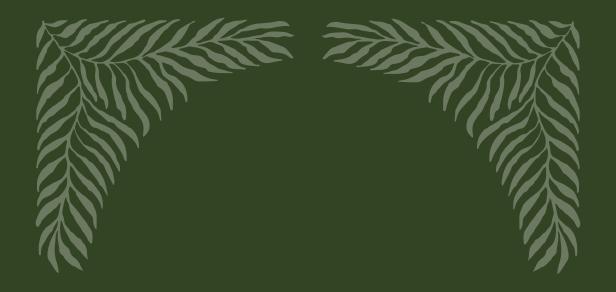


















FROM THE HOUSE

*	GHEE PODI IDLI Small pieces of traditional Idli sauteed in clarified butter and spiced with podi masala.	249
*	PINEAPPLE CHEESE CHERRY A timeless classic with sweet pineapple, creamy cheese, and juicy Cherries served on skewers for a delightful bite.	249
*	MALABAR COIN PAROTTA WITH MUSHROOM PANEER ROAST Mini coin parotta topped with choice of Mushroom Paneer roast.	349
*	CHILLI CHEESE MILAGAI BAJJI Stuffed banana chilies coated in tempura batter and deep-fried, served with Peri Peri Mayo.	299
*	HARA BHARA KEBAB	319
	Crispy, spiced patties of spinach, peas, and potatoes with mint chutney.	
*	LOTUS STEM CRISPY HONEY CHILLI	320
	Thinly sliced lotus stem fried to perfection, tossed in a honey-chilli glaze for a crispy, tangy treat.	
*	NEI PODI PANEER	329
	Soft paneer cubes coated with ghee and aromatic South Indian Podi masala, bursting with flavor.	
*	JAPAN PANEER	329
	Tender paneer cubes tossed in a rich, silky cashew paste and milk for a delicate, nutty flavor.	
*	THE GROVE SPECIAL CHAAP	329
	House special marination of Soya chaap pieces cooked to perfection served with tangy mint chutney.	
*	MALAI BROCCOLI	349
	Succulent broccoli florets marinated in rich cream and spices, grilled to a smoky, tender finish.	
*	COCO BAR'S ROYAL VEG PLATTER	699
	A delectable mix of Malai Broccoli / Gobi, Hara Bhara Kebab, Tandoori Stuffed Aloo, Paneer Tikka, and BBQ Pineapple,	











all marinated with rich spices and char-grilled to perfection. Served with mint chutney, pickled onions, and fresh salad.



INDIAN CUISINE

COOKING STYLE & CHOICE OF VEGGIE

ALOO (POTATO)

4	ALOO (POIAIO)	
	Aloo Jeera Tandoori Stuffed Aloo	199 299
*	BABYCORN 65 Miriyalu Pallipalayam Hot Pepper Golden Fried Dynamite Babycorn	219
*	CAULIFLOWER (GOBI) 65 Tikka Hot Pepper Cauliflower	199
*	CHAAP (SOYA) Malai Chaap Hariyali Tikka Pesari Chaap	329
*	MUSHROOM	
	65 Miriyalu 🚵 Pallipalayam Hot Pepper Mushroom 🊵 Tandoori Japan Mushroom Nei Podi Mushroom Dynamite 🍅	199 249 229
*	PANEER 65 Golden Fried Hot Pepper Dynamite Paneer Paneer Fingers Malai Paneer Paneer Tikka	299 299 349









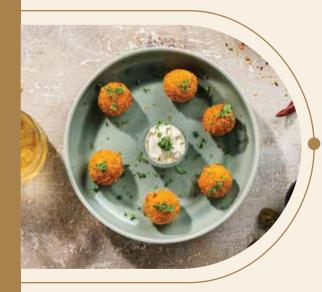






CONTINENTAL CUISINE

*	ONION RINGS	199
*	FRENCH FRIES PERI PERI FRIES	199
*	JALAPENO CHEESE CRACKERS	229
*	CHEESE LOADED FRIES	249
*	GARLIC BREAD CHILLI CHEESE GARLIC BREAD	210 249
*	LOADED NACHOS	265



JALAPENO CHEESE CRACKERS



VEG MOMOS STEAMED

ASIAN CUISINE

*	MOMOS STEAMED FRIED	199
ajk	VEG SPRING ROLL	219
*	SESAME FRIED BABYCORN	229
*	HOT GARLIC	229
	BABYCORN MUSHROOM	
*	CHILLI ROASTED CHILLI MANCHURIAN	229 229 229 329
	BABYCORN GOBI MUSHROOM PANEER	
*	DRAGON	229 329
	BABYCORN PANEER	







FROM THE HOUSE

A	SPICY CRISPY CHICKEN BULLETS Juicy, bite-sized chicken pieces marinated in spices, coated in a crispy crust, and tossed with home seasoning.	299
A	FLAMED GRILLED CAJUN SKEWERS Juicy chicken skewers marinated in bold Cajun spices and grilled to perfection.	319
^	PICHU POTA MILAGU KOZHI Shredded pepper chicken tawa fried with bold South Indian spices for a punchy kick.	329
A	CHILI GARLIC CHICKEN Succulent chicken pieces tossed in a sizzling chilli garlic sauce, delivering a bold, spicy kick with every bite.	329
A	KALLU KADAI KOZHI ROAST Tender chicken marinated in a signature blend of spices, tawa-roasted to a crispy finish, and bursting with authentic South Indian flavors.	329
A	CHICKEN SCHNITZEL Crispy, golden chicken breast served with a rich, homemade sauce – a comforting classic with a perfect crunch and flavorful finish.	329
A	CHIC 'N' CHIP Bite-sized chicken folded in spiced potato slices and	329



FLAMED GRILLED CAJUN SKEWERS

CHIC 'N' CHIP

fried to perfection.

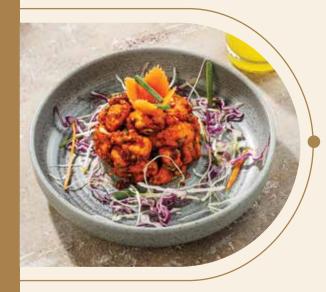








FROM THE HOUSE



DEVIL"S CHICKEN





A	DEVIL'S CHICKEN Fiery marinated chicken grilled to perfection and tossed in our chef's special species blend, igniting an inferno of bold, spicy flavors	329
*	NEI PODI CHICKEN Chicken infused with ghee and tossed in a flavorful South Indian Podi spice mix.	329
A	CHICKEN GHEE ROAST Tender chicken marinated in spices and slow-roasted in rich, aromatic ghee – a traditional Mangalorean delight with a bold, flavorful kick.	339
•	GROVE'S MARRY ME CHICKEN Tender chicken stir-fried with fresh basil, garlic, and fiery chilies, delivering a bold, aromatic kick in every bite. KALLU KADAI PRAWN FRY Succulent prawns stir-fried in a fiery blend of spices and	349 349
A	herbs, capturing the rustic charm and bold flavors of a traditional toddy shop. THE GROVE SPECIAL CHICKEN TIKKA House special marination of chicken pieces cooked to perfection Served with tangy mint chutney.	349
	MALABAR COIN PAROTTA WITH KOZHI PRAWN ROAST 349 Mini coin parotta paired with South Indian style Kozhi / Prawn, tawa-fried to perfection for a spicy, rustic treat.	369
A	JAPAN CHICKEN Tender chicken cubes tossed in a rich, silky cashew	349





paste and milk for a delicate, nutty flavor.







FROM THE HOUSE

A	NAATU KOZHI - PALLIPALAYAM CHINTHAMANI Tender country chicken chunks tossed in spicy garlicky sauce.	349
•	BUTTER GARLIC PRAWN Succulent prawns tossed in a rich butter and garlic sauce, finished With red chili for a flavorful, melt-in-your-mouth experience.	399
^	MUTTON GALOUTI Exquisitely minced mutton infused with a secret blend of spices, lightly pan-seared to create a melt-in-your-mouth delicacy.	429
•	KATAIFI PRAWN	449
	Succulent prawns delicately wrapped in crispy kataifi pastry, fried to golden perfection. Served with a tangy sweet chili sauce.	
•	TANDOORI POMFRET Fresh pomfret marinated in tangy spices and yogurt, grilled in a traditional tandoor for a smoky char and succulent finish.	449
^	COCO BAR'S SIGNATURE CHICKEN PLATTER Platter – A delicious mix of Chicken Tikka, Hariyali, Malai, and our special Grove Chicken, each marinated with unique spices and grilled to perfection. Served with mint chutney and pickled onions.	799
	COCO BAR'S NON VEG PLATTER A flavorful selection of Fish Tikka, Prawn Tikka, Malai, and Hariyali, each marinated in aromatic spices and perfectly grilled. Served with mint chutney,	999

KALLU KADAI KOZHI ROAST











INDIAN CUISINE

	EGG	
	65 Chilli Dynamite 🍐	179
_	CHICKEN	
	65 Hot Pepper Lollipop Lemon Dynamite Asari Sivakasi	249 289
	Pallipalayam Chinthamani 🍐 Malli	289
	777 Hyderabad 🍐 Kerala Chicken Egg Dynamite 🎳 Lollipop	329
	CHICKEN TANDOOR	
	Wings Tangdi Kebab Malai Tikka Hariyali Pesari 🍐 Hot Pepper Kebab 🍐	329 349
	Maidi Tikka Hallyali Tesali	
_	TANDOORI CHICKEN HALF FULL	299 549
_	MUTTON	7/0
	Chukka Pepper Fry Seekh Kebab	349
•	FISH	
	65 Tikka	329 359 299 349
	Vanjaram Tawa Fry Basa Tawa Fry	233 343
•	PRAWN	
	Chukka Tandoor	359
•	KANAVA CHUKKA	359

















CONTINENTAL CUISINE

lacktriangle	CHICKEN POPPERS	279
	CHICKEN LOADED NACHOS	319
lacktriangle	CHICKEN WINGS	369
	Buffalo 🔌 Peri Peri Mayo Naga ┢ Sweet Chilli Honey Mustard Cheesy Creamy Crispy Sriracha BBQ Chinese Spicy ┢	
•	FISH FINGERS	249
•	CRISPY FRIED CALAMARI	369
•	PRAWN FIRECRACKERS	399



PRAWN FIRECRACKERS

CHICKEN SATAY



ASIAN CUISINE

	A CHICKEN MOMOS	
	Steamed Fried	249
	▲ CHICKEN	
	Chilli Roasted Chilli Maharani Manchurian Tempura Dragon Kung Pao Schezwan Chicken Phuket Chicken Sesame Fried Chicken Crunchy Honey Garlic Chicken Drums of Heaven Chicken Satay	299 299 329 329 339
•	• FISH	349
	Chili Roasted Chili ┢ Phuket Manchurian	
•	PRAWN	349
	Tempura Honey Chili Manchurian	
	A CRISPY MUITON	359









SHARED PLATES & QUICK MEAL

FROM THE HOUSE ——



SHARED PLATES

BARBEQUE

* GRILLED PINEAPPLE	199
▲ AL FAHAM HALF FULL	329 599
▲ SMOKED BBQ WINGS	329
▲ CHICKEN STRIPS	329
• FISH BBQ	349
BBQ PRAWN	349
BBQ POMFRET	449



PIZZA

*	MARGHERITA	349
*	PAROZZA MUSHROOM PANEER	359
*	AL FUNGHI - MUSHROOM	399
*	PANEER TIKKA	409
	PAROZZA CHICKEN PRAWN	369 399
	DYNAMITE CHICKEN	429
_	CHICKEN TIKKA	429
_	BUTTER CHICKEN PIZZA	429
_	ITALIAN SAUSAGE	449
_	CHICKEN PEPPERONI PIZZA	449
_	CARNIVORE PARADISE - FULLY LOADED	479













QUICK MEAL

BURGER

** VEG BURGER	279
** HOT & CHEESY PANEER BURGER	299
• * EGG BURGER	279
▲* JUICY CHICKEN BURGER	329
▲* SMOKY BBQ CHICKEN BURGER	329
▲* CRISPY CHICKEN BURGER	329
m A* SPICY CHICKEN BURGER 🌢	359
▲* LOADED LAMB BURGER	359
m Ax SMASHED LAMB BURGER	429
* ADD ON CHEESE @29	
* ADD ON SUNNY SIDE UP @29	



SMASHED LAMP BURGER



CLUB CHICKEN SANDWICH

SANDWICH

*	BBQ VEG SANDWICH	249
*	MUSHROOM ONION SANDWICH	249
*	PERI PERI PANEER SANDWICH	299
*	CLUB VEG SANDWICH	319
	EGG SANDWICH	199
	SRIRACHA CHICKEN SANDWICH	299
	ITALIAN GRILLED CHICKEN SANDWICH	299
A	CLUB CHICKEN SANDWICH	379













Main course

• FROM THE HOUSE •• SIAN •• INDIAN •• CONTINENTAL •• ASIAN



*Main course

FROM THE HOUSE

	*	KONGU ARISI PARUPPU WITH CURD	159
		A wholesome kongu style lentil rice served with fryums, and refreshing curd for a simple yet flavourful meal.	
	*	SANTHAGAI MUSHROOM PANEER	189 229
		Delicate rice noodles tossed with spiced mushrooms, or smashed paneer & aromatic herbs - South Indian flavour.	
	*	CHILLI GARLIC RICE	219
		Fragrant rice stir-fried with fresh veggies, infused with bold chili and Garlic flavours for a fiery kick.	
	*	VEG RICE WITH GOBI MANCHURIAN	299
		Indulge in a tantalizing fusion of flavors with our Vegetable Fried Rice paired with Gobi Manchurian.	
	*	PAROTTA WITH KONGU KALAN CURRY	329
		Flaky, layered parotta served with a rich and aromatic Mushroom stew, slow-cooked in a blend of spices.	
	*	PANEER STEAK	349
		Grilled paneer steak served alongside aromatic, herb-infused rice for a fresh, savory burst of flavor.	
	*	MUSHROOM STROGANOFF	359
		Creamy, rich mushroom sauce served over buttered rice with a touch of herbs.	
	*	CORIANDER RICE WITH PANEER BUTTER MASALA	399
		Fragrant coriander-infused rice paired with creamy, spiced paneer in a buttery tomato gravy.	
	*	THENGA PAAL SADAM WITH KERALA BABYCORN	399
		(CHOICE OF DRY RICE CREAMY) Creamy coconut milk rice paired with tender Kerala-style baby corn, lightly spiced for a tropical, flavorful twist.	
		INDIAN GRAVY	
	*	DAL FRY DAL TADKA	169
	*	MUSHROOM PALLIPALAYAM MASALA	189
		CHETTINAD MASALA VEG MUSHROOM	190
		VEG KADAI MASALA	199
	•	MIXED VEG CURRY	209
		KONGU KALAN GRAVY	219
	•	KALAN MILAGU CURRY	219
		MUTTER PANEER MASALA	249
	•	VEG KOFTA CURRY	269 269
		PANEER BUTTER MASALA	309
TIIT	7	TARLER BUTTER WASALA	309



👚 \star PANEER TIKKA MASALA



309

AMAIN COURSE

FROM THE HOUSE

Delicate rice noodles tossed with minced chicken, & aromatic herbs in South Indian flavor. CHILI GARLIC CHICKEN RICE

Fragrant rice stir-fried with tender chicken, infused with bold chili and garlic flavors for a fiery kick.

■ EGG RICE WITH CHICKEN MANCHURIAN
Fluffy egg rice paired with crispy chicken manchurian tossed in a tangy, spicy sauce for an irresistible fusion feast.

Tender chicken in a creamy, herb-infused white sauce, served over herb rice.

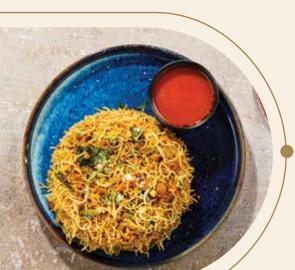
GRILLED CHICKEN STEAK

Succulent grilled chicken steak served with creamy mashed potatoes, buttered boiled vegetables, and rich & flavorful brown sauce.

FISH AND CHIPS

Crispy battered fish fillet served with golden fries and a side of tangy tartar sauce.

399



CHICKEN SANTHAGAI

FISH AND CHIPS













▲ Main course

FROM THE HOUSE

CORIANDER RICE WITH BUTTER CHICKEN MASALA 399 Aromatic coriander rice served with creamy, spiced butter chicken in a rich tomato gravy. SPICY GRILLED PRAWN WITH HERB RICE 399 Boldly spiced prawns grilled to perfection, served over a bed of fragrant herb-infused rice for an exciting fusion of flavors. KALLU KADAI PRAWN WITH NEI SORU 399 Nei Soru - Spicy, street-style prawns cooked with bold flavors, served with aromatic ghee rice for a rich and flavorful experience. PAROTTA WITH CHICKEN | MUTTON PAAYA 349 | 399 Flaky, layered parotta served with a rich and aromatic Mutton OR Chicken stew, slow-cooked in a blend of spices. PESTO FISH STEAK 399 Fresh fish fillet grilled to perfection and crowned with vibrant basil pesto for a burst of Mediterranean flavor with egg rice. THENGA PAAL SADAM WITH KERALA CHICKEN 449 (CHOICE OF DRY RICE | CREAMY)

Creamy coconut milk rice paired with tender Kerala-style Chicken,

lightly spiced for a tropical, flavorful twist.



SPICY GRILLED PRAWN WITH HERB RICE

PAROTTA WITH CHICKEN / MUTTON PAYA













▲ Main course

INDIAN GRAVY

● EGG KEEMA MASALA EGG MASALA	199
▲ KONGU CHICKEN CURRY	309
▲ CHICKEN PALLIPALAYAM MASALA	309
A CHETTINAD CHICKEN MASALA	309
A HYDERABADI CHICKEN MASALA	309
A GARLIC CHICKEN MASALA	319
A KADAI CHICKEN MASALA	319
▲ PEPPER CHICKEN MASALA 🎍	319
▲ KERALA CHICKEN MASALA	319
▲ BUTTER CHICKEN MASALA	329
▲ CHICKEN TIKKA MASALA	329
MUTTON CHETTINAD MASALA	349
 PRAWN MASALA 	349
FISH MASALA	349
A NAATU KOZHI PALLIPALAYAM MASALA	359
A NAATU KOZHI CHINTHAMANI MASALA 🌢	359
▲ MUTTON ROGAN JOSH	359



















Main course

INDIAN - RICE & BREAD

SEERAGA SAMBA BIRYANI

	Chicken Briyani Chicken 65 Briyani Mutton Briyani	319 329 349
*	RICE Steamed Basmati Rice	99
	Jeera Rice Ghee Rice Curd Rice Special Curd Rice	119 139 119 149
*	ROTI	
	Plain Roti Butter Roti Garlic Roti Butter Garlic Roti	39 49 49 59
*	NAAN Plain Naan Butter Naan Garlic Naan Butter Garlic Cheese Naan	59 69 79 89 89
*	KULCHA	
	Plain Kulcha Butter Kulcha Aloo Kulcha Paneer Kulcha	59 69 89 99
*	PARATHA	
	Lachha Paratha Aloo Paratha Paneer Paratha	89 99 109
*	RUMALI ROTI WHEAT PAROTTA	79 89

















Main course



CONTINENTAL

** MAC AND CHEESE	325
** ALFREDO ARRABBIATA PINK SAUCE PESTO	335
Choice of Penne Spaghetti	
▲** SPAGHETTI AGLIO E OLIO PASTA	335
▲**LASAGNA - PANEER CHICKEN	399
* ADD ON VEG CHICKEN	40 60

CHINESE - RICE & NOODLES

* VEG SCHEZWAN VEG VEG MIXED *Choice of Fried Rice or Noodles	189 199 219
 EGG SCHEZWAN EGG * Choice of Fried Rice or Noodles 	209 219
 * MUSHROOM PANEER PRAWN * Choice of Fried Rice or Noodles 	209 219 299
* BURNT GARLIC VEG CHICKEN	209 239
▲ CHICKEN SCHEZWAN NON VEG MIXED * Choice of Fried Rice or Noodles	219 229 249
* HAKKA NOODLES - VEG CHICKEN	199 219
* AMERICAN CHOPSUEY - VEG NON VEG	259 299
* CHOW MEIN - VEG NON VEG	259 299



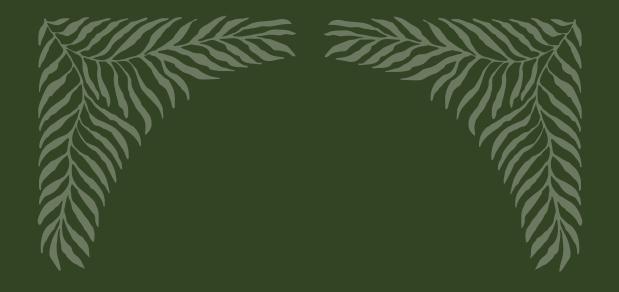






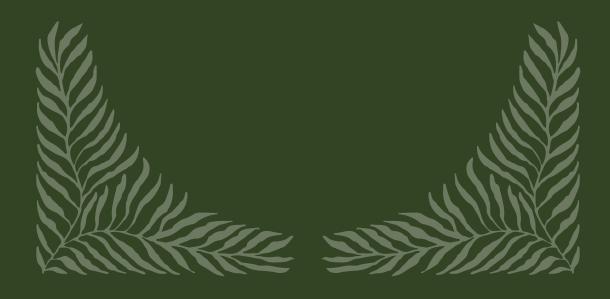






DRINKS & DESSERT

FROM THE HOUSE ——



JUICE

HEALTHY DRINK

Q	INFLAMATION	199
	Pineapple, Cucumber & Ginger.	
Q	SLEEP	199
	Cucumber, Mint & Lime.	
Q	GLOW	229
	Apple, Beetroot & Carrot.	
Q	IMMUNITY	229
	Ginger, Amla, Orange, Turmeric & Pepper.	
Q	CLEAR SKIN	229
	Orange, Carrot & Ginger.	
Q	AFTER A BIG MEAL	229
	Pineapple, Orange & Turmeric.	



FRESH JUICE

Q	MINT LIME	99
Q	FRESH LEMON	99
Q	WATERMELON REFRESH	139
Q	LIMON PINEAPPLE	139
Ø	ORANGE	139
Ø	FRESH PINEAPPLE	139



DRINK

SODA

Q	SODA MINI	25
	WATER BOTTLE	30
Q	AERATED DRINKS MINI I TIN	39 59
Q	KALAIYAN SODA	50
	Panneer Lemon Blueberry Ginger Nannari Orange	
	FRESH LEMON SODA	129
	MINT LIME SODA	139



MANGO TWIST MOCKTAIL

PINK LADY MOCKTAIL



MOCKTAILS @ 249

Q	SPICY THENGA COOLER	Ø
Q	OMC	Ø
Q	FRUIT PULSE	Ø
Q	BLU PEA PINA COLADA	Ø
Q	PINK LADY	Ø
Q	STRAWBERRY COOLER	Ø
Q	GREEN APPLE COOLER	Ø
Q	MANGO TWIST	Ø
Q	BLUEMOON	Ø
Q	SPARKLING BAY	Ø
Ø	MOJITO	Ø

Virgin | Blueberry | Watermelon | Pineapple

DESSERT

	FROM THE HOUSE	
*0	ELANEER PAYASAM	139
	A silky-smooth dessert made with tender coconut, milk, and a hint of cardamom, perfect for a sweet finish.	
* ⊘	MUD SOUFFLE WITH ICE CREAM	299
	A decadent, gooey chocolate souffle paired with a scoop of creamy ice cream for the ultimate indulgence.	
* Ø	LOTUS BISCOFF CHEESECAKE	299
	A luscious, creamy cheesecake layered with the rich caramelized crunch of Lotus Biscoff.	
* ♂	TIRAMISU	319
	A classic Italian dessert with layers of coffee-soaked sponge, mascarpone cream, and a dusting of cocoa.	
*0	PALKOVA PUFF WITH ICE CREAM 👚	329
	Flaky puff pastry filled with rich palkova, served warm with a scoop of creamy vanilla ice cream.	
*0	HOT CHOCOLATE	139

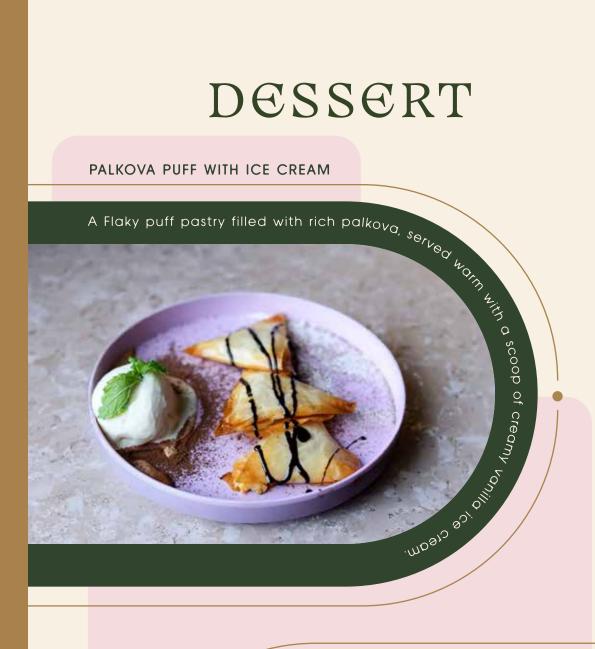
MILKSHAKE & COLD DRINKS

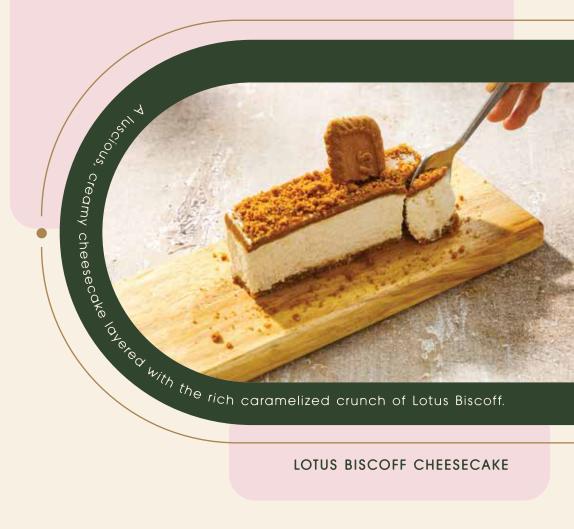
A rich and velvety blend of premium cocoa and creamy milk, served warm to comfort your soul.

Ø	MILKSHAKE FLAVOURS	189
	Chocolate Mango Strawberry Butterscotch Blackcurrent	
Q	VANILLA SKY MILKSHAKE	199
Q	OREO MILKSHAKE	219
Q	LOTUS BISCOFF MILKSHAKE	259
Q	COLD BOOST	189
Q	COLD COFFEE	189
Q	ICE MILO	219

ICE CREAM

O CHOICE OF ICE CREAM	69
Chocolate Mango Strawberry Butterscotch Vanilla Blackcurrent	







THE



BY THE GROVE

