Lakeshore Premier Serviced Villa

Kannankara P.O, Thanneermukkom, Pin : 688527. Kerala, India.
Government of Kerala Tourism Department approved serviced Villa

For booking: http://airbnb.com/h/lakeshoreservicedvilla
http://www.vrbo.com/4019217

Grand Opening August 1st, 2024

LAKESHORE PREMIER SERVICED VILLA MENU

BREAKFAST
We provide free drinking water, boiled and then chilled available 24/7 on site.
Coffee and Tea with organic milk and sugar available.

COMPLIMENTARY BREAKFAST (7AM-8:30AM) *Items may vary every day*
South Indian Dishes
- Idli and dosa with sambar and chutney
- Puttu with kadala curry (garbanzo beans- varieties)

North Indian Items
- Chapathi and veg. curry

PREMIER BREAKFAST (8:30AM-10:30AM)
- Idli, dosa, plain rava dosa, masala dosa, ghee roast- all items comes with sambar and chutney
- Appam, Puttu, Onion Uthappam- varieties, Idiappam covered with soft banana leaf
- Chapathi, Poori, Porotta, nool poratta: veg. Curry, kadala curry (garbanzo beans- varieties), Egg Roast, Egg Curry, Veg. Kuruma
- Variety Cereal and organic milk, toasted bread, Eggs cooked any style, sausage and bacon. Pancake with organic honey, butter, hot milk with horlicks, yogourt, boost and hot chocolate available upon request. Freshly squeezed juices upon request - orange, carrot, apple and pineapple.

SOUP
- Hot and Sour Vegetable Soup
- Sweet Corn Veggie Soup
- Hot and Sour Chicken Soup
- Traditional Rice Soup (Kanji) varieties:
- comes with complimentary thairu
- mulaku always available.
- Sambar & Green Mong (Cheru payar) with Pappadam.
- Mushroom Spinach Soup
- Chicken Mushroom Soup
- Squeezed salted Uppilitta mango.
- Dried Shrimp smashed with chillies, shallots (cheria ulli) with grated coconut chathachathu on Arakallum pilla.

SALAD
- Organic Garden fresh Salad with dressing
- Onion Cucumber Salad
- Chicken Hawaiian Salad
- Seafood Shrimp Salad
- Raw Mango Salad
- Tuna Salad (Tuna Fish, Tomato, Olive Onion)
- Cesar Salad
- Potato Salad

SNACKS
- Chicken and Veggie Cutlet
- Chicken Nuggets
- Samosa Veg and Chicken
- Dal Vada
- Neyyappam
- Bonda
- Cut Cake
- Pappada Boli
- Parippu Vada
- Sugyian (mong dal + brown sugar + little cadmium)
- Pazham Pori (Sliced Banana Fried in coconut oil)
- Oulose Ounda, Cheepappam, Achappam
- Banana Chips and Tapioca Chips available

ENTREES / MAIN COURSE (12pm-3pm , 7pm-11pm)

APPETIZER (STARTER)
- Chicken Spring Rolls (egg rolls)
- Veggie Spring Rolls (egg rolls)
- Prawns Tempura
- Fried Kozuva (very tiny fish from Vembanad lake)
- Calamari
- Chicken 65
- Travancore Cutlet - Veggie or Chicken
- Parippu vada
- Paneer Pepper Fry
- Gobi 65
- Samosa - Veggie or Chicken

ORGANIC RICE
We are using Kerala Palakadan Organic Rice, parboiled type (kuthari) Serving Daily.
- Kerala style veg. lunch: with sambar avail, thoren, pulissery, rasam, achar, pappadam, mooru (yogurt mixed with salt , green chillies, ginger, curry leaf and shallots etc), and payasam.
- South Indian vegetable stew
- Cauliflower Curry Varutharchu: Kairali Style
- Pidi (Kottayam Style) and Chicken curry: Available upon request.
- Achar: Kannankara style: shrimp (chemmen) achar, gooseberry achar (regular and black) Mango achar (hot and mild)

NORTH INDIAN MENU
- Kuruma, dal fry, roast, vegetable stew, chilli gobi, dal makhini, gobi manchurian, kadai veg., Alugobi Masala, Paneer Butter Masala, Ginger Gobi, Garlic Gobi, Mushroom Masala, Chilli Mushroom, Garlic Mushroom, Ginger Mushroom, Mushroom Manjurian, Safroni paneer tikka - cooked and served in a clay pot served with mint chutney
- Hara Bara Kebab: cooked and served in a clay pot, served with mint chutney
- Tangiri Kebab

AUTHENTIC KERALA STYLE
- Mampazha Pulicherry, Uppu Mango Curry, Nadan mushroom ulath curry, kurka thoran, Green Jackfruit (pacha chakka), Kadaplavu Chaka, Nadan Tapioca -variety dishes available, Cheempu, Kaachil, Kizhangu (all above items available upon request). Jackfruit Seed (Chakkakuru and green mango curry). ** Available upon request **

BEST FROM VEMBANAD LAKE
- Karimeen
- Kannankara style roast (pollichathu): roasted and wrapped with soft banana leaf.
- Fried with specialty Travancore style masala served on banana leaf
- Amachi Curry cooked and served in clay pot
- Canampu Fish (Seasonal)
- Kannankara style fried and Amachie Curry cooked and served in clay pot
- Aagoli / Vatta (Pompano)
- Kannankara style fried, roast, curry and served in a clay pot.
- Kalanji: Kottayam style roast, fried and served on a banana leaf.
- Shrimp - Different variety available starting from small shrimp (thelli chemeen) up to big size - fried, roast and Ammachi Curry with green mango!
- Grilled Prawns (Koona Chemmen)- roasted and served on banana leaf, with rice. Koona Chemmen with kudampuli cooked and served in a clay plot.
- Lobster (Konju): Roasted and served on a banana leaf, Kannankara style curry cooked and served in a clay pot. (Only Upon Request)
- Crab (Njandu) Alleppey njandu roast served on a banana leaf. (Only Upon Request)
- Baby Clams: (Kakka errachi, Kannankara style) Kakka erachi Ulathiyathu available upon request.
- Fish Moilee: (upon request)
- Naymeen: Fried, roast, Kannankara Mappas

FRESH FROM ARABIAN SEA
- Sardine (Mathi): Fried, roast, or curry with green mango cooked and served in a clay plot. (Only upon request)
- Mackerel (Ayla): Fried, roasted or traditional curry with green mango cooked and served in a clay pot. (Only upon request)
- Shark: Multiple variety curries available upon request.

BIRIYANI TYPES
- Vegetable
- Kappa
- Chicken
- Muttan
- Beef Kappa
- Prawns (Kairali style)

SPECIALITY MEAT
- Buffalo (pothu) - Travancore style Ulathiyathu and Amachi Curry (mulaku charu) cooked and served in clay pot (Only Upon Request)
- Rabbit (muyal) - Roast, fried and Travancore style curry cooked and served in clay pot (Only Upon Request)
- Koda Chicken - Roast, fried and Kannankara style curry cooked and served in clay pot (Only Upon Request)
- Mutton: Liver and Brain Roast and Kottayam style curry cooked and served in clay pot (Only Upon Request)

AMERICAN MENU / SANDWICHES
- Buffalo chicken wrap comes with french fries
- Lamb Burger with french fries
- New York Steak with french fries
- Grilled Chicken Sandwich with french fries
- Classic Beef Burger with french fries
- Philly Steak Sandwich- steak, onions, green peppers, mushrooms and mozzarella cheese

ITALIAN MENU
- Pasta Alfredo: Parmesan cheese with chicken & mushroom, garlic, oil and basil
- Chicken Parmigiana (Parmesan): Lightly breaded chicken breast baked in tomato sauce with mozzarella cheese
- Chicken Marsala: Sauteed in Marsala wine with mushrooms
- Eggplant Parmigiana: Lightly breaded eggplant slices baked in tomato sauce with mozzarella cheese

DESSERT
- Milkshake: Variety available
- Ice Cream: Variety Available
- Fruit Salad with ice cream
- Assorted Fruit Sampler: Mango, Pineapple, Banana, Young Coconut
- Halwa: Kozhikodan and Kottayam Style
- Payasam: Adapradhaman and different variety.
- Chopped Dates with Cashew nuts and variety ice cream
- Kannankara special: Very young coconut dessert and chotta desert available upon request

BEST FROM KERALA BACKWATERS
- Catfish (Mozhey) roast, fry and Ammachi Curry available upon request
- Kari Fish: Fried, roast, or traditional curry with green mango cooked and served in a clay plot. **Available upon request**
- Varal Fish (snakehead fish)- roast, fry and Ammachi Curry available upon request.

JACKFRUIT AND MANGOS ARE SEASONAL FRUITS
- Morashu, Poolan, Pallathy and Podimeen will be available upon request
- Jackfruit seed (chakka kuru) plus green mango- Amachi Curry!!! Don't miss it! Prawns (koona chemmen) with kudampuli cooked and served in clay pot.