

⊚@GrandHyattKochi

COLUBROSE ORIY

Locally Sourced Produce International Culinary Prowess Perfection on a Plate







Coffee

Cappuccino | Café Latte | Café Mocha Espresso | Macchiato | Double shot on ice

₹300

b 31-119 cal

■ Per 100 ML Serving



Leaf Tea And Herbal Infusion

Assam Blend | English Breakfast | Darjeeling | Green Tea | Earl Grey

₹300

1-6 cal

■ Per 100 ML Serving



Sparkling Water

₹550

Please refer to the can/bottle for nutritional information 5 750 ML



Juices

Freshly squeezed seasonal fruit or vegetable juices

₹300

b 30 -155 cal

Ter 100 ML Serving

Energy Drink Red Bull

₹325

Please refer to the can for nutritional information

Experience

Kochi's tropical ecosystem brought to you through this menu. Our heroes are hyper-locally sourced ingredients, which when combined with traditional culinary preparation techniques from around the world, give you a one-of-its-kind epicurean experience. At our inventive rooftop grill, we celebrate the iconic in small details, the nuances of a gastronomic journey that has you at the helm.

Taste the originality in our sustainable dishes, overlooking the beauty of the vast Vembanad. In the backdrop of Old Kochi, embark on an exploration of our native twists in international cuisine.





Buffalo mozzarella, basil parmesan emulsion, heirloom tomatoes, Kalamata olives

₹700

b 347 kcal

0 60

圖 160 gm

Salad of roasted pears and candied hazelnut

Gorgonzola, tamarind and pickled kanthari chili dressing

₹675

♦ 365 kcal

0 60

圖 160 gm

Homemade anti pasti platter

Munnar tea smoked cured salmon, chicken pistachio truffle mortadella, beef bresaola

₹1350

♦ 425 kcal

0 L & ST

b 425 kcal 0 0. 1 6

酒 160 gm

Asparagus and cream cheese spanakopita, black garlic sauce ₹700

b 376 kcal

0 \$ 6 **™** 190 gm

Colony Caesar salad Poached duck egg, confit anchovies,

baby gem, parmesan cheese

₹725

5 320 kcal

⊕ ♣ ♣ ⊕酉 195 gm

NB: An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

🕝 Crustacean 🦠 Nuts 🛭 🌠 📝 Alcohol | Please inform us if you are allergic to any food or beverage.

Kerala Pearl

Sweet and sour kokum. cranberry juice, topped with soda

₹425

♦ 78 cal

Ter 100 ML Serving

Queen's Town

Kiwi, pineapple, basil leaves, orange juice, topped with tonic water

₹425

b 71 cal

Ter 100 ML Serving



AW French 65

Fresh muddled grape, cranberry juice, topped with ginger ale

₹425

b 83 cal

Ter 100 ML Serving

Dutch Spice

Raw mango, green apple, mint with homemade spice syrup

₹425

b 124 cal

Ter 100 ML Serving





Danish Medley

Apple, orange, star anise, clove

₹425

♦ 73 cal

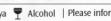
Ter 100 ML Serving





NB: An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary







Colony 007

Gin, passion fruit syrup, orange juice, egg white

₹850

b 100 cal

■ Per 100 ML Serving



Mexico to Kochi

Tequila, fresh grapefruit juice, basil leaves, homemade ginger cordial

₹850

b 93 cal

Ter 100 ML Serving

Manhattan

Negroni

₹950

● 96 cal

Ter 100 ML Serving

Gin, campari, sweet vermouth

Bourbon, sweet vermouth, bitters

₹950

b 187 cal

Ter 100 ML Serving

Cloves

Gin, orange juice, cloves syrup, soda

₹850

b 130 cal

Per 100 ML Serving



Midnight Mystery

Gin, jasmine green tea rosemary reduction, raspberry, tonic water

₹950

b 120 cal

Ter 100 ML Serving



Wild Picanto

White rum, raw mango juice, green apple, thyme

₹850

b 130 cal

Ter 100 ML Serving





Amaranth crusted mud crab cake

Wayanad avocado mousse, curried aioli

₹975

201 kcal♠ ‡ ♣ ♠ €酉 170 gm

Southern fried chicken, obatzda dip

₹750

419 kcal
 ♣ \$ ₹
 220 gm

Ashtamudi fresh oysters, wild Indian gooseberry and kanthari chili jus

₹900

b 142 kcal

① **全** 西 110 gm

Beef carpaccio, toasted pine nuts, pickled artichoke, lemon dressing

₹800

b 339 kcal





Cured duck carpaccio

Pomegranate reduction, arugula and fennel

₹850

b 193 kcal **圖** 160 gm



Coconut coriander seabass ceviche

Lemon juice, ginger, tender coconut cream

₹775

b 139 kcal







Brandy stewed raspberry and mascarpone crème brûlée Jackfruit frangipani friand, cardamom ice cream. Caramelized 'njalipoovan', candied ginger and fennel ice cream

> Eight textured Valrhona chocolate cake ₹975

♦ 382 kcal

0 0 L \$ 8 **७** 120 gm

Fresh milk curd, crème chantilly espuma, karipetti syrup, cashew and black pepper brittle

₹750

b 278 kcal 0 40

Ice Creams

Ube ice cream

₹350/scoop

b 180 kcal 0 0 1 1

Limetta & honey comb crunch

₹350/scoop

♦ 196 kcal 0 0 6 \$

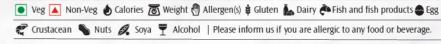
Kerala vanilla bean coconut feuilletine ₹425/scoop

♠ 245 kcal 0 0 1. \$

Burnt milk ice cream ₹350/scoop

b 155 kcal 0 0 1. \$

NB: An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary



Catch of the day Fresh fish as per gram

426 kcal⊕ ♣ ♣≥ 250 gm

Catch of the day

Tiger prawns as per gram

382 kcal
(1) (2) (4)
(2) 250 gm

Catch of the day

Lobster as per gram

433 kcal
300 gm

Marination

- Smoked red chimichurri
- Spicy red harissa
- · Kanthari chili sambal
- ◆ Lemon thyme garlic
- ◆ Mustard and chili

(All the fresh catch is accompanied with herb mash, chargrilled vegetables and fresh tomato caper emulsion)



Crab and mascarpone girasoli, lemon butter

₹925

♦ 523 kcal

0 0 \$ CL **酉** 180 gm

Risotto of bone marrow and black truffle

₹1600

Homemade fettuccine with Gorgonzola, pecorino fondue

₹850

♦ 508 kcal

0 0 1 1

Oyster mushroom, milky mushroom, shimeji

個 L a 180 gm



Casarecce, garlic butter emulsion, spring onion, parmesan

₹850

421 kcal♦ ♣ ♣



Lamb merguez risotto

Tellicherry pepper crusted Mulwarra lamb loin

₹975

♦ 502 kcal

⊕ ♣■ 180 gm



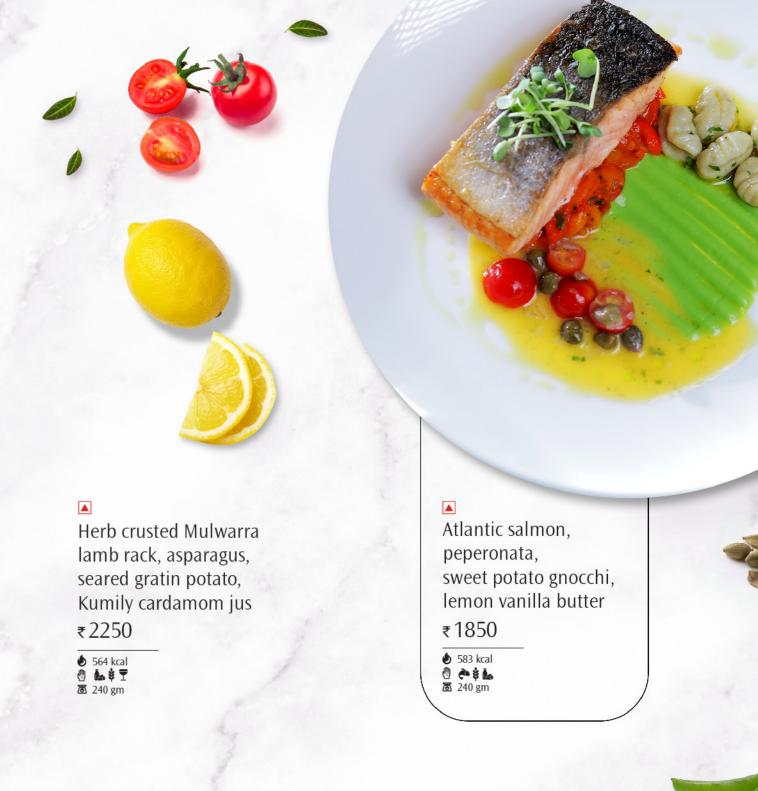


Wild mushroom risotto

₹1250

♦ 603 kcal





Grilled halloumi, smoked tomato salsa, arugula salad, pecan nut crumble

₹1100

6 647 kcal

040

Lebanese style broccoli steak, mint tomato pearl couscous, peanut tahini

₹950

♦ 430 kcal

፩ 220 gm

NB: An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

