

*nee*

N E E R

FOOD MENU

Roughly translating to 'water' in South Indian languages, Neer is an ode to India's coastal cuisine with traditional recipes handed down from generations that capture the magic of southern Indian homes. Escape to the sounds of the ocean as you relish our specially curated menu in a picturesque poolside setting.



# Vegetarian Set Menu

Complete Set Menu Price  
₹2400

 Milk  Fish  Nuts  Eggs  Cereals  Crustaceans  Soya  Sulphites

 Vegetarian  Non-vegetarian  Chef's signature  Vegan

All prices mentioned are in Indian Rupees and subject to government taxes.

We levy 5% towards employee contribution.

This is optional please contact your server if you do not wish to pay.

Kindly inform our associates of any potential allergies or intolerance you are borne to.

Any take away food should be consumed within two hours from the time of delivery.

# Salad (ANY ONE)

## Thenga Manga Sundal

Black chickpeas, coconut, green mango, lemon, hint of sweet and spicy

234 KCAL / 120GMS

## Vazhaipoo Vada Chaat

Crispy fried banana flower fritters served with sweet pineapple and raw mango chutney

185 KCAL / 120 GMS

# Appetizer (ANY ONE)

## Paneer Kakathil

Malabari style tempered cottage cheese

228 KCAL / 125 GMS

## Koon Idicha Masala

Button mushroom tossed with crushed Madras onion, chilli and garlic topped with grounded peanut's

143 KCAL / 125 GMS

# Main Course (ANY TWO)

## Pachakari Pal Curry

A rich vegetable stew made with coconut milk, pairs perfectly with appam's

368 KCAL / 300 GMS

## Gutti Vankaya Kura

Shallow fried Nellore brinjal cooked with freshly roasted masala along with peanut's and sesame seeds

290 KCAL / 300 GMS

## Malanad Vegetable Biryani

An aromatic rice dish made with Basmati rice, mix of vegetables cooked along with South Indian spices

340 KCAL / 350 GMS

         
Milk Fish Nuts Eggs Cereals Crustaceans Soya Sulphites  
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# Accompaniments (ANY ONE)

## Malabar Paratha

Multi layered pan-fried bread

🍴 335 KCAL / 150 GMS

## Appam

Fermented rice pancake

🍴 274 KCAL / 180 GMS

## Nei Choru

Flavorful Kaima rice cooked with ghee

🍴 340 KCAL / 300 GMS

# Desserts (ANY ONE)

## Pazham Pradhaman

Soaked Sago seeds cooked with jaggery  
and finished with mashed Nendran  
banana and coconut cream

540 KCAL / 125 GMS

## Panikkul

Mango Ice-cream

🍴 181.25 KCAL / 80 GMS

🍴 🍴 🍴 🍴 🍴 🍴 🍴  
Milk Fish Nuts Eggs Cereals Crustaceans Soya Sulphites

🟢 Vegetarian 🟡 Non-vegetarian 🍴 Chef's signature 🌱 Vegan

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# Non-Vegetarian Set Menu

Complete Set Menu Price  
₹2600

Vegetarian  Non-vegetarian  Chef's signature  Vegan

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## Salad (ANY ONE)

### Thenga Manga Sundal

Black chickpeas, coconut, green mango, lemon, hint of sweet and spicy

234 KCAL / 120GMS

### Vazhaipoo Vada Chaat

Crispy fried banana flower fritters served with sweet pineapple and raw mango chutney

185 KCAL / 120 GMS

## Appetizer (ANY ONE)

### Chicken Ghee Roast

Mangalorean style chicken marinated with dry roasted spices cooked in ghee for a rich flavour

456 KCAL / 225 GMS

### Gongura Royyalu Vepudu

Shrimps fried and tossed with sorrel leaves, chilli, onion and garlic

355 KCAL / 200 GMS

## Main Course (ANY TWO)

### Nellore Chepala Pulusu

Spicy Andhra fish curry cooked with tamarind

184 KCAL / 300 GMS

### Kori Gassi

Chicken cooked in roasted coconut and coriander gravy

179 KCAL / 300 GMS

 Milk Fish Nuts Eggs Cereals Crustaceans Soya Sulphites  
 Vegetarian  Non-vegetarian  Chef's signature  Vegan

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## Kozhikode Mutton Biryani

Lamb marinated for twelve hours cooked  
with Kaima rice in a Kozhikode style

 595 KCAL / 350 GMS

## Accompaniments (ANY ONE)

### Malabar Paratha

Multi layered pan-fried bread

 335 KCAL / 150 GMS

### Appam

Fermented rice pancake

 274 KCAL / 180 GMS

### Nei Choru

Flavorful Kaima rice cooked with ghee

 340 KCAL / 300 GMS

## Desserts (ANY ONE)

### Pazham Pradhaman

Soaked Sago seeds cooked with jaggery  
and finished with mashed Nendran  
banana and coconut cream

540 KCAL / 125 GMS

### Panikkul

Mango Ice-cream

 181.25 KCAL / 80 GMS

         
Milk Fish Nuts Eggs Cereals Crustaceans Soya Sulphites  
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# Food Menu

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# Salad

## 🍱 Thenga Manga Sundal ₹600

Black chickpeas, coconut, green mango, lemon, hint of sweet and spicy

234 KCAL / 120 GMS

## 🍱 Vazhaipoo Vada Chaat ₹600

Crispy fried banana flower fritters served with sweet Pineapple raw mango chutney

185 KCAL / 120 GMS

## Appetizer (Vegetarian)

## 🍱 Paneer Kakathil ₹750

Cottage cheese tempered and cooked in Malabari style

🍷 228 KCAL / 125 GMS

## 🍱 Molacha Payaru Vada ₹700

Fried fritter made with crushed beans sprout, onions, ginger, curry leaves and fennel seeds

172 KCAL / 150 GMS

## 🍱 Koon Idicha Masala ₹700

Button mushroom tossed with crushed Madras onion, chilli, garlic topped with ground peanut's

143 KCAL / 125 GMS

## 🍷🍱 Kappa Thalichathu ₹700

Boiled tapioca tempered with mustard and South Indian spices

🍷 248 KCAL / 125 GMS

🥛 Milk 🐟 Fish 🥜 Nuts 🥚 Eggs 🌾 Cereals 🦀 Crustaceans 🍷 Soya 🌿 Sulphites

🍱 Vegetarian 🍷 Non-vegetarian 🍷 Chef's signature 🌿 Vegan

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## Appetizer (Non-Vegetarian)

### 🍱 Gongura Royyalu Vepudu ₹950

Shrimps fried and tossed with sorrel leaves, chilli, onion and garlic

🍴 355 KCAL / 200 GMS

### 🍱 Kal MeenVaruthathu ₹900

King Fish marinated with spices and skillet fried

🍴 414 KCAL / 200 GMS

### 🍱 Attu Kari Sukka ₹900

Lamb tossed in masala reduced in stock and dried with ground spices and coconut

🍴 507 KCAL / 225 GMS

### 🍱 Chicken Ghee Roast ₹850

Mangalorean style chicken marinated with dry roasted spices and cooked in ghee for a rich flavor

🍴 456 KCAL / 225 GMS

🥛 Milk 🐟 Fish 🥜 Nuts 🥚 Eggs 🌾 Cereals 🦀 Crustaceans 🍲 Soya 🧂 Sulphites

🟢 Vegetarian 🍱 Non-vegetarian 🍴 Chef's signature 🌱 Vegan

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## Main Course (Vegetarian)

### ▣ Pachakari Pal Curry ₹ 1000

A rich vegetable stew made with coconut milk, pairs perfectly with appams

368 KCAL / 300 GMS

### ▣ Chinna Ulli Kara Theeyal ₹ 950

Shallot curry made with freshly roasted coconut and Chef's special masala

287 KCAL / 300 GMS

### ▣ Chembu Pothinju Pollichathu ₹ 950

Marinated colacasia, fried and cooked in a tangy masala

228 KCAL / 300 GMS

### ▣ Gutti Vankaya Kura ₹ 950

Shallow fried Nellore brinjal cooked with freshly roasted masala, peanut's and sesame seeds

290 KCAL / 300 GMS

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## Main Course (Non-Vegetarian)

### ▣ Mangalorean Prawn Curry ₹ 1400

Local prawn curry made with tamarind, coconut, milk and homemade spices

🔥 206 KCAL / 300 GMS

### 🍷 ▣ Nellore Chepala Pulusu ₹ 1200

Spicy Andhra fish curry cooked with tamarind, giving the dish a tangy flavor and also a hint of sweetness

🔥 184 KCAL / 300 GMS

### ▣ Kori Gassi ₹ 1200

Chicken cooked in roasted coconut and coriander gravy

179 KCAL / 300 GMS

### ▣ Errachi Nikavu Korma ₹ 1200

Tenderloin stew cooked along with ginger, garlic and spiced with freshly ground pepper and coconut milk

217 KCAL / 300 GMS

🥛 Milk 🐟 Fish 🥜 Nuts 🥚 Eggs 🌾 Cereals 🦀 Crustaceans 🍲 Soya 🌿 Sulphites

🟢 Vegetarian ▣ Non-vegetarian 🍷 Chef's signature ✓ Vegan

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# Biryani's and Rice

## Bhatkal Seegady Biryani ₹ 1300

A traditional Bhatkal style  
prawn biryani

 265 KCAL / 265 GMS

## Kozhikode Mutton Biryani ₹ 1200

Lamb marinated for twelve hours  
cooked with Kaima rice  
in Kozhikode style

 595 KCAL / 350 GMS

## Malanad Veg Biryani ₹ 1100

An aromatic rice dish made with  
Basmati rice, mix of vegetables cooked  
along with South Indian spices

 340 KCAL / 350 GMS

## Nei Choru ₹ 400

Flavorful Kaima rice cooked in ghee

 340 KCAL / 300 GMS

## Kuth Ari Choru ₹ 400

Traditional Kerala red rice

 340 KCAL / 300 GMS

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# Accompaniments

 **Malabar Paratha ₹ 250**

Layered pan-fried flat bread

🍷 335 KCAL / 150 GMS

  **Ragi Sannas ₹ 250**

Steamed fermented millet cakes

🍷 244 KCAL / 225 GMS

 **Appam ₹ 250**

Fermented rice pancake

🍷 274 KCAL / 180 GMS

 **Neer Dosa ₹ 250**

Crepes prepared with water and rice batter

🍷 247 KCAL / 150 GMS

         
Milk Fish Nuts Eggs Cereals Crustaceans Soya Sulphites

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## Desserts

### ☑ Kopra Neer Payasam ₹ 600

Traditional South Indian dessert  
made with fresh coconut and cream

210 KCAL / 125 GMS

### ☑ Pazham Pradhamam ₹ 600

Soaked Sago seeds cooked with jaggery  
and finished with mashed Nendran  
banana and coconut cream

540 KCAL / 125 GMS

### ☑ Panikkul ₹ 450

(Mango, Tender Coconut, Filter Coffee)

181.25 KCAL - 80 GMS / 210 KCAL - 80 GMS / 215 KCAL - 80 GMS

         
Milk Fish Nuts Eggs Cereals Crustaceans Soya Sulphites

☑ Vegetarian ☒ Non-vegetarian  Chef's signature  Vegan

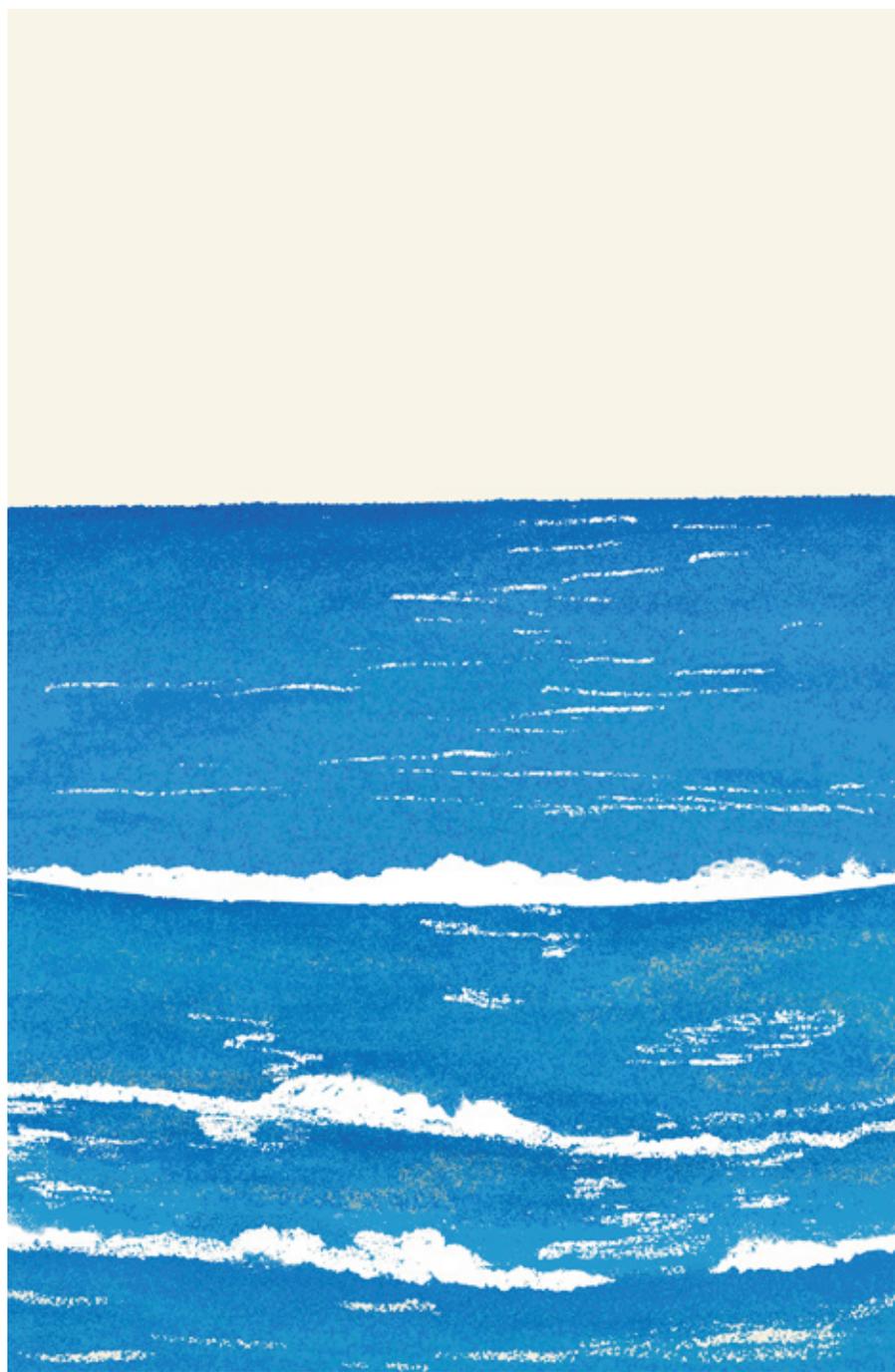
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N E E R

BEVERAGE MENU



## Rich & Aromatic Cocktails

Rich and Aromatic is an invitation to discover our multi-regional cocktails by showcasing coastal diversity. Our mixologist had picked up the diverse color and aroma of the coastal region and put together to enrich your palate.

### Goan Breeze ₹ 850

Local touch home-made pear hibiscus vermouth, orange syrup are playing a great concoction with white rum giving you the aroma of beach by having it anywhere  
47 KCAL

### Bimli Wala ₹ 850

A success with the help of gandhoraj lime cordial, Absolut vodka, sparkling wine. A refreshing drink  
108 KCAL

### Nannari Negroni ₹ 850

The bitters are excellent for your liver but the gin is bad yet Nannari balances both  
78 KCAL

### South Gimlet ₹ 850

The elegance of gin, a spirit which is known for its versatility and depth. Infusing it with the essence of curry leaves introduces a unique twist that's both invigorating and captivating.  
161 KCAL

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Alcohol consumption should be done by a person of legal age.

## Single Malt

### ISLAY

Laphroaig 10 YO ₹ 1450

### NORTHERN HIGHLAND

Glenmorangie The Original ₹ 1350

### LOWLAND

Glenkinchie 12 YO ₹ 1250

### SPEYSIDE

Glenlivet 18 YO ₹ 2000

Glenlivet 15 YO ₹ 1650

Glenlivet 12 YO ₹ 1300

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## Blended Scotch, Japanese Whisky, Irish & Tennessee

### Blended Scotch

Chivas Regal 18 YO ₹ 1550

Chivas Regal 15 YO ₹ 1400

Chivas Regal 12 YO ₹ 1050

Dewar's 15 YO ₹ 1000

Ballantine's Finest ₹ 650

Budweiser Double Barrel ₹ 500

### International Whisky

Jameson Black Barrel ₹ 950

Jack Daniel's No. 7 ₹ 900

Jim Beam ₹ 700

Jameson Irish Whisky ₹ 650

### Indian Single Malt

Paul John Brilliance ₹ 900

Paul John Bold ₹ 850

Paul Nirvana ₹ 700

Amrut Amalgam ₹ 700

Amrut Fusion ₹ 700

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## Gin, Vodka, Rum & Tequila

### Gin

Hapusa ₹700

Malhar ₹650

Samsara Pink ₹650

Beefeaters Pink ₹650

Hoegaarden Parisian ₹600

Hoegaarden Mediterranean ₹600

Hoegaarden Belgian ₹600

Jaisalmer ₹600

Tickle ₹500

### Vodka

Grey Goose ₹1100

U'luvka Vodka ₹1000

Absolut Elyx ₹950

Absolut Mandarin ₹700

Absolut ₹600

### Rum

Maka Zai Tribute Edition Gold ₹600

Maka Zai Bartender's Edition White ₹600

Bacardi Carta Blanca ₹550

Seven River ₹500

### Tequila

Don Angel ₹650

Jose Cuervo ₹650

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## Cognac, Apertifs, Liqueurs & Beer

### Cognac

Martell VS ₹ 1050

### Aperitifs & Liqueurs

Jägermeister ₹ 1000

Baileys Irish Cream ₹ 950

Kahlua ₹ 650

Martini Bianco ₹ 500

Martini Rosso ₹ 500

### Beer

Hoegaarden ₹ 750

Corona ₹ 750

Budweiser ₹ 600

Heineken ₹ 600

Kingfisher Ultra ₹ 600

Carlsberg Smooth ₹ 600

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## Wine

### Red Wine

(WINE BY GLASS)

Fratelli Sette, India ₹ 1550

Campo Viejo Tempranillo, Spain ₹ 1100

Jacob's Creek, Cabernet Shiraz, Australia ₹ 900

Fratelli, Cabernet Sauvignon, India ₹ 750

Grover Art Collection, India ₹ 750

### White Wine

(WINE BY GLASS)

Campo Viejo Tempranillo, Blanco, Spain ₹1100

Fratelli Sauvignon Blanc, India ₹1100

Jacob's Creek, Chardonnay, Australia ₹900

Two Oceans, Sauvignon Blanc, South Africa ₹900

Krsma Estate, Sauvignon Blanc, India ₹800

Grover Art Collection, Sauvignon Blanc, India ₹750

### Sparkling Wine

(WINE BY GLASS)

Torressela Prosecco ₹1300

Chandon Brut ₹1200

### Champagne & Sparkling Wine

(WINE BY BOTTLE)

Moet & Chandon ₹ 21500

G.H Mumm ₹ 17500

Chandon Brut ₹ 7000

Frateli Noi Brut ₹ 4500

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## White Wine

(WINE BY BOTTLE)

Torresella, Pinot Grigio Venezia, Italy ₹ 7500

Campo Viejo Tempranillo, Blanco, Spain ₹ 6500

Krsma Estate, Sauvignon Blanc, India ₹ 6000

Two Oceans, Sauvignon Blanc, South Africa ₹ 5500

Jacob's Creek, Chardonnay, Australia ₹ 4500

Fratelli, Shiraz Rose, India ₹ 4500

Fratelli, Sauvignon Blanc, India ₹ 4000

Fratelli, Chardonnay, India ₹ 4000

Grover Art Collection,

Sauvignon Blanc, India ₹ 3750

## Red Wine

(WINE BY BOTTLE)

Brancaia Tre Rosso, Toscana, Italy ₹ 15000

Albert Bichot, Pinot Noir, France ₹ 13500

Albert Bischof, Chateau De Varennes, France ₹ 12500

Fratelli Sette, India ₹ 7500

Torresella, Merlot, Veneto, Italy ₹ 7500

Monte Pacifico Reserve, Pinot Noir, Chile ₹ 7500

Krsma Estate, Syrah, India ₹ 7500

Two Oceans, Syrah, South Africa ₹ 5500

Jacob's Creek, Cabernet Shiraz, Australia ₹ 4500

Fratelli, Cabernet Sauvignon, India ₹ 4000

Grover Art Collection, Merlot, India ₹ 3750

Grover Art Collection, Shiraz, India ₹ 3750

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## Lemonades & Spritzers

Little Epicurean ₹ 350

(Strawberry, Kiwi, Sprite top-up)

6 KCAL

New London Light ₹ 350

(Cold brew, Grapefruit, Kaffir lime)

34 KCAL

Fresh Lime Soda / Water ₹ 350

(Choice of Sweet / Salt / Mix)

13 KCAL

## Tea

Organic Tea

Green Tea / Earl Grey / Chamomile / Jasmine ₹ 275

0.1 KCAL / 0.1 KCAL / 0.2 KCAL / 0.1 KCAL

Ginger Tea / Masala Tea ₹ 275

78 KCAL / 77 KCAL

## Coffee

South Indian Filter Coffee ₹ 300

85 KCAL

Espresso / Cappuccino / Café Latte ₹ 300

0.14 KCAL / 86 KCAL / 110 KCAL

Decaffeinated Coffee ₹ 300

1 KCAL

## Aerated Beverages

Perrier ₹ 475

Red Bull ₹ 400

Diet Coke ₹ 275

Ginger Ale/ Coke/ Sprite/ Fanta/ Soda ₹ 250

## Fresh Juices

Pineapple/ Orange/ Watermelon ₹ 350

178 KCAL / 148 KCAL / 93 KCAL

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