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KRISHNAVILAS

HERITAGE HOME, RAMASSERY

*Indulge in the heart-warming flavors of home-cooked meals.
From aromatic curries steeped in cultural richness to beloved classics with a
comforting twist, our menu is a celebration of diverse culinary influences.*





*A selection that caters to every palate,
sourcing local ingredients to infuse each dish with authenticity and love.*

BREAKFAST

RAMASSERY IDLI AND STEW

Veg: fluffy soft idlis served with aromatic stew and chutney.

200 ₹

Non-Veg: fluffy soft idlis served with a spice-infused chicken curry.

200 ₹

TOAST AND EGGS

Crispy, golden toast served with eggs of your choice, be it a sunny-side-up, a well-seasoned omelette, or creamy scrambled eggs.

200 ₹

VEGETABLE UPMA

A traditional South Indian breakfast, this Upma is a hearty medley of semolina, fresh veggies, and aromatic spices.

200 ₹

POHA

A savoury dish of delicately flattened rice, sautéed with crisp onions, and spiced with the warmth of turmeric and the kick of fresh chilies.

200 ₹

ALOO PARATHA WITH CURDS

A wholesome flatbread, generously stuffed with a flavorful potato filling, served with curds. A satisfying meal that's both comforting and delicious.

200 ₹

POORI ALOO

Dive into a spiced potato curry, perfectly paired with crispy, golden fried bread. A classic combination that promises a burst of flavours with every bite.

200 ₹

Breakfast timing : 8.00 am - 10.30 am
Complimentary breakfast for Krishna Villas guests; pick one, extras come with charges



LUNCH AND DINNER (Order 6 hours before)

NORTH INDIAN MEAL

Veg: Indulge in a feast of soft roti, rice, fresh vegetables, warm dal, crisp salad, and chilled curds. **350 ₹**

Non-veg: Dig into a flavour-packed meal that includes your choice of chicken or fish curry or fish fry, as well as roti, rice, vegetables, dal, salad, and curds. **450 ₹**

KERALA MEAL

Veg: Experience the authentic flavours of Kerala with a meal featuring wholesome Red rice, tangy moru curry, chutney, poriyal, and sambar. **350 ₹**

Non-Veg: Savour a Kerala-style feast with your choice of chicken curry or fish curry or fish masala fry, served with Red rice, moru curry, chutney, poriyal, and sambar. **450 ₹**

PUTTU KADALA

Veg: Fluffy, steamed puttu paired with a flavorful kadala curry. This traditional dish is a delightful blend of textures and spices. **350 ₹**

Non-Veg: Puttu served with a spice-infused chicken curry. This traditional dish is a delightful blend of textures and spices. **450 ₹**

BEVERAGES

TEA AND COFFEE

Savour a cup of our tea or coffee, available all day, to warm your soul. It's on the house, a small token of our hospitality.

TENDER COCONUT WATER

Indulge in the pure, hydrating goodness of our tender coconut water. A refreshing and natural thirst quencher. **60 ₹**



SNACKS

BANANA FRITTER

Relish the perfect blend of sweetness and crunch in this local delicacy, a delightful treat for your taste buds.

150 ₹

ONION PAKODA

Golden-fried perfection, these onion pakodas burst with savoury spices, offering a crunchy delight with every bite.

150 ₹

ASSORTED BHAJIYA

A crispy blend of potato, chilli, and onion fritters, these bhajiyas are a symphony of flavours and textures, sure to tantalise your palate.

150 ₹

MASALA PEANUTS

Crunchy peanuts are tossed in a tantalising blend of spices, offering a burst of flavours with every bite. A perfect snack to satisfy your cravings.

150 ₹

DESSERT

PAYASAM

Sweet rice pudding blending rice, milk, and sugar to perfection, this traditional dessert is a sweet ending to your meal!

150 ₹