

MENU





Chef Yusaf Ali's culinary journey began in the heart of Kerala, where his deep-rooted passion for food was shaped by the region's rich flavors and traditions. With extensive experience in the hospitality industry, he has honed his craft in prestigious hotels and restaurants across India and the Middle East, mastering Indian, Mediterranean, and Western cuisines.

As the Corporate Chef at Imperial Kitchen, he brings unparalleled expertise, creativity, and a commitment to excellence. His focus on fresh, high-quality ingredients and his ability to balance tradition with innovation ensure that every dish is an exquisite experience. For Chef Yusaf, cooking is more than a profession—it's an art form that unites people through extraordinary flavors and warm hospitality. At Imperial Kitchen, he continues to elevate the dining experience, delighting guests with his signature culinary creations.



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Welcome

Bienvenido स्वागत

добро пожаловать 歡迎

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POWER UP YOUR DAY

BREAKFAST (7:30 a.m. - 11:30 a.m.)

MASALA DOSA	150
GHEE ROAST	130
POORI BHAJI	140
APPAM	24
PUTTU	22
IDIAPPAM	20
UTHAPPAM	120
IDDLI VADA	130
KERALA PARATHA	24
WHEAT PARATHA	28
TAWA CHAPATI	24
BEEF CURRY (HALF/FULL)	230/350
CHICKEN STEW (HALF/FULL)	210/350
EGG ROAST	160
VEG STEW (HALF/FULL)	130/190
KADALA CURRY	130
TEA	30
COFFEE	50
SEASONAL FRESH FRUIT JUICE	160

Images are for illustrative purpose only

English Seafood Porridge



SOUPS

ENGLISH SEAFOOD PORRIDGE

A rich, velvety soup crafted with succulent seafood and sweet bell peppers — hearty, aromatic, and full of coastal depth.

  240

CREAMY SOUP

Silky-smooth and delicately creamy, this comforting soup enhances the natural flavours of your chosen ingredient - chicken, mushroom, or garden-fresh vegetables.

  200

NADAN MUTTON AND MURINGAKKA SOUP

A wholesome preparation of tender lamb and nutrient-rich drumsticks, gently simmered to preserve essential proteins, minerals, and vitamins - simple, hearty, and nourishing.

 220

IMPERIAL HOT N SOUR - VEG/NON-VEG

A vibrant blend of fresh vegetables in a mildly sour and peppery broth, delicately flavoured with soy sauce - a comforting classic of oriental cuisine.

  170/190

MANCHOW SOUP - VEG/CHICKEN

A bold and fiery Indo-Chinese creation, brimming with vibrant spices and warming heat - perfect for those who crave a spicy kick.

  170/190

CREAM OF ALMOND CHICKEN SOUP

A rich and velvety blend of tender chicken and ground almonds, served piping hot for a warm, nutty indulgence.

 220

MEXICAN CORN AND JALAPENO SOUP

A rich, comforting blend of sweet corn, melted cheese, and bold chilli flakes - infused with vibrant Mexican spices for a warm, zesty finish.

 200

Please feel free to talk to us if you need any support.



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Pandan Chicken

STARTERS

NON VEGETARIAN

PANFRIED CHICKEN PLATTER

🐔 1499

PANFRIED SEAFOOD PLATTER

🦐🦑 1799

WAYANADAN PACHAKURUMULAKU KOONTHAL/PRAWNS 🦐🦐 420/520

Sautéed baby squid or prawns, elegantly infused with aromatic Wayanadan green pepper, a refined coastal indulgence.

CHEERAMULAKU TAWA FISH 🌶️🌶️

🐟 470

Delicately grilled fish enriched with thick coconut milk and a subtle kick of bird's eye chilli - a celebration of simplicity and bold flavour.

SPICY TAWA GRILLED PRAWNS/FISH 🌶️🌶️

🦐🐟 As per size and market rate

Succulent fish or prawns marinated in our chef's signature spice blend and expertly grilled on a traditional iron tawa for rich, smoky depth.

OUR SIGNATURE TAWA MUTTON

🐏 480

Tender mutton cubes enrobed in our chef's signature spice blend and finished with a bold touch of crushed black pepper — a rich, aromatic indulgence.

PHUKET GRILLED PRAWNS/CHICKEN

🦐🐔 520/390

Perfectly grilled tiger prawns crowned with our house-crafted Thai sauce — a harmonious blend of bold flavours and coastal elegance.

OUR SIGNATURE PRAWN TEMPURA

🦐 540

A beloved Japanese classic, reimagined with our unique house twist - light, crisp, and unforgettable.

PANDAN CHICKEN

🐔 400

Fragrant chicken strips infused with fresh coriander, delicately wrapped in pandan leaves and served with a sweet-spicy dipping sauce.

DYNAMITE CHICKEN/SHRIMP 🌶️

🐔🦐 380/420

Golden batter-fried chicken or shrimps, tossed in a bold Chinese-American red chilli sauce - crispy, spicy, and irresistibly flavourful.

CHICKEN LOLLIPOP

🐔 380

Succulent winglets, golden-fried to perfection and tossed in a vibrant, spicy red chilli sauce - a bold and irresistible indulgence.

DRAGON CHICKEN

🐔 390

Succulent strips of chicken, delicately crisped and glazed in a bold fusion of sweet, spicy, and tangy Indo-Chinese sauce, elegantly finished with roasted cashew nuts for a touch of indulgence.

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Crispy Sesame Spinach

STARTERS

VEGETARIAN

PANFRIED VEGETABLE PLATTER

 1290

KANTHARI POTATOES

 260

Farm-fresh potato slices gently cooked in a rich, aromatic kanthari (bird's eye chilli) masala - a fiery yet flavorful twist on a humble classic.

DYNAMITE PANEER

 360

Golden-fried paneer bites, coated in a rich and creamy sriracha mayo - a bold, indulgent twist reminiscent of your favourite Japanese spot.

FIVE PEPPER GRILLED PANEER

 360

Butter-grilled paneer slices infused with garlic, tricolour peppers, and a bold mix of black and hot pepper - a rich and flavourful vegetarian delight.

CRISPY SESAME SPINACH

 280

Delicately batter-fried spinach leaves, light and crunchy, served with a sweet chilli dipping sauce for a perfect balance of texture and flavour.

ERIMBAN PANEER

 380

Paneer grilled to perfection with bold, homestyle spices - comforting, fiery, and full of rustic charm.

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Thai Beef Salad

SALADS

CLASSIC HUMMUS WITH OLIVE OIL

 240

A smooth and savoury chickpea dip, delicately seasoned and served with our freshly baked traditional khubus - simple, authentic, and full of Middle Eastern charm.

HUMMUS WITH BEEF/CHICKEN

  280/260

Our all-time favourite — creamy hummus topped with your choice of roasted beef or chicken mince, delicately spiced for a rich and satisfying Middle Eastern experience.

ARABIAN MUKHABILATH

 600

A curated selection of traditional Middle Eastern favourites - including Hummus, Tahina, Mutabal, Tabbouleh, and Baba ghanoush. A harmonious blend of textures and flavours to begin your culinary journey.

SALAD CAESAR AU POULET IMPERIAL

 300

A classic French-inspired salad featuring tender chicken, crisp romaine lettuce, parmesan shavings, and garlic croutons - all tossed in our signature anchovy dressing with an imperial twist.

TANDOORI CHAT SALAD

 280

Succulent chilled chicken tikka with bell peppers and crisp lettuce, lightly dusted with chaat masala — served with tamarind-mint chutney and roasted pappads for a bold Indian fusion experience.

OUR SIGNATURE SALAD

 260

A creative blend of mixed greens, cheese, cherry tomatoes, and toasted almonds — brought to life with a bold drizzle of balsamic-pomegranate molasses. A house original born from a spark of culinary inspiration.

THAI BEEF SALAD

 300

A vibrant mix of lemon-kissed coriander, cucumber, mint, and bell peppers, topped with medium-rare beef slices and toasted sesame seeds - fresh, zesty, and full of character.

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Fish Mango Curry



HOME MADE TREASURES

SEAFOOD

FISH/PRAWN MANGO CURRY 🌶️ 🐟🦐 As per size and market rate
A vibrant, house-made mango curry that brings out the rich flavours of seer fish or prawns - tangy, tropical, and irresistibly delicious.

KING PRAWNS/PEARL SPOT/POMFRET 🌶️🌶️ As per size and market rate
TAWA GRILLED
Marinated in traditional Malabar masalas and expertly grilled on a hot plate - rich, aromatic, and bursting with coastal flavours.

FISH POLLICHATHU/PORICHATHU 🌶️ 🐟 As per size and market rate
Celebrated as the gourmet's favourite, this fresh catch is marinated in aromatic spices and prepared to your liking - either delicately baked in banana leaf with traditional masala or shallow-fried to golden perfection.

FISH MOILEE 🌶️ 🐟 As per size and market rate
A delicately spiced, light fish stew simmered in creamy coconut milk - subtle, soothing, and full of coastal charm.

POULTRY

KOZHI PORICHATHU/CHICKEN 65 🌶️ 🍗 380
Chicken marinated in bold Malabari masala and deep-fried to golden perfection - crispy, flavourful, and irresistibly aromatic.

CHICKEN VARUTHARACHA CURRY 🌶️ 🍗 400
Tender chicken pieces simmered in a semi-thick gravy of aromatic spices and slow-cooked onions - comforting, rich, and full of depth.

KUTTANADAN CHICKEN CURRY 🌶️ 🍗 400
Tender chicken pieces gently simmered with pearl onions and a blend of Travancore spices in rich coconut milk - a regal dish with deep southern charm.

BUTTER CHICKEN MASALA 🌶️ 🍗 420
Synonymous with Indian cuisine across the globe, this iconic dish features tender chicken simmered in a spiced, buttery tomato gravy - slow-cooked in a clay pot for rich depth and authentic flavour.

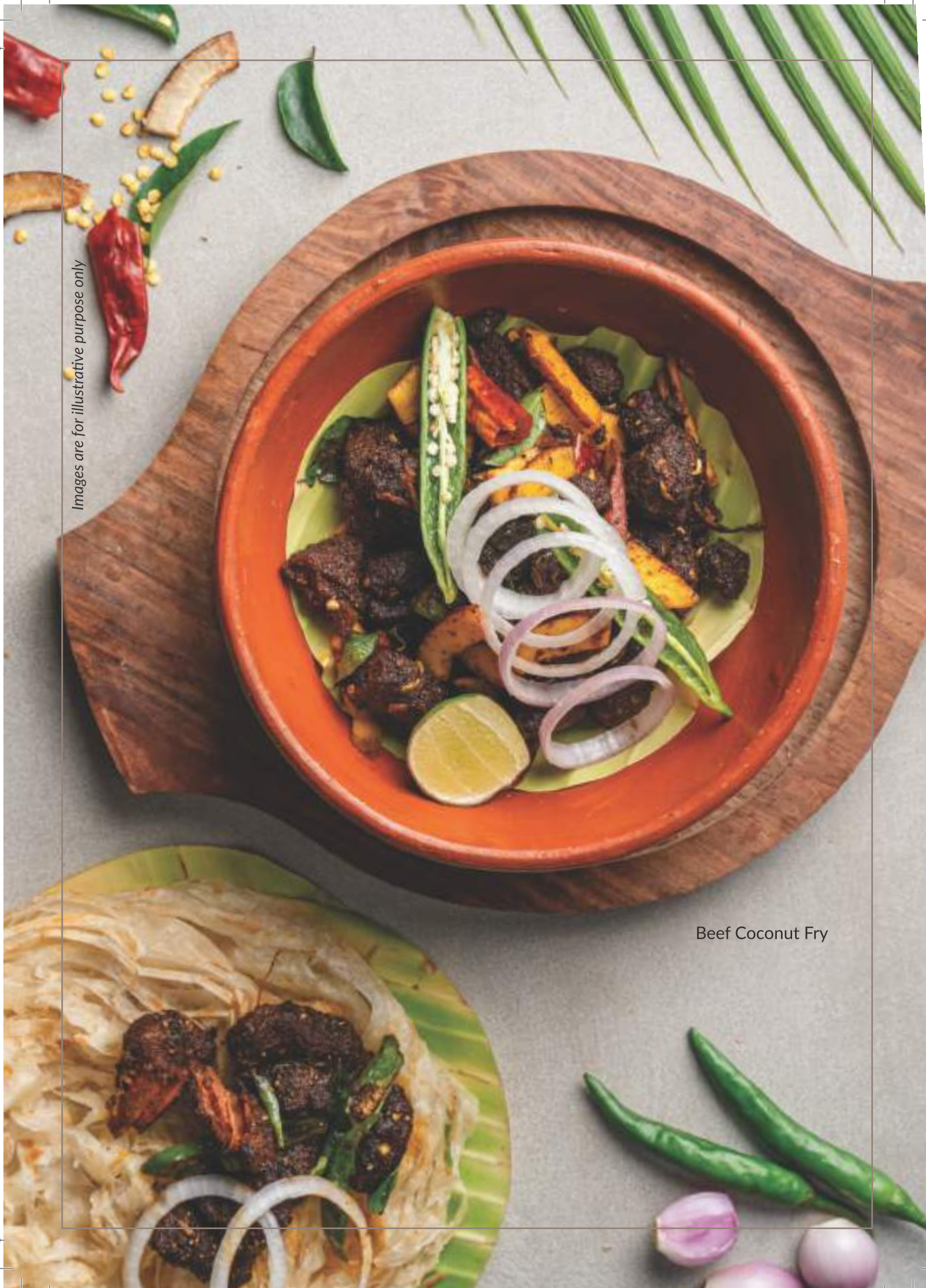
CHICKEN TIKKA MASALA 🌶️🌶️ 🍗 410
Clay oven-roasted chicken tikka cubes, gently simmered in our rich, buttery makhani gravy - a timeless classic, finished with a velvety touch of cream and butter.

DHABA WALA KADAI CHICKEN 🌶️ 🍗 380
A rustic classic — succulent chicken cooked in a spiced tomato-onion base with crushed whole spices, capturing the bold, smoky flavours of traditional North Indian dhabas.

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Beef Coconut Fry



CHILLI CHICKEN 🌶️

Tender chicken tossed with green chillies, bell peppers, and onions — a vibrant Indo-Chinese favourite with a bold kick.

🐔 390

CHICKEN MANCHURIAN 🌶️

An Indo-Chinese classic believed to have originated in Kolkata, crafted by a third-generation Chinese chef. Tender chicken tossed in a tangy, spicy sauce—truly a story of culinary fusion.

🐔 390

MUTTON

MALABARI MUTTON CURRY 🌶️

A traditional Nadan-style delicacy of tender mutton simmered in a rich, roasted coconut and spice-infused gravy - bold, hearty, and deeply flavorful.

🐏 460

NADAN MUTTON ROAST 🌶️

A traditional homestyle Kerala preparation, slow-roasted with aromatic spices for a deep, rich, and rustic flavor.

🐏 460

RAJAPUTANA MUTTON LAALMAAS 🌶️

A fiery royal delicacy from the kitchens of Rajasthan - tender mutton slow-cooked in a bold red chili and garlic-infused gravy, echoing the grandeur of Rajput cuisine.

🐏 480

BEEF

BEEF THENGAKOTHU PERALAN 🌶️🌶️

A traditional Kerala-style beef delicacy, slow-cooked with roasted coconut, spices, and aromatic herbs to deliver deep, bold flavors in every bite.

🐮 400

BEEF KALAM CURRY 🌶️

Succulent beef slow-cooked in a traditional clay pot (kalam), infused with rustic spices and served piping hot in its own vessel — preserving its rich aroma and authentic flavor.

🐮 410

BEEF COCONUT FRY 🌶️

A street-style classic reimagined — tender beef chunks slow-cooked with freshly ground pepper, then sautéed dry with caramelized onions and crisp coconut slices. A tribute to Kerala's vibrant thattukada flavors.

🐮 400

SLICED BEEF IN CHILLY OYSTER SAUCE

Tender slices of beef stir-fried and glazed in a bold chilli oyster sauce, delivering a perfect balance of heat and umami.

🐮 480

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VEGETARIAN

VEG/PANEER MANGO CURRY

  240/340

A vibrant, spicy-sour medley of seasonal vegetables or soft paneer, simmered in a luscious gravy of ripe mango, tomato, and creamy coconut milk.

VEGETABLE STEW

 240

A traditional delicacy of garden-fresh vegetables gently simmered in a rich, mildly spiced coconut milk broth - creamy, comforting, and classic.

PANEER VARUTHARACHA CURRY

 320

Cottage cheese cubes simmered in a rich, slow-roasted coconut masala, bringing out deep, traditional Kerala flavors.

DHINGRI MAKHAI PALAK

 340

A regal medley of baby corn, mushrooms, and spinach, gently tempered with royal cumin and slow-simmered in a smooth cashew-onion gravy - a truly majestic creation.

PANEER BUTTER MASALA

 360

A beloved North Indian classic from Delhi - cottage cheese cubes simmered in a rich, buttery tomato gravy infused with aromatic spices.

MILONI VEGETABLE

 280

A harmonious medley of garden-fresh vegetables, cottage cheese, and forest mushrooms, all brought together in a rich and buttery gravy.

SEASONS VEGGIES IN CHILLY SOYA GARLIC

 310

An elegant medley of handpicked far-eastern vegetables, tossed in a signature chilli-soya garlic sauce with subtle oriental flair.

DAL - TADKA/FRY/PALAK

 240/240/280

From kings to commoners, lentils have long reigned over the Indian palate — and Dal Tadka remains the undisputed favorite among them.

Please feel free to talk to us if you need any support.



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Imperial Chicken Biryani

ALL TIME HITS

RICE & BIRIYANI

FISH CURRY MEALS	 280
KERALA VEG MEALS	 240
IMPERIAL CHICKEN BIRIYANI - HALF/FULL	 185/280
IMPERIAL MUTTON BIRIYANI	 420
IMPERIAL CHICKEN TIKKA BIRIYANI	 320
IMPERIAL PRAWNS BIRIYANI	 460
CHOICE OF PULAO - VEG/CHICKEN	  180/200
JEERA/KASHMIRI	160/200

BREADS

APPAM	24
WHEAT PARATHA/KERALA PARATHA	28/24
WHEAT COIN PARATHA (3 Nos)	27
IDIYAPPAM	20
NOOL PARATHA	27
TAWA CHAPATI	24
NAAN/TANDOORI ROTI	60/60
BUTTER NAAN/BUTTER ROTI	70/70
GARLIC NAAN/BUTTER GARLIC NAAN	80/90
LACHHA PARATHA (CRISPY AND LAYERED)	80
CHEESY KULCHA	110

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RICE AND NOODLES

JAKARTA FRIED RICE (INDONESIAN STYLE, CURRY FLAVOURED)	   	300
TIBETAN FRIED RICE (SPICY AND GARLIC FLAVOUR)	VEG 	280
	CHICKEN 	300
	PRAWNS 	330
CLASSIC FRIED RICE	VEG 	200
	CHICKEN 	240
	EGG 	230
	PRAWNS 	300
	MIXED    	330
SCHEZWAN FRIED RICE	VEG 	210
	CHICKEN 	250
	EGG 	240
	PRAWNS 	310
	MIXED    	340
CLASSIC HAKKA NOODLES	VEG 	200
	CHICKEN 	240
	EGG 	220
	PRAWNS 	290
	MIXED    	300
CHICKEN FRIED RICE WITH BURNT GARLIC & FRESH BASIL		250
VEG FRIED RICE WITH BURNT GARLIC & FRESH BASIL		240

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Mixed Grill Platter



MIDDLE EASTERN

MIXED GRILL PLATTER A sumptuous assortment of six kebab varieties featuring beef, chicken, and lamb - expertly grilled and served with traditional Arabian mukhabilath (assorted dips).	COUPLE  1150
	FAMILY 1900
	FRIENDS 2300
PANEER TIKKA 	 400
Succulent chunks of cottage cheese marinated in a rich blend of cream, ajwain, and yellow chilli powder, then skewered and chargrilled to perfection in the traditional clay oven.	
LEBANESE BEEF KOFTA KEBAB	 400
Minced beef blended with fresh parsley and onions, expertly grilled and served with warm khuboos and our signature garlic Thoom sauce.	
TURKISH CHICKEN AWSAL	 400
Juicy Turkish-style grilled chicken tikka, served on skewers alongside creamy hummus.	
TURKISH MUTTON ADANA KEBAB	 480
A celebrated Turkish national dish – hand-minced mutton blended with onion, bell pepper, and parsley, grilled on skewers and served with garlic sauce and creamy hummus.	
CHEESY ADANA CHICKEN KEBAB	 410
Minced chicken delicately marinated with aromatic herbs and fresh ginger, infused with molten cheese, wrapped around skewers and roasted to perfection in the traditional clay oven.	
LARITHOOM SAFFRON KEBAB	 400
An Iranian delight - succulent kebabs infused with saffron, cardamom, garlic, and yoghurt, bringing together warmth, aroma, and tenderness in every bite.	
JUMA MASJID MALAI KEBAB	 410
Delicate chicken pieces marinated in cream, cheese, and lemon juice, gently grilled in a moderate tandoor and finished with a lavish pour of ghee - the iconic Delhi Juma Masjid style.	
KEBAB RAIHAN	 400
Charbroiled kebabs delicately infused with the fresh aroma and flavor of basil leaves — a herbaceous twist on a classic.	
TANDOORI CHICKEN (HALF/FULL) 	 380/680
Half a chicken marinated in spiced yoghurt, then charcoal-grilled to a smoky perfection — a timeless tandoori classic.	
CHICKEN TIKKA 	 380
Boneless chicken chunks marinated in spiced yoghurt, then roasted to tender perfection. 'Tikka' refers to the bite-sized cuts of meat.	
AL FAHAM CHICKEN (HALF/FULL)	 380/700
A Lebanese delicacy — mildly spiced and charcoal-grilled to perfection for a smoky, tender finish.	

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Our 8-hours Beef Ribs

ARABIC RICE

(OUR COOKER MANDI)

BAB AL HIND

A celebrated Arab delicacy where meat is slow-cooked in a traditional oven until perfectly tender. The flavorful meat juices are then used to prepare rice in a pressure vessel, infusing every grain with rich, smoky essence.

MUTTON

 1650

BEEF

 1550

CHICKEN FULL/ HALF

 1050/700

ALFAHAM RICE FULL/HALF

1000/650

OUZI RICE WITH CHICKEN

Fragrant Arabic rice topped with tender, slow-roasted chicken, cooked to perfection for deep, comforting flavors.

 680

OUZI RICE WITH BEEF

Fragrant Arabic rice topped with succulent, slow-cooked beef cuts, rich in traditional spices and deep flavor.

 1050

WESTERN

GRILLED BEEF TENDERLOIN STEAK - 220gms

A classic, no-frills beef tenderloin steak, grilled to perfection and served with your choice of mashed potatoes or French fries.

 750

OUR 8-HOURS BEEF RIBS

Local beef ribs, slow-cooked for 8 hours in a rational oven until fall-off-the-bone tender, served with a side of seavsonal vegetables.

 1100

CHICKEN PEPPER STEAK

Pan-grilled, boneless chicken breast coated in a bold black pepper glaze, served sizzling hot for a truly flavorful experience.

 540

CLASSIC CRUMBED FISH N CHIPS

Golden crumbed basa fillet, crispy on the outside and tender within, served with tartar sauce and a side of classic fries.

 540

BAKED SHRIMP AND SPINACH

A classic French-inspired bake of shrimp and spinach in a cheesy, creamy blend, oven-finished and served with toasted garlic loaf on the side.

 480

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Pasta Arabiata

ITALY AND BEYOND

PASTA ALFREDO

VEG  340

CHICKEN  420

PRAWNS  460

PASTA ARABIATA 

VEG  320

CHICKEN  380

PRAWNS  460

PASTA PINK SAUCE

VEG  360

CHICKEN  420

PRAWNS  460

PENNE POLLO FUNGHI

440

Please feel free to talk to us if you need any support.



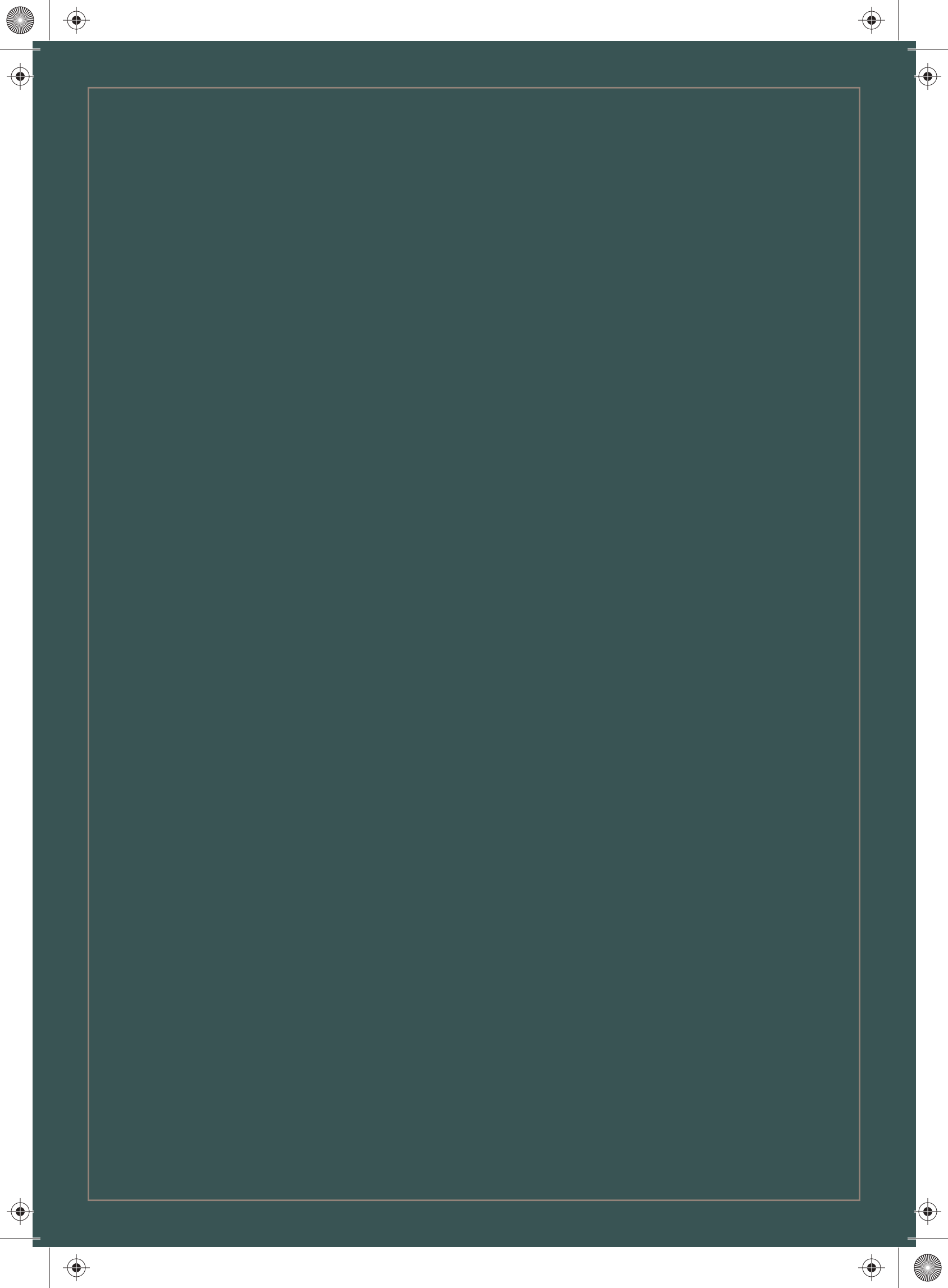
Make every event a celebration

Experience the elegance and taste of Imperial Kitchen at your next event with our exceptional outdoor catering service. Whether it's a wedding, corporate gathering, or a private celebration, we offer tailored menus, impeccable presentation, and unparalleled service. Our expert team handles everything from planning to setup, ensuring your event is a culinary masterpiece that leaves a lasting impression. Trust Imperial Kitchen to make your special occasions truly unforgettable.



Weddings | Corporate Events | Private Parties

Special Occasions | Social Gatherings | Community & Cultural Events





Near Kalyan Gateway, Anayara P.O, Venpalavattam, Trivandrum | Call 773 6161 333

KOWDIAR | VENPALAVATTOM | MUSCAT (OMAN)