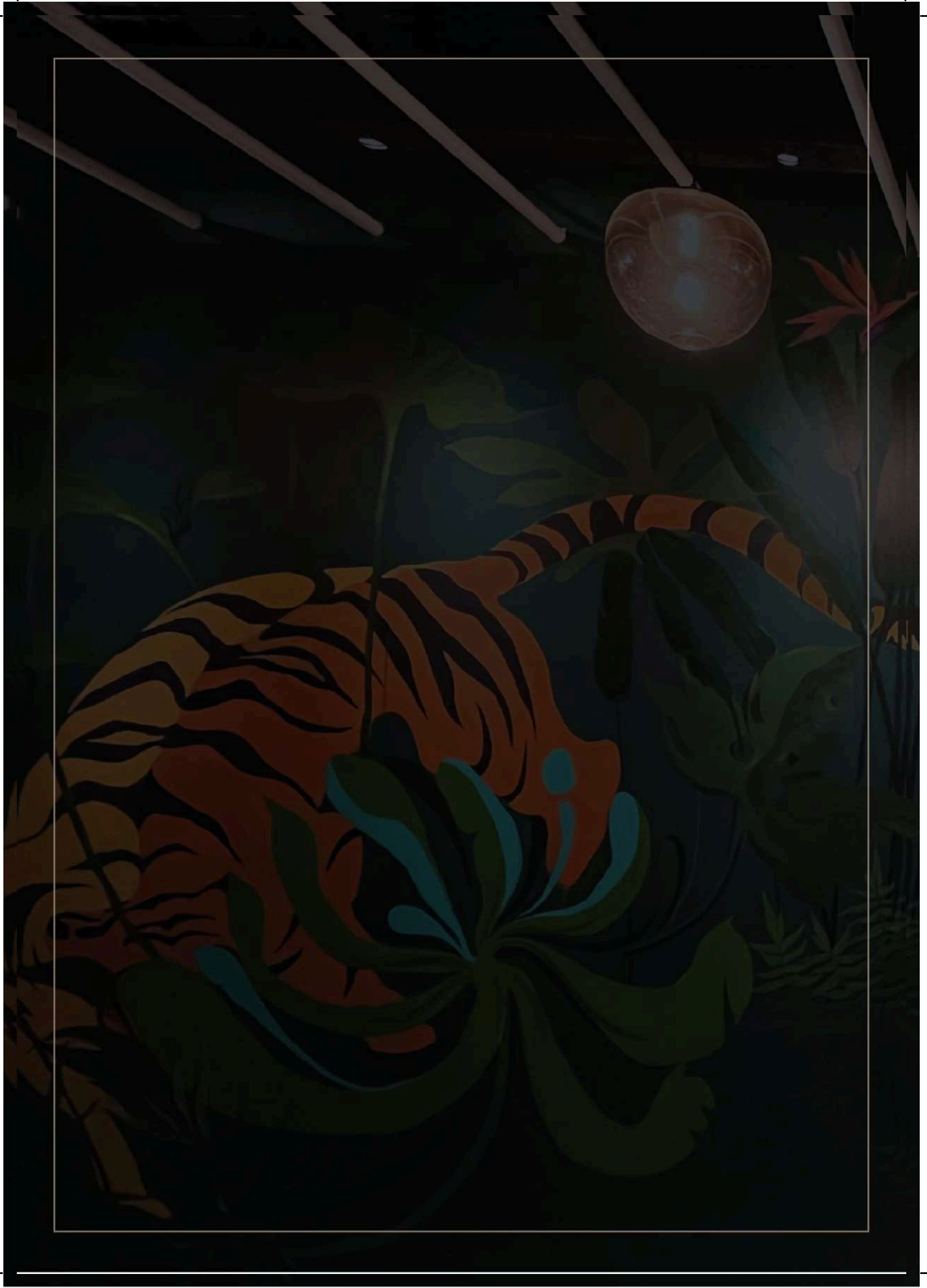


MENU





Welcome to Imperial Kitchen, where we are dedicated to providing you with exceptional dining experiences. We express our heartfelt gratitude for your unwavering support and patronage, which continues to inspire us in our quest to deliver the finest culinary offerings.

As always we thrive to present you with a selection of carefully curated dishes, crafted with passion and precision by our talented chefs. Indulge in a symphony of flavors as you explore our culinary offerings, each dish thoughtfully designed to captivate your senses and leave an everlasting impression.

At Imperial Kitchen, we understand that great experiences are shaped by attention to detail. As we embark on this new chapter, we wholeheartedly thank you for your trust and continued support. We are committed to exceeding your expectations and look forward to welcoming you to an unforgettable dining experience at Imperial Kitchen.





POWER UP YOUR DAY

BREAKFAST (7:30 A.M. - 11:30 A.M.)

MASALA DOSA	150
GHEE ROAST	130
POORI BHAJI	140
APPAM	25
PUTTU	22
IDIAPPAM	20
UTHAPPAM	120
IDDLI VADA	130
KERALA PARATHA	24
WHEAT PARATHA	30
TAWA CHAPATI	25
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	50
COFFEE	60
SEASONAL FRESH FRUIT JUICE	160

Images are for illustrative purpose only

English Seafood Porridge

SOUPS

ENGLISH SEAFOOD PORRIDGE

  260

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

CREAMY SOUP

  220

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

NADAN MUTTON AND MURINGAKKA SOUP

 220

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

IMPERIAL HOT N SOUR – VEG / NON-VEG

  170/190

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

MANCHOW SOUP – VEG / CHICKEN

  170/190

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

BROCCOLI ALMOND CHICKEN SOUP

 240

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

MEXICAN CORN AND JALAPEÑO SOUP

 220

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

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



Images are for illustrative purpose only

Pandan Chicken

STARTERS

NON VEGETARIAN

PANFRIED CHICKEN PLATTER

 1499

Our pan-fried chicken favourites, served with house dips.

PANFRIED SEAFOOD PLATTER

   1840

Pan-fried fish, prawns and squid with house dips.

WAYANADAN PACHAKURUMULAKU KOONTHAL / PRAWNS

  440/560

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

CHEERAMULAKU TAWA FISH

 480

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

Fish or prawns in our chef's signature spice blend, grilled on a traditional iron tawa.

PHUKET GRILLED PRAWNS / CHICKEN

  560/410

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

OUR SIGNATURE PRAWN TEMPURA

 570

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

PANDAN CHICKEN

 410

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

DYNAMITE CHICKEN / SHRIMP

  390/420

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

CHICKEN LOLLIPOP

 390

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

KARIVEPPILA CHICKEN / PRAWNS

  410/560

Tossed with fresh curry leaves, crushed pepper and shallots.

DRAGON CHICKEN

 390

Crisp strips of chicken glazed in a sweet, spicy and tangy Indo-Chinese sauce, finished with roasted cashew nuts.

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Crispy Sesame Spinach

STARTERS

VEGETARIAN

PANFRIED VEGETABLE PLATTER

  1290

A colourful sharing platter of pan-fried paneer, mushrooms and seasonal vegetables, served with house dips.

KANTHARI POTATOES

 260

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

DYNAMITE PANEER

 380

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

 390

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

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 CHAAT 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

 340

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 – TAWA GRILLED

 As per size and market rate

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.

Items marked "As per size and market rate" are priced as per size and daily market rate.

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HOME MADE TREASURES

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

 390

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

 420

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.

CHILLI CHICKEN

 390

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

CHICKEN MANCHURIAN

 390

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.

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Beef Coconut Fry



HOME MADE TREASURES

MUTTON

MALABARI MUTTON CURRY

 480

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

NADAN MUTTON ROAST

 480

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

RAJAPUTANA MUTTON LAALMAAS

 480

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

BEEF

BEEF THENGAKOTHU PERALAN

 400

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

BEEF KALAM CURRY

 410

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 flavour.

BEEF COCONUT FRY

 400

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

SLICED BEEF IN CHILLI OYSTER SAUCE

 510

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

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Paneer Mango Curry

HOME MADE TREASURES

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

 340

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

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

 370

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.

SEASONAL VEGGIES IN CHILLI 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 favourite among them.

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



Images are for illustrative purpose only

Imperial Chicken Biryani

ALL TIME HITS

RICE & BIRIYANI

FISH CURRY MEALS

 280

Kerala rice with our house fish curry, seasonal sides, pickle and pappadam.

KERALA VEG MEALS

 240

Kerala rice with sambar, rasam, seasonal vegetables, pickle and pappadam.

IMPERIAL CHICKEN BIRIYANI (HALF / FULL)

 185/280

Spiced chicken and fragrant rice, slow-cooked dum style.

IMPERIAL MUTTON BIRIYANI

 460

Tender mutton and fragrant rice, slow-cooked dum style.

IMPERIAL CHICKEN TIKKA BIRIYANI

 340

Clay oven-roasted chicken tikka layered with fragrant biriyani rice.

IMPERIAL PRAWNS BIRIYANI

 480

Prawns in coastal masala, layered with fragrant rice.

CHOICE OF PULAO – VEG / CHICKEN

  180/200

JEERA / KASHMIRI PULAO

 160/200

BREADS

APPAM	25	WHEAT PARATHA / KERALA PARATHA	30/24
WHEAT COIN PARATHA (3 NOS)	27	IDIYAPPAM	20
NOOL PARATHA	32	TAWA CHAPATI	25
NAAN / TANDOORI ROTI	70	BUTTER NAAN / BUTTER ROTI	80
GARLIC NAAN / BUTTER GARLIC NAAN	80/90	LACHHA PARATHA (CRISPY AND LAYERED)	90
CHEESY KULCHA	120		

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

Images are for illustrative purpose only

RICE AND NOODLES

JAKARTA FRIED RICE

300

Indonesian style, curry flavoured.

TIBETAN FRIED RICE

Spicy and garlic flavour.

VEG

 280

CHICKEN

 300

PRAWNS

 330

CLASSIC FRIED RICE

Wok-tossed rice with vegetables, spring onion and light soy.

VEG

 220

CHICKEN

 250

EGG

 240

PRAWNS

 320

MIXED

  330

SCHEZWAN FRIED RICE

Wok-tossed in our fiery Schezwan sauce with garlic and red chilli.

VEG

 230

CHICKEN

 260

EGG

 250

PRAWNS

 330

MIXED

  340

CLASSIC HAKKA NOODLES

Thin noodles stir-fried with crisp vegetables and light soy.

VEG

 220

CHICKEN

 240

EGG

 230

PRAWNS

 310

MIXED

  320

FRIED RICE WITH BURNT GARLIC & FRESH BASIL

CHICKEN

 250

VEG

 240

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



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Mixed Grill Platter

MIDDLE EASTERN

MIXED GRILL PLATTER

   1150/1950/2300

COUPLE / FAMILY / FRIENDS

Six kebab varieties of beef, chicken and lamb, served with Arabian mukhabilath (assorted dips).

PANEER TIKKA

 400

Cottage cheese marinated in cream, ajwain and yellow chilli, chargrilled in the 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

Hand-minced mutton with onion, bell pepper and parsley, served with garlic sauce and hummus.

CHEESY ADANA CHICKEN KEBAB

 410

Minced chicken with herbs, ginger and molten cheese, roasted on skewers in the clay oven.

LARITHOOM SAFFRON KEBAB

 400

An Iranian delight – kebabs infused with saffron, cardamom, garlic and yoghurt.

JUMA MASJID MALAI KEBAB

 410

Chicken marinated in cream, cheese and lemon, tandoor-grilled and finished with ghee – Delhi Juma Masjid style.

KEBAB RAIHAN

 400

Charbroiled kebabs delicately infused with the fresh aroma and flavour of basil leaves – a herbaceous twist on a classic.

TANDOORI CHICKEN (HALF / FULL)

 400/720

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)

 420/760

A Lebanese delicacy – mildly spiced and charcoal-grilled to perfection for a smoky, tender finish.

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Our 8-hours Beef Ribs

WESTERN

GRILLED BEEF TENDERLOIN STEAK – 220 GMS

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 seasonal vegetables.

 1100

CHICKEN PEPPER STEAK

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

ITALY AND BEYOND

PASTA ALFREDO

Pasta in a rich, creamy parmesan and butter sauce.

VEG

 360

CHICKEN

 420

PRAWNS

 480

PASTA ARRABBIATA

Pasta in a spicy tomato sauce with garlic and red chilli.

VEG

 320

CHICKEN

 390

PRAWNS

 460

PASTA PINK SAUCE

Pasta in a silky blend of tomato and cream.

VEG

 360

CHICKEN

 420

PRAWNS

 460

PENNE POLLO FUNGHI

Penne with tender chicken and mushrooms in a creamy herb sauce.

 440

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

Images are for illustrative purpose only



Pasta Arrabbiata



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



Grand Avenue, Favourite Homes, Near LuLu Mall, Venpalavattom, Thiruvananthapuram | Call 773 6161 222

KOWDIAR | VENPALAVATTOM | MUSCAT (OMAN)