

To offer our guests the fresh seafood while witnessing the east coast of Bay of Bengal from Shoreline, we present an all new seafood specialty and coastal menu at **Bayview** !! Savour the uniquely crafted authentic marinades of mustard and mango with your choice of fresh catch, meat or vegetables complimented with finest collection of wines, single malts and signature cocktails with an amalgamation of fresh fruity flavors and garden fresh herbs.

All prices are in Indian Rupees and exclusive of government taxes

💽 Non-Vegetarian 🛛 💽 Vegetarian

Please let us know if you are allergic to any ingredient. We shall assist you with suitable alternatives.

LOBSTER (500gms)

GRILLS Spice up your Lobster

> Madras Chef's own spice traditionally grounded

Bayview Signature spice Handpicked local spices

Olive Oil Lemon Garlic A classic amalgamation

Mustard & Mango An inventive infusion

PANFRY

• Kal Yera Thokku Lobsters, homemade spices, tomato, onion, curry leaves

CURRIES

Kal Yera Manga Charu
 Lobsters, raw mango simmered in coconut milk

 Kal Yera Kovalam Curry Covelong spiced home style lobster curry, red chili, shallots, garlic

CLASSICAL

Lobster Thermidor
 French classical formulation

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BEGINNING

Nandu Roast (500gms) Pan roasted mud crab, tangy onion tomato	850
Grilled Bay Prawns Olive oil, lemon & garlic/Bayview signature spice/mustard & mar	825 ngo
Prawn Ghee Roast Red chili paste, ghee roasted	825
Calamari Beer battered Panko (Wasabi mayo, sweet tomato raisin chutney)	750
Jamaican Crab Cakes Wasabi coleslaw, sweet chili sauce	750
Masala Fried Nethli Spice speckled local white bait, spicy homemade onion chutney	700
Lamb Sukka Spiced dehydrated kid lamb	775
Pork Ularthiyathu Syrian pork delicacy	750
Kori Kempu Bezule Chicken morsels, Mangalorean approach	695
Yellow Chili Powder & Curry Leaf Dusted Baby Corn Varuval	580
Kundapur Spiced Tossed Fresh Farm Cheese	580
Podi Urlai Thakkali Baby potatoes, gun powder, cherry tomatoes	580
Broccoli Pepper Fry Black pepper tempered broccoli	580
Gobi Kempu Bezule Cauliflower florets another Mangalorean approach	580
Vazhaka Varuval Plantain fritters	580
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Non-Vegetarian
 Vegetarian

	SOUPS & GREENS	
•	Bayview Seafood Classic Chili garlic crostini	375
	Curried Coconut Soup	350
	Shrimp	
	Chicken	
	Crab	
	Tofu & Mushrooms	
•	Horse gram Tomato Saar Parmesan and roasted lentil straw	325
	Mesclun	
	Prawns & Squid	575
	Chicken	525
	Garlic infused pineapple, roasted bell pepper, grilled zucchini	495

BAYVIEW GRILLS

	3 Sea Platter Combo of grilled lobster, tiger prawn and fresh catch fish fillet	3995
•	Fresh Catch Fish (2 Nos succulent fillets)	985
•	Mud Crab (500 gms)	850
•	Tiger Prawn (1 No)	750
•	Lady Fish (3 Nos)	750
	Calamari (200 gms)	750

FLAVOURS

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Olive Oil Lemon Garlic A classic amalgamation

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• Grilled Tenderloin Roasted garlic mash, red wine mushroom jus

975

BAYVIEW PANFRIES

Prepared with our authentic signature spices.

Prawns	895
Chicken	840
Calamari	800
Vegetarian	700

COVE CREATIVES

•	Vazhayila Meen Banana leaf wrapped fresh catch fish, chef's exclusive	990
•	Classic Panko Crumbed Fish & Chips	945
•	Manga Charu Raw mango simmered in coconut milk	
	Fresh catch fish Bay prawns	945 925
•	Kovalam Fish Curry Local specialty with red chilly shallots & garlic	945
•	Nandu Kozhambu Mud crab slow cooked, coastal spices	890
	Home Style Mutton Curry Succulent lamb local way	890
•	Kori Gassi Mangalorean chicken delicacy	850

COVE CREATIVES

Mavinkai Menasukkai Sweet tangy spicy curry, mango & jaggery	645
Kai Kari Manga Charu Vegetables, raw mango, coconut milk	645
Vazhaipoo Murunga kai Kozhambu Banana flower, drumstick South Indian way	645
Vendakkai Melagu Perratti Tempered okra, black pepper, shallots	645
Paruppu Arai Keerai Yellow lentils, local spinach	645
Palkatti Pattani Masala Farm cheese, green peas, coconut, cashew	645
Traditional Ravioli with Ricotta Cheese & Spinach	645

TO GO WITH

Flavoured Rice		275
- · ·	hallots & Gunpowder urry leaf rice	
French Fries		250
Garlic Bread		250
Steamed Ponni Rice Popular medium grain & soft rice	e grown locally	220
Brown Rice		220
Flaky Paratha (2 numbers)		200
String Hoppers (3 numbers) Idiyappam		200

SWEET ENDINGS

Coconut Malibu Crème Brulee	450
Chocolate Marquise	450
Blueberry Cheese Cake	450
Tengapal Passion fruit Payasam	450
Tropical Fruit Platter A delicate arrangement of fruits	450
Kulfi – Bayview Flavours Rose petals & fennel Fresh coconut & jaggery Malai kesar	450
Choice of Flavoured Ice Creams	400

