



RESTAURANT  
**CHEF PILLAI**  
GOA



Welcome to Restaurant Chef Pillai, Goa.

We are proud to tantalize your taste buds with the authentic flavours and exquisite culinary traditions of Kerala adapted to appeal to a modern palette. We've curated a menu that highlights the coastal cuisine of Kerala that uses the freshest possible ingredients sourced from trusted vendors. From the ever-popular "Fish Nirvana" to RCP special "Seafood Platters", and other non-vegetarian fare from chicken to pork and an array of authentic vegetarian dishes from Kerala, our menu has something for all.

Apart from the savoury delicacies, we also have a specially curated desserts and beverages section that helps to end your meal on a sweet note.

We hope you enjoy your dining experience at RCP.





## GLOSSARY

- \* Rates are given in INR.
- \* Taxes extra as applicable.
- \* If you have any concerns regarding food allergies, please let your server know prior to ordering.
- \* Food Icons;



Vegetarian



Non Vegetarian



Milk



Gluten



Egg



Nuts



Crustaceans





## SHORT EATS

### **Sambharam Kadumanga Pani Puri** **180**

**Serving Size -150 gm, 110 Kcal**

A burst of refreshing flavours from the fusion of chilled buttermilk spiced with green chillies, ginger and shallots combined with pickled baby mangoes stuffed in crunchy pooris.

### **Thenga Manga Pattani Sundal** **180**

**Serving Size-150 gm, 210 Kcal**

Experience the essence of South Indian coastal street food with this vegan delight involving boiled black chickpeas tossed with shredded raw mango, freshly grated coconut and a quintessential South Indian Tadka.

### **Pazhampori Chaat** **240**

**Serving Size-180 gm, 240 Kcal**



South Indian rendition of the popular North Indian chaat featuring batter fried slices of ripe plantains tossed with honey infused yoghurt , a sweet and sour dates and tamarind chutney and topped off with savoury kerala mixture, juicy pomegranate seeds and thin slices of ginger.

### **Watermelon Sambal** **240**

**Serving Size -200 gm, 180 Kcal**

Embark on a flavour trip to Sri Lanka with every bite of this seasonal salad chiller crafted by Chef Pillai. Balls of fresh watermelon is tossed with green chillies, shallots and fresh coconut and finished off with a squeeze of fresh lime juice.



## SHORT EATS



### Perakka Manga

240

Serving Size -200 gm, 165 Kcal

Cubes of raw mango and ripe guava is dressed with virgin coconut oil, chilli powder, crushed ginger, salt and shallots. Served with a garnish of fresh pomegranate, micro greens and edible flowers, each bite transports you to your childhood days.



### Paneer Vattal Ulli Idi Chammanthi

340

Serving Size -180 gm, 210 Kcal



Experience a flavour explosion with this sizzling cottage cheese starter. Creamy cubes of paneer is marinated in a fiery red chilly paste and grilled to perfection before being tossed with crushed red chillies, shallots and fragrant curry leaves.



### Injipuli Chicken Wings

420

Serving Size -180 gm, 210 Kcal



Savour the addictive flavours of the classic chicken wings with a South Indian twist. Chicken wings are marinated in a traditional chicken 65 marinade is deep fried and tossed with a bright, tangy, savory Inji puli barbecue sauce with a hint of sweetness from jaggery. Served with a garnish of sesame seeds for extra crunch and nuttiness, this dish will have you craving for more.



### Quilon Fried Chicken

480

Serving Size -220-250 gm, 520 Kcal



A culinary gem from the home town of Chef Pillai. Fried chicken with a crispy exterior combined with succulent and flavor packed meat, served along with garlicky, spicy crumbs, it is an instant crowd pleaser.



## SHORT EATS



### Venad Pal Konju

Serving Size-180 gm, 310 Kcal



An irresistible starter for seafood lovers, venad pal konju is an exquisite dish with delectable flavours. Fresh prawns are marinated and cooked in a fragrant blend of fresh coconut milk and virgin coconut oil. Served topped with mustard, curry leaves and freshly cracked black pepper, each bite is a symphony of aromatic spices.

580



### Bone Marrow Perattu and Poricha Pathiri

Serving Size -325 gm, 540 Kcal



Slow roasted bone marrow seasoned with cracked black pepper and salt is gently sauteed in its own juices along with coconut and a choice blend of spices to create melt - in- the mouth marrow perattu. Served with flaky fried pathiri, this is a dish will transport you to culinary heaven.

580



### Pol Sambal Calamari

Serving Size -180 gm, 420 Kcal



Experience the flavours of Sri Lankan culinary heritage with Chef Pillai's take on Pol-Sambal Calamari. Freshly grated coconut is slow roasted with aromatic spices and sun dried fish to create the famous Sri Lankan chutney - Pol Sambal. Light and crispy batter fried squid rings are served topped with this chutney, creating a dish that is an umami bomb.

420





## SHORT EATS



### Meen Thenga Porippu

480

Serving Size-180-200 gm, 410 Kcal



Fresh seer fish/king fish is marinated and shallow fried before slow roasting freshly grated coconut, shallots and fennel seeds, imparting a unique and irresistible flavour profile. A popular starter from the coastal home kitchens of North Malabar, this dish is a favourite among seafood lovers.



### Chemmeen Varuval

580

Serving Size-180-200 gm, 440 Kcal



Medium sized prawns, infused with simple Kerala spices is slow-roasted to bring out the deep, caramelized flavours of the masala and topped off with fresh coconut milk to mellow out the pungent spices and adds a creamy richness to the dish.



## MAINS



### Avial

320

Serving Size - 225 gm, 260 Kcal



The quintessential dish of Kerala cuisine, featuring a medley of vegetables like unripe plantains, yam, drum stick, snake gourd, string beans etc cooked until tender in a fresh paste of coconut, cumin, shallots and other mild spices and finished off with a splash of sour yoghurt and virgin coconut oil. A dish that is mild yet full of flavours and textures with the enticing fragrance of coconut oil and curry leaves.



### Ulli Theeyal

380

Serving Size -225 gm, 280 Kcal

A unique dish from the kitchens of Kerala, theeyal is known for its rich dark colour and the deeply caramelised flavours. Grated coconut is slow roasted with a choice blend of aromatic spices like coriander seeds, dried chillies and fenugreek to lent the dish its signature flavours. Shallots are cooked in this pungent masala with tamarind pulp and a touch of jaggery, balancing out the pungent flavours with a tanginess and sweetness that brightens up the curry.



### Malabar Vegetable Mappas

380

Serving Size-225 gm, 280 Kcal

A dish that celebrates the freshness of vegetables, where an array of vegetables is gently simmered in creamy coconut milk and lightly spiced with a ground masala with distinct notes of fennel and black pepper.



### Mushroom Pepper Roast


380

Serving Size-225 gm, 210 Kcal

Earthy mushrooms are slow roasted in fragrant coconut oil with lots of freshly cracked black pepper, curry leaves and aromatic spices to create a symphony of flavours.



## MAINS

 **Pachakkari Stew**  **340**  
**Serving Size -225 gm, 240 Kcal**

The vegetarian rendition of the iconic Kerala stew where a medley of beans, carrots and potatoes are stewed in creamy, fresh coconut milk. The stew is fragrant and mild with delicate flavours of ginger, green chillies and black pepper and pairs well with Appams or Idiyappams.

 **Babycorn Vendakka Manga Muringakka Chారు**  **360**  
**Serving Size -225 gm, 260 Kcal**

A perfect choice for vegans, crunchy babycorn, fresh drumstick and lightly fried okra is cooked in a light and creamy coconut based gravy infused with the tart flavour of raw mangoes.

 **Travancore Chicken Roast**  **540**  
**Serving Size 250-280 gm, 560 Kcal**

An exquisite slow roasted chicken dish that is a staple at Travancore wedding feasts. Marinated chicken pieces are slow roasted with a spicy masala of onions, tomatoes and aromatic Kerala spices. The roast is then finished off with a splash of fresh coconut milk to add a creamy richness and to cut the fiery heat of the masala.

 **Veetile Kozhi Curry**  **520**  
**Serving Size-250-280 gm, 510 Kcal**

A rustic, home-style chicken curry featuring succulent pieces of chicken gently simmered in coconut milk along with a blend of traditional spices, resulting in a warm and comforting dish.

 **Quilon Aattirachi Curry**  **720**  
**Serving Size – 250-280 gm, 520 Kcal**

A popular dish from Chef Pillai's hometown, this curry features choice cuts of well cleaned mutton, slow cooked with shallots and a blend of traditional Kerala spices until the meat is so tender and infused with the aromatic flavours of the masala.



## MAINS



### Coorgi Black Pork

Serving Size – 250-280 gm, 598 Kcal

Indulge in the rustic flavours of Coorg/Kodagu with this savoury dish featuring tender, slow cooked pork. Each bite is infused with aromatic spices like cumin, coriander seeds etc and a touch of Kokum to add a hint of tanginess that tantalizes your tastebuds and leaves you craving for more.

640



### Baby Pork Ribs

Serving Size – 250-280 gm, 598 Kcal ZWW

In this South Indian take of the classic baby back ribs, the ribs are seasoned generously with a blend of salt and fresh black pepper before slow-roasting in an oven until they are cooked to perfection. Glazed with a delectable tropical roasted coconut relish, the succulent ribs are served with the classic Kappa idichath - tapioca mashed with shallots and tempered with mustard.

680



### Chemmeen Manga Curry

Serving Size -250-280 gm, 410 Kcal



Experience the flavours of Alleppey with the sublime flavours of our chemmeen manga curry. Cleaned fresh prawns are cooked in a creamy, sour and spicy gravy of fresh coconut milk flavoured with turmeric, ginger and cumin among other spices. Shredded raw mangoes brings the flavours of the curry alive with its tangy notes. It is finished off with a tadka of mustard, chillies and curry leaves.

680



### Chemmeen Theeyal

Serving Size-250-280 gm, 420 Kcal



A treasured recipe passed down to Chef Pillai from his beloved mother, this dish is a popular one among seafood lovers. An umami rich dish involving fresh prawns cooked in a spicy roasted coconut masala infused with a savoury prawns stock.

680



## MAINS

### **Meen Pollichath (Seer fish/ Pomfret)** **960**

Serving Size -275-325 gm, 440 Kcal



Indulge in the spicy, savoury flavours of fresh fish combined with the delicate aroma of fresh banana leaf. Gently marinated fish is nestled in a flavourful masala of onion and tomato, infused with spices like chilli powder and black pepper before wrapping it up in a fresh banana leaf and slow-roasting on a tawa.

### **Ashtamudi Fish Curry** **640**

Serving Size -250-280 gm, 410 Kcal



Inspired by the legendary "boat curry" prepared by the fishermen of Neendakara, Quilon, this dish brings out the freshness of the fish. Cooked in a blend of simple, every day spices like turmeric and kashmiri chillies, the curry gets its signature tang from a blend of tamarind and kudampuli aka fish tamarind.

### **Moynenchu Ularthiyath** **660**

Serving Size -225-250 gm, 580 Kcal

Chef Pillai's take on the classic slow roasted beef short ribs. Choice cut of short ribs are slow cooked in fragrant coconut oil along with a handpicked blend of spices like fennel, black pepper and pieces of fresh coconut.

### **Mud Crab Malli Curry** **980**



Serving Size -250-280 gm, 480 Kcal

Savour the delicate flavours of fresh mud crab from Lake Ashtamudi prepared with a robust blend of fresh coconut and toasted coriander seeds.

## ACCOMPANIMENTS & RICE

 **Malabar Nool Porotta**  **60**  
Serving Size -30 gm, 180 Kcal



The traditional Porotta from Kerala's Malabar region in the North. Fluffy, yet soft porottas skillfully handcrafted and tawa fried.

 **Appams (Hoppers) Each**  **40**  
Serving Size – 50 gm, 160 Kcal

Fermented rice batter and coconut milk made into round, pancakes with thin, lacy edges. This steamed dish from South India and Sri Lanka where they are known as 'Hoppers' goes best with fish curries, meat or vegetable stews.

 **Mutta Appam (Egg Hoppers) Each (Egg)**  **80**  
Serving Size – 75 gm, 260 Kcal



Appams with a hen's egg in the spongy centre.

 **Idappams (String Hoppers) Each**  **40**  
Serving Size - 30 gm, 140 Kcal











This is also a popular steamed dish made with rice dough. This dough is kneaded and then pressed out through moulds and steamed. Another South Indian delicacy popular in Sri Lanka, freshly grated coconut is also sprinkled on.

 **Poricha Pathiri**  **40**  
Serving Size - 50 gm, 180 Kcal



Made of rice flour flattened and rolled along with jeera and coconut and then finally deep fried in coconut oil. Anytime snack favourite in the Malabar region of Kerala..

## ACCOMPANIMENTS & RICE

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-  **Nei Choru (Ghee Rice)**  **220**  
**Serving Size - 120 gm, 280 Kcal**  
The traditional ghee rice from the Malabar region of Kerala, with the faint whiff of aromatic spices. Rice cooked to royal perfection and softness.
-  **Kuthari Choru (Kerala Red Rice)**  **180**  
**Serving Size -120 gm, 210 Kcal**  
The unique, par boiled riced is typically grown in the Palakkad region of Kerala. The nutrient and fibre rich outer coating of the rice gives it an earthy colour and flavour.
-  **Steamed Basmati**  **180**  
**Serving Size- 120 gm, 180 Kcal**  
Basmati is a fragrant, nutty-tasting long grain rice grown in the Himalayas. “Bas” in Hindi language means “aroma” and “mati” means “full of,” hence the word Basmati — or “full of aroma.”
-  **Kerala Kachumber**  **160**  
**Serving Size -125-140 gm, 160 Kcal**  
Sliced cucumber, tomato & onions mixed with salt and pepper with a dash of vinegar.
-  **Kappa Thalichathu**  **220**  
**Serving Size -220-250 gm, 220 Kcal**  
Steamed kappa is mashed with a masala blended with coconut, mustard seeds and garlic. This is finally tempered in coconut oil with small onions, mustard and curry leaves.
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## SIGNATURES



### Fish Nirvana

(Seer Fish)

980

(Pomfret)

880

**Serving Size -180 -200 gm, 620 Kcal**

Experience pure culinary bliss with Chef Pillai's unique rendition of fish pollichath, aptly named "Nirvana". Well marinated fish is delicately pan fried and transferred to a hopper pan lined with fresh banana leaf. Creamy coconut milk infused with aromatic herbs and spices is gently poured around the fried fish and cooked until the fish absorbs the rich and fresh flavours of the coconut milk. The coconut milk in turn is further infused with the umami rich flavours of the pan fried fish and the result is a sublime gravy with a fried, yet juicy piece of fish.



### Paneer Nirvana

**Serving Size -150-180 gm, 440 Kcal**



540




### Masala Grilled Tiger Prawns

**Serving Size- 250-280 gm, 440 Kcal**



1200

Fresh, whole Tiger Prawns are marinated with a refreshing blend of curry leaves and green chillies and grilled to perfection with their shells delicately split, allowing the flavours to infuse the tender prawns. Served with a salad of shredded onions and green chillies tossed in coconut vinegar.





## SIGNATURES



### Jaffna Crab Roast

Serving Size -250-280 gm, 580 Kcal



Experience a symphony of flavours that'll transport you to the vibrant culinary scene of Jaffna. Large, fresh mud crabs is slow roasted to succulent, flavoursome perfection in a special Sri Lankan spice blend. The slowly caramelized masala base of onions and tomatoes along with the kick from freshly cracked black pepper and the subtle tang of tamarind perfectly complements the freshness of mud crabs.

1200



### RCP Seafood Platter

Serving Size 450-500 gm, 610 Kcal



A specially curated seafood feast featuring the freshest Rock Lobster, Seer Fish, Prawns and Squid. Savour the delicate flavours of our turmeric and pepper infused prawns while the seer fish is cooked in a fresh and herby marinade of curry leaves and green chillies. The natural sweetness and richness of Lobster is balanced by a fiery marinade of red chillies and shallots. Fresh squid rings are also cooked in the same masala blend.

Served with:

- Kachumber: Thinly sliced onions, julienned raw mango & carrots and green chillies are tossed in a zesty blend of lemon juice and salt, brightening up the platter.
- Classic Kappa idichath aka steamed tapioca mashed with simple kerala spices and aromatics.
- Ashtamudi Fish Gravy - fiery red gravy infused with the fresh flavours of fresh fish and spices.

2800



### God's own Lobster

Serving Size 200-250 gm, 540 Kcal



Fresh, whole Arabian lobster is coated in Chef Pillai's special blend of Kerala spices, curry leaves and fragrant coconut oil and grilled to perfection. Served with a creamy, savoury Kappa idichathu and a fiery Ashtamudi fish gravy, it is match made in culinary heaven.

1600



## DESSERTS



### Vattalappam

240

Serving Size-120 gm, 410 Kcal



A delicate dessert rooted in Sri Lankan culinary heritage with distinct notes of creamy coconut milk and rustic sweetness of jaggery.



### Palada Cheese Cake

260

Serving Size -120 gm, 480 Kcal



Classic cheese cake elevated to a new level of decadence by layering the creamy cheese cake with a sweet, rich and chilled layer of Kerala's own Palada (rice flakes) Payasam. A nutty, buttery crust at the base complements the luscious, creamy layers of the dessert and adds a delightful textural contrast to every bite.



### Unniyappam Falooda

360

Serving Size -120 gm, 480 Kcal



This vibrant and visually stunning dessert is Chef Pillai's Kerala touch on the Iranian classic - Falooda. Jelly, fresh vermicelli, assorted dry fruits and the nostalgic "then muttai" is artfully layered and topped off with mini unniappams - the sweet, chewy, deep fried little fritters from Kerala. Sweet and creamy "Basundi" milk is poured over the whole dessert right at your table.



### Coco Nutty Choco Brownie

340

Serving Size -120-150 gm, 466 Kcal



Crafted for the chocolate lovers, this baked confection features a sinful blend of rich chocolate, crunchy nuts and fragrant coconut. Served with a scoop of luscious tender coconut ice cream, this dessert is the definition of decadence.



## DESSERTS

### Pistachio Sticky Dates Cake 340

Serving Size -120-150 gm, 445 Kcal



An exquisite confection featuring a soft, moist cake studded with sticky sweet dates and savoury, nutty, chopped pistachios. Served topped with a layer of velvety custard and a tart and bright fresh strawberry compote, it is a delightful blend of textures and flavours.

### Tender Coconut Pudding 280

Serving Size -120 gm, 360 Kcal

This refreshing, creamy pudding with the sublime flavour of fresh tender coconut is light and fluffy, yet decadent in taste.

### Ice Cream (Baskin Robbins) 220

Serving Size -90 gm, 260 Kcal



Your choice of flavours

### Sulaimani 120

Serving Size 60 gm, 140 Kcal



My sincere gratitude to you for visiting Restaurant Chef Pillai, Goa. I hope you relished both the new and traditional flavours of Kerala cuisine on offer here

Wishing you an unforgettable dining experience and hoping to see you back here again soon

A handwritten signature in white ink, appearing to read 'Sulman', with a horizontal line underneath.





RESTAURANT

**CHEF PILLAI**

**GOA MARRIOTT RESORT & SPA  
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