



YACHT

KITCHEN

Menu





WELCOME ONBOARD, VOYAGER!

At Yaacht Kitchen, the experience begins long before the first bite and lingers well after the last. Inspired by the calm rhythm of the sea, we bring together thoughtful flavours from South & North India, Arabic kitchens, and contemporary Continental cuisine, crafted with balance, care, and intention. From the moment you arrive, every detail is considered: a welcoming space, attentive service, immaculate standards, and dishes made with respect for both tradition and creativity. Here, flavours are refined yet comforting, moments are unhurried, and guests are gently looked after at every step. This is dining designed to be felt where comfort meets elegance, and every visit feels effortlessly complete with your loved ones as well as your colleagues and clients. Settle in, savour slowly, and leave with a lasting impression.

SOUP



₹

CREAM OF TOMATO

270.00

Velvety roasted tomato soup finished with cream, aromatic herbs and a silky finish with olive oil

NAADAN KOZHI MURINGAKAYA SOUP

290.00

A soulful Kerala broth of chicken and drumsticks, slow simmered with spices, shallots and pepper delivering pure homely flavours in every sip.

MALABAR CHEMEEN THENGAPAAL

350.00

Mappila Cuisine inspired soul spiced- cream broth, blending poached prawn morsel & aromatic fennel spice, an earthy version, satisfying and rich with sweetness from the shallots and just the right nutty edge from cashew.

FUSION WILD MUSHROOM & TRUFFLE CAPPUCINO

310/340

European roused soup with infused Malabar chilli, a touch woodier flavor, with lingering mild heat, without overpowering the delicate truffle aroma & coconut ash dust.

MUTTON YAKHNI SHORBA

350.00

The flavor of the infused whole spiced broth is haunting, with slow cooked- melt-away tender lamb & the infusion of saffron is a perfect addition to these already intriguing flavors.



SALADS



₹

ROMAN-ASIA BEEF TENDERLOIN SALAD 350.00

Ginger-soy-honey rubbed, fire kissed medallions, bold with flavours, blend with crisp greens, haricot verts, roma tomatoes with drizzle of feta & tangerine vinaigrette.

CHICKEN TIKKA CAESAR SALAD 320.00

Grilled sliced meat that combines the spicy marinated flavours, poised between the classic elements of a Caesar salad, with creamy crispiceberg-Parmesan & croutons.

FUSION CAPRESE FATTOUSH 310.00

Sliced tomatoes centered with a middle eastern veggies medley drizzled with pomegranate vinaigrette- feta cheese, a refined balance of heritage spice & modern elegance on plate.



APPETIZERS



₹

POLLICHATHU PRAWNS KATAIFI

490.00

An unequivocally the earthiest foodstuff, the marinated prawns brushed with a profound tamarind south Indian masala & wrapped in kataifi strands, for a crunchy golden exterior, served with a dill pickle aioli.

KARIVEPPILA PESTO CHICKEN

450.00

The satiny presence of the blend of the Indo-italian style of the marinated curry leaf pesto chicken is offset by the poignant flavors of the herb & spices, served with raw mango- coconut brunoise & chilli lemon relish.

GONGURA MUTTON TIKKI

590.00

Pickled sorrel leaf is a perfect companion incorporated in the minced lamb with spices & herbs, an elegant way to reveal the rustic and refined substance of the flat-top seared croquette, fanned with assorted relish.

CHEMMEEN GHEE ROAST

580.00

The Guntur Teja chilli add a glorious spiciness which acts as the thread that ties both the components of the dish's distinctive flavors the coconut- chilli-prawn dry relish, topped with Mangalorean fiery roasted prawns.



APPETIZERS



₹

CHICKEN TAPAS TOAST

450.00

A cordon bleu style merged cheesy dish with spinach-mozzarella infused in herbed chicken, panko crusted, the elements in this dish all marry perfectly to create a creamy-crunchy note, served with mustard- dill aioli.

NAADAN KOONTHAL SAMAGAMAM

460.00

Coastal region influenced delicacy, featuring red chilli pan-fried squid rings, Malabar tamarind stir-fry & gunpowder dusted crisp squid rings with green chilli aioli & crispy tapioca appalam for a complex textural facet.

MACHI PATRANI

460.00

The white fish in this preparation are succulent in their earthy richness, cooked in wrapped banana leaf with a spicy- tangy green coriander-coconut marinade, hooked with medley of relish.

PESTO CHEESE AL FAHAM

450.00

A dramatic variation on remarkably marinated Arabic- style grilled chicken, with an earthy pesto-basil marinade & creamy cheese served with refreshing accompaniments.



APPETIZERS



₹

HARRISA TANGADI KEBAB

510.00

A Mediterranean grill preparation, merging North African spicy marinade with middle eastern spices, griddle- grilled to perfection for a juicy tender chicken drumstick, anchored with assorted relishes.

LASOONI DHANIYA CHICKEN TIKKA

510.00

A flavorful bite melds together the strong aroma of garlic and fresh cilantro on boneless chicken cubes, marinated in a creamy yogurt- based sauce, quite light making it perfect for an appetizer, cushioned with array of relishes.

HONEY GLAZED CHICKEN

450.00

Crispy chicken tossed in a rich Asian honey glaze with hint of garlic, soya and toasted sesame.

AJWAINI MACHI TIKKA

460.00

The chilli peppers and the herb marinade add depth of flavor, the fish is baked to perfection, served with an array of relishes.



APPETIZERS



₹

CAJUN CALAMARI FRITTERS

460.00

The earthy crispiness comes across with marvelous clarity, seasoned squid rings, crisp batter fried to perfection, served with mustard aioli.

PULI INJI MEEN ULARTHU

490.00

It delicately flakes apart, when cut with a fork, chilli seasoned marinated chunks are shallow fried & tossed in sweet and spicy ginger emulsion, this would make an ideal first course for a special meal.

MUTTON KOLA URUNDAI

590.00

A Chettinadu staple flavour packed minced Mutton tots, infused with South-Indian spices and served with tomato-cherry relish

ACHARI PANEER TIKKA

460.00

A popular North Indian delicacy featuring cottage cheese marinated in a tangy, robust pickling spices, the addition of fennel makes the preparation a playfullight first course, served with assorted relish.



APPETIZERS



₹

KANTARI CHERUPAYAR PIDI

390.00

A protein rich morsel made of green grams and spiced up with bird eye chilli which crumb fried over served with shallot-mustard aioli

JALAPENO MAC N CHEESE BRUSCHETTA

410.00

A baked version starter, this open-faced delicacy is truly spectacular in its spiced luscious cheesiness, and its rustic crust add a crunchy texture, topped with béchamel- cheese sauce with seasoned macaroni.

SPINACH AND RICOTTA TOTS

430.00

It plays the idea of the crunchy- cheesy texture, but suits the needs & appetites of every fall, a deep-fried version of the panko coated cheesy- spinach, fairly seasoned, countered by cilantro-dill tartare sauce.

DAHI KI KEBAB

410.00

Golden tawa-grilled hung yoghurt kebab infused with herbs and mild spices crisp outside and creamy within.



APPETIZERS



₹

HARA BHARA KEBAB

360.00

Emerald hued kebabs of spinach and green peas, gently spiced and perfectly crisped offering a refined balance of texture and flavour. Paired with assorted relishes

DHINGIRI TOKIRI KEBAB

360.00

Golden crisp mushroom baskets embracing a fragrant filling of spiced vegetable and herbs delivering layers of earthy depth, delicate crunch and refine Indian flavours paired with assorted relishes

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MAINS



₹

KANTHARI SAMBAL TIGER PRAWNS

750.00

Native inspired fiery flavorful delicacy, using bird's eye chilli in a dash of Indonesian sambal paste rubbed in tiger prawns and grilled to perfection paired with wilted greens – green pea mash & Thai sweet-chilli lime sauce

CHINGRI MALAI

675.00

North Indian swayed prawns curry with spices and finished with coconut milk lend a very exotic & sensuous mouthfeel to this dish, accompanied with steamed rice or breads.

PRAWNS THERMIDOR CHIMICHANGA

580.00

Creamy prawns and mushrooms encased in crumb fried tortilla served with cheesy sauce and wedges

SHOYU RAMEN CHICKEN

450.00

A classic Japanese noodle soup known for its savory soy typically clear & umami-rich, deeply flavorful with greens served with kimchi & pickled veggies. The mild stew has wonderfully complex flavor & textures, yet it is an easy dish to savor.



MAINS



₹

KONJU CHERIYULLI ULARTHU

640.00

A succulent South Indian delicacy featuring prawns cooked in a spicy and aromatic gravy and reduced with shallots & curry leaves. This preparation is extravagant and light at the same time, anchored with appam or layered Malabar flat bread.

MEEN KODAMPULI CURRY

590.00

The addition of Malabar tamarind seems to nicely accentuate the spiced fish curry, if preferred spicy, will superbly show off all of its unique flavors, served with Kerala rice or fermented pancakes.

THARAVU MALLI MAPPAS

515.00

A Kuttanadan delicacy, a hearty - slow cooked stew with freshly ground spices and coriander seeds with coconut milk. A complexly flavored curry leaf tempering incorporates an earthy smoky delectable dish, partnered with fermented pancakes or layered Malabar flat bread.

JERK SPICED CHICKEN

490.00

A well-liked Jamaican dish, where bone in meat is dry rubbed marinated in a hot spice mixture and grilled. The addition of garlic potatoes and slow bound vegetable ragout, that provides a natural backdrop to the earthiness of the mains.



MAINS



₹

CLASSIC FISH CORDON-BLEU

590.00

Golden-crusted bassa fillet enveloping in a velvety spinach and mushroom duxelles, finished with a buerre citron-capres for an elegant coastal finish

DAJAJ MASHWI

510.00

A popular Middle Eastern grilled chicken dish known for its succulent flavor profile, the blend of spices on the meat over the grill, with seasoned rice add heady and exotic notes, and help to transform the overall effect into something celestial, served with Arabic salsa & yogurt relish.

CHICKEN CHANGEZI

490.00

Inspired from Mughlai cuisine, a rich & creamy mild spiced gravy with the bold flavors & blend of fierce spicyness, help to transform the overall effect into something celestial, served with Indian breads or steamed rice.

BEEF ENCHILADAS

510.00

This Tex-Mex delicacy with the mix of minced beef cooked with spices & a simple tomato based sauce with cheese & cilantro is needed to create this ultrasensual plate of great food, gratinated with perfection, accompanied with sour cream & picco de gallo.



MAINS



₹

MUGHLAI MUTTON NIHARI

740.00

A bone-in lamb dish that combines elements of succulent chunks cooked in onion yoghurt and a blend of spices, creamy with the spice heat of chilies. This simple dish is profound with flavor & texture, served with tandoor bread or steamed rice, would start a spring meal.

AFGHANI MURGH

490.00

An elegant preparation of chicken with authentic afghani flavour, enriched with cream and mild spices, imparting a gentle smoky note and velvety richness. creating a refined and indulgent experience, served with indian breads

FILLET MIGNON STEAK

610.00

Tenderloin, a premium lean & exceptionally tender cut from the beef, marinated carefully and grilled to perfection, fanned with mousseline potatoes, wilted spinach & mushrooms with au jus. The Asian influence helps to guide the whole dish into a coherent blend.

THENGA KOTHU ERACHI PERATTU

520.00

A semi-dry consistency beef dish, slow roasted with aromatic spices with coconut bites- curry leaves, paired with layered Malabar bread or steamed rice, allows to reveal its sublime texture.



MAINS



₹

THATTUKADA ELLUM KAPPAYUM

390.00

A traditional and highly popular dish consisting of a spice-mix of tapioca and beef, a wholesome and filling one-pot meal often referred as kappa biryani, adds a rusticity that helps steady these heavenly flavors.

IRON AND SMOKE BEEF SIZZLER

590.00

Sizzling tenderloin tail cuts perfectly spiced & seared, accompanied by golden crispy potato wedges, seasoned pan-tossed veggies finished in a vivid chimichurri emulsion. The rich- clean balance of the dish has a robust eye appeal & sensory experience of the dish.

AATU ERACHI PACHA KURUMULAKU CHUKKIYATH

690.00

Kerala style lamb roast is a spicy semi-dry dish with lots of spices, shallots & coconut milk, accompanied with fermented pan cakes or layered Malabar porotta, scented with coconut oil provides a light fragrant freshness.

YAKI PAN FRY SOBA NOODLES VEG/CHICKEN

360/390

Wok-seared Soba noodles infused with garlic, toasted sesame and oriental sauces.



MAINS



₹

SZECHUAN FRIED RICE VEG/NON-VEG

320/350

Fiery wok-tossed rice infused with bold Szechuan flavours, crisp veggies and smoky oriental notes in every bite.

VEG MANCHURIAN

430.00

Crispy vegetable dumplings tossed in a rich, tangy manchurian sauce with bold Indo-Chinese flavours.

KUNG PAO CHICKEN

480.00

Wok-fired chicken tossed with roasted peanuts, chilli and bold kung pao sauce for the perfect sweet-spicy kick.

NAADAN CHICKEN CURRY

470.00

Succulent chicken simmered in a rustic Kerala style spiced gravy with homely aromas

NAADAN BEEF CURRY

500.00

Slow cooked beef infused with roasted spices and rich Kerala flavors in a bold, hearty gravy



MAINS



₹

CHOICE OF PASTA

360/480

Tossed in rich vibrant sauce, known for its robust flavour, and sprinkled with cheese, served with herb-garlic bread.
Spaghetti/Penne/Macaroni / Pesto/Arrabiata/ Alfredo/
Veg/Chicken

CHICKEN SALTIMBUCCA ALLA ROMANA

550.00

An Italian- American dish, chicken breast wrapped with chicken ham and cooked in her by white sauce, paired with green pea - potato mash, pasta vinaigrette mustard salad & pearl onion jus.

KASUVANDI KOZHI CURRY

490.00

A unique set of flavours add depth, a perfect blend of rich sauce with cashew & spices in boneless chicken stew, fanned with fermented rice pan cake or layered Malabar porotta. The soft bite of the soaked cashew provides the perfect cutting element of the dish.

METHI MURGH

490.00

Inspired buy rustic North Indian kitchens, arich & mildly spiced gravy infused with fresh fenugreek leaves, where earthy bitterness meets subtle warmth, coming together to create a deeply comforting experience, served with indian breads or steam rice



VEGETARIAN



₹

PULIMANGA ULLITHEEYAL

390.00

A traditional Kerala delicacy with shallots and roasted coconut gravy. This dish perfectly exemplifies this idea, but then takes it a step further by incorporating raw mango paring everything together, served with kerala rice or flaky malabar bread.

PAALKATTI MAPPAS

430.00

Creamy mildly spiced Kerala-style curry featuring soft paneer simmered in rich coconut milk infused with aromatic whole spices paired with Appam/Malabar porotta

NAATINPURAM MALAKARI THENGA ARACHATHU 390.00

A vegetable mix, native ground coconut dish is a creamy curry with spices-seasoning & tempered shallots with curry leaves. The coconut oil & fennel seed are a fantastic combination of flavors, pillowed with fermented Kerala pancakes or flaky Malabar bread.

PANEER TIKKA MASALA

490.00

A cottage cheese preparation, where marinated chunks are cooked in the hot pot, and then pan sauteed with spiced thick creamy gravy and finished with butter, accompanied with North Indian breads or steamed rice.



VEGETARIAN



₹

LASOONI PALAK PANEER

490.00

A flavorful North Indian preparation, featuring cottage cheese blend with spinach and a prominent garlic flavor, mellowed by a creamy base of cashew paste for more substantial flavor, grazed with North Indian bread or steamed rice.

MUSHROOM MATTAR MASALA

410.00

A rich North Indian delicacy made with mushrooms & greenpeas in a luscious and bold gravy, moderately spiced and served with North Indian bread or steamed rice

TRES PANEER SHAHI THAAL

580.00

A trio combination of paneer tikka masala- lasooni palak paneer & achari paneer tikka with their truly sublime blend, anchored with house dal, gulab jamun, North Indian tandoor bread or steamed rice.

BRINDHAVAN SUBZ HANDI

410.00

This vegetable treat explodes with flavor, a one pot preparation known for its rich, creamy gravy cooked with medley of vegetables served with tandoor Indian breads or long grain steamed rice.



VEGETARIAN



₹

SUBZ SHABNAM

390.00

A luxurious medley of garden fresh vegetables and succulent mushrooms delicately cooked in a silky spice infused gravy offering richness and authentic Indian flavour accompanied with steam rice or breads

VELVETY GROVE GNOCCHI

520.00

A varied pasta family, like dumpling in Italian cuisine, blending wilted spinach & mushrooms in a rich creamy sauce, and the addition of the earthy sun- dried tomatoes makes it simple but highly sophisticated, fanned with herb crusted bread.

YAAACHI
KITCHEN



PLATTERS & POTS



₹

YAACHT SIGNATURE PLATTER

2450.00

Medley of Char-grilled assorted meats & fish with signature accompaniments exhibiting global flavors.

SEAFOOD PLATTER

2800.00

The four spice-rub marinades enhance the entire preparation into the realm of hearty sensuality, textural seafood selections, served with mesclun salad and veggies, with smoked citrus herb butter

KERALA VEG PLATTER

220.00

Traditional cuisine on a platter.

FISH CURRY PLATTER

250.00

Seasonal fish preparation cushioned with traditional Kerala dishes.



PLATTERS & POTS



₹

SYRIAN PLATTER

270.00

Meat delicacies anchored with traditional Kerala dishes.

KEBAB KI SAFAR NON-VEG

1100.00

An exquisite melancholy of chicken, fish & lamb kebabs paired with chef crafted condiments assured to linger on your taste buds.

KEBAB KI SAFAR VEG

880.00

An elegant curation of artisanal veg tikkis & kebabs celebrating a distinct tradition of fire, spice and craftsmanship.



POT DELICACIES



Fragrant short grain rice encased with aromatic spices and clarified butter, to overtake the profound flavor, slow cooked in true Malabar tradition with signature accompaniments.

MALABAR MURAM CHICKEN BIRYANI

Succulent bone-in chicken blended with flavorful rice.

₹

250.00

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MIXED SEAFOOD BIRIYANI

An exquisite delicacy, merged with luscious fish, shrimps & squid.

590.00



PIZZAS



₹

MARGHERITA PIZZA

550.00

(ADD VEGGIES)

50.00

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BBQ CHICKEN PIZZA

630.00

PESTO CHICKEN PIZZA

650.00



SIDE & BREADS



	₹
GARLIC NAAN	70.00
BUTTER NAAN/ ROTI	60.00
ROTI/NAAN	30.00
APPAM	30.00
KERALA POROTTA	35.00
BUTTERED VEGGIES	110.00
CURD	110.00
CURD RICE	150.00
CHOICE OF DAL: JEERA / PALAK / TADKA	260.00
GARLIC BREAD 4 NOS.	300.00
STEAMED RICE / KERALA RICE	110.00
FRENCH FRIES	150.00



DESSERTS



₹

BURNT BASQUE CHEESECAKE

340.00

A silky crustless cheesecake baked to a deep caramelized top capturing the rustic spirit of the Basque region.

MIX BERRY PANACOTTA

320.00

Creamy panacotta meets a jewel toned berry symphony with a refreshing dance of velvety richness and fruit palate.

TURKISH DELIGHT TRES LECHES

340.00

Aromatic rosemilk envelops the sponge creating a luscious texture crowned with dried petals and dash of cardamom.

STICKY BROWNIE SIZZLER

330.00

A hot iron skillet cradles a soft molten brownie as chocolate sauce crackles and steams through melting icecream.



DESSERTS



₹

BISCOFF TIRAMISU

350.00

Biscoff soaked layers meet cool mascarpone in soft dreamy layers with mellow espresso finish.

TRIPLE CHOCOLATE CARAMEL DOME

350.00

A polished chocolate sphere hides clouds of Choco-sponge and a golden caramel river within.

BISCOFFY GULAB JAMUN

290.00

A fusion flavour burst of Gulab jamun with lotus crumble and creamy rich biscoff sauce to scintillate your senses.

ASSORTED DESSERTS PLATTER

575.00

A refined selection of artisanal desserts featuring decadent textures, delicate flavours and timeless indulgence.

CHOICE OF FROZEN DESSERTS

220.00

NB: Beyond our menu, our chefs are flexible to prepare certain classic or guest requested dishes as per the ingredient's availability



BEVERAGES



₹

COFFEE & TEA

ESPRESSO (SINGLE/DOPPIO)	150/180
AMERICANO	190.00
CAPPUCCINO	220.00
CAFÉ LATTE	230.00
CAFÉ MOCHA	240.00
HOT CHOCOLATE	250.00
CLASSIC COLD COFFEE	260.00
Add On Flavors: Vanilla, Cinnamon, Caramel (INR 30 Extra)	
REGULAR TEA	60.00
GREEN TEA	80.00
LEMON TEA	50.00
MASALA CHAI	65.00
GINGER TEA	65.00



QUENCHERS



BLUEBERRY MOJITO

₹
190.00

PASSIONFRUIT MINT FIZZ

200.00

GUAVA LYCHEE PUNCH

220.00

SPICY PINEAPPLE TALE

220.00

BLUE CURACAO MAGIC

240.00

KIWI & ORANGE SIZZLE

230.00

UPSIDE DOWN RED BULL

290.00

MANGO MIRAGE

230.00



JUICES & SHAKES



	₹
WATERMELON	180.00
ORANGE	180.00
PINEAPPLE	180.00
AVOCADO & ALMOND	270.00
CHOCOLATE PEANUT BUTTER BANANA	260.00
FIG & DATES	280.00
BERRY BLISS	240.00
CHOCOLATE & OREO	250.00



TERMS & CONDITIONS



- ▶ Orders once placed are non-cancellable.
- ▶ Kindly let our associate know in case of any dietary requirements or specific food allergies.
- ▶ Alcohol consumption on the premises is strictly prohibited.
- ▶ Items will be served based on availability.
- ▶ Outside food & beverages are strictly prohibited.
- ▶ Kindly allow a minimum of 30 minutes after placing your order for service.
- ▶ All prices listed are exclusive of government taxes.
- ▶ GST will be applicable in accordance with government regulations.
- ▶ Taxes and rates are subject to change without prior notice.
- ▶ The management reserves all rights of admission.
- ▶ The management is not liable for any inconvenience caused by the acts of God.
- ▶ We accept card payments as well as online UPI payments.
- ▶ We are open seven days a week.





YAACHT

KITCHEN

*Every visit feels effortlessly complete with
your loved ones as well as your colleagues and clients.
Settle in, savour slowly, and leave with a lasting impression.*

Address

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