

Bubble cafe, the much desired, popular and sought-after restaurant, nestled amidst the verdant greenery, overlooking the backwaters is a destination known not just for its ambience or location, but also for its cuisine.

It serves up an enviable fare of traditional delicacies, prepared with love and care. A cozy, warm, welcoming atmosphere transports you to a different world, which combines tradition and modernity effortlessly.

Our seasoned Chefs pamper your taste buds by transporting you to the culinary horizons of International, Indian as well as Traditional cuisine.

The warm, informal, trendy and crisp hospitality by seasoned Taj associates is unmatched.

Our food culture incorporates perfect triple 'T' combination of Time, Taste, Temperature.

Feedbacks left by our guests-all have one thing in common. They say, they can taste a mother's touch in our cooking, and when they taste our food, they feel they are home.

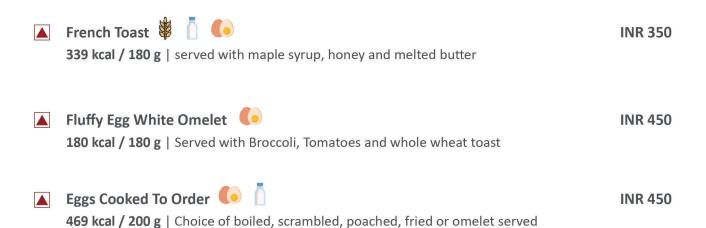
Breakfast 6.30 AM to 11.30 AM

| Your Choice Of Seasonal Juices 155 kcal / 240 ml / 350 g Orange, Sweet lime, Pineapple or Watermelon | INR 300 |
|---|---------|
| Your Choice Of Cut Fruits 155 kcal / 240 ml / 350 g Orange, Sweet lime, Pineapple or Watermelon | INR 300 |
| Smoothie 356 kcal / 240 ml Banana / Blue Berry / Seasonal fruit with yoghurt | INR 350 |
| Cereals Kcal / 100 g = Muesli-403, All bran wheat-356, Cornflakes-385, Chocos-262 served with Hot milk or Cold milk | INR 300 |
| Idli 512 kcal / 300 g Steamed rice and Lentil cake served with Sambar and Chutney | INR 450 |
| Dosa 528 kcal / 300 g Masala dosa/ Mysore masala dosa/ Ghee roast traditional rice and Lentil pancake served with sambar and chutney | INR 450 |
| Appam 504 kcal / 200 g Rice pancakes served with Vegetable stew | INR 450 |
| Oatmeal Porridge 296 kcal / 250 g Served with hot or cold milk | INR 350 |
| Broken Wheat Upma \$\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\ | INR 450 |
| Poori With Aloo Bhaji 614 kcal / 300 g Traditional deep fried Indian bread served with Curried potatoes | INR 450 |
| Paratha 514 kcal / 200 g Paneer/ Aloo/ Gobi (2 Nos) | INR 450 |
| Pan cakes 430 kcal / 180 g Served with maple syrup, Honey and Melted butter | INR 350 |

Fish

■ Vegetarian Non-vegetarian

List of Allergens



with grilled tomato, hash brown potato and bacon or sausages

Soups and Salads 12.30 PM to 11.00 PM Fire Roasted Tomato and Pepper Soup **INR 400** 198 kcal / 250 ml | Served with garlic baguettes ■ Wild Mushroom Cappuccino **INR 400** 241 kcal / 250 ml | Served with garlic baguettes **Manchow Soup** Vegetable 133 kcal / 250 ml | 4 **INR 400** Chicken 278 kcal / 250 ml | 6 **INR 450** Tom yum soup Sea Food 278 kcal/250 ml| 🧳 📂 🕌 **INR 450** Chicken 278 kcal/250 ml | 6 **INR 450** Caesar's Salad Crunchy lettuce tossed with Caesar's dressing, croutons, and parmesan cheese served with a choice of **INR 550** Balsamic grilled Mushroom 387 kcal / 250 g | Grilled Chicken 421 kcal / 250 g | **INR 600** Greek Salad **INR 550** 340 kcal / 250 g | Iceberg lettuce, olives, pimentos, plum tomatoes, cucumber onions and feta cheese, drizzled with oregano Vinaigrette

Peanuts Gluten Crustaceans Mustard

Vegetarian Non-vegetarian

Milk

INR 600

Roasted Chicken and Apple Salad

List of Allergens

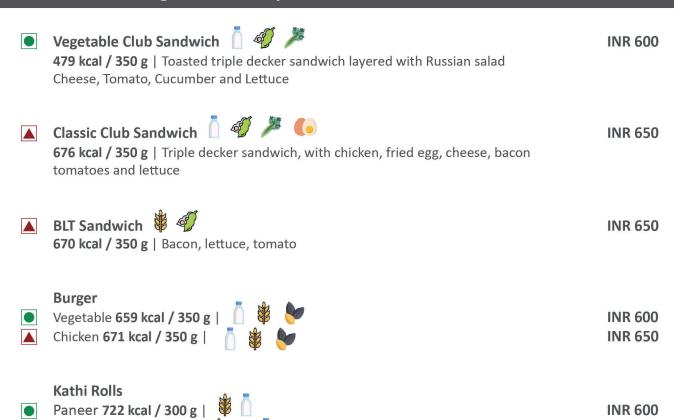
231 kcal / 250 g | With buttermilk ranch dressing

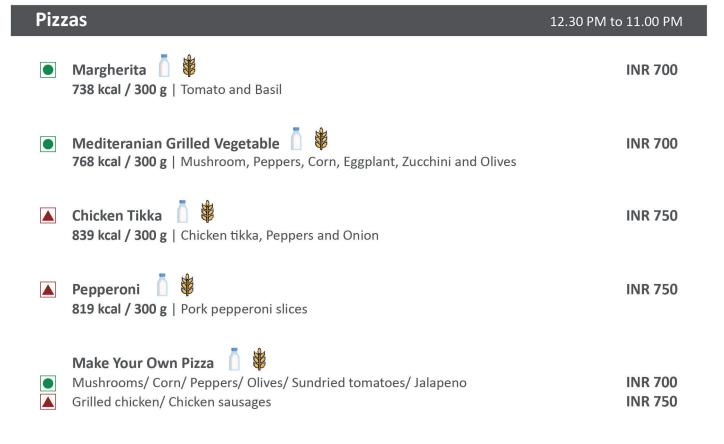
Eggs

Fish

Chicken **583 kcal / 300 g** | **3 (6)**

INR 650

















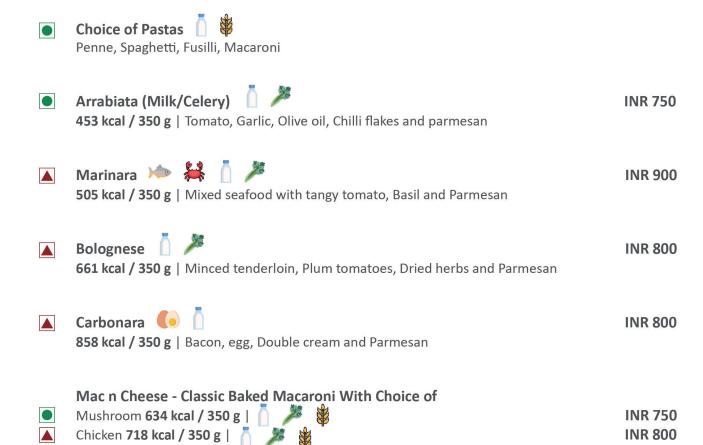












Western

12.30 PM to 3.30 PM & 7.00 PM to 11.00 PM

Grilled Vegetable Parmigiana **INR 700** 449 kcal / 300 g | Medley of exotic vegetable grilled and gratinated with tomato and parmesan Grilled Chicken With Thyme and Garlic **INR 850** 500 kcal / 200 g | With Buttered vegetable and garlic cheddar mash Chermoula Baked Fish 🔎 🗍 **INR 900** 559 kcal / 200 g | Baked fish fillet topped with Moroccan chermoula With Buttered vegetable and garlic cheddar mash **Grilled Tenderloin Medallions INR 900** 713 kcal / 200 g | With Buttered vegetable and garlic cheddar mash Barbequed Pork Chops 🧻 🍪 🎾 **INR 900** 722 kcal / 250 g | served with potato wedges and buttered vegetable



































From the grill

12.30 PM to 3.30 PM & 7.00 PM to 11.00 PM

Silver Pomfret 532 kcal / 250 g | h **INR 900** 644 kcal / 200 g | 🔎 🧻 Salmon Steaks **INR 1300** Tiger Prawn Medium 572 kcal / 300 g | 🕌 🧂 **INR 950** Tiger Prawn Large 572 kcal / 300 g | 🕌 🧻 **INR 1300** Lobster (100 g) 130 kcal | 🕌 🧴

Served with Buttered vegetable and garlic cheddar mash

Comfort combos

12.30 PM to 3.30 PM & 7.00 PM to 11.00 PM

INR 500

Pav Bhaji 618 kcal / 300 g | 🕴 **INR 575** Chole Kulcha 556 kcal / 300 g | 🧻 🍪 **INR 575** Fish n Chips 672 kcal / 200 g | 🍅 🐇 🦸 **INR 900** Butter Chicken With Naan 719 kcal / 300 g | 1 **INR 950** Beef Roast With Kerala Paratha 674 kcal / 300 g | 1 **INR 950**























| Vegetable Spring Roll 442 kcal / 200 g 🗳 🇳 | INR 550 |
|--|---|
| Lotus Stem Honey Chilly 230 kcal / 200 g 🛊 🍎 🖢 | INR 650 |
| Stir Fried Vegetables 288 kcal / 300 g 🇳 🖢 | INR 650 |
| Prawn Tempura 463 kcal / 250 g 🕴 🇳 🍊 | INR 1000 |
| Sliced Fish Roasted Chilly and Bell Peppers 443 kcal / 300 g 🎾 | ♣ () () () () () () () () () () () () () () () () () () () () () () () () () () () () () () |
| Tshinghai Chicken 575 kcal / 250 g 🇳 👺 👗 | INR 900 |
| Kung Pao Chicken 529 kcal / 300 g 🇳 👺 👗 | INR 900 |
| Thai Red Curry / Green Curry Chicken 473 kcal / 300 g | INR 900 |
| Fish 478 kcal / 300 g 🍅 | INR 950 |
| Prawn 459 kcal / 300 g | INR 1200 |
| Vegetable 379 kcal / 300 g | INR 900 |
| Fried Rice Vegetable 477 kcal / 350 g | INR 450 |
| Chicken 560 kcal / 350 g 4 | INR 500 |
| Noodles Vegetable 477 kcal / 350 g | INR 450 |
| Chicken 560 kcal / 350 g 4 | INR 500 |

























Single dining combos

12.30 PM to 3.30 PM & 7.00 PM to 11.00 PM

| North Indian 1066 kcal / 400 g Paneer Lababdar, Dal tadka, Jeera Pulao, Phulka and Dessert | INR 900 |
|--|---------|
| North Indian () () () () () () () () () (| INR 950 |
| South Indian 6 | INR 900 |
| South Indian 1 6 6 10 10 10 10 10 10 10 10 10 10 10 10 10 | INR 950 |
| Oriental 🎻 🗽 📦 🛊 732 kcal / 400 g stir-fried vegetable, Vegetable fried rice and dessert | INR 900 |
| Oriental 49 6 4 | INR 950 |

904 kcal / 400 g | Kung pao chicken, Vegetable fried rice and dessert

Regional

12.30 PM to 3.30 PM & 7.00 PM to 11.00 PM

| Ulli Chammanthi Idli 370 kcal / 200 g Cocktail fried idli tossed with Crushed red chili, Shallots and curry leaves | INR 550 |
|--|---------|
| Vegetable Stew 224 kcal / 300 g Vegetables cooked with mild spiced coconut milk | INR 600 |
| Koonu Pattani Masala 591 kcal / 300 g Mushroom Green peas masala | INR 650 |
| Kozhi Porichathu 470 kcal / 200 g Deep fried Chicken morsels with Malabar spices | INR 800 |
| Prawn Kakathil 452 kcal / 200 g Malabar prawn braised in chilly tomato and coconut bits | INR 950 |











































Chilli Pesto Paneer Tikka 📋 💖 🚱 **INR 700** 554 kcal / 200 g | Cottage cheese marinated in yoghurt green chilly basil pesto, aromatic spices, cooked in clay oven Hara Bhara Kebab **INR 700 423 kcal / 200 g** | Cheese stuffed patties made with spinach and green peas Murgh Tikka - Malai/Spicy **INR 800** 576 kcal / 200 g | Chicken Morsels marinated in yoghurt and aromatic spices cooked in clay oven Ajwaini Macchi Tikka 449 kcal / 200 g | 🍅 😘 🧻 **INR 900** Lasooni Jhinga 769 kcal / 250 g | 💒 😘 **INR 1300**

Minced lamb with special tandoori spices, skewered and cooked in clay oven

Curries

12.30 PM to 3.30 PM & 7.00 PM to 11.00 PM

INR 900

Paneer Hara Makhani **INR 700** 696 kcal / 300 g | Cottage cheese cooked in chefs special green makhni gravy made with handpicked raw tomatoes & spices Kofta Lababdar 📗 🥞 **INR 700** 885 kcal / 300 g | Spiced cottage cheese dumplings cooked in saffron scented rich cashew gravy Vilayati Subzi **INR 700** 585 kcal / 300 g | Medley of exotic vegetable in rich tomato and cashew gravy Bhindi **INR 650** 286 kcal / 300 g | Jaipuri/Dopyaza/Bhurji

Gilafi Sheekh Large 763 kcal / 200 g

















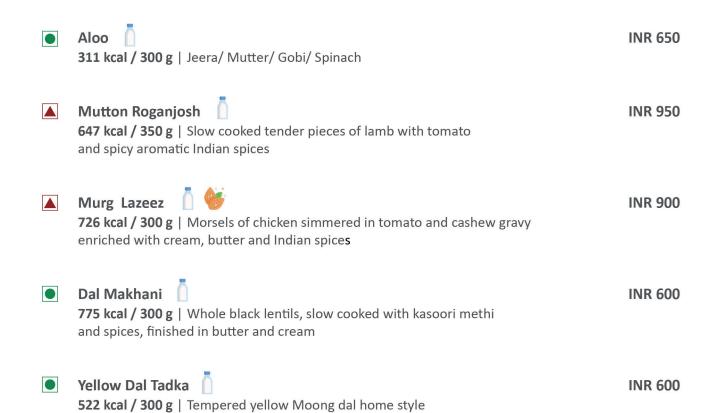


























Moplah Biriyani

Specialty of Malabar region made with kaima rice and mild spices

Chicken 1087 kcal / 350 g | **INR 900**

1105 kcal / 350 g | 🔎 🗍 **INR 950**

1230 kcal / 350 g | 🕌 🧂 👑 **INR 950 Prawns**

Vegetable 848 kcal / 350 g | **INR 800**

Lucknowi Mutton Biryani **INR 950**

1335 kcal / 350 g | Well marinated lamb shanks with cashew, saffron, curd special spices, layered with basmati and cooked together in dum pukht

Multi Grain Khichdi **INR 500**

508 kcal / 350 g | Brown rice, broken wheat and barley cooked with lentil, broccoli and spices

Pulao **INR 450**

680 kcal / 350 g | Vegetable/ Green Peas/ Kashmiri

Steamed Rice / Kerala Rice 546 / 434 kcal / 350 g | **INR 300**

Indian Breads INR 125

Naan (177 kcal / 110 g) / Roti (155 kcal / 90 g) / Lachha Paratha (178 kcal / 110 g) Kulcha (251 kcal / 110 g)

Kerala Paratha **INR 125** 183 kcal / 90 g |

Chapathi / Phulka **INR 100** 103 kcal / 50 g |

INR 100 Appam 133 kcal / 90 g |



















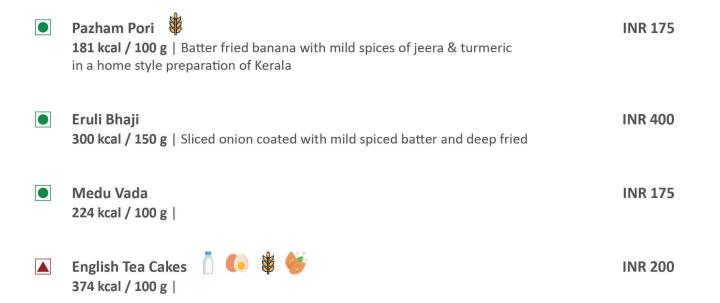






| Mexican Chocolate Brownie With Vanilla Ice Cream 📋 🌔 🐉 589 kcal / 150 g | INR 450 |
|--|---------|
| Caramel Custard 6 1 332 kcal / 150 g | INR 450 |
| Tender Coconut Soufflé (Sugar free/ Egg less) 403 kcal / 150 g | INR 450 |
| Rasmalai (150 g | INR 450 |
| Payasam For The Day 1 6 6 237 kcal / 200 ml | INR 400 |
| Selection Of Ice Cream 276 kcal / 150 g Butter scotch / Chocolate / Coffee/ Mango/ Strawberry / Vanilla | INR 350 |

Tea time favorite 3.30 PM to 6.30 PM

























Beverages

| Seasonal Fresh Juice 155 kcal / 240 ml Pineapple / Orange / Sweet lime /Water melon | INR 300 |
|---|---------|
| Milk Shakes 150 kcal / 240 ml | INR 350 |
| Cold Coffee 150 kcal / 240 ml With Ice Cream | INR 350 |
| Iced Tea 90 kcal / 240 ml | INR 300 |
| Selection Of Tea 40 kcal / 150 ml | INR 275 |
| Selection Of Coffees 40 kcal / 150 ml | INR 275 |
| Hot Chocolate 122 kcal / 150 ml | INR 350 |
| Carbonated Beverage | INR 175 |
| Energy Drink Red Bull | INR 300 |
| Bottled Water - 1000 ml | INR 160 |
| Bottled Water - 500 ml | INR 80 |
| Sparkling Water | INR 550 |

























