

Story

Welcome to a culinary odyssey where the ancient spices of India intertwine with modern gastronomic artistry. Jashan by Chef Pillai at Wyndham Garden Manama, is a canvas upon which I paint a vibrant tapestry of flavors, drawing inspiration from the sun-kissed fields of the North and the verdant landscapes of the South. Our menu is an invitation to explore a realm where tradition and innovation coalesce. Expect the familiar to unfold in unexpected ways, as cherished recipes are reimagined to tantalize your palate. From the fiery curries of the North to the delicate nuances of the South, every dish is a labor of love, crafted with the utmost care and respect for our culinary heritage. Let your senses embark on a journey through India, as you savor the symphony of tastes that await you. Whether it is the comforting warmth of a classic butter chicken or the invigorating zing of a coastal seafood curry, each bite is a testament to the rich and diverse culinary tapestry of India. We invite you to indulge in our selection of carefully curated beverages, designed to complement your meal and elevate your dining experience. From aromatic teas to refreshing cocktails, each sip is a

harmonious blend of flavors that will transport you to the heart of India.

We hope that your visit to Jashan by Chef Pillai will be a memorable one, filled with delightful surprises and the pure joy of savoring exceptional food.



Bon appétit!
Chef Pillai

NIRVANA

PANEER NIRVANA

6.500

Chef Pillai's signature dish, a Kerala delicacy "pollichathu," is transformed into his unique creation, aptly named Nirvana, a vegetarian version of the traditional dish. The cottage cheese is delicately pan-fried with marinated masala and then gently wrapped in a banana leaf, placed on a hopper pan or appam chatti. Coconut milk is poured over the dish and allowed to cook, ensuring it remains both crispy and juicy. The masala melds with the coconut milk, ginger, curry leaves, and green chilies to create a harmonious flavor.

NIRVANA (SEER FISH OR POMFRET)

6.500

Chef Pillai's signature dish transforms the traditional meen pollichathu, a Kerala delicacy, into his unique creation, aptly named Nirvana. The fish is delicately pan-fried with marinated masala and then gently wrapped in a banana leaf, placed on a hopper pan or appam chatti. Coconut milk is poured over the fish and allowed to cook, ensuring it remains both crispy and juicy. The masala melds with the coconut milk, ginger, curry leaves, and green chilies to create a harmonious flavor.



SOUP

TAMATAR SHORBA

A delicious extract of salted tomatoes, cumin, and fresh green coriander, garnished with crispy wheat crisps.

2.500

MURGH ZAFFRANI SHORBA

Tender chicken soup with a hint of almond

2.900

STARTER

SAMBHARAM KADUMANGA

PAANI POORIS

The traditional Kerala summer buttermilk and pickled mango in paani poori, crush and relish our take on a paani poori with the tang and spiciness of chilled buttermilk blended with ginger, curry leaves, and Madras onion.

3.900

PAZHAM PORI CHAAT

Ripened, sundried Kerala banana slices, batter fried and blended with honey-infused yoghurt. Dressed with imly chutney made with tamarind, dried dates and jaggery finished off with a traditional mixture and pomegranate.

3.900

INJI PULI CHICKEN WINGS

Lollipop chicken wings marinated in a chicken 65 blend and fried to perfection are finished with a traditional Kerala inji puli barbecue sauce and garnished with sesame seeds. The inji puli sauce is a rich dark barbecue blend enhanced with the spicy warmth of roasted ginger, the tang of tamarind, and the subtle sweetness of jaggery.

4.500

CHINTHAMANI CHICKEN

A rustic and aromatic chicken dish inspired by the Kongunadu region in Tamilnadu. Tender chicken thigh pieces are slow cooked with sesame oil, dried chilies, Madras onions and sliced coconut delivering a rich and flavorful experience.

5.900



Vegetarian



Non-Vegetarian



Contains nuts



Seafood

Please let us know of any special requirements, allergies and so on and we will happily enhance your dining experience"
All prices are in Bahraini Dinars and are inclusive of a 10% service charge, 5% government levy, 10% VAT.

VENAD PAAL KONJU

Prawns grilled in a unique blend of fresh coconut milk and virgin coconut oil keeping them juicy and tender. Topped with sautéed curry leaves, crushed pepper, fried coconut & dry prawn. This preparation is named VENAD the historic name of Kollam town.

7.900

MEEN THENGA PORIPPU

A cherished starter from North Malabar in Kerala. Fresh seer/king fish is masala fried and then slow roasted with coconut, shallots and fennel seeds resulting in a delectable and flavorful fish appetizer.

5.900

AATTIRACHI KURUMULAKU PERATTU

The aroma of Kerala's crushed black pepper combined with coconut oil, spices and curry leaves infuses this mutton dish with rich flavor. The meat is slow fried with traditional Kerala spices resulting in a deliciously savory combination.

6.500

MAIN COURSE

ULLI THEEYAL

The Theeyal boasts a deep rich brown color from slow roasted coconut and a blend of spices including coriander seeds, dried red chilies, and fenugreek with Kochulli (shallots) are simmered with tamarind in this masala its creating a harmonious balance of sweet and sour flavors with a unique twist.

4.500

BABY CORN OKRA MANGA

MURINGA CHARU

A vegan feast from Alleppey, Kerala. Baby corn and ladies finger simmered in a creamy coconut mango curry with drumsticks.

4.500

PACHAKKARI STEW

The classic vegetarian version of the iconic Kerala stew. A medley of vegetables is gently stewed in rich coconut milk, infused with the subtle heat of pepper, ginger and chilies. Perfectly paired with appam or idiappam.

4.500



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VEETTILE KOZHI CURRY

The rustic Kerala home style chicken curry cooked in the traditional kitchens of Southern Kerala. The slow cooking process with coconut milk and traditional Kerala spices imparts a rich home cooked flavor.

5.900

KOZHI KOCHULLI PERATTU

This is a legacy of the Travancore wedding feasts, where this slow roast was a highlight. Tender chicken is marinated with mild spices and grilled then slow roasted with Kochulli (shallots) and tomatoes seasoned with special Kerala spices. The slow roast is finished off with a rich coconut milk sauce.

5.900

MEEN MULAKITTATHU

The classic fish curry that pairs perfectly with the iconic Kerala kappa (tapioca). Cooked in the traditional toddy shop style this fiery red curry features slices of seer fish simmered with kudampuli or kokum to a thick consistency. It's best enjoyed with kappa for an authentic Kerala feast.

5.900

ASHTAMUDI FISH CURRY

Inspired by the boat curry of the fishermen of Neendakara, Kollam, who still cook their fresh catch on board with only essential spices. The curry's unique flavor comes from the freshness of the fish and a spicy, yet delicious blend of Kashmiri chilies, turmeric, and tamarind. An equal mix of tamarind and Kerala kudampuli imparts a distinctive spicy tang.

5.900

KOONTHAL ROAST

Koonthal (squid) is expertly cooked with shallots and tomato masala then slow reduced to a succulent roast. A perfect accompaniment to appam and nool parotta.

5.900

CHEMMEEN MANGA CURRY

Originating from the vibrant kitchens of Alleppey, the land of lakes in Kerala, this dish features succulent prawns cooked with shredded green mango gently simmered in rich coconut milk and infused with aromatic spices including turmeric, ginger. The dish is then perfectly tempered with mustard seeds, red chilies and curry leaves delivering an authentic taste of Kerala's coastal cuisine.

7.900

MEEN POLICHATHU (SEER FISH OR POMFRET)

A Kerala specialty, this dish features fish marinated and covered with a blend of onion and tomato masala, fresh spices like pepper, and red chili powder. Wrapped in a banana leaf, it is slow roasted on a tawa until perfectly cooked. Unwrap this fish delicacy to reveal all its flavors trapped inside.

5.900

MEEN TAWA FRY (SEER FISH OR POMFRET)

Prepared in the traditional style the fish is marinated with a blend of chilies and pepper then carefully tawa fried to maintain its tenderness and suppleness.

5.900

JAFFNA CRAB ROAST

Local crabs are roasted with a distinctive Sri Lankan Jaffna masala, while onions and tomatoes are slowly sautéed with a touch of tamarind and black pepper creating a richly spiced dish.

5.900

CHAYAKKADA POTHU KOOTTAAN

Kerala's iconic beef curry commonly found in small eateries features beef slow cooked with onions and a blend of spicy Kerala masalas. The flavors combine to create a rich, dark and delicious curry best enjoyed with nool parotta.

6.500

NADAN POTHU ULARTHIYATHU

A traditional Kerala style beef roast made with slow cooked tender beef chunks, South Indian spices, fresh curry leaves and coconut.

6.500

KOLLAM AATTIRACHI CURRY

From Chef Suresh Pillai's hometown of Kollam in South Kerala, this classic mutton curry pairs perfectly with nool parotta. The specialty of this dish lies in the use of Kochulli (shallots), slowcooked with a blend of spices that enhance the flavor of the meat cooked until deliciously tender.

6.500

AATTIRACHI STEW

A culinary legacy of the Portuguese adapted to local Kerala cooking methods. This mild stew showcases mutton cleaned after being dipped in milk then simmered in rich coconut milk with aromatic spices including pepper, cardamom and green chilies.

6.500

NORTH INDIAN DELICACY

STARTER

DAHI KE KEBAB

Chef special golden fried yoghurt patties.

4.500

PESHWARI PANEER TIKKA

Tender cubes of cottage cheese marinated with pickle, yoghurt and grounded spices cooked in a clay oven.

5.500

MURGH MALAI TIKKA

Boneless chicken thigh marinated in a rich blend of yogurt and cream slow cooked in a clay oven and elegantly finished with Indian spices and fresh coriander leaves.

5.900

MULAYAM SEEKH KEBAB

Minced lamb blended with ginger, garlic, coriander and spices skewered and cooked in clayoven.

6.500

MAIN COURSE

DAL TADKA

Yellow lentils with fresh tempering of garlic, onion and tomatoes.

3.500

DAL JASHAN

Slow cooked black lentil simmered over night enriched with butter and cream.

3.500

PANEER BUTTER MASALA

Tender cubes of cottage cheese cooked in rich tomato and onion gravy finished with cream and butter.

5.500

CHOOZA KHAS MAKHANI

Chicken morsels prepared using two cooking methods then finished in a rich savory tomato gravy resulting in a flavorful and satisfying dish.

5.900

ROGAN E NISHAT

Tender lamb cubes cooked in traditional Kashmiri method flavoured with cardamom, cinnamon and aromatic spices.

6.500



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Non- Vegetarian



Contains nuts



Seafood

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BIRIYANI

VEGETABLE BIRIYANI

Array of seasonal vegetables cooked with aromatic basmati rice and homemade spices.

4.900

MURGH DUM NAWABI BIRIYANI

Basmati rice & morsels of chicken cooked with chef special Lakhnabi grounded spices.

5.900

GOSHT DUM NAWABI BIRIYANI

Basmati & tender lamb cubes cooked with chef special Lakhnabi grounded spices.

6.900

ACCOMPANIMENTS & RICE

APPAM (HOPPERS)

Fermented rice batter and coconut milk are used to create round pancakes with delicate, lacy edges. Known as hoppers in South India and Sri Lanka, this steamed dish pairs beautifully with fish curries, meat or vegetable stews.

0.900

IDIAPPAM (STRING HOPPERS)

This popular steamed dish is made from rice dough which is pressed into molds and steamed to perfection. A South Indian delicacy also enjoyed in Sri Lanka it is typically garnished with freshly grated coconut.

0.900

MALABAR NOOL PAROTTA

The traditional parotta from Kerala's Malabar region is expertly handcrafted and tawa fried to achieve a perfect balance of crispness and softness.

0.900

MUTTA APPAM (EGG HOPPERS)

Appams with a perfectly cooked hen's egg nestled in the spongy center.

1.300



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TANDOORI ROTI

Whole wheat bread cooked in clayoven with butter / plain.

0.900

NAAN

Refined flour bread cooked in clayoven with butter / plain / garlic.

0.900

PARATHA

Crispy and flaky layered whole wheat bread cooked in clayoven with plain / pudina.

0.900

KULCHA

Stuffed refined flour bread cooked in clayoven with cheese / masala.

0.900

NEI CHORU (GHEE RICE)

Traditional ghee rice from the Malabar region of Kerala infused with the subtle aroma of aromatic spices. The rice is cooked to royal perfection achieving a delightful softness and rich flavour.

1.500

KUTHARI CHORU (KERALA RED RICE)

Unique parboiled rice typically grown in the Palakkad region of Kerala, features a nutrient rich and fiber rich outer coating. This distinctive characteristic imparts an earthy color and flavor to the rice.

1.500

STEAMED BASMATI

This long grained rice grown in North India is known for its rich aromatic flavour. Ageing the rice adds to the flavour.

1.500

DESSERTS

PALADA PAYASAM

Flat rice, milk and sugar blended together to a perfection and served with dry nuts.

2.500

UNNIAPPAM FALOODA

This vibrant and visually stunning dessert is Chef Pillai's Kerala touch on the Iranian classic falooda.

2.500

GAJAR KA HALWA




Authentic hot carrot fudge finished with reduced milk and dry nuts.

2.500

TABAK JAMUN

Golden fried cheese dumplings stepped into saffron syrup.

2.500

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BEVERAGES

SIGNATURE MOCKTAILS

KERALA TODDY

A tribute to the original sap from the coconut palm. A true "shaken not stirred" blend with fresh cream, coconut cream and topping of tender coconut water.

3.200

PACHA MANGA SPICED

Kerala raw mango fusion: A harmonious blend of Kerala raw mango and spiced chilli mix, enhanced with a swirl of fresh lime juice for a tangy, sipcy seasonal kick.

3.200

GREEN APPLE COOLER

A crisp blend of cucumber, green apple and a hint of ginger perfectly chilled for a revitalizing experience.

3.200

RAIN FOREST

A delectable blend of fresh grapes, watermelon and passion fruit offering a refreshing treat.

3.200

SPICED SOUQ

A classic combination of pineapple juice, orange juice and spiced flavor sugar for a vibrant and invigorating taste.

3.200

SIGNATURE COCKTAILS

GIN JATHIKKA

Another key to survival of a gin cocktail is a rich flavor of nutmeg pulp and the mild spicy taste of bird's eye chilli.

5.500

KODAKANTHARI

When good whiskey meets Kerala's spicy bird's eyes chilli crushed into the mango juice concoction, you can be assured of fresh tangy and heady refresher.

5.500

IDUKKI DIAMOND

Like a morning in wild Idukki, the traditional dry and sweetened chunks of dry ginger coffee mixed in to the brandy reflects the promise of the new morning dew in Kerala's famed hill country. Ginger jaggery coffee combined with brandy offers a smoot touch of the wild acres.

5.500

PATTA MATTANCHERY

A heady concoction of classic vodka and rum, distilled to patta perfection as Kerala fans call it. This mix is then shaken with fresh tender coconut water and finished with a swirl of mint, salt, and honey

5.500

KERALA BLASTERS

A long drink featuring six major liquors with a touch of fresh pineapple and orange juice poured back into a glass filled with ice and topped with a float of dark rum.

6.000

CLASSIC COCKTAILS

COSMOPOLITAN

A elegant mix of vodka, cointreau and cranberry juice complimented by freshly squeezed lime juice.

OLD FASHIONED

A timeless classic crafted with bourbon, bitters and a hint of sugar finished with an orange twist and cherry for a smooth refined taste.

MOJITO

A refreshing blend of white rum, fresh mint leaves, lime juice and a touch of sugar topped with sparkling soda water.

LONG ISLAND

The iconic bold and refreshing mix of vodka, rum, gin, tequila and triple sec combined with sour mix and splash of cola.

STILL WATER

HOUSE WATER SMALL

HOUSE WATER LARGE

SPARKLING WATER

SAN PELLEGRINO SMALL

SAN PELLEGRINO LARGE

SEASONAL FRESH FRUIT JUICE

Orange, Pineapple, Watermelon

AERATED BEVERAGES

Coke, Sprite, Diet Coke, Club Soda, Ginger Ale, Tonic Water

ENERGY DRINK

Red Bull

HOT BEVERAGES

SELECTION OF CLASSIC TEA

SELECTION OF CLASSIC COFFEE

SULAIMANI

5.000

5.000

5.000

6.000

0.500

1.000

1.500

3.500

3.200

1.600

2.700

2.600

2.600

1.000

DRAUGHT BEER

HEINEKEN

4.900

AMSTEL LIGHT

4.900

BOTTLE BEERS

HEINEKEN

4.200

AMSTEL LIGHT

4.200

SOL

4.200

KINGFISHER

4.200

WHISKY

JW RED LABEL

4.200

JW BLACK LABEL

6.900

JACK DANIEL

5.300

GLENMORANGIE 10Y

7.000

CHIVAS REGAL 12Y

7.500

VODKA

SMIRNOFF RED

4.200

GREY GOOSE

9.900

RUM

BACARDI WHITE

4.200

OLD MONK DARK

4.200

COGNAC

HENNESSY VS

6.300

HENNESSY VSOP

9.900

GIN

GORDONS

4.200

TANQUERAY

5.300

TEQUILA

SALITOS SILVER

4.200

PATRON SILVER

6.000

WHITE WINE

MONTMEYRAC WHITE, FRANCE

This white wine blend of sauvignon blanc & semillon, with its floral and slightly woody nose, reveals a fresh and balanced palate.

BY GLASS / BOTTLE

3.700 / 17.500

SENTITO PINOT GRIGIO DELLE VENEZIE DOC, ITALY

Fresh, citrus and apple flavours. Light in body with subtle mineral notes. A crisp, refreshing finish.

19.900

DE BORTOLI FAMILY SELECTION SEMILLON CHARDONNAY, AUSTRALIA

Restrained aromatics, fresh stone fruit bouquet, balanced acidity and a creamy oak finish.

22.700

RED WINE

MONTMEYRAC RED, FRANCE

Medium ruby red of cabernet franc, cabernet sauvignon, merlot, clean, medium intensity with raspberry, guava aromas. Its discreet and fruity nose, reveals a supple, clear and round palate.

BY GLASS / BOTTLE

3.700 / 17.500

DE BORTOLI FAMILY SELECTION SHIRAZ, AUSTRALIA

An abundance of ripe red summer berries and hints of spice and white pepper. The palate shows generosity of fruit and delicate supporting tannins.

20.000

J. MOREAU & FILS PINOT NOIR, FRANCE

This is a wine which bursts with sunshine aromas and flavours of ripe red berries and hints of violets. Soft and smooth on the palate.

23.300

ROSE WINE

MONTMEYRAC ROSE, FRANCE

This rose wine with its discreet and slightly fruity nose, reveals a balanced, supple and lively palate from cabernet sauvignon.

BY GLASS / BOTTLE

3.700 / 17.500

SPARKLING WINE

CRUSET BLANC DE BLANC BRUT

Beautiful golden colour, fruity and light with notes of white fruits, floral wine with delicate fruity aromas.

22.900