

*“He who plants a coconut tree plants  
food and drink, vessels and clothing,  
a home for himself and a heritage  
for his children”*

SOUTH SEAS SAYING



Kerala lies on the Indian Malabar Coast, a tropical region made up of inland waterways, coconut groves, and spice plantations.

Its spice trade and cultural exchanges between Hindus, Muslims and Christians, played a pivotal role in the creation of Kerala cuisine - the very same you'll find in our restaurant.

Kayra derives its name from keram, which means coconut palm trees in Malayalam, the language indigenous to Kerala and the birth of its name.

The inspiration behind Kayra started over 65 years ago with the opening of the first Kerala Restaurant in Johor Bahru in 1949. It was a meeting place for Keralites to connect with their roots, and savour authentic Kerala cuisine.

Kayra pays homage to this heritage, and serves recipes handed down through the generations, renowned for its distinct use of coconut - whether grated, roasted, or as a cooking medium.

The palate-pampering dishes, both vegetarian and non-vegetarian, are freshly prepared and served everyday.

Each dish is lovingly crafted and celebrates the true flavours of Kerala. We hope you love it as much as we enjoy sharing it with you.

## *Lunch Meals*

*All meals served with rice, chapathi and vegetables  
(except for biryani and wraps)*

|  |         |
|--|---------|
| Vegetarian Thali   | RM13.90 |
| <b>Fish</b><br>A choice of fried or fish curry of the day.               | RM17.90 |
| <b>Chicken</b><br>A choice of fried chicken or chicken curry of the day. | RM15.90 |
| Mutton   | RM17.90 |
| Prawn Mango Curry  | RM18.90 |
| Seafood Molee  | RM19.90 |
| Chicken Biryani served with onion raita                                  | RM17.00 |
| Spicy Kerala chicken-wrap served with raita                              | RM13.90 |

## *Add On*

|               |         |
|---------------|---------|
| Mutton        | RM9.90  |
| Prawn Mango   | RM12.90 |
| Seafood Molee | RM14.00 |
| Chicken       | RM8.00  |

## *Desserts*

|  |         |
|--|---------|
| <b>Vattalappam</b><br>A long standing favourite made with brown palm sugar, coconut milk and cardamom. Served with honey-dipped grilled pineapple. | RM10.00 |
| Sweet Appam  | RM10.00 |
| <b>Payasam of the day</b><br>Quintessential Kerala dessert accompanied with banana and pappadam.   | RM10.00 |

## *Coffee, Tea and Others*

|                      |        |
|----------------------|--------|
| Nescafé White Coffee | RM6.00 |
| Bru Coffee           | RM8.00 |
| Honey Green Tea      | RM4.00 |
| Teh Tarik            | RM4.00 |
| Masala Tea           | RM8.00 |
| Milo                 | RM5.00 |
| Nescafé Mocha        | RM8.00 |
| Nescafé Black Coffee | RM5.00 |

## *Thirst Quenchers*

|  |         |
|--|---------|
| Kayra Ice Honey Tea  | RM11.90 |
| Kayra Twist<br>Lime, mint and ice.   | RM10.90 |
| Ginger Chiller<br>Ginger, lime and apple juice.                                      | RM11.90 |
| Green Earth<br>Pineapple, mint and lime juice  | RM10.90 |
| Herb Garden<br>Mix of mint, basil, peppermint, lime, ginger beer<br>and brown sugar. | RM10.90 |
| Lychee Lime Blast<br>Ice blended lychee, lime juice, brown sugar and soda.           | RM11.90 |
| Ribena Longan Blast<br>Ice blended longan, soda and Ribena.                          | RM11.90 |
| Cucumber Fizz<br>Cucumber, basil, lime, blended together<br>with ice and lime soda.  | RM10.50 |

Cardamom Delight RM9.90  
Cardamom, lime and sugar

Kerala Cooler RM12.00  
Coconut, brown sugar & cardamom

### *Fruit Juices*

Watermelon, Orange, Honeydew or Carrot RM10.90

Mix of fruit RM12.90  
Choice of two

### *Lassi*

Plain RM8.00

Sweet RM9.00

Orange or Mango RM12.00

Spiced Mango RM13.00

### *Soft Drinks*

Coke Light RM6.00

Sprite RM6.00

Soda Water RM6.00

Ginger Beer RM6.00

### *Bottled Beers*

Carlsberg RM14.00

KR Blanc RM18.00

Somersby RM18.00