STARTERS

Quilon salad
granny smith apple, grape fruit, radicchio, fennel, baby gem, patty pan, tom berries, pickled radish, dehydrated quinoa, mint, avocado cucumber rolls and watermelon spheres, with kokum pomegranate dressing  

Stuffed angled loofa
ridge gourd batter fried with sweetcorn, heritage carrot, potato, coriander root and spices, with spicy tomato and lentil chutney  

Mini masala dosa
rice and lentil pancake filled with tempered potatoes and vegetables, served with sambhar  

Southern s-a-a-t
crispy rice idlis, black chickpea, lentil crisps, tomato, cucumber, carrot kosambari, karvari and ginger chutney with spicy crispy vegetable  

*Cauliflower chilli fry (gobi kempu bezule)
crispy fried cauliflower tossed with yogurt, green chilli and curry leaves  

Lobster broth
flavoured with coriander and hint of coconut cream  

Pistachio chicken
chicken supreme marinated with ground pistachio; served with pepper sauce  

*Kothu lamb
marinated lamb with onion, chilli, ginger and tomatoes cut on a very hot griddle  

Fish peera
seasonal fish cooked with button onions, green chilli, ginger and crumb fried  

Coconut roasted chicken
mint sauce  

Crab cakes
claw meat with curry leaves, ginger, green chillies and cooked on a skillet  

Pan seared spiced scallops
on coconut and drumstick relish with chilli  

Karvari oyster
chilli onion chutney  

Fisherman’s catch
pepper shrimp, crab cake, fish cafreal and grilled scallop  

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MAIN COURSES

SEAFOOD

Seafood moilee
Cubes of halibut, prawns and cubes of potato gently poached in a moilee sauce C F

Baked black cod
Subtly spiced, chunks of cod baked F

*Prawn masala
Prawns marinated and cooked with onion tomato, mustard, curry leaves and coconut masala C MUS

Lobster butter pepper
Fresh lobster cooked with butter pepper and garlic C G D

Lemon sole cafreal
Lemon sole marinated with goan spices and herbs; pan-fried F

Kokum baked chalk stream trout
Curry leaves sauce F MUS

Quilon fish curry
Cubes of halibut simmered in coconut, chilli, and raw mango sauce F

*Pink pepper chilli prawn
Prawn char-grilled with ground pink peppercorn and byadgi chilli C

*Crispy fried squid
With samphire and chilli C G

LAMB

Braised lamb shank
Slow cooked with freshly ground herbs, spices and chillies D

Malabar lamb biryani
Lamb cooked with traditional malabar spices in a sealed pot, with basmati rice D

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GAME/CHICKEN

Pan-fried english duck breast
kasundi coconut cream sauce  MUS  D

Stuffed quail legs
quail mince, chilli, ginger, brown onion and spices, roasted and served with mustard  MUS

*Manglorean chicken (kori gassi)
succulent pieces of chicken cooked in finely ground fresh coconut with spices

Venison chilli fry
strips of venison fillet tossed with onion, chilli and curry leaves

*Chicken roast
corn fed free range chicken morsels marinated with spices and amaranth leaves and roasted

VEGETARIAN

Crispy okra
thinly sliced okra, batter fried, tossed in onion, tomato and crushed pepper  E

Potato cauliflower with sesame and coconut
potato and cauliflower florets cooked with onion, tomato and roasted spices  SES

Spinach poriyal
shredded fresh spinach cooked with mustard seeds and freshly grated coconut  MUS

Fresh mixed sprouts, cannelloni and long beans with shallots, curry leaves

*Two type aubergine
baby stuffed aubergine masala/mashed baby aubergine with spices  SES

Coconut with asparagus and snow peas
sautéed with mustard seeds, curry leaves, green chillies and grated coconut  MUS

*Cottage cheese, soya chunks and coloured peppers
cooked with brown onion, tomato, raw mango and spices  D  SOY

*Chickpeas masala
chickpeas cooked in a special blend of aromatic spices

Mango curry
fresh ripe mango cooked along with yoghurt, green chillies and tempered with mustard seeds and curry leaves  D  MUS

Raw jack fruit pulao  D

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ACCOMPANIMENTS

Fluffy steamed rice

Lemon rice
basmati rice tossed in lemon juice, curry leaves, split bengal gram and pure ghee * N D MUS

Tomato rice
basmati rice cooked with tomato, onion, chilli and mint MUS

Malabar paratha
soft refined flour dough beaten to thin sheet and folded to form layered bread, cooked on a skillet with pure ghee G D E

Egg paratha
whole wheat layered bread topped with beaten egg, chilli; cooked on a skillet G E

Tawa paratha
whole wheat layered bread cooked on skillet G

Okra pachadi
fried okras mixed with yoghurt, ground coconut, cumin seeds and mustard D MUS

Pachadi
pineapple and pomegranate mixed with yoghurt, ground coconut, cumin seeds and mustard D MUS

Plain yoghurt D

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