

STARTERS

Quilon salad

Chef's creation: mixed greens with pink grapefruit, patty pan dressed in lavender and kokum infusion

Lotus stem and soya bean chop

With mango and plum sauce

Mini vegetable dosa

Thin rice and lentil pancake filled with tempered potatoes, served with sambhar

Seafood broth

Mixed seafood in coriander flavoured broth

Curry leaf and lentil crusted fish

With ginger and tamarind chutney

*Dakshini pepper chicken

Green pepper corn, yogurt and chilli flavoured

MAIN COURSES

SEAFOOD

Two type prawns

Pan fried and crumb fried prawns on a manglorean masala

*Roasted fish in plantain leaf

Marinated tilapia fillet wrapped in banana leaves and roasted

*Kovallam fish curry

Chunks of halibut simmered in coconut, chilli, and raw mango

Crispy squid rings

Tossed in a tomato chilli masala

LAMB

Pistachio lamb

Slow cooked with freshly ground pistachio, chillies and spices

GAME/CHICKEN

Guinea fowl masala

Supreme of guinea fowl rugged with coriander, green chilli and tomato masala

*Goan chicken

Chicken supreme cooked with goon spices, vinegar and chilli

VEGETARIAN

Crispy okra

Thinly sliced okra, batter fried, tossed in onion, tomato and crushed pepper

Potato and cauliflower with fresh fenugreek leaves

Potato and cauliflower florets cooked with onion, tomato and roasted spices

Spinach poriyal

Shredded fresh spinach cooked with mustard seeds, whole red chillies, and freshly grated coconut

Coconut with asparagus and mange tout

Sauteed with mustard seeds, curry leaves, green chillies and grated coconut

*Cottage cheese and coloured pepper with lotus

Diced cottage cheese and coloured pepper cooked with brown onions and spices with crispy fried lotus

*Chickpeas masala

Chickpeas cooked in a special blend of aromatic spices

Mango curry

Fresh ripe mango cooked along with yoghurt, ground coconut, green chillies and tempered with mustard seeds and curry leaves

THALIS

Palm fringed lunch (vegetarian)

A selection of traditional vegetarian delicacies, a menu which includes three vegetables, sambhar served with rice, pineapple pachadi appams and parathas.

Catamaran lunch (non-vegetarian £2.75 supplement)

A combination of traditional vegetarian/non-vegetarian delicacies, a menu which includes fish and chicken, two vegetables, sambhar served with rice, appams and parathas.

ACCOMPANIMENTS

Fluffy steamed rice

Curd rice

Soft cooked rice mixed with yoghurt and salt, tempered with mustard, white lentil, ginger and green chillies

Lemon rice

Basmati rice tossed in lime juice, curry leaves, split bengal gram and pure ghee

Curry leaf and lentil rice

basmati rice tempered with crushed curry leaf, lentil and coconut

Appam

A delicious soft centred, lace edged rice pancake

Malabar paratha

Soft refined flour dough beaten to thin sheet and folded to form layered bread, cooked on a skillet with pure ghee

Tawa paratha

Whole wheat layered bread cooked on skillet with pure ghee

Okra pachadi

Fried okras mixed with yoghurt, ground coconut, cumin seeds and mustard

Pachadi

Pineapple and pomegranate mixed with yoghurt, ground coconut, cumin seeds and mustard

Plain yoghurt

DESSERT

Caramelised banana pudding
Served with rum and raisin ice cream

Baked yoghurt

Bibinca
A Goan speciality, served warm with vanilla ice cream

Seasonal fresh fruit

SORBET

Mango sorbet

Includes coffee or tea

COFFEE, TEA, INFUSION

Espresso, Cappuccino, Latte, Filter Coffee

South Indian Coffee

Masala Chai

Ayurvedic teas - Calming/Vitality/Digestion

Single Estate 1st Flush Darjeeling

Jasmine Tea/Camomile/

Green Tea/Lotus Tea

Infusions- Lemon/Mint/Ginger

Assam Bukhial 2nd Flush

Three courses £24.00 including coffee or tea.

All prices include VAT.

A discretionary 10% service charge will be added to your bill.