

## Dinner Menu I

Mapla Chicken

*Marinated chicken morsels char grilled*

\*Cauliflower Chilly Fry (Gobi Kempu Bezule)

*Cauliflower florets fried in batter and tossed with yoghurt, green chillies and curry leaves*



\*Roasted Fish in Plantain Leaf

*Marinated tilapia fillet wrapped in banana leaves and roasted.*

Pistachio Lamb Curry

*Slow cooked with freshly ground pistachio and spices*

Cottage Cheese and Coloured Pepper

*Diced cottage cheese and coloured pepper cooked with tomatoes and onions and tempered with mustard, curry leaves, cinnamon and cloves*

Malabar Paratha

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

Selection of Assorted Rice



Bibinca with Vanilla Ice Cream

Tea / Coffee

Drinks charged on consumption basis

\*Denotes spicy dish. Some of our dishes may contain traces of nuts

We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food

## Dinner Menu II

Curry Leaf and Lentil Crusted Fish  
*With coconut and mango chutney*

Soya Bean Chop  
*With plum sauce*



Prawn Masala  
*Tiger Prawns shelled, marinated and cooked with onion tomato masala*

\* Lamb Roast  
*Tender Lamb cubes roasted with Brown onion, tomato and spices*

\*Manglorean Chicken {Kori Gassi}  
*Succulent pieces of chicken cooked in finely ground fresh coconut and roasted red chilly, peppercorns, cumin seeds, coriander seeds with a tempering*

Cottage Cheese and Coloured Pepper  
*Diced cottage cheese and coloured pepper cooked with tomatoes and onions and tempered with mustard, curry leaves, cinnamon and cloves*

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

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

Selection of Assorted Rice



Fresh Fruit Salad with Pepper Ice Cream  
Tea / Coffee

Drinks charged on consumption basis

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## Dinner Menu III

Grilled Scallops  
*With mango and chilli*

Lamb Shank  
*Fennel and mint flavoured, slow roasted*

Mini Vegetable Dosa  
*Thin rice and lentil pancake filled with tempered vegetables, served with sambhar*



\*Prawns Byadgi  
*Prawns char grilled with byadgi chillies.*

Pistachio Lamb Curry  
*Slow cooked with freshly ground pistachio chillies and spices*

Goan Chicken  
*Chicken supreme cooked with Goan spices, vinegar and chilli*

Baby Aubergine Masala  
*Cooked with Cinnamon, cloves, chilli, onion, tomato and ground spices*

Cottage Cheese and Coloured Pepper  
*Diced cottage cheese and coloured pepper cooked with tomatoes and onions and tempered with mustard, curry leaves, cinnamon and cloves*

Pineapple Pachadi  
*Cubed pineapple mixed with yoghurt, ground coconut, cumin seeds and mustard*

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

Selection of Assorted Rice



Banana Pudding with Rum and Raisin Ice cream  
Tea / Coffee

Drinks charged on consumption basis

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