



A LA CARTE MENU

Quilon prides itself on offering the very best in south west coastal Indian. Here you will find an exquisite range of contemporary and healthy dishes that are created with flair, style and a deep respect for ingredients. Seafood is central but our menu also includes equally outstanding meat and vegetable choices.

To fully appreciate the depth and breadth of our unique offering, we would encourage you to share dishes with your fellow diners. If you prefer, our chef would be delighted to plan a tasting menu tailor-made to your requirements.

STARTERS

Broccoli and spinach gallette
plum sauce **D G**

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

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

*Cauliflower chilli fry (gobikempu bezule)
crispy fried cauliflower tossed with yogurt, green chilli and curry leaves **D E**

Lobster broth
flavoured with coriander and hint of coconut cream **C CEL**

Chicken cafreal
coriander sauce

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

Byadgi chilli prawn
prawn char-grilled with byadgi chilli **C**

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

Pan seared scallop, mango tokku
roasted coconut, golden turmeric sauce **C D**

Fisherman's catch
pepper shrimp, crab cake, baked halibut and grilled scallop **G E C MUS F**

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, chunk 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**

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

*Crispy fried squid
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**

CHICKEN

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

*Chicken pepper masala
corn fed free range chicken morsels cooked with tomato, onion, spices and tellicherry pepper

VEGETARIAN

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

Potato roast
baby potatoes roasted with malabar spices **MUS**

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

*Mashed aubergine
mashed aubergine with aromatic spices **SES**

Asparagus, beans and edamame
sautéed with mustard seeds, curry leaves and green chillies **MUS**

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

*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**

Jackfruit biryani
cooked with malabar spices, served with fruit pachadi **D MUS**

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 DE**

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**

Tomato and cucumber raita
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber **D MUS**

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

Plain yoghurt **D**



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SEAFOOD TASTING MENU (for the whole table)

Lobster broth
flavoured with coriander and hint of coconut cream **C CEL**

Fisherman's catch
pepper shrimp, crab cake, baked halibut and grilled scallop **G E C MUS F**

Baked black cod
subtly spiced, chunks of cod baked **F**

Lobster butter pepper
fresh lobster cooked with butter pepper and garlic **C G D**

*Prawn masala
prawn marinated and cooked with onion tomato, mustard,
curry leaves and coconut masala **C 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 DE**

Seafood biryani
fish and shrimp cooked with herbs and spices with basmati rice in a sealed pot **C F**

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

Asparagus, beans and edamame
sauteed with mustard seeds and curry leaves **MUS**

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

Pistachio cake, melted black sesame fondant **G N D SES E**

Chocolate ganache
coconut cream, chocolate soil, raspberry sorbet **N D E G**

Tea/coffee

VEGETARIAN TASTING MENU (for the whole table)

Morel, truffle soup, stuffed baby morel
finger millet melba, roasted garlic, curry leaf **G D**

Golden tofu, mango tokku
roasted coconut, golden turmeric cream **MUS**

Courgette roulade
courgette flower, apricot chutney **G D**

Pulled jackfruit roast
steamed pathiri, scallions, baby cucumber, cherry mustard **MUS**

Cottage cheese and spinach spiced gallatte **D**

Thalassery vegetable biryani
biryani chammanthi, traditional accompaniment **N MUS D**

Sesame okra
sliced okra batter fried with sesame **SES**

Jerusalem artichoke roast
malabar spices

Coin paratha **E G D**

Yellow dal
clove smoked **D**

Alphonso mango bavaois
almond sponge, kerala palm jaggery pudding **E N G D**

Tea/coffee

NON-VEGETARIAN TASTING MENU (for the whole table)

Morel, truffle soup, stuffed baby morel
finger millet melba, roasted garlic, curry leaf **G D**

Pan seared scallop, mango tokku
roasted coconut, golden turmeric sauce **C D**

Sea turbot, malabar potato scales
apricot caviar **F G**

Gressingham duck roast
steamed pathari, scallions, baby cucumber, cherry mustard **G MUS D**

Braised lamb shank **D**

Thalassery chicken biryani
biryani chammanthi, traditional accompaniment **N MUS D**

Sesame okra
sliced okra batter fried with sesame **SES**

Jerusalem artichoke roast
malabar spices

Coin paratha **E G D**

Yellow dal
clove smoked **D**

Alphonso mango bavaois
almond sponge, kerala palm jaggery pudding **E N G D**

Tea/coffee

* Denotes spicy dish. Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy, **E**-Eggs, **C**-Crustacean, **M**-Molluscan, **L**-Lupin, **S**-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-Peanuts, **SOY**-Soy
Disposable menu for one time use only

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S-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-Peanuts, **SOY**-Soy