

Valentine's Menu

Non Vegetarian Menu

STARTERS

Broccoli, sweet corn pomegranate masala uttppam

Pink peppercorn, curry leaves grilled scallop with little gem, pea shoot mustard salad

Prawn roast

MAIN COURSE

Masala halibut with pistachio crust, garlic butter moilee

Tamilnadu chicken varuval on heritage potato rosti

Malabar Lamb Biryani

basmati rice and lamb meat cooked with traditional malabar spices in a sealed pot,

Cucumber pachadi

Broad bean and baby corn porial

Okra Curry

Okra cooked with ground coconut, chillies and spices

Malabar Paratha

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

DESSERT

Rose and almond Pudding with rose ice cream

Tea Coffee

Valentine's Menu

Vegetarian Menu

STARTERS

Broccoli, sweet corn pomegranate masala uttppam

Grilled water melon hearts filled with little gem, pea shoot mustard salad

Raw Jack fruit vada with karvari chutney

MAIN COURSE

Stuffed cottage cheese with pistachio crust, gold leaf, garlic butter miolee

Batter fried courgette flower with mango and pawpaw relish

Artichoke and black chickpea Biryani

basmati rice artichoke and black chickpea cooked with traditional malabar spices in a sealed pot,

Beet root pachadi

Broad bean and baby corn porial

Okra Curry

Okra cooked with ground coconut, chillies and spices

Malabar Paratha

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

DESSERT

Rose and almond Pudding with rose ice cream

Tea Coffee