

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 galette

plum sauce **G D**

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**

Mini masala dosa

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

*Cauliflower chilli fry (gobi kempu 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 chargrilled with bydgi chilli **C**

Fisherman's catch

pepper shrimp, crab cake, baked halibut and grilled scallop **G E C M F**

Crab cake

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**

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Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. Fish dishes may contain small bones. Please note all game dishes may contain shot.

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**

Quilon fish curry

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

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

*Manglorean 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, green chillies and grated coconut **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**

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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**

Tomato 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**

fishermans 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 **MUS C**

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**

seafood biryani

fish and shrimp cooked with herbs and spices with basmati rice **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 **MUS D**

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

chocolate ganache

coconut cream, chocolate soil, raspberry sorbet **D E N**

tea/coffee

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NON-VEGETARIAN TASTING MENU (for the whole table)

drumstick soup
drumstick pearls curry leaf biscuit **G D**

prawn roast **C**

crab cake
spiced potato **C G**

baked halibut
pearl onion relish **F**

gressingham duck roast
steamed pathiri, scallions, baby cucumber, cherry mustard, mint chutney **MUS G**

braised lamb shank **D**
thalassery chicken biryani **MUS N D**

jerusalem artichoke roast
malabar spices

coin paratha **E D G**

yellow dal
clove smoked **D**

boondi guava cheesecake
guava kulfi **D E**

tea/coffee

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VEGETARIAN TASTING MENU (for the whole table)

drumstick soup
drumstick pearls curry leaf biscuit **G D**

broccoli and spinach galette **D G**

baked tofu
pearl onion relish

stuffed courgette
courgette flower, paw paw chutney **D G**

pulled jackfruit roast
steamed pathiri, scallions, baby cucumber, cherry mustard, mint chutney **MUS G**

vegetable kola chop **D**
thalassery vegetable biryani **MUS N D**

jerusalem artichoke roast
malabar spices

coin paratha **E D G**

yellow dal
clove smoked **D**

boondi guava cheesecake
guava kulfi **D E**

tea/coffee

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