

Dinner Menu a (for the whole table)

malwani shrimp fry

shrimp with chilli, ginger, garlic, lemon, dusted with semolina and fried

kerala plantain chop stuffed with fennel and black currant chutney

mint sauce

mango ginger chicken

chicken fillet with ground spices, mango ginger, cooked over a griddle

halibut cafreal

halibut marinated with goan spices and herbs; pan-fried

*wayanad Chicken

corn fed free range chicken morsels marinated with spices and cooked in a fiery wayanad pepper masala

crispy beans with podi

batter fried french beans dusted with lentil and chilli

potato cauliflower with sesame and coconut

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

malabar paratha

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

steamed rice / lemon rice

alphonso mango parfait, mango jelly on almond biscuit

tea / coffee

Dinner Menu b (for the whole table)

*peppered crab dosa

rice and lentil pancake filled with spicy crab claw meat

kerala plantain chop stuffed with fennel and black currant chutney
mint sauce

masala stonebass

chunk of stonebass marinated with chilli, ginger, garlic and pan seared

kerala prawn roast

prawn roasted with tomato, shallots and spices

spiced stuffed chicken roll

chicken supreme stuffed with herbs, spices and mango ginger

malabar paratha

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

tempered asparagus, baby corn and snow peas

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

cauliflower and peas masala

cooked in a special blend of aromatic spices

malabar lamb briyani

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

pineapple and pomegranate pachadi

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

gadbad

tropical fruits, rose syrup, basil seeds yoghurt crisps
strawberry and pistachio ice cream

tea / coffee

Dinner Menu c (for the whole table)

corn and coriander soup

lotus chop

fisherman's boat

pepper shrimp, crab cake, fish cafreal and grilled scallop

malabar lamb briyani

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

pineapple and pomegranate pachadi

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

crispy beans with podi

batter fried french beans dusted with lentil and chilli

cauliflower and peas masala

cooked in a special blend of aromatic spices

malabar paratha

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

steamed rice / lemon rice

saffron poached pear, chocolate soil with seeds

fennel ice cream

tea / coffee