

## LUNCH Menu I (for the whole table)

mini shrimp dosa

rice and lentil pancake filled with peppered shrimp

kerala plantain chop stuffed with fennel and black currant chutney

mint sauce

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stuffed sea bass

pounded shallots, chillies, kokum and roasted

chicken roast

succulent pieces of corn-fed chicken marinated and roasted with ground spices and herbs

spinach and chestnut poriyal

tempered with mustard, lentil, chilli and fresh grated coconut.

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/ tomato rice

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homemade bibinca

rose petal ice cream

tea / coffee

## LUNCH Menu II(for the whole table)

### malwani shrimp fry

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

### sea bass cafreal

seabass marinated with goan spices and herbs; pan-fried

### sweet potato chop

plum and mint sauce

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### kothu lamb

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

### \*goan chilli chicken

marinated chicken morsels cooked with green chilli lamb with onion, chilli, ginger and tomatoes cut on a very hot griddle

### 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

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### vermicelli kheer

rose petal ice cream

### tea / coffee

## LUNCH Menu III(for the whole table)

### lemon sole cafreal

lemon sole marinated with goan spices and herbs; pan-fried

### pepper shrimp

batter fried shrimps cooked in a fiery masala

### kerala plantain chop stuffed with fennel and black currant chutney

mint sauce

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### quilon prawn curry

simmered in coconut, chilli, and raw mango sauce

### chicken roast

succulent pieces of corn-fed chicken marinated and roasted with ground spices and herbs

### kothu lamb

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

### 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

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tropical fruits, rose syrup, basil seeds yoghurt crisps

strawberry and pistachio ice cream

tea / coffee

## LUNCH Menu IV (for the whole table)

### seafood platter

pepper shrimp, crab cake, fish peera and grilled scallop

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### stuffed quail leg

quail mince, chilli, ginger, brown onion and spices, roasted

### kothu lamb

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

### malabar paratha

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

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### \*goan chilli chicken

marinated chicken morsels cooked with green chilli lamb with onion, chilli, ginger and tomatoes cut on a very hot griddle

### malabar lamb biryani

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 fried sesame okra

### tempered asparagus, baby corn and snow peas

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

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### alphonso mango parfait, mango jelly

almond biscuit

tea / coffee