

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

Quilon salad

heirloom tomatoes, baby gem, watermelon, squash, avocado, fennel and micro herbs with curry leaves, goji berry dressing and balsamic glaze **S**

Artichoke, broccoli and beetroot chop

mango, mint and plum sauce **G**

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**

Mango ginger chicken

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

***Kothu lamb**

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

Fish peera

Seasonal fish cooked with button onions, green chilli, ginger and crumb fried **G F E**

Almond chicken

chicken cubes marinated with ground almond, chilli, and cooked over griddle **N**

Crab cakes

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

Char-grilled scallops

with pawpaw, poppy seeds and chilli relish **C**

Karvari oyster

chilli onion chutney **C G**

Fisherman's catch

pepper shrimp, crab cake, fish cafreal and grilled scallop **G E C M F**

Prices include VAT and all charges. We have a no tipping policy

* 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

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**

Lemon sole cafreal

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

Stone bass

seared with spices shallots and tomato **F**

Quilon fish curry

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

***Pink pepper chilli prawn**

prawn char-grilled with ground pink peppercorn and byadgi chilli **C**

***Crispy fried squid**

with samphire and chilli **C**

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

Pan-fried english duck breast

kasundi coconut cream sauce **MUS D**

Stuffed quail legs

with quail mince, chilli, ginger, brown onion and spices, roasted and served with mustard **MUS**

***Mangalorean chicken (kori gassi)**

succulent pieces of chicken cooked in finely ground fresh coconut with spices

Venison chilli fry

strips of venison fillet tossed with onion, chilli and curry leaves

***Chicken roast**

corn fed free range chicken morsels marinated with spices and amaranth leaves and roasted

VEGETARIAN

Crispy okra

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

Potato cauliflower with sesame and coconut

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

Spinach poriyal

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

Fresh mixed sprouts, cannelloni and long beans with shallots, curry leaves

***Two type aubergine**

baby stuffed aubergine masala/mashed baby aubergine with spices **SES**

Coconut with asparagus and snow peas

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

***Cottage cheese, soya chunks and coloured peppers**

cooked with brown onion, tomato, raw mango and spices **D SOY**

***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**

Raw jack fruit pulao **D**

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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 and cooked on a skillet **G E**

Tawa paratha

whole wheat layered bread cooked on skillet with pure ghee **G**

Okra pachadi

fried okras mixed with yoghurt, ground coconut, cumin seeds and mustard **D MUS**

Pachadi

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

Plain yoghurt **D**

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Food cooked in the kitchen that handles nuts

SEAFOOD TASTING MENU

(FOR THE WHOLE TABLE)

Lobster broth

flavoured with coriander and hint of coconut cream **C**

fisherman's catch

pepper shrimp, crab cake, fish cafreal and grilled scallop **G E C M FL**

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 D E**

seafood biryani

fish and shrimp cooked with herbs and spices with basmati rice in a sealed pot accompanied with fruit pachadi **C F**

quilon fish curry **F**

coconut with asparagus and snow peas

sauteed with mustard seeds, curry leaves, green chillies and grated coconut **MUS**

sesame okra **SES E**

choice of dessert

tea/coffee

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TASTING MENU (FOR THE WHOLE TABLE)

broccoli and beetroot chop

plum and mango sauce **G**

crab cake

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

prawn masala

prawn marinated and cooked with onion, mustard and tomato masala **C MUS**

lemon sole cafreal

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

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**

malabar lamb biryani

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

mangalorean chicken

succulent pieces of chicken cooked in finely ground spices

coconut with asparagus and snow peas

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

choice of desserts

tea/coffee

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