

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 dressing **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 **DE**

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**

***Pepper shrimps**

batter fried shrimps cooked in a fiery masala. **EC**

MAIN COURSES

SEAFOOD

***Prawn masala**

prawns marinated and cooked with onion tomato, mustard, curry leaves and coconut masala **C MUS**

Lemon sole cafreal

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

Quilon fish curry

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

***Crispy fried squid**

samphire and chilli **C G**

LAMB

***Malabar lamb Biryani**

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

GAME/CHICKEN

Pan-fried english duck breast

kasundi coconut cream sauce **MUS D**

***Manglorean chicken (kori gassi)**

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

***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**

*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**

SAMPLER

Vegetarian

a selection of traditional vegetarian delicacies, a menu which includes two vegetables, mango curry served with rice, pineapple pachadi and paratha **N E D G MUS**

Non-vegetarian

a combination of traditional vegetarian/non-vegetarian delicacies, a menu which includes fish and chicken, one vegetable served with rice and paratha **D G F E N CEL MUS**

ACCOMPANIMENTS

Fluffy steamed rice

Lemon rice

basmati rice tossed in lemon juice, curry leaves, split bengal gram and pure ghee **D N 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 **D 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 with yoghurt, ground coconut, cumin seeds and mustard **D MUS**

Plain yoghurt **D**

TASTING MENU (FOR THE WHOLE TABLE)

Artichoke chop

plum sauce **G**

Lemon sole cafreal

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

Almond chicken

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

Kothu lamb

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

Coconut with asparagus and snow peas

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

Mango curry

fresh mango cooked with yoghurt, green chillies, tempered with mustard seeds and curry leaves **DMUS**

Malabar paratha

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

Lemon rice / Steam rice **DNMUS**

Tropical fruit salad

sweet chilli syrup, mango sorbet, coriander and coconut espuma

Tea / Coffee
