

Quilon Diwali Brunch Menu

18th & 19th October 2025

VEGETARIAN

coin papadam with chutneys and pickles 'MUS' 'SES'

COLD APPETISER

Mini crispy lentil dumplings steeped in tempered yogurt
MUS D

(Mosaru Vade)

Spiced dry peas, crispy rags ribbons, tomato, carrot, chilli,
assorted chutney MUS

(Baton masala Saat)

Cucumber, Lemon and basil seed drink

(Southeikai, Nimbe, subjige beeja sharbat)

STARTERS

Beetroot, fig, tapioca lamp G

(Gajarugadde, hatthi hannu. sabbakki deepa)

Crispy thread cottage cheese, mango chutney D

(Gari gari Nulu paneer)

Sweet potato, quinoa rissole

(Genasu, varadakki kadabu)

Tomato Rasam MUS

MAIN COURSE

Pineapple curry MUS

(Ananas Rasa)

Burnt tomato, coconut, cumin, chilli, yogurt gravy MUS. D

(Tomato Thambuli)

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 Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens.

Ivy guard, cashew nuts tempered with spices MUS N
(Godambi, thondekai palya)

Tempered yellow lentil D
(Thuve)

Mixed vegetables in creamy poppy seeds & coconut gravy
MUS
(Tarkari saagu)

Spinach puri G
Puffed wheat flour and spinach bread

Ghee Rice D
with dry spices, clarified butter

Lentil Kheer D
(Hesaru bele payasa)

Gramflour Ladoo D N
(Boondi ladoo)

Tea/coffee D

£48.00 per person for food.
Prices include VAT and all charges.
All drinks charged extra on actual consumption basis.
We have a no tipping policy.

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