

Quilon Diwali Brunch Menu

7th & 8th November 2026

For the whole table for all guests

KOSAMBARI KALLANGADI DEEPA; watermelon, lentil, lemon, grated coconut **MUS**
GENASU SAAT; spiced sweet potato, chutneys, pomegranate **MUS**
SOUTHEKAI NIMBE SUBJIGE BEEJA SHARBAT; cucumber, lemon, basil seed drink

GAJARUGADDE HAATHI HANUSABBAKKI TIKKI; beetroot, fig, tapioca button **G**
GARI GARI NULU PANEER; crispy thread cottage cheese, mango chutney **D**
PALAK VADE; crispy lentil and spinach fritters

ANANAS THAMBULI; sweet pineapple cooling yoghurt, mildly spiced curry **MUS**
ENNE BADANEKAI; karnataka style aubergine masala **D MUS**
GODAMBI THONDEKAI PALYA; ivy gourd cashew nuts, spices **MUS N**
THUVE; tempered yellow lentil **D**
TARKARI SAAGU; vegetables in creamy poppy seed and coconut gravy **MUS**
POORI; puffed wheat flour bread **G**
GHEE BHAAT; fragrant basmati rice, dry spices, clarified butter, nuts **D N**

GODI PAYASA; broken wheat kheer **D G**
SIHI PADDU; banana paniyaram **D G**

tea / coffee

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.

£56.00 per person for food (inclusive of VAT and all charges)
All drinks charged extra on actual consumption basis

No discount offered on this special priced menu
We have a no tipping policy

NON-VEGETARIAN A LA CARTE

PRICES

kundapur chicken roast **D N** **£19**
byadgi chilli, coriander, tamarind, jaggery, nuts, spices; ghee
roasted

pepper shrimps **E C** **£19**
batter fried shrimps cooked in a fiery masala

goan lamb chop **£24**
aromatic spices, goan vinegar, grilled

prawn masala **MUS** **£41**
*prawn marinated and cooked with onion tomato, mustard, curry
leaves and coconut masala*

fish curry **F** **£34**
cube of halibut simmered in coconut, chilli, and raw mango sauce

lamb shank varutha curry **£36**
slow cooked with freshly ground roasted spices and coconut

chicken pepper masala **£32**
cooked with tomato, onion, spices, thaleserry pepper

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