

New Year's Eve Dinner Tasting Menu (non-vegetarian)

Cold Starter

goan solkadhi

appetising drink, made of fresh coconut milk, kokum, chilli and garlic

masala puri MUS G

hot and sour sauce

appam sprout usili MUS

rice pancakes filled with tempered sprouts and spices

Starter

chicken pepper masala

poached chicken dumplings with pepper

kappa chemmeen chops C MUS

shrimps with mango and tapioca

chinna vengaya masala uttappam MUS

rice and lentil pancake, pearl onion, chilli tomato, served with sambar

Main Course

meen moilee, idiappam F

halibut fish, coconut cream, chilli, ginger, curry leaves, with string hoppers

mutton sukha

tender lamb cooked with spices

thalassery kozhi biryani D

traditional coastal spices with chicken, basmati rice, golden sultanas

beetroot chamandi MUS D

asparagus and mange tout thoran MUS

mustard seeds curry leaves grated coconut

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.

All prices are inclusive of VAT and all charges.

moong dal D

clove smoked

malabar paratha D E G

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

Dessert

white chocolate pistachio cardamom mousse D N E G

delicately spiced and finished with pistachio dacquoise

dark chocolate mango terrine D N E G

terrine of dark chocolate layered with brightness of mango

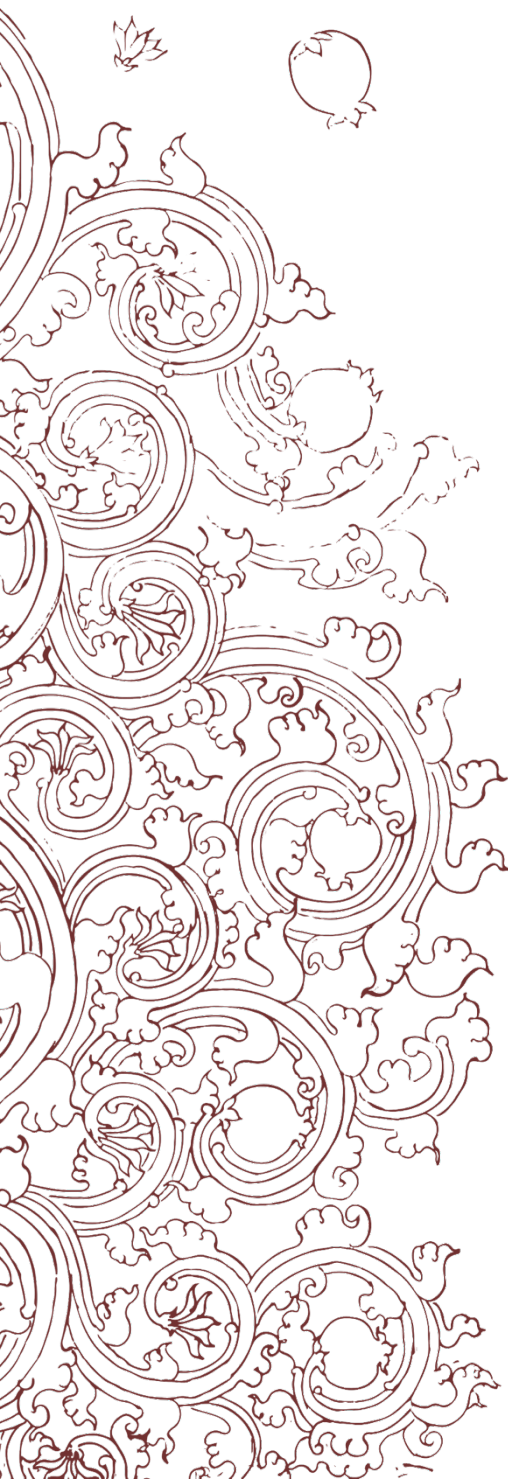
coconut ice

coconut sorbet

£121 per person, with wine pairing available at £55 per person

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Starter

fig and sweet potato kola urundai G

tender stem broccoli and kale galette

shallot, ginger, fenugreek, sea salt

chinna vengaya masala uttappam MUS

rice and lentil pancake, pearl onion, chilli tomato, served with sambar

Main Course

tofu mushroom xacuti SOY

pachakari moilee, idiappam

vegetables, coconut cream, chilli, ginger, curry leaves, with string hoppers

thalassery vegetable biryani D

traditional coastal spices with vegetables, basmati rice, golden sultana

beetroot chamandi MUS D

asparagus and mange tout thoran MUS

mustard seeds curry leaves grated coconut

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