

## Quilon Valentine's Day Menu 2026

### **Non-Vegetarian**

drumstick soup

curry leaf twist **D G**

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scallop, butter pepper sauce

curry leaf oil **C D G**

baked trout fish

malabar spices **MUS F**

heirloom vegetable heart

plum sauce **G**

\*\*\*

goan lamb chop

aromatic spices, goan vinegar, grilled

kozhi varutharacha curry

ground coconut and spices

tempered asparagus, and snow peas **MUS**

jerusalem artichoke roast **SES MUS**

vegetable brinji **D G**

nool paratha

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

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chocolate caramel hazelnut fudge, berry blasts **D G N E**

tea / coffee

Valentine's Day Menu is £115.00 per person for food (inclusive of VAT and all charges).

£55.00 per person for wine pairing (inclusive of VAT and all charges).

We have a no tipping policy.

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 **Fish dishes may contain small bones**

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

No discount offered on this special priced menu.



## Quilon Valentine's Day Menu 2026

### **Vegetarian**

drumstick soup

curry leaf twist **D G**

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californian stuffed morels, butter pepper sauce

curry leaf oil **D G**

tapioca chop

mint sauce **G**

heirloom vegetable heart

plum sauce **G**

\*\*\*

paneer chilli fry

tossed with curry leaves **D**

vegetable korma

mildly spiced coconut gravy

tempered asparagus, and snow peas **MUS**

jerusalem artichoke roast **SES MUS**

vegetable brinji **D G**

nool paratha

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

\*\*\*

chocolate caramel hazelnut fudge, berry blasts **D G N E**

tea / coffee

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