

new years eve dinner tasting menu

non-vegetarian

cold starter

goan solkadi

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

girmit (mandakki upkari) **MUS**

a south indian version of bhelpuri (masala puffed rice)

kalangadi kosambri **MUS**

water melon cups filled with tempered lentil, cucumber, tomato and spices

starter

ellu koli **D SES**

mangalorean crispy sesame chicken

chemeen ullartiythu **C**

shrimps tossed with medley of spices and coconut slivers

china vangai masala uttappam **MUS**

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

mains

meen moilee, idiappam **F**

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

mutton kola chop

crispy minced lamb galette, mint sauce

thalassery kozhi biryani

traditional coastal spices with chicken, basmati rice, nuts, golden sultanas, cooked in a sealed pot **N D**

beetroot chamandi **MUS D**

padavalnga thoran **MUS**

snake gourd with mild spices and coconut

keerai masial **D**

tempered yellow moong dal with spinach

malabar 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**

dessert

elaneer payasam chatti **D**

tender coconut kheer in chocolate pot

mampazham mousse **D NUT**

mango mousse on almond biscuit

rasbhari ice

raspberry sorbet

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kalangadi kosambri **MUS**

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starter

ellu gobi kempu **D SES**

mangalorean crispy sesame cauliflower

china vangai masala uttappam **MUS**

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

kappa puzhukku kadala curry **MUS**

mashed tapioca, spices, coconut, chickpea curry

mains

pachakari moilee, idiappam

vegetable stew with string hoppers

tamarai thandu kola chop **G**

crispy minced lotus root galette, mint sauce

kozhikodan kumthal biryani

traditional coastal spices with mushroom, basmati rice, nuts, golden sultanas, cooked in a sealed pot **N D**

beetroot chamandi **MUS D**

padavalnga thoran **MUS**

snake gourd with mild spices and coconut

keerai masial **D**

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malabar paratha

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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.