

VALENTINES DAY NON-VEGETARIAN TASTING MENU

drumstick leaves soup

drumstick pearls, curry leaf biscuit **D G**

mysore masala dosa

rice and lentil pancake, spicy chutney, potato masala served with sambhar **D MUS**

lentil crusted prawn, curry leaves chutney

aromatic spices, crispy fried **C SES**

baked chalk stream trout

kokum, chilli and garlic **F D**

trivandrum chicken roast

pearl onion, herbs, aromatic spices

pistachio lamb

tender lamb cubes simmered in aromatic herbs spices and pistachio sauce **N D**

vegetable biryani

banana flower dumpling, served with pineapple and pomegranate pachadi **D MUS**

peruvian potato roast

malabar spices **MUS**

asparagus and tender stem broccoli

sautéed with mustard, curry leaves and coconut **MUS**

nool paratha

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

raspberry white chocolate terrine

chocolate hearts **G D E N**

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 including peanuts. Fish dishes may contain small bones.

VALENTINES DAY VEGETARIAN TASTING MENU

drumstick leaves soup

drumstick pearls, curry leaf biscuit **D G**

mysore masala dosa

rice and lentil pancake, spicy chutney, potato masala served with sambhar **D MUS**

lentil crusted cottage cheese, curry leaves chutney

aromatic spices, crispy fried **D SES**

beetroot hearts with fig chutney

plum sauce **G**

stuffed courgette flower

pawpaw and mango relish **D G**

kerai masiyal

baby spinach, lentil, tempered with spices **MUS**

vegetable biryani

banana flower dumpling, served with pineapple and pomegranate pachadi **D MUS**

peruvian potato roast

malabar spices **MUS**

asparagus and tender stem broccoli

sautéed with mustard, curry leaves and coconut **MUS**

nool paratha

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

raspberry white chocolate terrine

chocolate hearts **G D E N**

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