

Quilon Brunch Menu Non-Vegetarian

southern s-a-a-t , *mini crispy idly, chutney, black chickpea, vegetable crispy* **MUS**
thair vada, *lentil dumplings, sweet yogurt, tempering* **MUS D**
karbuja sajjabeeja panaka, *pearls of melon, sweet basil seed, cardamom, mint*

shrimps mango ginger **C**
chicken kempu **D E**
mini masala dosa, sambar **MUS**

erachi elai paratha **G D E**
lamb cooked with aromatic spices, topped on paratha and wrapped in banana leaf

thalassery chicken biryani **D N**
basmati rice cooked with chicken and coastal spices, served with mint chamadi

asparagus, beans and edamame **MUS**
sautéed with mustard seeds, curry leaves, green chillies and grated coconut

yellow lentil **D**
clove smoked

tomato cucumber raita **MUS D**
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber

almond and chocolate cake, peach compote **N E D**
ice cream

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.

No discount offered on this special priced menu

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karbuja sajjabeeja panaka, *pearls of melon, sweet basil seed, cardamom, mint*

fig stuffed quinoa galette, mango sauce **G**
baked chutney paneer, pearl onion relish **D**
mini masala dosa, sambar **MUS**

vegetable elai paratha **G D E**
medley of vegetables topped on paratha and wrapped in banana leaf

thalassery vegetable biryani **D N**
basmati rice cooked with vegetables and coastal spices, served with mint chamadi

asparagus, beans and edamame **MUS**
sautéed with mustard seeds, curry leaves, green chillies and grated coconut

yellow lentil **D**
clove smoked

tomato cucumber raita **MUS D**
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber

almond and chocolate cake, peach compote **N E D**
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