



**21<sup>st</sup> March – 3<sup>rd</sup> April, 11**

*Dinner Menu*

**STARTER**

**\*Pepper Shrimps**

*Batter fried shrimps cooked in a fiery masala*

**Mini Vegetable Dosa**

*Thin rice and lentil pancake filled with tempered vegetables, served with sambhar*

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**MAIN COURSE**

**Roasted Fish in Plantain Leaf**

*Marinated tilapia fillet wrapped in banana leaves and roasted.*

**\*Mangalorean Chicken {Kori Gassi}**

*Succulent pieces of chicken cooked in finely ground fresh coconut and roasted red chilly, peppercorns, cumin seeds, coriander seeds with a tempering*

**Crispy Okra**

*Thinly sliced okra, batter fried, tossed in onion, tomato and crushed pepper*

**Malabar Paratha**

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

**Lemon Rice**

*Basmati rice tossed in lime juice, roasted peanuts, curry leaves, split bengal gram and pure ghee.*

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**DESSERT**

**Mango Sorbet**

**£25 per person plus 10% service charge, inclusive of V.A.T.**

**Drinks charged on consumption basis**

*\*Denotes spicy dish. Some of our dishes may contain traces of nuts*

*We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food*

## *Lunch Menu*

### **STARTER**

**\*Cauliflower Chilly Fry (Gobi Kempu Bezule)**

*Cauliflower florets fried in batter and tossed with yoghurt, green chillies and curry leaves.*

**Mini Vegetable Dosa**

*Thin rice and lentil pancake filled with tempered vegetables, served with sambhar*

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### **MAIN COURSE**

**\*Chickpeas Masala**

*Chickpeas cooked in a special blend of aromatic spices*

**Mango Curry**

*Fresh ripe mango cooked along with yoghurt, ground coconut, green chillies and tempered with mustard seeds and curry leaves*

**Crispy Okra**

*Thinly sliced okra, batter fried, tossed in onion, tomato and crushed pepper*

**Malabar Paratha**

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

**Lemon Rice**

*Basmati rice tossed in lime juice, roasted peanuts, curry leaves, split bengal gram and pure ghee.*

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### **DESSERT**

**Mango Sorbet**

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Menu subject to change