



Valentines day

Tasting Menu

Everyone will receive everything on the menu

Available on the 14th of February | £45/Person

Welcome Drink

Spiced Romance : Mocktail

On Arrival

Pineapple Dahi Sev Puri

Caramelised spicy pineapple with pomegranate.

Pre-Starter

Padron Pepper Chaat

Crispy corn and chickpeas

Oven Roasted Paneer Tikka

Served with cashew pepper sauce.

Okra Pakora

Served with strawberry chutney.

Starters

Travancore Chicken Cutlets

With tomato garlic chutney and pineapple salad

Roasted Malabar Black Tiger Prawns

Aubergine and Mirch Ka Salan

Roasted peanuts, sesame, and coconut sauce with tamarind.

Dhum Aloo Gobi

Potatoes and cauliflower cooked with tomato, turmeric, and cumin.

Alappuzha Fish Curry

Fillet of sea bass with ginger, garlic, tomato, kokum, curry leaves, and coconut milk

Main Course

Butter Chicken

Oven-roasted marinated boneless chicken thighs in creamy buttered tomato sauce

Mutton Ularthiyathu

Braised and then pan-roasted with cinnamon, cardamom, black pepper, coconut, and curry leaves

Panchamel Daal

Five types of lentils cooked with ghee, turmeric, garlic, tomato, and coriander leaves

Bread and Rice

Butter Naan Kottayam Style Kallappam Saffron Pulao Rice

Adapradhaman

Made with jaggery, coconut milk, ghee, cashews, golden raisins, roasted ripe plantain, pappadom, and lime pickle

Dessert

Gulab Jamun

With wild berry coulis, almond crumble and pistachio

Minimum of 2 people
Vegetarian menu available upon request