

Tasting Menu

Starters

Scallops Royale

A succulent fresh regal king scallop grilled to perfection and served with a fresh tomato sauce

Paneer Tikka

Indian cottage cheese in subtle cardamom marinade; grilled to perfection in the tandoor

Fish Course

Tiffin Sea Bass

Chef's signature Tiffin Cup winning dish fresh sea bass, pan seared; served on a bed of curry leaf infused mashed potatoes; in a tongue tickling raw mango, ginger and coconut sauce

Coconut and Passion fruit Sorbet

A refreshing sorbet interlude to cleanse the palate

Main Course

Lamb

Slow braised lamb, stir-fried with coconut chips, shallots and curry leaves

Goan Porc 'Vindalu'

From the Portuguese 'vin d'algo' meaning 'wine and garlic'. Our homage to Portugal's influence on Indian cuisine, from Goa; pork cooked with home ground red chillies and spices, intensely flavoured with garlic and wine vinegar, reduced for a unique taste

King Prawns

Grilled King prawns scented with orange and rolled in special spices

Olan

Butternut squash and black eyed beans simmered in delectable sauce of deftly spiced coconut milk

Steamed Basmati Rice

Assorted Traditional Breads

Desserts

Chef's selection of desserts

39.95 per person (Served for a minimum of two)

Indian Cuisine Re-defined

Vegetarian Tasting Menu

Starters

Bombay Chat

Popular vegetarian melt in mouth snack with yoghurt, homemade chutneys and topped with gram flour vermicelli

Paneer Tikka

Indian cottage cheese in a subtle cardamom marinade; grilled to perfection in the tandoor

Subz Kebab

Pan fried kebab of mushrooms, root vegetables and herbs

Coconut and Passion fruit Sorbet

A refreshing sorbet interlude to cleanse the palate

Main Course

Saag Khumb

Spinach and mushrooms sautéed in butter with green chillies and ginger

Urulai Mezhukkupuratti

Oven roasted potatoes tossed with spices & crunchy snow peas

Pachakari Khorma

Seasonal vegetables simmered in creamy sauce of cashewnuts, coconut and flavoured with fresh coriander

Thoran

Traditional Kerala dish of seasonal vegetables stir-fried, tempered with mustard and curry leaves

Steamed Basmati Rice

Assorted Traditional Breads

Desserts

Chef's selection of desserts

32.95 per person (served for a minimum of two)

Indian Cuisine Re-defined

STARTERS

Pearl Quintette Ensemble of the finest starters recommended by the Chef	10.95
Panch Ratan Chef's selection of vegetarian starters	9.95
Nandu Crispy soft shell crab dusted with curry leaves and garlic, served with avocado and bell pepper salad	8.50
Chemmeen Porichathu Tiger prawns marinated in a paste of curry leaves, red chillies and garlic	7.00
Scallops Royale Succulent fresh regal king scallops grilled to perfection and served with tomato & basil sauce	7.00
Murg Tikka Trio of chicken morsels infused in a marinade of basil, star anise and red chillies	5.95
Seekh Kebab Ground lamb crusted with bell peppers and grilled in tandoor	5.75
Smoked Haddock Tikki Naturally smoked haddock with potatoes, fresh herbs & fragrant spices	5.75
Paneer Tikka Indian cottage cheese in a subtle cardamom marinade; Grilled to perfection in the tandoor	5.25
Subz Kebab Pan fried kebab of mushrooms , root vegetables and herbs	4.75
Punjabi Samosa Homemade pastry filled with raisins, spices and potatoes	4.75
Chicken Samosa Golden triangles of minced chicken and sweet corn in thin crispy pastry	4.60
Bombay Chat Popular vegetarian melt in mouth snack with yoghurt, topped with homemade chutneys and gram flour vermicelli	4.50
Onion and Palak Pakora Fritters of finely shredded spinach, onion and water chestnuts	4.25

MAIN COURSES

Chef's Platter

Platter of Salmon, Tandoori King Prawn, Murg Tikka, Seekh Kebab and Lamb Chop

16.95

Tiffin Sea Bass

Chef signature Tiffin Cup winning dish fresh Sea Bass, pan seared, served on a bed of curry leaf infused mashed potato; in a tongue tickling raw mango ginger and coconut sauce

14.95

Sea Bass Polichathu

A classic dish of fresh Sea bass, wrapped in banana leaf after coating with a Kerala style masala of shallots, garlic and curry leaves, cooked in its own juices and served with seafood pilau rice. Simply unwrap and enjoy.

14.95

King Prawns

Grilled King prawns scented with orange and rolled in special spices

14.95

Tandoori Salmon

Salmon steak marinated with mustard, honey, dill leaves and grilled

13.95

Alleppey Sword Fish

Sword fish in a clever blend of raw mango and ginger

12.95

Boatmans Tiger Prawns

Tiger prawns soused in a chilly and tamarind sauce

12.95

Kozhi Khorma

Chicken simmered in creamy sauce of cashewnuts, coconut and flavoured with fresh coriander

10.50

Nadan Kozhi Curry

Delicious Kerala- style chicken curry with roasted coconut and spices

10.50

Chicken Tikka Masala

Our own exclusive recipe of chicken tikka in turmeric, yoghurt & spices

10.50

Murg Makhani

Tandoori chicken simmered in a rich tomato sauce flavoured with fenugreek

10.50

Lamb Shank	15.95
Very tender slow cooked lamb shank served with masala mash presented in an intensely flavoured sauce reduction	
Lamb Chops	14.95
Lamb chops marinated in ginger, garlic and chillies cooked in tandoor & served with salad	
Koh-E-Roganjosh	11.50
A classic Kashmiri dish of slow cooked lamb in a rich onion and tomato sauce	
Saag Gosht	11.50
Slow braised lamb and leaf spinach tossed with garlic, cumin and roasted fenugreek leaves	
Lamb Coconut Fry	11.50
Slow braised lamb, stir-fried with coconut chips, shallots and curry leaves	
Syrian Beef Curry	11.50
Spicy preparation from the Syrian Christians of Kerala; a perfect combination of spices and flavours, created in a homestyle cuisine	
Goan Porc 'Vindalu'	11.50
From the Portuguese 'vin d'algo' meaning 'wine and garlic'. Our homage to Portugal's influence on Indian cuisine, from Goa; pork cooked with home ground red chillies and spices, intensely flavoured with garlic and wine vinegar, reduced for a unique taste	
Malabar Biriyani	10.95
Under a flaky crust with fragrant spices, served with raita (Choose from chicken, lamb, prawn or vegetable)	
Paneer Makhni 	7.50
Indian cottage cheese steeped in rich tomato sauce flavoured with fenugreek	
Pachakari Khorma 	7.50
Seasonal vegetables simmered in creamy sauce of cashewnuts, coconut and flavoured with fresh coriander	
Saag Khumb 	7.50
Leaf Spinach and mushrooms sautéed in butter with chillies and ginger	

SIDE DISHES

Olan

Butternut squash and black eyed beans simmered in delectable sauce of deftly spiced coconut milk

4.25

Bhindi Masala

Okra sautéed with onions, tomatoes and a touch of spice

4.25

Subz Kadai

Wok tossed seasonal vegetables with Kadai spices

4.25

Urulai Mezhukkupuratti

Oven roasted potatoes tossed with spices and crunchy snow peas

4.25

Thoran

Traditional Kerala dish of seasonal vegetables stir-fried and tempered with mustard and curry leaves

4.25

Dal Dhaba

Home made Delhi style lentils tempered with red chillies and garlic

4.25

Raita

Natural yoghurt with a touch of roasted cumin and chilli

3.00

Basket of Popadums

Served with home made pickles

3.50

RICE AND BREADS

Steamed Basmati Rice

3.50

Kesaria Pilav Rice

3.75

Coconut Rice

3.75

Naan

2.50

Tandoori Roti

2.50

Butter Naan

2.75

Peshwari Naan

2.75

Lamb Naan

2.75

Chilli Coriander Naan

2.75

Onion Garlic Naan

2.75