

Quilon prides itself on offering the very best in south west coastal Indian. Here you will find an exquisite range of contemporary and healthy dishes that are created with flair, style and a deep respect for ingredients. Seafood is central but our menu also includes equally outstanding meat and vegetable choices.

To fully appreciate the depth and breadth of our unique offering, we would encourage you to share dishes with your fellow diners.

If you prefer, our chef would be delighted to plan a tasting menu tailor-made to your requirements.

---

## STARTERS

### Quilon salad

pink grape fruit, roasted beetroots, patty pan, mixed salad leaves with goji berry and honey dressing **S**

### Lotus stem and colocasia chop

with mango and mint sauce **G D MUS SOY**

### Mini masala dosa

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

### \*Cauliflower chilli fry (gobi kempu bezule)

crispy fried cauliflower tossed with yogurt, green chilli and curry leaves **D E**

### Seafood broth

mixed seafood in coriander flavoured broth **C M**

### Coconut cream chicken

marinated chicken fillets with ground coconut, chilli and cumin, cooked over a griddle **D**

### \*Kothu lamb

marinated lamb with onion, chilli, ginger and tomatoes cut on a very hot griddle

### Curry leaf and lentil crusted fish

with ginger and coconut chutney **F**

### Chicken sukke

chicken cubes marinated with roasted ground lentil, chilli, coriander and cumin

### Crab cakes

claw meat with curry leaves, ginger, green chillies and cooked on a skillet **G D C MUS**

### Char-grilled scallops

with mango chilli relish **M**

### Oysters in onion shell dressed with lemon ginger chilli **M D**

### Fisherman's catch

pepper shrimp, crab cake, lentil fish and grilled scallop **G D E C M F**

## MAIN COURSES

### SEAFOOD

#### Seafood moilee

cubes of halibut, prawns and cubes of potato gently poached in a moilee sauce **C F**

#### Baked black cod

subtly spiced, chunks of cod baked **C F**

#### \*Prawn masala

prawns marinated and cooked with onion tomato, mustard, curry leaves and coconut masala **C**

#### Lobster butter pepper

fresh lobster cooked with butter pepper and garlic **C G D**

#### Herb crusted tilapia with mustard sauce **F G D MUS**

#### Aromatic baked sea bass

fingerling potato and poppy seed **F**

#### \*Quilon fish curry

cubes of halibut simmered in coconut, chilli, and raw mango sauce **F**

#### \*Pink pepper chilli prawn

prawn char-grilled with ground pink peppercorn and byadgi chilli **C**

#### \*Crispy fried squid

Baby spinach, pomegranate coriander **C G**

### LAMB

#### Braised lamb shank

slow cooked with freshly ground herbs, spices and chillies **D**

#### Malabar lamb biryani

lamb cooked with traditional malabar spices in a sealed pot, with basmati rice **D**

## GAME/CHICKEN

\*Pan fried duck breast with green pepper sauce

Stuffed quail legs

with quail mince, chilli, ginger, brown onion and spices, roasted and served with mustard **MUS**

\*Mangalorean chicken (kori gassi)

succulent pieces of chicken cooked in finely ground fresh coconut with spices

Venison coconut fry

strips of venison fillet tossed with onion, tomato, ginger and spices with coconut slivers

**D**

\*Chicken roast

corn fed free range chicken morsels marinated with spices and roasted

## VEGETARIAN

Crispy okra

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

Potato and cauliflower with crushed cashew nuts

potato and cauliflower florets cooked with onion, tomato, roasted spices and crushed cashew **N**

Spinach poriyal

shredded fresh spinach cooked with mustard seeds and freshly grated coconut **MUS**

Fresh flat and broad bean with split peas

tossed in spiced tomato onion masala

\*Two type aubergine

baby aubergine masala/mashed baby aubergine with spices **SES**

Coconut with asparagus and snow peas

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

\*Cottage cheese and soya chunks

cooked with brown onion, tomato and spices **D SOY**

\*Chickpeas masala

chickpeas cooked in a special blend of aromatic spices

Mango curry

fresh ripe mango cooked along with yoghurt, green chillies and tempered with mustard seeds and curry leaves **D MUS**

Raw Jack Fruit Pulao

\* Denotes spicy dish. 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

lentil dumplings, herbs and spices cooked with basmati rice served with fruit pachadi. **D**

## ACCOMPANIMENTS

Fluffy steamed rice

Lemon rice

basmati rice tossed in lime juice, curry leaves, split bengal gram and pure ghee **N D MUS**

Tomato rice

basmati rice cooked with tomato, onion, chilli and mint **MUS**

Malabar paratha

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

Egg paratha

whole wheat layered bread topped with beaten egg and cooked on a skillet **G D E**

Tawa paratha

whole wheat layered bread cooked on skillet with pure ghee **G**

Okra pachadi

fried okras mixed with yoghurt, ground coconut, cumin seeds and mustard **D MUS**

Pachadi

pineapple and pomegranate mixed with yoghurt, ground coconut, cumin seeds and mustard **D MUS**

Plain yoghurt **D**

All prices include VAT

A discretionary 12.5% service charge will be added to your bill.

\* Denotes spicy dish. 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

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

## SEAFOOD TASTING MENU

### (for the whole table)

seafood broth  
mixed seafood in coriander flavoured broth **C M**

---

fisherman's catch  
pepper shrimp, crab cake, lentil fish and grilled scallop **G D E C M F**

---

baked black cod  
subtly spiced, chunks of cod baked **F**  
lobster butter pepper  
fresh lobster cooked with butter pepper and garlic **C G D**

prawn byadgi  
prawn char-grilled with ground byadgi chilli **C**  
malabar paratha  
soft refined flour dough beaten to thin sheet and folded to form  
layered bread, cooked on a skillet with pure ghee **G D E**

---

seafood biryani  
squid, fish and shrimp cooked with herbs and spices with basmati rice  
in a sealed pot accompanied with fruit pachadi **C M F**  
coconut with asparagus and snow peas  
sauteed with mustard seeds, curry leaves, green chillies and grated  
coconut **MUS**  
sesame okra **SES**

---

choice of dessert  
tea/coffee

---

## TASTING MENU (for the whole table)

lotus chop

mango sauce **G D MUS SOY**

crab cake

claw meat tossed with curry leaves, ginger, green chillies and cooked  
on a skillet **G D C**

---

prawn masala

prawn marinated and cooked with onion, mustard and tomato masala  
**C**

curry leaf and lentil crusted fish

ginger and coconut chutney **F**

malabar paratha

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

---

malabar lamb biryani

lamb cooked with traditional malabar spices in a sealed pot, with  
basmati rice **D**

mangalorean chicken

succulent pieces of chicken cooked in finely ground spices

coconut with asparagus and snow peas

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

---

choice of desserts

---

tea/coffee

---