



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.

SEAFOOD TASTING MENU (FOR THE WHOLE TABLE)

cochin lobster broth
mildly spiced broth, hint of coconut cream **C**

oyster two ways
cold - smoked red pepper and heirloom tomato chutney **M**

hot - pan fried, tossed with pepper masala **M E**

lentil crusted scallop
roasted aromatic spices, gooseberry sauce; pan seared **M SES**

prawn roast
onion tomato, curry leaves, spices **MUS C**

baked black cod
tamarind, jaggery, dry fenugreek **F**
lobster butter pepper
fresh lobster in butter pepper and garlic **C G D**
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**

wild garlic seafood pulao
mussel, squid, prawn, herbs, spices; cooked with basmati rice **C M**
asparagus, mange tout, tenderstem purple broccoli
mustard seeds, curry leaves, green chilli, grated coconut **MUS**
seaweed raita **D**

kumquat, milk chocolate ginger mousse
chocolate ginger sauce, feuilletine crumble **D E G**

tea/coffee

£120.00 PER PERSON, INCLUSIVE OF V.A.T. AND ALL CHARGES

WINE PAIRING £72.00 PER PERSON, INCLUSIVE OF V.A.T. AND ALL CHARGES

Prices include vat and all charges. we have a no tipping policy.

* 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
Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.
Fish dishes may contain small bones. Please note all game dishes may contain shot.

NON-VEGETARIAN TASTING MENU (FOR THE WHOLE TABLE)

banana stem soup
raw banana chips

crab tart, mustard cream
claw meat, crispy curry leaves, mustard cream, pickled vegetable **C G D E MUS**

meen polichattu
tomato, onion, spices, herbs; pan roasted on banana leaf **F MUS**

kappa pufu kadala curry **MUS**

gressingham duck roast

lamb shank varutha curry
slow cooked with freshly ground roasted spices and coconut

malabar paratha **G D E**

thalassery chicken biryani **N D**

asparagus mange tout, tenderstem purple broccoli **MUS**
mustard seeds, curry leaves, green chilli, grated coconut

mint raita **D**

nai parippu
tempered lentil with ghee **D**

mango turmeric coconut pannacotta
coconut marshmallow, mango cubes, puffed rice candy

tea/coffee

£115.00 PER PERSON, INCLUSIVE OF V.A.T. AND ALL CHARGES

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VEGETARIAN TASTING MENU (FOR THE WHOLE TABLE)

banana stem soup
raw banana chips

red spinach sprouts croquette **G**

paneer polichattu **D MUS**

kappa pufu kadala curry **MUS**

crispy palm heart roast **MUS**

okra mappas **MUS**

malabar paratha **E D G**

jackfruit koorka biryani **D**

asparagus, mange tout, tenderstem purple broccoli **MUS**

bitter gourd pachadi **D MUS**

nai parippu
tempered lentil with ghee **D**

mango turmeric coconut pannacotta
coconut marshmallow, mango cubes, puffed rice candy

tea/coffee

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