



Quilon Brunch Menu (Non-Vegetarian)

sundal, black chickpea salad **MUS**
kosambri in water melon cup **MUS**
blueberry sherbat

meen polichathu **MUS F**
millet shrimp uttappam, served with sambhar **MUS C**
coconut cream chicken **D**

ceylon chicken paratha, gravy **G D E**
lamb roast
tempered asparagus, beans and edamame **MUS**
vegetable biryani **D**
tomato cucumber raita **D MUS**

bibinca **G D E**
pal payasam **D**

tea / coffee

£48.00 per person for food (inclusive of VAT and all charges)

All drinks charged extra on actual consumption basis

WE HAVE A NO TIPPING POLICY

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.

No discount offered on this special priced menu



Quilon Brunch Menu (Vegetarian)

sundal, black chickpea salad **MUS**
kosambri in water melon cup **MUS**
blueberry sherbat

baked cottage cheese, kasundi mustard **MUS D**
millet vegetable uttappam, served with sambhar **MUS**
banana flower vada

ceylon tofu paratha, gravy **G D E**
potato roast
tempered asparagus, beans and edamame **MUS**
vegetable biryani **D**
tomato cucumber raita **D MUS**

bibinca **G D E**
pal payasam **D**

tea / coffee

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