

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

Lotus stem and colocasia chop

with mango and mint sauce

Mini masala dosa

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

*Cauliflower chilli fry (gobi kempu bezule)

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

Seafood broth

mixed seafood in coriander flavoured broth

Coconut cream chicken

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

*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

Chicken sukke

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

Crab cakes

claw meat tossed with curry leaves, ginger, green chillies and cooked on a skillet

Char-grilled scallops

with mango chilli relish

Oysters in onion shell dressed with lemon ginger chilli

Fisherman's catch

pepper shrimp, crab cake, lentil fish and grilled scallop

MAIN COURSES

SEAFOOD

Seafood moilee

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

Baked black cod

subtly spiced, chunks of cod baked

*Prawn masala

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

Lobster butter pepper

fresh lobster cooked with butter pepper and garlic

Herb crusted tilapia with mustard sauce

Pan fried seabass

fish cake; coriander and coconut

*Quilon fish curry

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

*Pink pepper chilli prawn

prawn char-grilled with ground pink peppercorn and byadgi chilli

*Crispy fried squid

pounded shrimps and kokum

LAMB

Braised lamb shank

slow cooked with freshly ground herbs, spices and chillies

Malabar lamb biryani

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

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 sauce

***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.

***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

Potato and cauliflower with crushed cashew nuts

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

Spinach poriyal

shredded fresh spinach cooked with mustard seeds and freshly grated coconut

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

Coconut with asparagus and snow peas

sauteed with mustard seeds, curry leaves, green chillies and grated coconut

***Cottage cheese and soya chunks**

cooked with brown onion, tomato and spices

***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

Raw Jack Fruit Pulao

Raw jack fruit, lentil dumplings with herbs and spices cooked with basmati rice served with fruit pachadi.

ACCOMPANIMENTS

Fluffy steamed rice

Lemon rice

basmati rice tossed in lime juice, curry leaves, split bengal gram and pure ghee

Tomato rice

basmati rice cooked with tomato, onion, chilli and mint

Malabar paratha

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

Egg paratha

whole wheat layered bread topped with beaten egg and cooked on a skillet

Tawa paratha

whole wheat layered bread cooked on skillet with pure ghee

Okra pachadi

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

Pachadi

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

Plain yoghurt

All prices include VAT

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

* Denotes spicy dish. Some of our dishes may contain traces of nuts

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

TASTING MENU (FOR THE WHOLE TABLE)

lotus chop
mango sauce
crab cake
claw meat tossed with curry leaves, ginger, green chillies and cooked
on a skillet

prawn masala
prawn marinated and cooked with onion, mustard and tomato masala
curry leaf and lentil crusted fish
ginger and coconut chutney
malabar paratha
soft refined flour dough beaten to thin sheet and folded to form
layered bread, cooked on a skillet with pure ghee

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

choice of desserts

tea/coffee

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BILL