



FINE DINING RESTAURANT



X-MAS LUNCH MENU 2015

4 course wine pairing is available as an option at the price of £20 pp

Four Course X- Mas Menu - £ 45 pp

Chef's selection of Canapés

Choose your Starter

Home Cured Scottish Salmon

Curry leaves and cocum Cured salmon, white wine coconut and rice fermented Blini and Keta Caviar

Lobster Shorbet

Ginger, garlic, coriander infused lobster broth with Poached lobster

Idiyappam Organic Poached Egg Masala

Kerala Syrian Christian X'mas breakfast dish served with asparagus and soybean salad

Kottayam Chicken Stew

Mild and aromatic poached chicken with kallappam, a must in X'mas celebration in Kerala

Organic Barley and Beetroot Chat

Golden and Candy beetroot, Organic pearl barley and Goiji berry Chat style

Choose your Main course

(Served with selection of bread and rice)

Roast Turkey in Goan Way

Served with spiced sausage and bacon, cumin roast potatoes, Brussels sprout roast parsnip

Beef sirloin

Syrian Christian specialty beef in two ways, braised-- pan roasted and roasted sirloin with accompaniments

Mix sea food Sacramento

A Goan specialty black tiger prawn, scallop, mussels, calamari, lemon sole served with millet and green gram kitchadi

Creative kadai Paneer

Pan roasted paneer with kadai masala, Pumpkin flower packora and Tamarind chutney

Dessert

Karnavar Dessert Platter





10 % service charge added to your bill at your discretion. If you have any dietary requirements please ask for allergy menu or speak to any member of our staff for assistance