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## PLATES:

### PAPADI CHAT

YOGHURT, DATTERINI TOMATOES, POMEGRANATE, DELICA PUMPKIN,  
MINT & TAMARIND CHUTNEY

### HARA KEBAB

SPINACH, SPRING PEAS, ROSEVALE POTATO & BIRD EYE CHILLI & TAMARIND CHUTNEY

### MANGALORE BUN & SCOTTISH CRAB SUKKHA

FENNEL SEEDS, DEGGHI CHILLI & GINGER

### PAHLI HILL TANDOORI CHICKEN TIKKA

CUCUMBER, CORIANDER & MINT SALAD, GRATED FRESH HORSERADISH

### GRILLED SCALLOPS

PALOURDE CLAMS, SPRING PEAS, FRESH COCONUT, CURRY LEAVES, CORIANDER

### CHARGRILLED LAMB CUTLETS

DRIED ROSE PETALS, STONE FLOWER, CRISPY CURRY LEAVES & MINT

### HOMESTYLE FISH CURRY

WILD HALIBUT, MUSSELS, TOMATO, GREEN MANGO, TAMARIND & COCONUT

### CORNISH LAMB BIRYANI

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## DESSERTS:

FIRST OF THE SEASON'S ALPHONSO MANGO CHEESECAKE

CARROT "HALWA" VANILLA ICE CREAM

DARK CHOCOLATE, COCONUT CAKE - DARK RUM & WHIPPED CREAM

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All dishes come as they're ready. Our menu is designed to share. We make every effort to avoid cross-contamination, but cannot guarantee dishes and drinks are allergen-free. If you have any food related allergies or dietary requirements, please let us know. 12.5% discretionary service charge.

