

5 COURSE

Festive Menu



This festive season, we carry that same spirit into every plate we serve, bringing people together in the joy of a shared table.

madurai

SOUTH INDIAN INSPIRED CUISINE

1

Poppadoms & Thakkali Sambol

Mini poppadoms served with tomato, coriander, red chilli powder and lime, tossed with coconut and pomegranate.

2

Chicken Sixty Five

Chicken marinated in red chilli, ginger, garlic and aromatics, then fried until crisp and finished with curry leaves.

Puli Inji Monkfish

Monkfish marinated in tamarind, jaggery and ginger, then grilled until lightly caramelised.

Paneer Fingers

Paneer in a gram flour and fennel batter, gently spiced and finished with a tamarind drizzle.

Mushroom Pepper Fry

Large button mushrooms fried with green pepper and black pepper for a dry, peppery heat.

3

Neer Mor

Chilled spiced buttermilk with ginger, green chilli, curry leaves and coriander, to reset the palate before the main course.

4

Chutta Salmon

Scottish salmon fillet grilled with red chilli and coastal spices until smoky and flaky, served with a moilee sauce.

Lamb Urulai

Lamb meatballs in a sauce of ginger garlic black pepper

Thenga Milagai Chicken

Chicken breast marinated in aromatic spices and chargrilled, finished with a green chilli and coconut cream sauce..

Broccoli Urulai Kurma

Potato, broccoli and red pepper in a kurma of onion, tomato, mustard seed, coriander and coconut milk.

Served with a selection of

Vegetable Pulao / Onion Uttapam / Coconut Appam

5

Banana Chai Ice Cream

Caramelised banana, fresh banana ice cream, chai spice syrup.

Gulab Jamun with Rose Kulfi

Soft milk dumplings, cardamom ice cream, rose.