



# Opus Malabar



## **A seven course culinary Gala**

celebrating the best of local flavours in the **Malabar escapes cuisine**

### **Amuse-bouche**

#### **Chat with baby prawn**

Tangy salad filled in a crispy poori, served with chili jam

#### **Sea food rasam with lentil vada**

Tamarind & fresh coriander flavoured broth with crispy lentil dumplings

#### **Scampi pollichatu**

Baked in a banana leaf wrap and served with mini kerala porotta

#### **Hibiscus sorbet scented with five spices**

#### **Ravioli of pork vindaloo**

Tossed in bell peppers onion

#### **Tandoori lobster roulade**

With mint pappadam and tandoor foam

#### **Mille feuille of coconut & dark chocolate mousse**

With tender coconut granita

#### **Masala chai and homemade petits fours**

Price : INR 3500 per person. All applicable taxes are extra.

(9.94% on food and 24.94% on alcoholic beverages)

Some of our dishes may contain or have been in contact with nuts, gluten and dairy.

For special dietary requirements, please liaise with your waiter.

