

bhoomi

Lunch Menu

Mint & Coriander Chicken Breast of chicken, garlic, cardamom, clay oven roasted

Iddly Sambar Steamed rice cakes, tamarind jus, coconut chutney

Tuna Roti Crushed pepper, chat masala, yogurt, served on tandoor roti

♦
Spinach Chicken chilli, tomato, garlic curry served with rice

Lamb Stew & Hoppers Slow cooked lamb stew with coconut & ground rice pancake

Masala Dosa Crushed potatoes, ground rice crepe & tamarind jus

♦
Kulfi Milk reduction, pulp of mango or crushed pistachios

2 courses 13.50 or 3 courses 16.50

(Friday - Sunday 12:00 - last orders 13:30)

5 Course Tasting Menu

Tour of Bhoomi

Amuse Bouche

Kala

Twenty-four hour marinated Scottish salmon, tandoor roasted, chilli mango

2014 Riesling, Cave de Hanawihl, Alace, France

Alleppey Beef

Hereford fillet, crushed pepper, turmeric & chilli reduction, spiced potatoes

2015 Malbec, Tesero de los Andes, Argentina

Butter Chicken

Butter roasted chicken, cardamom, chilli, tomato & cream sauce, steamed rice

2014 Chardonnay, Nugan Estate, Australia

Kerala Lamb & Parotta

Diced cotswold lamb leg, green chilli, soy sauce, bell peppers, curry leaves

2014 Montepulciano, Origini, Italy

Chocolate Samosa

Goey chocolate encased in pastry, ice cream, fruits & coulis

Muscat de Frontignan, Chateau de la Peyrade, France

45.00 per person

(To be taken by the entire table)

Accompanying flight of wines 35.00 per person or individual glasses available at 8.00

Allergen information is available on every dish upon request, please ask your server