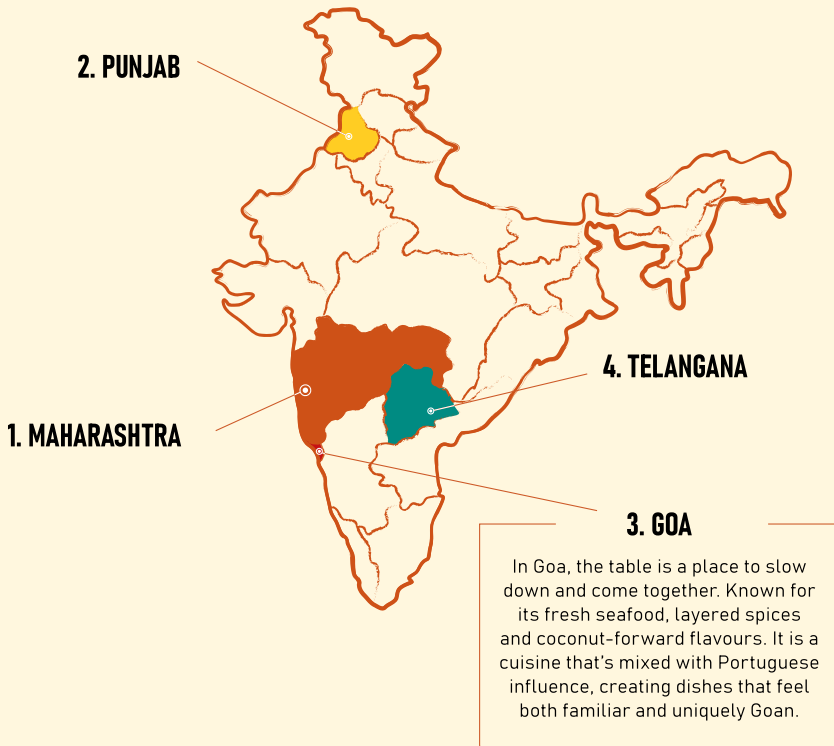


AROUND INDIA

Guest Chef Series

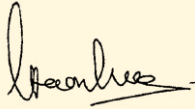
Welcome diners, to our series where we invite four chefs across Imperial London Family of Hotels to take turns cooking up a feast.

Whisking you on a tour 'Around India', we're celebrating a unique array of dishes from four regions our guest chefs call home – Maharashtra, Punjab, Goa and Telangana.



GOA REGION

The next stop on our Around India journey is Goa. This menu reflects the dishes I grew up with, celebrating fresh seafood, aromatic spices, and traditional family recipes. I hope these dishes give you a taste of Goa and a glimpse into the food that shaped my journey as a chef.



CHEF ASHISH GAONKAR

2 courses – £28 pp 3 courses – £33 pp

All set menus include freshly steamed sanna served with the main course

AMUSE BOUCHE

Sol Kadhi Shot **v, ve**

Refreshing drink made with kokum (Indian butter tree fruit) & coconut milk (566 kcal)

STARTERS

King Prawns Recheado

Butterflied king prawns, head and shell on, marinated in Goan Recheado masala and grilled (556 kcal)

11

Macchi Cafreal

Fish marinated with mint, coriander, garlic, green chillies, and black pepper, wrapped in banana leaf & grilled (226 kcal)

11

Lamb Sorpotel

A traditional Goan dish of Portuguese origin that brings together tender lamb, bold spices & malt vinegar (586 kcal)

10

Ve Vegan, V Vegetarian

We recognise the seriousness of food intolerances and allergies. Please contact a team member before ordering to confirm ingredients. We're keen to accommodate all special dietary requirements, and we will attempt to be as inclusive as possible. It's important to note that all food is prepared in a kitchen where nuts, gluten and other known allergens are present.

Adults need around 2000 kcal per day. A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT at the current rate.

GOA REGION

MAINS

- Add freshly steamed sanna (spongy rice & black lentil cakes with coconut & jaggery) to your main course **5**
- Caldine Vegetable Curry** **v, Ve** **14**
A smooth, mildly spiced curry finished with coconut milk, a Portuguese-Goan classic (822 kcal)
- Chicken Xacuti** **16**
Slow-cooked chicken with coconut, red chillies, tamarind & poppy seeds (464 kcal)
- Goan Fish Curry** **17**
Spiced coconut milk broth tempered with green chillies & mustard (531 kcal)
- Lamb Vindaloo** **18**
Lamb cooked with red chillies, vinegar & baby potatoes (served medium; heat adjustable) (651 kcal)

DESSERTS


- Bread & Dry Fruit Pudding** **v** **6**
Traditional bread-and-butter pudding with dried fruits, raisins & Indian condensed milk (rabdi) (859 kcal)
- Mango Serradura** **v** **6**
Classic Portuguese dessert, popular in Goa and Macau, with layers of mango jelly, cream & biscuits (650 kcal)

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