



Essence

at The Pantiles

TASTE OF KERALA 6TH MAY 2026

A small culinary journey through the flavours of the South Indian state of Kerala, Gods Own country and the land of back waters, Chef Patron Atul Kochhar and Executive Chef Kuldeep will elevate your culinary experience with a journey of signature dishes of Kerala, each telling a story about spice, coconut, and the sea.

Kochi Crisp Wafer (GL)

Crispy wafer served with coconut and tomato chutney,
finished with curry leaf dust
Chapel Down English Rosé, Kent, UK 2022



Medu Vada with Ricotta (D)

Rice and lentil dumpling with tomato rasam, jelly sheets, and tomato thambuli
Riesling, Hills and Valleys, Australia



Meen Kudampuli (MU)

Seared halibut with curry leaf podi, and a sour tamarind–shallot sauce
Chardonnay, Macon-Macon Villages, France



Coimbatore-Style Chicken Curry (MU)

Pan-fried chicken supreme with coconut milk, green chilli, and black pepper
Pinot Noir, Les Mougettes, France



Kottayam Lamb Neck Curry (MU)

Braised lamb neck fillet with black pepper and curry leaves,
served with asparagus thoran and idiyappam
Gigondas, 'Les Calabrun', Le Plain de Moines, Rhône Valley, France



Payasam (D,NU)

Matta rice payasam pudding with coconut, lime granita, and curry leaf sugar
Les Pins Monbazillac, Tirecul la Graviere, Monbazillac, France

£62.95 per person | £49.95 wine pairing

Atul Kochhar

Dishes are subject to availability. Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V) Vegan