



K O Y A L

Christmas Celebration

M E N U

*A Journey Through India's
Christian Culinary Heritage*

India's Christian culinary heritage spans centuries, shaped by the rich diversity of its cultures and communities.

The Syrian Christians of Kerala trace their roots to the arrival of Saint Thomas in the 1st century. Centuries later, Portuguese influence in Goa and French influence in Pondicherry brought new ingredients, techniques and traditions, which gradually blended with India's regional spices and cooking.

This Christmas, we celebrate this remarkable culinary journey through dishes inspired by the Syrian Christian kitchens of Kerala, the Portuguese traditions of Goa and the French-influenced cuisine of Pondicherry — a celebration of heritage, culture and flavour.

KERALA

Syrian Christian

GOA

Portuguese

PONDICHERRY

French



Christmas Celebration Menu

K O Y A L



STARTERS TO SHARE

Leek & Fat Chilli Fritters, Chilli Tamarind Chutney

A Syrian Christian delicacy, crispy fried fritters with fennel, chilli and black pepper

Chicken Cafreal, Pickled Onion

A Portuguese inspired Goan classic preparation made with green herbs and finished over charcoal

Pondicherry Style Grilled Fish, Spiced Lemon Butter Sauce

French colonial recipe from Pondicherry, fresh Hake grilled with mild aromatic spices and served with coriander infused lemon butter sauce

MAINS TO SHARE

Syrian Christian Pork Dry Fry

Pork loin chunks cooked with red onion, chillies, fried coconut, tamarind and coastal spices

Keralan Christmas Chicken Stew

Slow cooked chicken thigh with onion, curry leaf, black pepper, carrot, baby potato and coconut milk

Winter Vegetable Avial **D**

Southern winter delicacy, Christmas root vegetables cooked with fresh coconut and yoghurt

Panchratna Dal

Traditional festive recipe of five mixed lentils cooked with asafoetida, tomato, chilli and garlic

Samba Rice **N**

Southern short grain rice cooked with cashew and curry leaf

Honey & Cranberry Naan

Inspired from honey and cranberry loaf from Goa

DESSERT

Old Goa Bread & Butter Pudding **D**

Brioche and cinnamon spiced warm pudding with Indian Old Monk rum soaked raisin, served with mixed berry compote



D = Contains Dairy N = Contains Nuts

Please inform your server of any allergies or dietary requirements.