

THYME CHILLIES

AUTHENTIC INDIAN CUISINE | EST. 2015

Biryani and Seafood Night | Menu

DUM BIRYANI

Dum Biryani is a flavourful, slow-cooked rice dish where marinated meat / vegetable or seafood are layered with fragrant rice and cooked together in a sealed pot, trapping steam for tender, aromatic results.

CHOICE OF :

CHICKEN

LAMB

CHICKEN TIKKA

KING PRAWN

MIXED SEAFOOD

VEGETABLE

SAMUNDAR KA KHAZANA

meaning "Treasure of the Sea"

Rich and flavourful seafood dish or platter, inspired by India's coastal cuisine. It features a variety of fresh, spiced seafood cooked with aromatic herbs and traditional Indian flavours, offering a true taste of the ocean with every bite.

STARTER

Prawn Puree

Spicy marinated prawns are served on freshly cooked wholemeal puris.

Fish Tikka

Tender pieces of marinated fish grilled to perfection with aromatic spices.

MAIN

Seafood Balchao

Sweet & tangy goan portuguese touch curry, featuring various blend of spices.

Alleppey Kerala Style Fish/Prawn Curry

Spicy kerala style curry that is slightly tangy with kukum.