



THE CINNAMON CLUB

Seafood Festival by Sankar Chandrasekaran

Sankar was born in the industrial city of Salem, Tamil Nadu to a family of teachers but he soon developed an interest in cooking. After completing a three year diploma course in hotel management, he worked at The Residency in Coimbatore for four years before moving to Malaysia. He worked at the famous Spice Garden restaurant in Sabah for two years to hone his skills in Malaysian cooking before returning to India. Fast forward to present day, Sankar now leads the Kitchen team, having been an integral part of Cinnamon Club for 8 years, Sankar is one of the finest exponents of Asian and Seafood cooking in our team. He frequently hosts Cookery Masterclasses at Cinnamon Kitchen in the City . For more information on our Cookery masterclasses visit www.thecinnamoncollection.com

I. Some of our dishes may contain or have been in contact with nuts. Please let your server know of any allergies or dietary requirements. We import all our spices directly from approved growers across India. All our food suppliers have given assurances that none of our ingredients are genetically modified.

We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com. Prices include VAT @ 20%. Please be considerate when using mobile phones.

Celebration of Seafood by Sankar Chandrasekharan

At The Cinnamon Club

£55per person

Menu

Carpaccio of cured salmon, rice and lentil blini, spiced yoghurt

Stir fried shrimp with chilli and garlic

with potato and scallion nest, lychees, yuzu dressing

Pan seared king scallop with coriander gremolata

pickled radish and cauliflower textures

Banana leaf wrapped bream fillet with shallot and dried shrimp

coconut rice, Penang style sambal

Mango and ginger pannacotta with coconut sorbet