

**Let your life lightly dance on the edges of  
time like dew on the tip of a leaf.**

Rabindranath Tagore

**Celebration of Seafood**  
**by Sankar Chandrasekharan**

£55 per person

Available Monday - Sunday

*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](http://www.thecinnamoncollection.com)*

**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**

Prices include VAT @ 20%. We do not levy service charge

(v) Vegetarian  Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.