



## LILY'S SPECIAL SUPPLY - WAVES OF PARADISE ★


The LILY'S MAXIM team invites you on a savoury food trip to the Maldives. The flavours of the Far East and the Middle East come together on the atolls in the Indian Ocean - with the spirit of the ancient Spice Route. This special supply is inspired by exotic influences and prepared with local ingredients from Switzerland.



### APERITIF

**KUKUN GIN/TONIC** 17.50  
 Gin manufactured by the Matte distillery in Bern and macerated with saffron from Adanks Biofarm in Fläsch, tonic water from Mendrisio, Ticino


### SMALL DISHES

 **TANGY DHALRI** 11.50  
 Crispy lentil fritters, 3 pieces, served with zesty chutney made with coconut, green chilli peppers and coriander

 **HANDIKUDA BITES** 12.50  
 Organic king oyster mushrooms from Kerns in crispy tempura batter, 7 pieces, served with tangy tomato confit and paradise apple chips

 **BOLANI ROSHI** 9.50  
 Homemade flatbread filled with potatoes, leeks and scallions, served with an herb dip with green chilli peppers and lime

### DISHES

 **LUMINOUS CATCH** 23.50  
 Vegetable curry with pumpkin, sweet potatoes, carrots and green beans, refined with Demeter Chinese yam powder from Ortwin Schoenholzer, served with rice and kale chips

**MAS RIHA KAH** 29.50  
 Yellow fish curry with cod fillet, roasted coconut rasps, fresh curry leaves and dried chillies, served with rice

**GOATS ON BOATS** 31.50  
 Ragout with goat from the Swiss mountain regions, saffron threads and pistachios, served with Persian rice with barberries

### SWEETS

 **TROPICAL DRIFT** lukewarm small bite 5.50  
 Pandan crêpe with coconut filling, served with lemongrass curd regular 9.50

### SOBER DRINK CREATIONS

**KASABU ICED TEA** hybrid brew (14h) 3dl 5.00  
 White tea from Nepal, Spanish saffron threads, 5dl 7.00  
 LILY'S SWEET MAKER for self-sweetening

**WILDWOOD HOT POT** 6dl 8.50  
 Infusion of gently smoked forest cardamom pods from Cambodia

 spicy  vegan  vegetarian  approx. 15 - 20 minutes