

Experience the best of our kitchen in the comfort of your room.

Please share your preferences while placing your order.

Our chefs will be delighted to enhance your dining experience.



Southern Spice welcomes you to an exotic culinary experience. With its temple and palace inspired décor, richly laid interiors and food artistically presented, it remains the most authentic address for a taste of South Indian cuisine and is recognized amongst Asia's top restaurants.

Mindful of its illustrious past and a legendary culinary rigor, the craft of its master chefs has remained unyielding and unrelenting over the years. The quest for excellence requires them to undertake ritual journeys, across disparate locales from historical palaces to the bylanes of small towns and alluring coastal hamlets of South India, unearthing traditional recipes and mastering cooking styles.

We invite you to join us in this journey where the past and the present come together to transport you to another world where colours, flavours and aromas come alive.

Vanakkam to Southern Spice!

Tangy, hot and spicy. That for you is Andhra cuisine. Coastal Andhra is legendary for its seafood fare, Rayalaseema takes the spicy capital title and Telangana has similarities with the Deccan plateau cuisine preferring millet to the rice. The Ps are a signature of Andhra meals. Pickles, Pappu (lentils), Pachadis (chutneys), Pulusus (sour pastes), Podis (powdered dal condiments) and the Papadum(paapads) are unmissable. The tomato, the quintessential gongura (sorrel leaves), tamarind, provincial chillies are largely used for cooking the Kooras (curries) and the Chaaru (Rasam). If you prefer it straight and wholesome, the Biryani of course brings the food-loving house down. Much to savour and devour.

SOUPS & STARTERS

- **MIRIYALU RASAM** 375
 180 ml / 206 K cal | Mild spices, crushed pepper, tamarind pulp
- ▲ **KODI CHARU** 425
 180 ml / 223.25 K cal | Mild spicy chicken soup
- **GONGURA GUNTA PONGANALU** 475
 260 gms /326.16 K cal | Rice & lentil poffertjes shallow fried in clarified butter
- **GUNTUR CHILLY MUSHROOM** 675
 Button mushrooms, Guntur chilli and shallots stir fried
- **PODI IDLY** 475
 260 gms / 381 K Cal | Cocktail idli, ghee, podi
- **AKAKURA WADA** 425
 350 gms / 628 K cal | Local greens and lentil galettes fried crisp
- **BABY CORN MIRIYALU** 475
 250 gms / 335 k cal | Crispy baby corn, bell peppers & crushed black pepper
- **BENDAKKAI JEEDI PAPPU FRY** 425
 200 gms / 473 K cal | Marinated okra and cashew nut fried to perfection
- ▲ **KARUVEPAKU KANDAVYALU** 700
 220 gms / 618.33 K cal | Curry leaf & pearl garlic marinated squid rings
- ▲ **KODI KALU FRY** 675
 400 gms / 1010.5 K cal | Pan roasted chicken drumsticks
- ▲ **MAMSAM VEPUDU** 850
 350 gms / 1087 K cal | Braised lamb cubes, pounded spices & red chilli



■ Vegetarian ▲ Spicy ▲ Non vegetarian

Please inform your order taker if you are allergic to any ingredient.
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MAINS

- **TOMATO PAPPU**

350 gms / 467 K cal | Split pigeon peas stewed with plum tomatoes and pearl garlic

475
- ▲

GUTTI VONKAYA KURA

400 gms / 635.5 K cal | Eggplant stuffed with peanut and coriander seeds, tossed in an Andhra style spice mix

525
- **BANGALADUMPA PODI ROAST**

400 gms / 631 K cal | Pan roasted potatoes, pounded spices & tempering

525
- **CAULIFLOWER BATTANI IGURU**

400 gms / 649.03 K cal | Cauliflower & green peas cooked with coconut & mild spicy

525
- **BEERAKAYA ALLAM PULUSU**

400 gms / 535 K cal | Ridge gourd & ginger cooked with spicy & tangy tamarind tomato gravy

525
- **KURAGAYALU KURUMA**

400 gms / 781 K cal | Mixed vegetables cooked with coconut & cashew gravy

525
- ▲

ROYYALA IGURU

400 gms / 1175.6 K cal | Prawns cooked with spices & cashewnuts

1100
- ▲

NELLORE CHEPALA PULUSU

400 gms / 824 K cal | A traditional fish curry cooked with spices & tamarind

750
- ▲

KAJU KODI KURA

450 gms / 970 K cal | A fiery chicken curry with cashew & spices

775
- ▲

GONGURA MAMSAM

450 gms / 1087.2 K cal | Lamb simmered with hand ground spices & gongura leaves

825










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Typified by the 'Virundhu' which means 'feast' and the Saapadu" (a meal), Tamil Nadu believes serving food is service to humanity. Unending preparations with rice, parupu (lentils), sambar (lentil stew), rasam (tamarind and pepper soup), kuzhambu (curries), varuvals (oil fried meats and vegetables) poriyals (stir fried vegetables), keerayi masiyal (ground greens) kootu (vegetables with coconut and greens), oorukai (pickles) appalams (paapads), payasam (kheer) and thayir (curd) are staples. And yes there are the idlis and dosas too, for breakfast. For more fiery fare look to the Chettinad region, its aromatic meat preparations and salted vegetables, influenced by their mercantile past that brought in spices from all over. For less spicy fare, you have the Kongunadu region typified by the use of coconut and jaggery. TAMIL NADU

SOUPS & STARTERS

- **MURUNGAKAI CHARU** 375
250 gms / 341.5 K cal | Black pepper spiked traditional south Indian soup

Gluten
- ▲ **AATTU KAAL SOUP** 425
250 gms / 427.66 | Spicy lamb broth scented with south Indian spices & herbs
- **BANANA DOSA** 425
180 gms / 429.8 K cal | Jaggery and cardamom flavored banana fritters

Milk Nuts
- **ADAI** 425
300 gms / 260 K cal | Spiced lentil and sesame seed pancake served with traditional accompaniments

Milk Gluten Nuts
- ▲ **TIGER PRAWN ROAST** 1100
250 gms / 1381 K cal | Pan roasted tiger prawns with spices & herbs

Crustaceans
- ▲ **VANJARAM PODI VARUVAL** 875
250 gms / 868 K cal | Pan fried seer fish marinated with pounded lentil & spices

Fish Gluten
- ▲ **KOZHI MILAGU** 725
350 gms / 970 K cal | Chicken cooked with brown onion & crushed pepper corns
- ▲ **KARI THERAKKAL** 825
350 gms / 1087 K cal | Traditional lamb preparation cooked on griddle with mild spices

Nuts
- ▲ **NAATU MUTTAI ERAICHI OMELETTE** 625
280 gms / 875 K cal | Egg poffertjes filled with pulled lamb

Egg






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MAINS



- **ARACHIVITTA SAMBHAR**
500 gms / 380.72 K cal | A traditional Tamil Brahmin sambhar with lentils, stone ground spices, drumsticks and madras onions


525
- **MANTHAKKALI VATHAL KOZHAMBU**
400 gms / 535 K cal | Black nightshade berries in a fragrant tamarind curry




525
- **KAI KARI MANDI**
400 gms / 781 K cal | Chettinad style mixed vegetable curry



525
- **KAALAN PERATTAL**
450 Gms / 690 K cal | Button mushrooms and bell peppers in a cilantro and coconut spice mix




650
- **ASPARAGUS & BEANS PARUPPU USILI**
350 gms / 418 K cal | Steamed lentil, pounded spices & beans stir fried with tempering


525
- ▲ **KAL YERAL MILAGU PERATTAL**
400 gms / 1175.6 K cal | Prawns cooked with brown onion & pepper gravy

1100
- ▲ **CHETTINAD CHICKEN**
450 gms / 1023 K cal | A classical chicken curry cooked with Chettinadu spices



775
- ▲ **MURUNGAKAI KARI KOZHAMBU**
450 gms / 1023 K cal | A home style drumstick & lamb curry with mild spices



825










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Often drawing upon the influences of the neighbouring states, the fare changes with the landscape. From the forested ghats of Coorg and hilly Malnad to the Karavali coast including Udupi and Mangalore, the Ragi fields of South Karnataka to the Jola (Sorghum) and rice fields in the north which offers spicier fare, Karnataka's culinary diversity is prolific.

Mangalore and North Canara are famous for their Tangy seafood while the southern region of Karnataka is known for various types of baaths (rice preparations). Staples of Karnataka cuisine range from seasonal vegetarian classics to seafood and meat curries. Palm jaggery and servings on a banana leaf are often the common threads across. Meat lovers must try the Gassi and Ghee roasts.

SOUPS & STARTERS

- ▲ **DENJI SOUP** 425
 250 gms / 305.66 K cal | Mild spicy crab soup

Crustaceans
- **GOBI KEMPU BEZULE** 550
 350 gms / 697.23 K cal | Crispy fried cauliflower tossed with yoghurt & chilli
 
Gluten Milk
- **KAJU KOTHMIR VADE** 550
 250 Gms / 628 K cal | Crispy cashew nut & coriander fritters
 
Gluten Nuts
- ▲ **KANE K Aidina** 900
 350 Gms / 817 K cal | Crispy fried lady fish

Fish
- ▲ **KORI GHEE ROAST** 750
 350 gms / 1074 K cal | Spicy chicken preparation with clarified butter

Milk

MAINS

- **MAVINKAIYA MENSUKAI** 525
 350 gms / 260 K cal | Raw mango in a byadgi chilli and coconut curry

Mustard
- ▲ **KORI GASSI** 775
 450 gms / 1023 K cal | Mild spicy chicken curry finished with coconut milk
- ▲ **MUTTON AJADINA** 825
 450 gms / 1087 k cal | Chilli marinated mutton, wok tossed with dry spices



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God's own country offers food that can only be described in one word - divine.

The coastal state has an oceanic range of vegetarian and non-vegetarian dishes prepared using fish, poultry and red meat with rice as a typical accompaniment. Plantains, gourd, yam, chillies, curry leaves, coconut, mustard seeds, turmeric, tamarind, and asafoetida are usual suspects in the kitchen. From the Mappila Muslim non-vegetarian fare in the North Malabar Region to the 28 dish - strong Hindu Sadya feasts and the stews & roasts of the Syrian Christians in the southern districts, this is simply a food lover's paradise. The vigorous trading and influence of the Greek, Roman, Chinese, Portuguese, Arab, Dutch traders who made their way to the port towns of Kerala made this a land of spices.

STARTERS



- **PARIPPU WADA** 425

250 gms / 628 K cal | Deep fried crispy lentil galettes



Mustard Gluten
- ▲ **NANDU PUTTU** 750

300 gms / 480 K cal | Crab meat scramble, fresh herbs and spices

Mustard Crustaceans
- ▲ **CHEMEEN FRY** 900

300 gms / 987 K cal | Bay prawns marinated with spices & deep fried



 

Crustaceans Gluten

MAINS




- **VENDAKAI UPPERI** 425

300 gms / 427 K cal | Slow cooked tender okra with grated coconut and home ground spices


Gluten Mustard
- **ULLI THEEYAL** 525

350 gms / 394 K Cal | Pearl onion, garlic & tamarind curry with mild spices



Gluten Mustard Milk
- **VEGETABLE ISHTEW** 525

400 gms / 675 K cal | Spring vegetables cooked in coconut milk





Milk
- ▲ **PRAWN MOILEE** 1100

450 gms / 1178 K cal | Bay prawns cooked with rich coconut milk

Crustaceans Milk
- ▲ **ALLEPPEY FISH CURRY** 850

450 gms / 928 K cal | Seer fish morsels simmered in a green mango and coconut curry

Fish Milk
- ▲ **AATTU EARICHI ULARTHIYADHU** 825


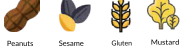


400 Gms / 1095 K cal | Succulent lamb braised with coconut & mild spices



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STAPLES

<input checked="" type="checkbox"/>	BISI BELA HULI ANNA 500 Gms / 913 K cal Rice & lentil kedgeree	625
		
	PULIOHORA 500 gms / 618 K cal Tamarind spice mix & ponni rice	625
		
<input checked="" type="checkbox"/>	DADDOJANAM 350 Gms / 532.75 K cal Steamed rice, yoghurt & tempering	500
		
<input checked="" type="checkbox"/>	STEAMED PONNI RICE 350 Gms / 151 K cal	350
<input checked="" type="checkbox"/>	PAROTA 250 gms / 620 K cal A crisp and flaky south Indian griddle cooked bread	220
		
<input checked="" type="checkbox"/>	IDIYAPPAM 180 gms / 151 K cal Steamed string hoppers	220
<input checked="" type="checkbox"/>	KERALA RED RICE 350 gms / 370 K cal	350
<input checked="" type="checkbox"/>	NEER DOSA (2 No's) 180 gms / 171 K cal	220
<input checked="" type="checkbox"/>	APPAM 180 Gms / 170 k cal Rice hoppers	220
<input type="checkbox"/>	MUTTAI APPAM 220 gms / 618.33 K cal Rice hoppers with egg	250



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BIRYANI

-  **KAIKARI BIRIYANI** **750**
450 gms / 716.83 K cal | Cinnamon and cardamom flavoured vegetable pilaf

-  **PALLIPALAYAM CHICKEN BIRIYANI** **850**
500 gms / 948.14 K cal | Kongunadu style biryani with jeera sambha rice, fresh mint and chillies

-  **RAYALASEEMA MAMSAM BIRIYANI** **950**
500 gms / 1122 K cal | Fragrant rice and spiced lamb preparation from Rayalaseema in Andhra Pradesh


DESSERTS

-  **ELANEER PAYASAM** **425**
180 gms / 666 K cal | Tender coconut delicacy

-  **PUTHREKULU WITH RABDI** **425**
180 gms / 720 K cal | Flaky rice crisp with milk reduction
 
-  **ASOKA HALWA** **425**
180 gms / 870 K cal | A light moong dal and whole wheat pudding - specialty from Tanjore
  
-  **TROPICAL FRESH FRUITS** **450**
450 gms / 567 K cal














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FOR THE CALORIE CONSCIOUS - SUGAR FREE DESSERTS

-  **SEMIYA PAAL PAYASAM** **450**
150 gms / 319 K cal | Traditional dessert with reduced milk and vermicelli
  
Milk Nuts Gluten
-  **BADAM HALWA** **550**
150 gms / 878 K cal | A delicious almond confection
  
Milk Nuts Gluten
-  **FRUIT PAYASAM** **450**
150 gms / 324 K cal | Tropical fruits with slow cooked milk
 
Milk Nuts



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