

Southern Spice welcomes you to an exotic culinary experience. With its temple and palace inspired decor, 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 Telengana 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 (papads) are unmissables. The tomato, the quintessential gongura (sorrel leaves), tamarind, provincial chillies are largely used for cooking the Koora (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

- **ULAVU CHARU**
Mild spicy horse gram soup
- **KODI CHARU**
Mild spicy chicken soup
- **GUNTA PONGANALU**
Rice & lentil poffertjes shallow fried in clarified butter
-  **GUNTUR CHILLY MUSHROOM**
Button mushrooms, Guntur chilli and shallots stir fried
- **AKAKURA WADA**
Local greens and lentil galettes fried crisp
- **BABY CORN MIRIYALU**
Crispy baby corn, bell peppers & crushed black pepper
- **BENDAKKAI JEEDI PAPPU FRY**
Marinated okra and cashew nut fried to perfection
- **KARUVEPAKU KANDAVYALU**
Curry leaf & pearl garlic marinated squid rings
-  **KODI KALU FRY**
Pan roasted chicken drumsticks
-  **MAMSAM VEPUDU**
Braised Lamb cubes, pounded spices & Red Chilli

MAINS

- **TOMATO PAPPU**

Split pigeon peas stewed with plum tomatoes and pearl garlic

- **GUTTI VONKAYA KURA**

Eggplant stuffed with peanut and coriander seeds, tossed in an Andhra style spice mix

- **CAULIFLOWER BATTANI IGURU**

Cauliflower & green peas cooked with coconut & mild spicy

-  **BEERAKAYA ALLAM PULUSU**

Ridge gourd & ginger cooked with spicy & tangy tamarind tomato gravy

- **KURAGAYALU KURUMA**

Mixed vegetables cooked with coconut & cashew gravy

-  **ROYYALA IGURU**

Prawns cooked with spices & cashewnuts

-  **NELLORE CHEPALA PULUSU**

A traditional fish curry cooked with spices & tamarind

- **MIRAPAKAYA KODI KURA**

A fiery chicken curry with yellow chillies & spices

- **GONGURA MAMSAM**

Lamb simmered with hand ground spices & Gongura leaves

● Vegetarian

 Spicy

● Non-vegetarian

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.

SOUPS & STARTERS

- **MILAGU RASAM**
Black pepper spiked traditional south Indian soup
- **AATTU KAAL SOUP**
Spicy lamb broth scented with South Indian spices & herbs
- **BANANA DOSA**
Jaggery and cardamom flavored banana fritters
- **ADAI**
Spiced lentil and sesame seed pancake served with traditional accompaniments
- **ELLU PODI URUGAI IDLI**
Mini Idli tossed with pounded lentils & spices
-  **TIGER PRAWN ROAST**
Pan roasted Tiger Prawns with spices & herbs
-  **VANJARAM PODI VARUVAL**
Pan fried Seer Fish marinated with pounded lentil & spices
-  **KOZHI MILAGU**
Chicken cooked with brown onion & crushed pepper corns
- **KARI THERAKKAL**
Traditional lamb preparation cooked on griddle with mild spices
- **NAATU MUTTAI ERAICHI OMELETTE**
Egg Poffertjes filled with pulled lamb

● Vegetarian

 Spicy

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MAINS

- **ARACHIVITTA SAMBHAR**

A traditional Tamil brahmin sambhar with lentils, stone ground spices, drumsticks and Madras onions

- **MANTHAKKALI VATHAL KOZHAMBHU**

Black nightshade berries in a fragrant tamarind curry

- **KAI KARI MANDI**

Chettinad style mixed vegetable curry

- **POOKOSE KAALAN PERATTAL**

Cauliflower, button mushrooms and bell peppers in a cilantro and coconut spice mix

- **ASPARAGUS PARUPPU USILI**

Steamed lentil, pounded spices & beans stir fried with tempering

- **URULAI VATHAKAL**

Pebble potatoes, home ground spices & tempering

- **YERAL MILAGU PERATTAL**

Prawns cooked with brown onion & pepper gravy

- **MEEN MANGA KOZHAMBHU**

A traditional fish curry with raw mango

- **CHETTINAD CHICKEN**

A classical chicken curry cooked with Chettinad spices

- **MURUNGAKAI KARI KOZHAMBHU**

A home style drumstick & lamb curry with mild spices

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 Spicy

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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.

SOUP & STARTERS

- **DENJI SOUP**
Mild spicy crab soup
- **GOBI KEMPU BEZULE**
Crispy fried Cauliflower tossed with yoghurt & chilli
- **KAJU KOTHMIR VADE**
Crispy Cashew nut & Coriander fritters
- **PANEER GHEE ROAST**
Cottage cheese slow roasted with chilli and homemade clarified butter - a Bunt specialty from Mangalore
- **KANE KAIDINA**
Crispy fried Lady Fish
- **KORI GHEE ROAST**
Spicy chicken preparation with clarified butter

MAINS

- **MAVINKAIYA MENSUKAI**
Raw mango in a byadgi chilli and coconut curry
- **KORI GASSI**
Mild spicy chicken curry finished with coconut milk
- **MUTTON AJADINA**
Chilli marinated mutton, wok tossed with dry spices

● Vegetarian

 Spicy

● Non-vegetarian

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

- **PARIKKU WADA**
Deep fried crispy lentil galettes
- **NANDU PUTTU**
Crab meat scramble, fresh herbs and spices
- **CHEMEEN FRY**
Bay prawns marinated with spices & deep fried

MAINS

- **VENDAKAI UPPERI**
Slow cooked tender okra with grated coconut and home ground spices
- **PACHAKARI KURUMA**
Spring vegetables cooked in a Kerala style rich coconut and cashew curry
- **VEGETABLE ISHTEW**
Spring vegetables cooked in coconut milk
- **PRAWN MOILEE**
Bay prawns cooked with rich coconut milk
- **ALLEPPEY FISH CURRY**
Seer fish morsels simmered in a green mango and coconut curry
- **AATTU EARICHI ULARTHIVADHU**
Succulent lamb braised with coconut & mild spices

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SOUTHERN SPICE THALI

- **VEGETARIAN**

A vegetarian meal of dishes from Southern Indian regions with sambhar, rasam, yogurt and accompanied with rice, parota, appam, dessert and the dabra kaapi

- **SEAFOOD**

A meal of prawns, squid, fish preparations and two vegetarian dishes with sambhar, rasam, yogurt and accompanied with rice, parota, appam, dessert and the dabra kaapi

- **FISH AND MEAT**

A meal of fish, chicken, lamb preparations and two vegetarian dishes with sambhar, rasam, yogurt and accompanied with rice, parota, appam, dessert and the dabra kaapi

STAPLES

- **BISI BELA HULI ANNA**

Rice & lentil kedgeree

- **PULIOHORA**

Tamarind spice mix & ponni rice

- **DADDOJANAM**

Steamed rice, yoghurt & tempering

- **STEAMED PONNI RICE**

- **PAROTA**

A crisp and flaky South Indian griddle cooked bread

- **IDIYAPPAM**

Steamed string hoppers

- **SANNAS**

Fluffy steamed rice cakes from Mangalore

- **APPAM**

Rice hoppers

- **MUTTAI APPAM**

Rice hoppers with egg

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BIRYANI

- **KAIKARI BIRIYANI**
Cinnamon and cardamom flavored vegetable pilaf
-  **PALLIPALAYAM CHICKEN BIRIYANI**
Kongunadu style biryani with jeera sambha rice, fresh mint and chillies
-  **RAYALASEEMA MAMSAM BIRIYANI**
Fragrant rice and spiced lamb preparation from Rayalaseema in Andhra Pradesh

DESSERTS

- **ELANEER PAYASAM**
Tender coconut delicacy
- **PAKAM GARI WITH PAL PAYASAM**
Sweet wada served with rice and milk reduction
- **ASOKA HALWA**
A light moong dal and whole wheat pudding – specialty from Tanjore
- **KUMBAKONAM KAAPI ICE CREAM**
Homemade ice cream flavored with Kumbakonam coffee
- **TROPICAL FRESH FRUITS**

FOR THE CALORIE CONSCIOUS - SUGAR FREE DESSERTS

- **SEMIYA PAAL PAYASAM**
Traditional dessert with reduced milk and vermicelli
- **BADAM HALWA**
A delicious almond confection
- **FRUIT PAYASAM**
Tropical fruits with slow cooked milk

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 Spicy

● Non-vegetarian