

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 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

| | |
|---|-----|
| 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 | |
|  | |



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

 Vegetarian

 Spicy

 Non vegetarian

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

All prices are in Indian rupees and exclusive of government taxes.

MAINS

| | |
|---|-------------|
| ▢ TOMATO PAPPU | 475 |
| 350 gms / 467 K cal Split pigeon peas stewed with plum tomatoes and pearl garlic | |
|   | |
| ▢ GUTTI VONKAYA KURA | 525 |
| 400 gms / 635.5 K cal Eggplant stuffed with peanut and coriander seeds, tossed in an Andhra style spice mix | |
|     | |
| ▢ BANGALADUMPA PODI ROAST | 525 |
| 400 gms / 631 K cal Pan roasted potatoes, pounded spices & tempering | |
|     | |
| ▢ CAULIFLOWER BATTANI IGURU | 525 |
| 400 gms / 649.03 K cal Cauliflower & green peas cooked with coconut & mild spicy | |
|    | |
| ▢ BEERAKAYA ALLAM PULUSU | 525 |
| 400 gms / 535 K cal Ridge gourd & ginger cooked with spicy & tangy tamarind tomato gravy | |
|   | |
| ▢ KURAGAYALU KURUMA | 525 |
| 400 gms / 781 K cal Mixed vegetables cooked with coconut & cashew gravy | |
|   | |
| ▢ ROYYALA IGURU | 1100 |
| 400 gms / 1175.6 K cal Prawns cooked with spices & cashewnuts | |
|   | |
| ▢ NELLORE CHEPALA PULUSU | 750 |
| 400 gms / 824 K cal A traditional fish curry cooked with spices & tamarind | |
|    | |
| ▢ KAJU KODI KURA | 775 |
| 450 gms / 970 K cal A fiery chicken curry with cashew & spices | |
|  | |
| ▢ GONGURA MAMSAM | 825 |
| 450 gms / 1087.2 K cal Lamb simmered with hand ground spices & gongura leaves | |



▢ Vegetarian

辣椒 Spicy

▢ Non vegetarian

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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.

SOUPS & STARTERS

| | |
|---|-------------|
|  MURUNGAKAI CHARU | 375 |
| 250 gms / 341.5 K cal Black pepper spiked traditional south Indian soup | |
|  | |
|  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 | |
|   | |
|  ADAI | 425 |
| 300 gms / 260 K cal Spiced lentil and sesame seed pancake served with traditional accompaniments | |
|    | |
|  TIGER PRAWN ROAST | 1100 |
| 250 gms / 1381 K cal Pan roasted tiger prawns with spices & herbs | |
|  | |
|  VANJARAM PODI VARUVAL | 875 |
| 250 gms / 868 K cal Pan fried seer fish marinated with pounded lentil & spices | |
|   | |
|  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 | |
|  | |
|  NAATU MUTTAI ERAICHI OMELETTE | 625 |
| 280 gms / 875 K cal Egg poffertjes filled with pulled lamb | |
|  | |



 Vegetarian

 Spicy

 Non vegetarian

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MAINS

- **ARACHIVITTA SAMBHAR** 525
500 gms / 380.72 K cal | A traditional Tamil Brahmin sambhar with lentils, stone ground spices, drumsticks and madras onions

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

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

Milk Nuts
- **KAALAN PERATTAL** 650
450 Gms / 690 K cal | Button mushrooms and bell peppers in a cilantro and coconut spice mix

Nuts
- **ASPARAGUS & BEANS PARUPPU USILI** 525
350 gms / 418 K cal | Steamed lentil, pounded spices & beans stir fried with tempering

Gluten Mustard Milk
- ▲ **KAL YERAL MILAGU PERATTAL** 1100
400 gms / 1175.6 K cal | Prawns cooked with brown onion & pepper gravy

Crustaceans Nuts
- ▲ **CHETTINAD CHICKEN** 775
450 gms / 1023 K cal | A classical chicken curry cooked with Chettinadu spices

Nuts
- ▲ **MURUNGAKAI KARI KOZHAMBHU** 825
450 gms / 1023 K cal | A home style drumstick & lamb curry with mild spices

Nuts



● Vegetarian

辣椒图标 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.

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 KAIDINA** 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



 Vegetarian

 Spicy

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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 ULARTHUYADHU** 825
400 Gms / 1095 K cal | Succulent lamb braised with coconut & mild spices



▢ Vegetarian

🌶 Spicy

▢ Non vegetarian

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STAPLES

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



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BIRYANI

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

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

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

Milk

DESSERTS

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

Milk
- ▣ **PUTHREKULU WITH RABDI** 425
180 gms / 720 K cal | Flaky rice crisp with milk reduction

Milk Nuts
- ▣ **ASOKA HALWA** 425
180 gms / 870 K cal | A light moong dal and whole wheat pudding - specialty from Tanjore

Milk Nuts Gluten
- ▣ **TROPICAL FRESH FRUITS** 450
450 gms / 567 K cal



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FOR THE CALORIE CONSCIOUS - SUGAR FREE DESSERTS

SEMIIYA PAAL PAYASAM

450

150 gms / 319 K cal | Traditional dessert with reduced milk and vermicelli



BADAM HALWA

550

150 gms / 878 K cal | A delicious almond confection



FRUIT PAYASAM

450

150 gms / 324 K cal | Tropical fruits with slow cooked milk



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