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 it’s 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**
  180 ml / 206 K cal | Mild spices, crushed pepper, tamarind pulp

- **KODI CHARU**
  180 ml / 223.25 K cal | Mild spicy chicken soup

- **GONGURA GUNTA PONGANALU**
  260 gms /326.16 K cal | Rice & lentil poffertjes shallow fried in clarified butter

- **GUNTUR CHILLY MUSHROOM**
  Button mushrooms, Guntur chilli and shallots stir fried

- **PODI IDLY**
  260 gms / 381 K Cal | Cocktail idli, ghee, podi

- **AKAKURA WADA**
  350 gms / 628 K cal | Local greens and lentil galettes fried crisp

- **BABY CORN MIRIYALU**
  250 gms / 335 k cal | Crispy baby corn, bell peppers & crushed black pepper

- **BENDAKKAI JEEDI PAPPU FRY**
  200 gms / 473 K cal | Marinated okra and cashew nut fried to perfection

- **KARUVEPAKU KANDAVYALU**
  220 gms / 618.33 K cal | Curry leaf & pearl garlic marinated squid rings

- **KODI KALU FRY**
  400 gms / 1010.5 K cal | Pan roasted chicken drumsticks

- **MAMSAM VEPUDU**
  350 gms / 1087 K cal | Braised lamb cubes, pounded spices & red chilli

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- 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

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Calories</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TOMATO PAPPU</strong></td>
<td>475</td>
<td>467 K cal</td>
<td>Split pigeon peas stewed with plum tomatoes and pearl garlic</td>
</tr>
<tr>
<td><strong>GUTTI VONKAYA KURA</strong></td>
<td>525</td>
<td>635.5 K cal</td>
<td>Eggplant stuffed with peanut and coriander seeds, tossed in an Andhra style spice mix</td>
</tr>
<tr>
<td><strong>BANGALADUMPA PODI ROAST</strong></td>
<td>525</td>
<td>631 K cal</td>
<td>Pan roasted potatoes, pounded spices &amp; tempering</td>
</tr>
<tr>
<td><strong>CAULIFLOWER BATTANI IGURU</strong></td>
<td>525</td>
<td>649.03 K cal</td>
<td>Cauliflower &amp; green peas cooked with coconut &amp; mild spicy</td>
</tr>
<tr>
<td><strong>BEERAKAYA ALLAM PULUSU</strong></td>
<td>525</td>
<td>535 K cal</td>
<td>Ridge gourd &amp; ginger cooked with spicy &amp; tangy tamarind tomato gravy</td>
</tr>
<tr>
<td><strong>KURAGAYALU KURUMA</strong></td>
<td>525</td>
<td>781 K cal</td>
<td>Mixed vegetables cooked with coconut &amp; cashew gravy</td>
</tr>
<tr>
<td><strong>ROYYALA IGURU</strong></td>
<td>1100</td>
<td>1175.6 K cal</td>
<td>Prawns cooked with spices &amp; cashewsnuts</td>
</tr>
<tr>
<td><strong>NELLORE CHEPALA PULUSU</strong></td>
<td>750</td>
<td>824 K cal</td>
<td>A traditional fish curry cooked with spices &amp; tamarind</td>
</tr>
<tr>
<td><strong>KAJU KODI KURA</strong></td>
<td>775</td>
<td>970 K cal</td>
<td>A fiery chicken curry with cashew &amp; spices</td>
</tr>
<tr>
<td><strong>GONGURA MAMSAM</strong></td>
<td>825</td>
<td>1087.2 K cal</td>
<td>Lamb simmered with hand ground spices &amp; gongura leaves</td>
</tr>
</tbody>
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Typified by the 'Virundhu' which means 'feast' and the Saapatu“ (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**
  250 gms / 341.5 K cal | Black pepper spiked traditional south Indian soup

- **AATTU KAAL SOUP**
  250 gms / 427.66 | Spicy lamb broth scented with south Indian spices & herbs

- **BANANA DOSA**
  180 gms / 429.8 K cal | Jaggery and cardamom flavored banana fritters

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

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

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

- **KOZHI MILAGU**
  350 gms / 970 K cal | Chicken cooked with brown onion & crushed pepper corns

- **KARI THERAKKAL**
  350 gms / 1087 K cal | Traditional lamb preparation cooked on griddle with mild spices

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

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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

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

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

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

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

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

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

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

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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

<table>
<thead>
<tr>
<th>Dish</th>
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<th>Serves</th>
<th>Calories (K cal)</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DENJI SOUP</strong></td>
<td>425</td>
<td>250 gms</td>
<td>305.66</td>
<td>Mild spicy crab soup</td>
</tr>
<tr>
<td><strong>GOBI KEMPU BEZULE</strong></td>
<td>550</td>
<td>350 gms</td>
<td>697.23</td>
<td>Crispy fried cauliflower tossed with yoghurt &amp; chilli</td>
</tr>
<tr>
<td><strong>KAJU KOTHMIR VADE</strong></td>
<td>550</td>
<td>250 Gms</td>
<td>628</td>
<td>Crispy cashew nut &amp; coriander fritters</td>
</tr>
<tr>
<td><strong>KANE KAIDINA</strong></td>
<td>900</td>
<td>350 Gms</td>
<td>817</td>
<td>Crispy fried lady fish</td>
</tr>
<tr>
<td><strong>KORI GHEE ROAST</strong></td>
<td>750</td>
<td>350 gms</td>
<td>1074</td>
<td>Spicy chicken preparation with clarified butter</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>MAVINKAIYA MENSUKAI</strong></td>
<td>525</td>
<td>350 gms</td>
<td>260</td>
<td>Raw mango in a byadgi chilli and coconut curry</td>
</tr>
<tr>
<td><strong>KORI GASSI</strong></td>
<td>775</td>
<td>450 gms</td>
<td>1023</td>
<td>Mild spicy chicken curry finished with coconut milk</td>
</tr>
<tr>
<td><strong>MUTTON AJADINA</strong></td>
<td>825</td>
<td>450 gms</td>
<td>1087</td>
<td>Chilli marinated mutton, wok tossed with dry spices</td>
</tr>
</tbody>
</table>

Vegetarian 🌿, Spicy ⚠️, Non vegetarian △

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

- **NANDU PUTTU**
  300 gms / 480 K cal | Crab meat scramble, fresh herbs and spices

- **CHEMEEN FRY**
  300 gms / 987 K cal | Bay prawns marinated with spices & deep fried

MAINS

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

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

- **VEGETABLE ISHTEW**
  400 gms / 675 K cal | Spring vegetables cooked in coconut milk

- **PRAWN MOILEE**
  450 gms / 1178 K cal | Bay prawns cooked with rich coconut milk

- **ALLEPPEY FISH CURRY**
  450 gms / 928 K cal | Seer fish morsels simmered in a green mango and coconut curry

- **AATTU EARICHI ULARTHIYADHU**
  400 Gms / 1095 K cal | Succulent lamb braised with coconut & mild spices

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STAPLES

- **BISI BELA HULI ANNA**
  625
  500 Gms / 913 K cal | Rice & lentil kedgeree

- **PULIOHORA**
  625
  500 gms / 618 K cal | Tamarind spice mix & ponni rice

- **DADDOJANAM**
  500
  350 Gms / 532.75 K cal | Steamed rice, yoghurt & tempering

- **STEAMED PONNI RICE**
  350
  350 Gms / 151 K cal

- **PAROTA**
  220
  250 gms / 620 K cal | A crisp and flaky south Indian griddle cooked bread

- **IDIYAPPAM**
  220
  180 gms / 151 K cal | Steamed string hoppers

- **KERALA RED RICE**
  350
  350 gms / 370 K cal

- **NEER DOSA (2 No's)**
  220
  180 gms / 171 K cal

- **APPAM**
  220
  180 Gms / 170 K cal | Rice hoppers

- **MUTTAI APPAM**
  250
  220 gms / 618.33 K cal | Rice hoppers with egg

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Vegetarian  
Spicy  
Non vegetarian

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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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Vegetarian  🌶️ Spicy  🔴 Non vegetarian

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FOR THE CALORIE CONSCIOUS - SUGAR FREE DESSERTS

- **SEMIYA PAAL PAYASAM**
  150 gms / 319 K cal | Traditional dessert with reduced milk and vermicelli

- **BADAM HALWA**
  150 gms / 878 K cal | A delicious almond confection

- **FRUIT PAYASAM**
  150 gms / 324 K cal | Tropical fruits with slow cooked milk

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