RASAM

VEGETARIAN

- **MELAGU RASAM**
  Black pepper and coriander flavoured tomato extract
  410

- **THAKKALI RASAM**
  Plum tomato extract with Madras chillies and tamarind
  410

SEAFOOD AND MEAT

- **KOZHI KURMILAGU CHAARU**
  Chicken extract with a hint of black pepper
  495

- **NJANDU CHAARU**
  Cilantro flavoured extract of mud crabs
  525

STARTERS

VEGETARIAN

- **GUNTUR CHILLI MUSHROOM**
  Mushrooms tossed with Guntur chilli and onion
  710

- **BABY CORN MIRIYALU**
  Baby corn tossed with sliced onions, bell peppers and black pepper
  710

- **KUZHI PANIYARAM**
  Rice and lentil dumpling, shallow fried, served with a fiery red onion relish
  710

- **MURUNGAELAI WADA**
  Drumstick leaves and lentil galette, crispy fried
  710

- **ADAI**
  Lentil pancake served with traditional accompaniments
  710

- **BANANA DOSA**
  Jaggery and cardamom flavoured banana fritters
  710

- **PALAGARA SUVAIGAL**
  A sampler with kuzhipaniyaram, adai and banana dosa
  710

Vegetarian  Non-Vegetarian  Spicy  All prices are in INR and exclusive of taxes. Allergens or food intolerance should be mentioned to the order taker.
# Seafood, Poultry and Meat

- **VANJARAM PODI VARUVAL**  
  Seer fish marinated with spices and fried  
  1250

- **NANDU PUTTU**  
  Crab meat tossed with fresh herbs and spices  
  2100

- **CHEMEEN FRY**  
  Crispy fried bay prawn tail  
  1850

- **KANE KEMPU BEZZULE**  
  Lady fish from estuaries of Mangalore, marinated and crispy fried  
  1250

- **KORI GHEE ROAST**  
  Slow roasted chicken with chilli and homemade clarified butter - a speciality from Mangalore  
  995

- **KORI KEMPU BEZZULE**  
  Crisp shredded chicken with chilli and spices, tossed in yoghurt  
  995

- **MAMSAM VEPUDU**  
  Lamb shoulder meat, cooked with spices - a popular dish from Andhra Pradesh  
  1200

## Southern Spice Specials

- **POOMPUHAR MEEN VARUVAL**  
  Garlic and tamarind marinated pomfret, griddle cooked  
  1250

- **YERAL MELAGU PERATTAL**  
  Black pepper and fennel flavoured prawns, stir fried with shallots and tomatoes  
  1950

- **KAYAR KATTI YERACHI KOLA URUNDAI**  
  A banana fiber wrapped lamb delicacy from Thanjavur - traditionally served in weddings  
  1250

- **ASPARAGUS PARUPPU USILI**  
  Asparagus and steamed lentils tempered with Madras chillies  
  795

- **URULAI VATHAKAL**  
  Pebble potatoes, slow cooked with homemade clarified butter  
  825

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**Lunch Thali**

- **VEGETARIAN**
  A meal of delicacies from South Indian regions with sambhar, rasam, yoghurt and accompanied with rice, parota, appam, dessert and dabra kaapi
  
  2095

- **SEAFOOD**
  A meal of prawn, crab, fish preparations, two vegetarian dishes with sambhar, rasam, yoghurt and accompanied with rice, parota, appam, dessert and dabra kaapi
  
  2745

- **FISH AND MEAT**
  A meal of fish, chicken, lamb preparations, two vegetarian dishes with sambhar, rasam, yoghurt and accompanied with rice, parota, appam, dessert and dabra kaapi
  
  2595

- **LIGHT MEAL – VEGETARIAN**
  A meal of sannas with kadala gassi, idiyappam with kuruma, appam with pachakari ishtew and curd rice with vathal kozhambu and fresh fruit platter
  
  2095

- **LIGHT MEAL – FISH AND MEAT**
  A light meal of sannas with kori gassi, idiyappam with Allepey fish curry, appam with pachakari ishtew and steamed rice with munagakaya mamsam kura, and fresh fruit platter
  
  2595

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**Southern Spice Feast**

**An Exclusive Meal Experience**

- **KADAL VIRUNDHU**
  An extravagant coastal fare from all southern states featuring four seafood and four vegetarian starters, three seafood and four vegetarian main course dishes, followed by rice, breads, biryani and three desserts
  
  5750

- **MAHA VIRUNDHU**
  A grand feast of three non-vegetarian and three vegetarian starters, three non-vegetarian and four vegetarian main course dishes, followed by rice, breads, biryani and three desserts
  
  4295

- **VIRUNDHU**
  A feast of two non-vegetarian and two vegetarian starters, two non-vegetarian and four vegetarian main course dishes, followed by rice, breads, biryani and two desserts
  
  3950

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Curries

Vegetarian

- **KADALA GASSI**
  Black chickpeas in a byadgi chilli and coconut curry
  825

- **GUTTI VONKAYA**
  Eggplant stuffed with peanut and coriander seeds, tossed in an Andhra style spice mix
  825

- **KARUVEPILAI POONDU KOZHAMBUDU**
  Curry leaves and garlic infused in tamarind gravy
  825

- **MULAKEERAI MASIYAL**
  Amaranth leaves and green gram with corn kernels
  825

- **PACHAKARI KURUMA**
  Vegetables cooked in Kerala style rich coconut and cashew curry
  825

- **PACHAKARI ISHTEW**
  Fresh vegetables with slow cooked onion and green chilli, gently simmered in coconut milk
  825

- **VENDAKAI UPPERI**
  Lady finger with grated coconut and home ground spices
  825

- **PANEER GHEE ROAST**
  Speciality from Mangalore, slow roasted cottage cheese with chilli and clarified butter
  825

- **MANTHAKKALI VATHAL KOZHAMBUDU**
  Black nightshade berries and tamarind curry
  825

- **TOMATO PAPPU**
  Split pigeon peas stewed with plum tomatoes and garlic
  825

- **ARACHIVITTA SAMBHAR**
  A traditional Tamil Brahmin sambhar with lentils, stone ground spices, drumsticks and Madras onions
  825

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Seafood

- ROYYALA IGURU
  Prawns simmered in coconut, cashew and Andhra spice mix
  1975

- ALLEPPEY FISH CURRY
  Seer fish morsels in a green mango and coconut curry
  1250

- NELLORE CHAPALA PULUSU
  Seer fish cubes in a spicy tamarind and tomato curry – a coastal delicacy from Andhra Pradesh
  1250

Egg and Meat

- KARANDI OMELETTE VARUTHA KOZHAMBHU
  Omelette cooked in a cupped ladle with roasted chilli and coconut curry
  895

- KOZHI MELAGU CURRY
  Chicken leg in a fiery curry with black pepper and fennel – a Chettinad speciality
  1150

- KORI GASSI
  Chicken with Byadgi chillies, coconut, fenugreek and tamarind
  1150

- MUTTON ISHTEW
  Lamb morsels stewed in coconut milk with ginger, green chillies and potato
  1250

- MUNAKAYA MAMSAM KURA
  Slow cooked lamb shoulders, spice mix, drumsticks infusions
  1250

Biryani

Vegetarian

- KAIKARI BIRYANI
  A vegetable and rice preparation, flavoured with cinnamon and cardamom
  995

Vegetarian • Non-Vegetarian • Spicy

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Non-Vegetarian

- **MALABAR NEIMEEN BIRYANI**
  A north Kerala speciality – Seer fish and ghee rice delicacy
  1195

- **PALLIPALAYAM CHICKEN BIRYANI**
  Kongunadu style biryani with jeera samba rice, fresh mint and chillies
  1150

- **RAYALASEEMA MAMSAM BIRYANI**
  Spiced lamb and fragrant rice preparation from Rayalaseema in Andhra Pradesh
  1250

Rice and Breads

- **BISI BELA HULI ANNA**
  Lentils and rice kedgeree, coated with homemade ghee
  645

- **PULIOHORA**
  Steamed ponni rice tossed in a homemade tamarind spice mix
  645

- **THAYIR SAADAM**
  Curd rice served with traditional accompaniments
  645

- **STEAMED PONNI RICE**
  325

- **KERALA RED RICE**
  325

- **PAROTA**
  Flaky South Indian bread
  325

- **IDIYAPPAM**
  Steamed string hoppers
  325

- **SANNAS**
  Fluffy steamed rice cakes from Mangalore
  325

- **APPAM**
  Rice hoppers
  325

- **MUTTAI APPAM**
  Rice hoppers with egg
  395

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DESSERTS

- **CHOCOLATE DOME**
  Banana and ginger ice cream with poornam sauce in a chocolate dome
  695

- **ASHOKA HALWA**
  A speciality from Tanjore - Light moong dal and whole wheat pudding
  695

- **ELANEER PAYASAM**
  Chilled tender coconut delicacy
  695

- **KUMBAKONAM KAAPI ICE CREAM**
  Homemade ice cream flavoured with Kumbakonam coffee
  695

- **TROPICAL FRESH FRUITS**
  695

SUGAR FREE DESSERTS

- **SEMIYA PAAL PAYASAM**
  Traditional dessert with reduced milk and vermicelli
  695

- **BADAM HALWA**
  A delicious almond confection
  695

BEVERAGES

- **NEER MORE**
  Chilled buttermilk flavoured with spices and herbs
  295

- **DABRA KAAPI**
  The famous South Indian filter coffee with milk
  325

- **CHAYA**
  The traditional South Indian village tea
  375

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SOUTHERN SPICE Special Mocktails

- **SOUTHERN SPICE GINGER PUNCH**
  A concoction of freshly squeezed pineapple, ginger, sweet lime and tender coconut water

- **PANAGAM**
  A combination of jaggery, lime, ginger and cardamom with water

- **VASANTHA NEER**
  Tender coconut water with honey, lime and mint

- **TRIVENI SANGAMAM**
  Fresh pineapple and grape juice with mint

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**Non Alcoholic Beverages**

**Mocktails**

**MIRCH MASALA**
Orange juice, chopped chilli, tabasco and soda

**KIWI PUNCH**
Kiwi, pineapple juice and apple juice

**THREE MUSKETEERS**
Carrot and bell pepper juice with coconut water

**APPLE BREEZE**
Apple juice, cranberry juice, sweet and sour mix

**TC PASSION**
Tender coconut water, passion fruit syrup and pomegranate

**APPLE AND ORANGE SANGRIA**
Orange juice, melon, pomegranate, apple and orange

**CRAN AND ROSEMARY COOLER**
Cranberry juice, orange juice, rosemary water

**FLAVOURED ICED TEA**
Peach / Apple / Passion Fruit / Lemon

**STRAWBERRY BASIL LEMONADE**
Strawberry, basil leaves and lemonade

**Aerated Beverages**

**FRESH LIME SODA / WATER**

**COKE / DIET COKE / SPRITE**

**TONIC WATER**

**GINGER ALE**

**ENERGY DRINK**

All prices are in INR and exclusive of taxes. Allergens or food intolerance should be mentioned to the order taker.
Milkshakes

Chocolate / Strawberry / Vanilla / Banana 225
Cold Coffee 225
Hot Chocolate 225

Coffee

Espresso 225
Doppio 225
Ristretto 225
Cappuccino 225
Café Latte 225
Decaffeinated Coffee 225

Tea

English Breakfast 225
Earl Grey 225
European Camomile 275
Assam Black Tea 275
Masala Tea 275

All prices are in INR and exclusive of taxes. Allergens or food intolerance should be mentioned to the order taker.
### Other Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Squeezed Fruit Juice</td>
<td>245</td>
</tr>
<tr>
<td>Tender Coconut Water</td>
<td>245</td>
</tr>
<tr>
<td>Lassi / Buttermilk</td>
<td>275</td>
</tr>
<tr>
<td>Kinley</td>
<td>200</td>
</tr>
<tr>
<td>Himalayan Mineral Water</td>
<td>210</td>
</tr>
<tr>
<td>Perrier (750 ML)</td>
<td>395</td>
</tr>
<tr>
<td>Perrier (330 ML)</td>
<td>195</td>
</tr>
</tbody>
</table>

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