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!
RASAM

VEGETARIAN

- **Murungelai chaaru | Serving Size 200gms | 🍃 | 262 kcal**  
  Flavourful extract of drumstick leaves simmered with moong bean and spices

- **Melagu rasam | Serving Size 200gms | 🍃 | 195 kcal**  
  Freshly ground black pepper and coriander flavoured tomato extract

- **Thakkali rasam | Serving Size 200gms | 🍃 | 169 kcal**  
  Plum tomato extract spiked with Madras chilies and tamarind

SEAFOOD & MEAT

- **Kozi kurmilagu chaaru | Serving Size 200gms | 🍃 | 272 kcal**  
  Fragrant chicken extract with a hint of black pepper

- **Njandu chaaru | Serving Size 200gms | 🍃 | 182 kcal**  
  Cilantro flavoured extract of mud crabs

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STARTERS

VEGETARIAN

- **Vazhapoo cutlet | Serving Size 180gms | ₹ | 220 kcal**
  Banana blossom combined with homemade spices and raw banana mash, fried and served with thalicha chutney

- **Guntur chili mushroom | Serving Size 180gms | ₹ | 184 kcal**
  Garden fresh mushrooms tossed with Guntur chili and onion

- **Baby corn miriyalu | Serving Size 180gms | ₹ | 224 kcal**
  Baby corn tossed with sliced onions, bell peppers and spiked with black pepper

- **Kuzhi paniyaram | Serving Size 180gms | ₹ | 577 kcal**
  Tempered rice and lentil dumpling, shallow fried in a traditional concave mould and served with a fiery red onion relish

- **Murungaelai wada | Serving Size 180gms | ₹ | 316 kcal**
  Drumstick leaves and lentil galette, crispy fried

- **Bendakkai jeedi pappu fry | Serving Size 180gms | ₹ | 410 kcal**
  Marinated okra and cashew nut fried to perfection

- **Adai | Serving Size 180gms | ₹ | 452 kcal**
  Spiced lentil pancake served with traditional accompaniments

- **Banana dosa | Serving Size 180gms | ₹ | 444 kcal**
  Jaggery and cardamom flavoured banana fritters

- **Palagara suvaigal**
  A sampler with kuzhi paniyaram, adai and banana dosa

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STARTERS

SEAFOOD, POULTRY AND MEAT

Vanjaram podi varuval | Serving Size 180gms | 392 kcal | 1250
Seer fish marinated with stone ground spices fried to perfection

Nandu puttu | Serving Size 200gms | 276 kcal | 2100
Crab meat tossed with fresh herbs and spices

Chemeen fry | Serving Size 180gms | 250 kcal | 1850
Crispy fried bay prawn tail

Kane kempu bezzule | Serving Size 180gms | 363 kcal | 1250
Lady fish from estuaries of Mangalore, marinated and crispy fried

Kori ghee roast | Serving Size 200gms | 372 kcal | 995
Slow roasted chicken with chili and homemade clarified butter - a Bunt speciality from Mangalore

Kori kempu bezzule | Serving Size 180gms | 439 kcal | 995
Crisp shredded chicken with chili and spices tossed in yogurt

Mamsam vepudu | Serving Size 200gms | 295 kcal | 1200
Succulent lamb shoulder meat, cooked gently with spices - a popular dish from Andhra Pradesh

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**SOUTHERN SPICE SPECIALS**

- **Lobster ularthishyadhu | Serving Size 200gms | 304 kcal | 3200**
  A flavourful preparation of lobster tossed with shallots and coconut slivers, a unique delicacy from the coasts of Kerala

- **Denji rawa fry | Serving Size 200gms | 284 kcal | 2200**
  Semolina crusted soft shell crab

- **Poompuhar meen varuval | Serving Size 200gms | 339 kcal | 1250**
  Pearl garlic and tamarind marinated pomfret, griddle cooked

- **Yeral melagu perattal | Serving Size 200gms | 304 kcal | 1950**
  Black pepper and fennel flavoured fresh bay prawns stir fried with shallots and tomatoes

- **Kayar katti yerachi kola urundai | Serving Size 180gms | 399 kcal | 1250**
  A banana fiber wrapped lamb delicacy from Thanjavur traditionally served in weddings

- **Asparagus paruppu usili | Serving Size 200gms | 226 kcal | 795**
  Asparagus and steamed lentils tempered with Madras chilies

- **Urulai vathakal | Serving Size 200gms | 341 kcal | 825**
  Pebble potatoes, slow cooked with homemade clarified butter

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LUNCH THALI

Vegetarian
A meal of delicacies from South Indian regions with sambhar, rasam, yogurt and accompanied with rice, parota, appam, dessert and dabra kaapi

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

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

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

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, fresh fruit platter

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SOUTHERN SPICE FEAST

AN EXCLUSIVE MEAL EXPERIENCE

.kodeO0
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, biriyani and three desserts

kodeO1
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, biriyani and three desserts

 kodeO2
Virundhu
A feast of two non-vegetarian and two vegetarian starters, two non-vegetarian and four vegetarian main course dishes, followed by rice, breads, biriyani and two desserts

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CURRIES

VEGETARIAN

Kadala gassi | Serving Size 200gms | 🌶️感应 | 694 kcal 825
Black chickpeas in a byadgi chili and coconut curry

Gutti vonkaya | Serving Size 200gms | 🌶️感应 | 223 kcal 825
Eggplant stuffed with peanut and coriander seeds, tossed in an Andhra style spice mix

Karupoilai poondu kozhambu | Serving Size 200gms | 🌶️感应 | 123 kcal 825
Pearl garlic in a curry leaf infused tamarind gravy

Mulakeerai masiyal | Serving Size 200gms | 🌶️感应 | 308 kcal 795
Amaranth leaf and green gram with corn kernels

Pachakari kuruma | Serving Size 200gms | 🌶️感应 | 303 kcal 825
Spring vegetables cooked in Kerala style rich coconut and cashew curry

Pachakari ishtew | Serving Size 200gms | 🌶️感应 | 83 kcal 825
Seasonal fresh vegetables with slow cooked onion and green chili, gently simmered in coconut milk

Vendakai upperi | Serving Size 200gms | 🌶️感应 | 318 kcal 825
Slow cooked lady finger with grated coconut and home ground spices

Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten
Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

Vegetarian  Spicy  Non-vegetarian

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CURRIES

VEGETARIAN

 Paneer ghee roast | Serving Size 200gms | 🍝 | 581 kcal  
Cottage cheese slow roasted with chili and homemade clarified butter—a Bunt specialty from Mangalore  

 Manthakkali vathal kozhambu | Serving Size 200gms | 🥗 | 198 kcal  
Black nightshade berries in a fragrant tamarind curry  

 Tomato pappu | Serving Size 200gms | 🥗 | 297 kcal  
Split pigeon pea stewed with plum tomatoes and pearl garlic  

 Arachivitta sambhar | Serving Size 200gms | 🍝 | 432 kcal  
A traditional Tamil Brahmin sambhar with lentils, stone ground spices, drumstick and Madras onions

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CURRIES

SEAFOOD

Royyala iguru | Serving Size 200gms | 🦐_cashew | 633 kcal | 1975
Prawns simmered in a rich coconut, cashew and Andhra spice mix

Alleppey fish curry | Serving Size 200gms | 🐟_mango | 471 kcal | 1250
Seer fish morsels simmered in a green mango and coconut curry

Nellore chapala pulusu | Serving Size 200gms | 🐟_tamarind | 314 kcal | 1250
Seer fish cubes in a spicy tamarind and tomato curry – a coastal delicacy from Andhra Pradesh

Vegetarian  |  Spicy  |  Non-vegetarian

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CURRIES

EGG AND MEAT

Karandi omelette varutha kozhambu  
Serving Size 200gms | 🥚🥚🥚 | 421 kcal  
Omelette cooked in a cupped ladle and simmered in roasted chili and coconut curry

Kozhi melagu curry | Serving Size 200gms | 🍗 | 308 kcal  
Boneless chicken leg in a fiery curry with black pepper and fennel – a Chettinadu speciality

Kori gassi | Serving Size 200gms | 🍗🌶️ | 367 kcal  
Chicken with Byadgi chilies, coconut, fenugreek and tamarind

Mutton ishtew | Serving Size 200gms | 🍗 | 572 kcal  
Tender lamb morsels stewed in coconut milk with ginger, green chili and potato

Munakaya mamsam kura | Serving Size 200gms | 🍗 | 450 kcal  
Lamb shoulder meat curry, infused with drumstick

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BIRIYANI

VEGETARIAN

Kaikari biriyani  |  Serving Size 200gms  |  |  | 574 kcal
A vegetable and rice preparation, flavoured with cinnamon and cardamom

NON-VEGETARIAN

Malabar neimeen biriyani  |  Serving Size 200gms  |  |  | 509 kcal
A north Kerala specialty – Seer fish and ghee rice delicacy

Pallipalayam chicken biriyani  |  Serving Size 200gms  |  |  | 539 kcal
Kongunadu style biriyani with jeera sambha rice, fresh mint and chilies

Rayalaseema mamsam biriyani  |  Serving Size 200gms  |  |  | 507 kcal
Spiced lamb and fragrant rice preparation from Rayalaseema in Andhra Pradesh

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RICE AND BREADS

- **Bisi bela huli anna | Serving Size 200gms |  | 518 kcal**
  Kedgeree with lentils and sona masuri rice, coated with homemade ghee – a Karnataka speciality

- **Pulihora | Serving Size 200gms |  | 490 kcal**
  Steamed ponni rice tossed in a homemade tamarind spice mix

- **Thayir saadam | Serving Size 200gms |  | 520 kcal**
  Curd rice served with traditional accompaniments - a must have with all South Indian meals

- **Steamed ponni rice | Serving Size 200gms | No allergens | 352 kcal**

- **Kerala red rice | Serving Size 200gms | No allergens | 211 kcal**

- **Parota | Serving Size 180gms |  | 634 kcal**
  Crisp and flaky, griddle cooked South Indian bread

- **Idiyappam | Serving Size 180gms |  | 707 kcal**
  Steamed string hoppers

- **Sannas | Serving Size 200gms |  | 410 kcal**
  Fluffy steamed rice cakes from Mangalore

- **Appam | Serving Size 180gms |  | 441 kcal**
  Rice hoppers

- **Muttai appam | Serving Size 180gms |  | 517 kcal**
  Rice hoppers with egg

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DESSERTS

Chocolate dome | Serving Size 180gms | 🍦 | 630 kcal
Banana and ginger ice cream with poornam sauce in a chocolate dome

Asoka halwa | Serving Size 180gms | 🍦🫖 | 469 kcal
A light moong dal and whole wheat pudding – specialty from Tanjore

Elaneer payasam | Serving Size 180gms | 🍦 | 782 kcal
Chilled tender coconut delicacy

Kumbakonam kaapi ice cream | Serving Size 130gms | 🍦 | 280 kcal
Homemade ice cream flavoured with Kumbakonam coffee

SUGAR FREE DESSERTS

Semiya paal payasam | Serving Size 180gms | 🍦🫖 | 580 kcal
Traditional dessert with reduced milk and vermicelli

Badam halwa | Serving Size 130gms | 🍦🫖 | 685 kcal
A delicious almond confection

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BEVERAGES

Neer more | Serving Size 130gms | 166 kcal
Chilled buttermilk flavoured with spices and herbs

Tender coconut water

Seasonal fresh fruit juice

Dabra kaapi | Serving Size 130gms | 73 kcal
The famous South Indian filter coffee with milk

CHAYA
The traditional South Indian village tea

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

Vasanth neer | Serving Size 130gms | No allergens | 485 kcal
Tender coconut water with honey, lime and mint

Triveni sangamam
Fresh pineapple and grape juice with mint

Vegetarian Spicy Non-vegetarian

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