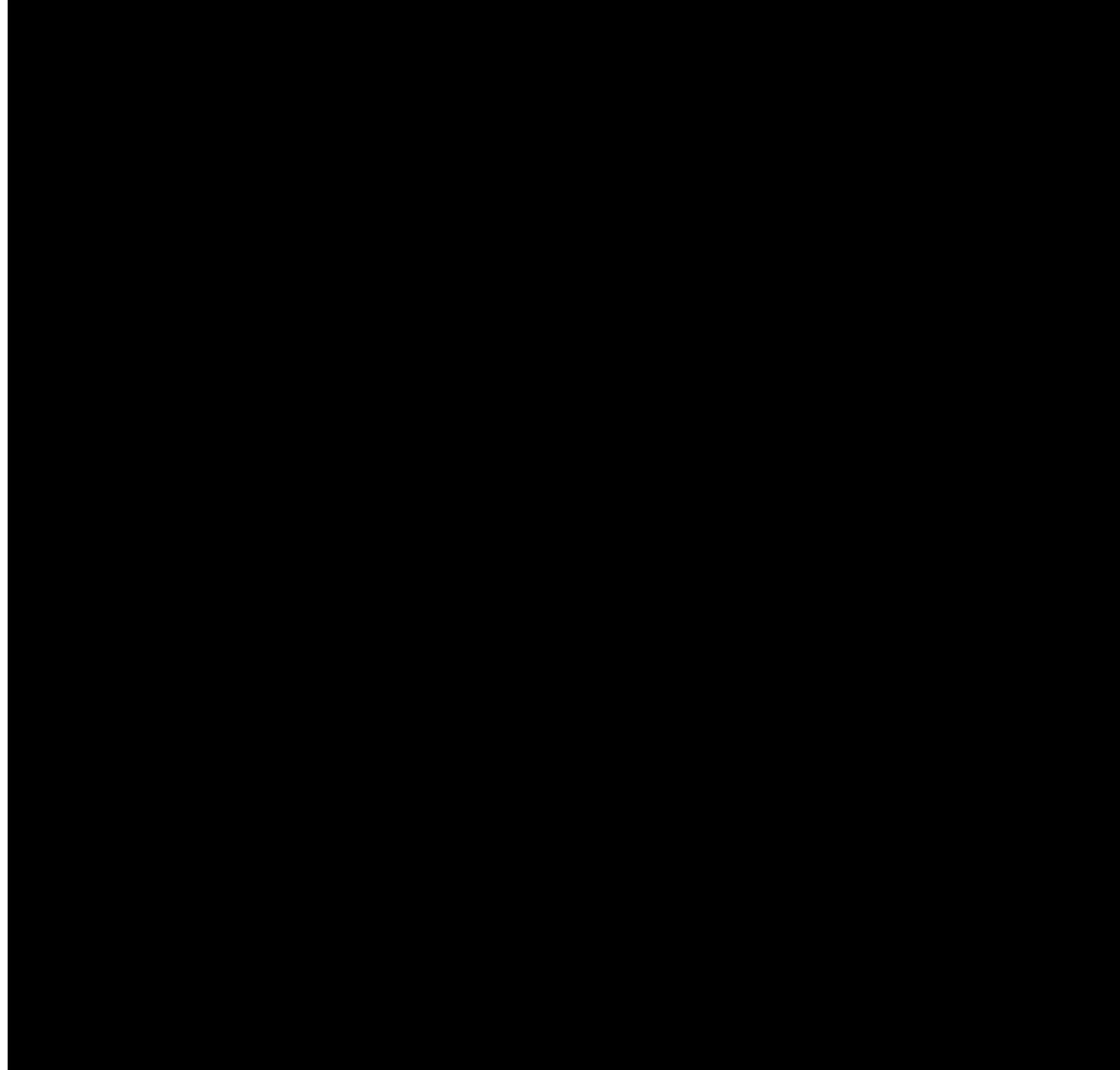


*Raintree*



## RAINTREE MENU

Rarely does a cuisine raise itself to becoming a veritable chronicle, assaying tales of times bygone and travels uncharted. Authentic Chettinad, is one such. The recipes, like a compendium of culinary history bearing living testament to places and people visited. Secrets locked away in spices, and cooking styles that speak in a tongue altogether eloquent.

“RAINTREE” offers authentic cuisine of Chettinadu region comprising of Karaikudi and adjoining areas. Culinary journeys brought in new dimension bringing in influences, spices, recipes from the interiors of South East Tamil Nadu which show Mercantile Chettinadu people’s fervour for new ideas, to implement in their daily meals.

The hardy people adapted amazingly, salting and sun-drying vegetables to last over extended periods of time, also making the most of meats and seafood available. This augured well for the men-folk, who, as seafaring merchants, money-lenders and traders, explored opportunity in faraway lands. Their travels taking them to the farthest corners of erstwhile shipping lanes and their palates returning with needy-acquired tastes along with the rare spices thereof. The coming together of these diverse influences, is what makes Tamil Nadu fare so unique.

We are taking new steps into gastronomic delights of regions around Sivagangai district which also have an equal role to play due to their unique cooking styles and flavoured spices and herbs. Embark on a voyage of delicious discovery and enjoy the Chef’s Du Jour menus, which showcase various styles and spice mixes brought to you course after course, with option of pairing it with wines or whisky.

Going where the trade winds took them, Chettiyar traders returned with innumerable treasures of their time.

Burmese Blood Rubies, Ceylonese Sapphires and South African Diamonds, became as much a part of a bride's trousseau as the rare spices they brought back - like star anise - subsumed into the lexicon as Anisipoo - finding a pride of place in every Aachi's (the venerable matriarch of the Chettiyar household) spice-box. Some of these very treasures - as listed in the pages that follow, will be laid out at your table. Bon voyage and bon appetit!





MONGOLIA

INNER MONGOLIA

YELLOW SEA

EAST SEA

BURMA

INDO-CHINA

PHILIPPINES

BAY OF BENGAL

THAILAND

CAMBODIA

MALAYA

BORNEO

CELEBES

CELEBES SEA

BANDA SEA

INDIA

SEA



## Vegetarian Tasting Menu

3,000

- Crispy kale  
Parattai keerai varuval
- Charcoal paprika pineapple  
Sutta annachipazam
- Mini masala oothappam with spicy guava chutney
- Mushroom, green apple samosa  
Kalan apple samosa
- Seasonal vegetables, coriander, coconut with appam  
Kaikari malli khurma with appam
- Seasonal spinach, tempered with dal and coconut  
Seasonal keerai poriyal
- Yam, horse gram and curd rice  
Senai kezhangu masiyal - thayir sadam  
thayir sadam
- Desserts sampler

Our maître d'hôtel will pair the perfect wines or spirits for the evening

■ Vegetarian ■ Non-vegetarian 🌾 Gluten 🥜 Nuts 🥛 Dairy 🍳 Eggs

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## Non-Vegetarian Tasting Menu

4,000

- Lamb, cumin and red chili  
Uppu kari
- Chicken with curd, green chilies, sesame seeds  
Kozhi sukkah varuval
- Mini idlies with curry leaf powder  
Karuvepillai podi idly
- Fish with shallots, tamarind and raw mango  
Meen manga kozambhu - appam
- Home-style lamb  
Kari kozambhu - paratha
- Chicken, peppers, onion and tomato  
Kozhi kodamilagai roast
- Cottage cheese, green peas and cashew nuts  
Paalkatti pattani mundari perattal
- Moong dal, potato, coconut and fennel  
Kumbakonam kadappa - idiyappam
- Desserts sampler

Our maître d'hôtel will pair the perfect wines or spirits for the evening

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## Chef's Crafted Tasting Menu

5,000

- ▣ Prawns, shallots, garlic, besan  
Yera porichathu
- ▣ Lamb with red chili, fennel and curry leaves  
Kanadukathan kari therakal
- ▣ Chicken with shallots, garlic and crushed black pepper  
Raintree kozhi melagu
- ▣ Crisp cauliflower tossed in onion and green chilies  
Cauliflower varuval
- ▣ Rice and lentil poffertjes  
Kuzhi paniyaram
- ▣ Fish, raw mango with tamarind and tomato  
Meen manga kozambhu
- ▣ Lobster chunks, coconut, onion and tomato  
Kal yera masala
- ▣ Mutton chops, crushed shallots, ginger and chili  
Sivagangai mutton chops varuthathu
- ▣ Tirunelveli vegetable stew, dumplings  
Tirunelveli sodhi kozambhu
- ▣ Banana blossoms with greens and lentil  
Vazhaipoo seemai kaikari usali
- ▣ Desserts sampler

Our maître d'hôtel will pair the perfect wines or spirits for the evening

▣ Vegetarian   ▣ Non-vegetarian   🌾 Gluten   🥜 Nuts   🥛 Dairy   🥚 Eggs

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## Vegetarian Small Plates

- |   |  |     |
|---|--|-----|
|       | Tossed mini pickle idly (ghee, podi, and curry leaves coulis)<br>Podi urugai idly vathakal | 550 |
|       | Crisp lotus stem, yogurt, green chili, curry leaves<br>Thamarai thandu varuval             | 550 |
|    | Platter of crispies<br>Vazhaipoo vadai, medhu vadai  | 550 |
|       | Beet and lentil gallets<br>Beetroot kola urundai   | 550 |
|       | Finger millet poffertjes<br>Ragi masala kuzhi paniyaram                                    | 550 |
|   | Coconut and steamed rice dumplings<br>Tanjavur masala uppu urundai                         | 550 |

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## Meat & Poultry Small Plates

 	Pulled lamb with mini dosa Chinna kari dosa	800
	Steamed lamb mince in betel leaves Vetrilai avicha kari pudi	800
	Chicken with shallots, garlic and crushed black pepper Raintree kozhi melagu	750
 	Chicken with curd, green chili and curry leaves Kovilur kozhi varuthathu	750
 	Country chicken, gongura, chili and ginger with egg Nattu kozhi pullichu keerai muttai roast	850
 	Country egg and lamb poffertjes Nattu muttai iraichi kuzhi omelette	850

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## Seafood Small Plates

- |   |  |      |
|---|--|------|
| ▪ | Fried prawns, curry leaf powder dusted<br>Karuvepillai yera  | 1000 |
| ▪ | Tiger prawns, coconut, ginger and green chili<br>Tiger prawn roast                                   | 1400 |
| ▪ | Fresh crab meat, crushed Madurai spices<br>Nandu lollipop  | 1500 |
| ▪ | Byadgi chili spiced fried squids<br>Kanava masala varuval  | 750  |
| ▪ | Mini oothappam blini, salmon caviar, ginger chutney<br>Meen muttai (salmon caviar), chinna oothappam | 750  |
| ▪ | Catch of the day - fish (fried or grilled)<br>Meen suttathu/varuval                                  | 1000 |

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## Main Course

### VEGETARIAN

- |   |  |     |
|---|--|-----|
|    | Corn kernel and native beans - Badaga style<br>Chola parapu karamani poricha kozambhu                      | 650 |
|       | Aubergine with cottage cheese, tamarind sauce<br>Ennai kathirikai suttathu                                 | 650 |
|       | Lentil gallets and chayote in tomato, shallot and coconut<br>Paruppu urundai, chow chow Athangudi kozambhu | 650 |
|    | Tirunelveli vegetable stew with dumplings<br>Tirunelveli sodhi kozambhu                                    | 650 |
|    | Banana blossoms with greens and lentil<br>Vazhaipoo seemai kaikari usali                                   | 650 |
|    | Bitter gourd, raw tomato and edamame<br>Pavakkai nattu thakkali pitlai                                     | 650 |
|   | Button mushroom with bell peppers<br>Kalan kodamilagai fry   | 650 |

 Vegetarian  Non-vegetarian  Gluten  Nuts  Dairy  Eggs

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## Main Course

### MEAT AND POULTRY

- |     |  |      |
|-----|--|------|
| ■   | Chicken, button mushroom, shallot and garlic<br>Pallipalayam kozhi kalan roast | 895  |
| ■ / | Chicken korma - Ravuthar community of Kongu<br>Kozhi vellai khurma             | 895  |
| ■ / | Lamb meatballs in a spicy coconut curry<br>Karaikudi kola urundai kozambhu     | 950  |
| ■   | Lamb with red chili, fennel and curry leaves<br>Kanadukathan kari therakal     | 950  |
| ■   | Slow-cooked lamb shoulder in pepper masalas<br>Aatu iraichi melagu perattal    | 1500 |

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## Main Course

### SEAFOOD

- |     |   |      |
|-----|---|------|
| ■   | Mud crab with crushed pepper, garlic, tomato<br>Nandu melagu                                  | 1550 |
| ■ / | Crab meat, coconut, fennel, garlic and mini idiyappam<br>Nandu perattal                       | 1550 |
| ■ / | Prawn, pandan leaves ghee roast<br>Yera rampa ilai nei thokku                                 | 1200 |
| ■   | Sesame crusted Indian salmon, tossed potato, raw mango chutney<br>Ellupodi kala meen (salmon) | 2000 |
| ■   | Fresh spiny loaches fish curry, tamarind and tomato<br>Madurai ayira meen kozambhu            | 950  |

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## Best Combinations

- |   |   |      |
|---|---|------|
|    | Yam, horse gram and crispy kale - curd rice<br>Senai kezanghu masiyal - keerai varuval - thayir sadam   | 850  |
|    | Night shade berry, tamarind, shallots curry and<br>roasted garlic curry-leaf curry from traditional home with ponni rice<br>Manthakalli vathal kozambhu, karuvepillai poondu kozambhu - sadam | 850  |
|     | Seasonal vegetables, coriander, coconut with appam<br>Kaikari malli khurma with appam   | 850  |
|    | Lamb trotters, cashew, coconut curry with egg appam<br>Paya khurma - muttai appam   | 950  |
|     | Prawns, pepper, coconut with crab appam<br>Yera melagu stew - nandu appam   | 1300 |

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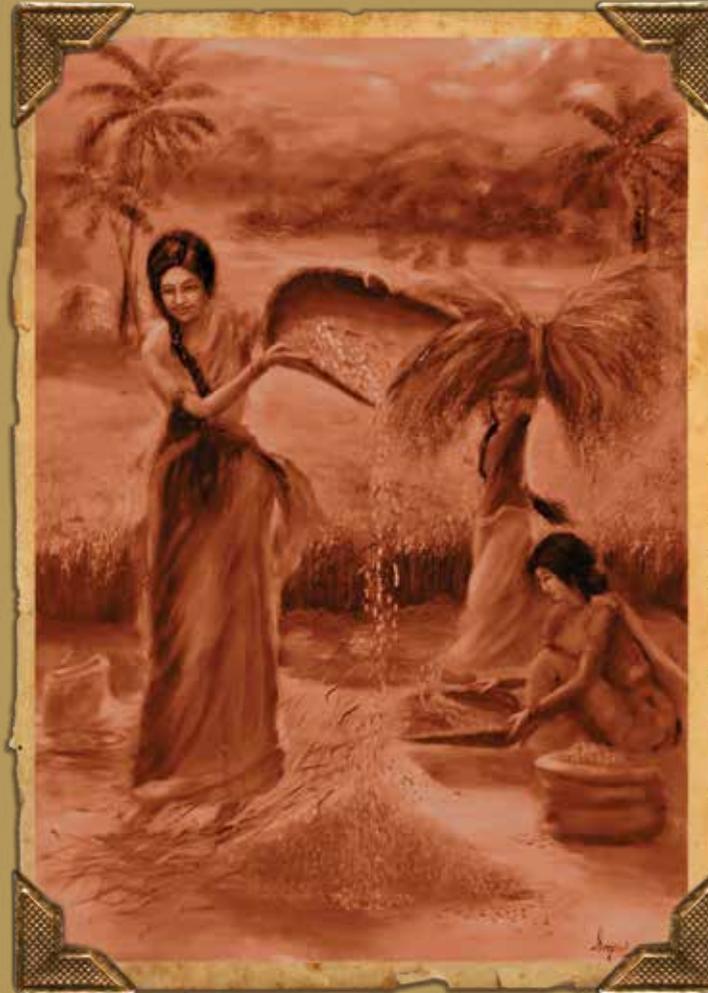
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## Sides

- |   |  |     |
|---|--|-----|
|   | Potatoes with ghee, gun powder and curry leaves<br>Urulaikizhangu podi perattal  | 200 |
|    | Raw mango and green figs with jaggery<br>Manga athigai kozambhu (sweet and sour) | 200 |
|    | Seasonal vegetables, coconut, tamarind<br>Kanyakumari aviyal                     | 200 |
|    | Exotic vegetables with mustard and red chili<br>Pokchoy/asparagus, poriyal       | 200 |
|    | Ivy gourd with cashew nuts, dill leaves<br>Kovakkai mundri podi thooval          | 200 |

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## Madurai Jasmine

The city of Madurai has a unique relationship with the Jasmine flower that dates back to 300 BC. Madurai Malli or the jasmine is known for its tantalising and attractive fragrance. There are a wide range of stories and speculations centering this relationship. There have also been multiple references of the flower in Sangam literature or Tamil poems. In one such poem is described the story of how Pari (A Tamil King), found it unacceptable for the beautiful jasmine flower creepers to be twisting about on the forest floor and thus gifted his royal chariot so the vines could comfortably take shape of the chariot.

## Rice and Bread

	Madurai jasmine rice Malligai poo jeeraga samba sadam	375
	Gooseberry and golden garlic rice Nellikai poondu sadam	375
 	Barnyard millet, tapioca pearls yogurt risotto Kuthraivali, javarasi thayir sadam	375
 	Seafood, saffron and jeeraga samba rice Kadal meen biryani	1500
 	Appam/muttai appam	375
 	Veechu parotta/garlic parotta	375
	String hoppers/idiyappam	375
 	Dosa/egg dosa/millet dosa	375

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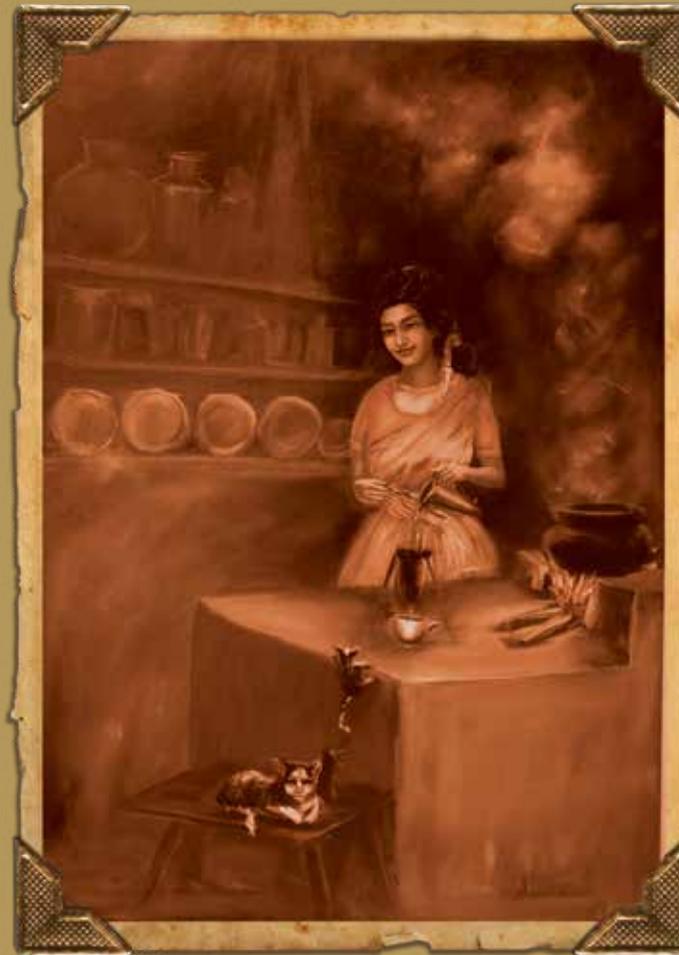


## Dessert

- |   |  |     |
|---|--|-----|
|     | Tender coconut kernels, cardamom and coconut milk,<br>pistachio coral spice crisp<br>Elaneer payasam                           | 350 |
|          | Black rice pudding, sugar and cardamom with mint gelato<br>Kavanarisi halwa  | 350 |
|     | Millet pancake, candied fruit Callebaut chocolate, panchamrutam sauce<br>Seemai pazham kal appam                               | 350 |
|     | Semolina soft bread, handmade Chettinadu spice chocolate<br>Puthiya paal poli  | 350 |
|    | Iyengar traditional sweet and buttery rice porridge,<br>thirattupaal quenelle, gulkand sauce<br>Srivilliputtur akkarai adaisal | 350 |
|    | Palm jaggery Mysore pak with orange yogurt<br>Karupatti nei Mysore pak - kamalapazham thayir                                   | 350 |

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## The Story Behind Filter Kaapi

This beverage that's so deeply ingrained in the daily lifestyle of Tamil Nadu and its neighbours in the south originally made its journey from Ethiopia, although we primarily associate it with colonialism. The Arabs monopolised the coffee industry and only permitted export of coffee in its roasted form to prevent cultivation in other regions. However, it is said that a Sufi Saint smuggled 7 seeds into India and the Mughals consumed coffee in limited quantities as early as the 1600s.

Large scale cultivation was driven by the British and coffee slowly began to replace traditional drinks such as neeragaram (rice water) by the 1900s. Historians say that its popularity grew to the extent that it was reason enough to refrain from joining the non-cooperation movement led by Mahatma Gandhi. Initially, it was seen as a symbol of western modernity and a luxury enjoyed only amongst the elite. Today, it is enjoyed by all in tiny traditional stainless-steel tumblers not only in the south, but across the nation.

## Refreshing Drinks and Beverages

■	Tender coconut, mint, honey and lime Vasantha neer	400
■	Tamarind extract, dry ginger and country palm jaggery Paanagam	400
■	Blend of yogurt with almond gum, gulkhand and fenugreek Gulkhand badam pisin lassi	400
■	Nannari (sarasaparilla) chia seed sarbath Nannari sarbath	400
■	South Indian cappuccino Dabraa coffee	250
■	Ginger and cardamom tea (milk) Udhagamandalam masala theneer	250

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TAJ  
CONNEMARA  
CHENNAI