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!
Vegetarian Tasting Menu

Vegetarian

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 kezanghu masiyal - thayir sadam
thayir sadam

Desserts sampler

Our maître d’hôtel will pair the perfect wines or spirits for the evening
Non-Vegetarian Tasting Menu  

- 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

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Chef’s Crafted Tasting Menu  

- 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

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Vegetarian  Non-vegetarian  Gluten  Nuts  Dairy  Eggs

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Vegetarian Small Plates

- Tossed mini pickle idly (ghee, podi, and curry leaves coulis) 550
  Podi urugai idly vathakal

- Crisp lotus stem, yogurt, green chili, curry leaves 550
  Thamairai thandu varuval

- Platter of crispies 550
  Vazhaipoo vadai, medhu vadai

- Beet and lentil gallets 550
  Beetroot kola urundai

- Finger millet poffertjes 550
  Ragi masala kuzhi paniyaram

- Coconut and steamed rice dumplings 550
  Tanjavur masala uppu urundai
### Meat & Poultry Small Plates

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pulled lamb</td>
<td>with mini dosa</td>
<td>800</td>
</tr>
<tr>
<td></td>
<td>Chinna kari dosa</td>
<td></td>
</tr>
<tr>
<td>Steamed lamb mince</td>
<td>in betel leaves</td>
<td>800</td>
</tr>
<tr>
<td></td>
<td>Vetrilai avicha kari pudi</td>
<td></td>
</tr>
<tr>
<td>Chicken with shallots</td>
<td>garlic and crushed black pepper</td>
<td>750</td>
</tr>
<tr>
<td></td>
<td>Raintree kozhi melagu</td>
<td></td>
</tr>
<tr>
<td>Chicken with curd</td>
<td>green chili and curry leaves</td>
<td>750</td>
</tr>
<tr>
<td></td>
<td>Kovilur kozhi varuthathu</td>
<td></td>
</tr>
<tr>
<td>Country chicken</td>
<td>gongura, chili and ginger with egg</td>
<td>850</td>
</tr>
<tr>
<td></td>
<td>Nattu kozhi pullichia keerai muttai roast</td>
<td></td>
</tr>
<tr>
<td>Country egg and lamb</td>
<td>poffertjes</td>
<td>850</td>
</tr>
<tr>
<td></td>
<td>Nattu muttai iraichi kuzhi omelette</td>
<td></td>
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</tbody>
</table>

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Seafood Small Plates

- Fried prawns, curry leaf powder dusted
  Karuvelpillai yera 1000

- Tiger prawns, coconut, ginger and green chili
  Tiger prawn roast 1400

- Fresh crab meat, crushed Madurai spices
  Nandu lollipop 1500

- Byadgi chili spiced fried squids
  Kanava masala varuval 750

- Mini oothappam blini, salmon caviar, ginger chutney
  Meen muttai (salmon caviar), chinna oothappam 750

- Catch of the day - fish (fried or grilled)
  Meen suttathu/varuval 1000
Main Course

VEGETARIAN

- Corn kernel and native beans - Badaga style
  Chola parapu karamani poricha kozambhu 650
- Aubergine with cottage cheese, tamarind sauce
  Ennai kathirikai suttathu 650
- Lentil gallets and chayote in tomato, shallot and coconut
  Paruppu urundai, chow chow Athangudi kozambhu 650
- Tirunelveli vegetable stew with dumplings
  Tirunelveli sodhi kozambhu 650
- Banana blossoms with greens and lentil
  Vazhaipoo seemai kaikari usali 650
- Bitter gourd, raw tomato and edamame
  Pavakkai nattu thakkali pitlai 650
- Button mushroom with bell peppers
  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
  Pallipalayam kozhi kalan roast  895

- Chicken korma - Ravuthar community of Kongu
  Kozhi vellai khurma  895

- Lamb meatballs in a spicy coconut curry
  Karaikudi kola urundai kozambhu  950

- Lamb with red chili, fennel and curry leaves
  Kanadukathan kari therakal  950

- Slow-cooked lamb shoulder in pepper masalas
  Aatu iraichi melagu perattal  1500

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Main Course

SEAFOOD

- Vegetarian
- Non-vegetarian
- Gluten
- Nuts
- Dairy
- Eggs

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**SEAFOOD**

- **Mud crab with crushed pepper, garlic, tomato**
  - Nandu melagu
  - Rs. 1550

- **Crab meat, coconut, fennel, garlic and mini idiyappam**
  - Nandu perattal
  - Rs. 1550

- **Prawn, pandan leaves ghee roast**
  - Yera rampa ilai nei thokku
  - Rs. 1200

- **Sesame crusted Indian salmon, tossed potato, raw mango chutney**
  - Ellupodi kala meen (salmon)
  - Rs. 2000

- **Fresh spiny loaches fish curry, tamarind and tomato**
  - Madurai ayira meen kozambhu
  - Rs. 950
Best Combinations

- Yam, horse gram and crispy kale - curd rice
  Senai kezanghu masiyal - keerai varuval - thayir sadam 850

- Night shade berry, tamarind, shallots curry and roasted garlic curry-leaf curry from traditional home with ponni rice
  Manthakallil vathal kozambhu, karuvepillai poondu kozambhu - sadam 850

- Seasonal vegetables, coriander, coconut with appam
  Kaikari malli khurma with appam 850

- Lamb trotters, cashew, coconut curry with egg appam
  Paya khurma - muttai appam 950

- Prawns, pepper, coconut with crab appam
  Yera melagu stew - nandu appam 1300
Sides

- Vegetarian Potatoes with ghee, gun powder and curry leaves
  Urulaikizhangu podi perattal

- Non-vegetarian Raw mango and green figs with jaggery
  Manga athigai kozambhu (sweet and sour)

- Vegetarian Seasonal vegetables, coconut, tamarind
  Kanyakumari aviyal

- Non-vegetarian Exotic vegetables with mustard and red chili
  Pokchoy/asparagus, poriyal

- Vegetarian Ivy gourd with cashew nuts, dill leaves
  Kovakkai mundri podi thooval

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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, pistachio coral spice crisp
  Elaneer payasam
  350

- Black rice pudding, sugar and cardamom with mint gelato
  Kavanarisi halwa
  350

- Millet pancake, candied fruit Callebaut chocolate, panchamrutam sauce
  Seemai pazham kal appam
  350

- Semolina soft bread, handmade Chettinadu spice chocolate
  Puthiya paal poli
  350

- Iyengar traditional sweet and buttery rice porridge, thirattupaal quenelle, gulkand sauce
  Srivilliputtur akkarai adaisal
  350

- Palm jaggery Mysore pak with orange yogurt
  Karupatti nei Mysore pak - kamalapazham thayir
  350
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

- Tamarind extract, dry ginger and country palm jaggery
  Paanagam

- Blend of yogurt with almond gum, gulkhand and fenugreek
  Gulkhand badam pisin lassi

- Nannari (sarasaparilla) chia seed sarbath
  Nannari sarbath

- South Indian cappuccino
  Dabraa coffee

- Ginger and cardamom tea (milk)
  Udhagamandalam masala theeneer
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