

VIVANTA
CONNEMARA CHENNAI
BY TAJ




RAIN TREE

The stately Chettiar mansions are home to traditional lathe turned Burma teak pillars, from the forests of Myanmar (Burma) and Malaysia. Rangoon diamonds and Burmese blood rubies held pride of place in a Chetty woman's dowry while the traditional red rice also known as Governor's rice (at one time the rice was exclusively grown for the Governor) is another popular import from the country.

The sea merchants of the Chettiar community were great voyagers. When they wound their way back home they brought brass vessels and innovative cooking techniques with them. These were passed down generations along " with traditional recipes.

These recipes call for a careful combination of ingredients that are freshly ground to create a tapestry of fiery yet delicate flavours. Every Chettinad meal reflects the influences of the various places they have lived in and is a fine blend of the best ingredients sourced from far and wide.

So come, let the exotic aromas and the lush green surroundings at Raintree serenade your senses, while your tastebuds feast on the fiery flavours of an authentic Chettinad meal.



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Kunch

What is unique about the Chettinad cuisine are its accompaniments like dosais, appams, idiyappams, adais and idlis that are prepared from a fermented rice batter and are served with most meals.



Achi Samayal Served In Vazha elai

(TRADITIONAL BANANA LEAF EXPERIENCE)

■ Vegetarian Lunch - 800

A unique experience, where the food is cooked by Aachis served on a banana leaf. A choice selection of traditional vegetarian delicacies. The menu which changes daily and includes four vegetables and lentils, served with a variety of rice, Appams / parathas and topped off with Sweets.

■ Non vegetarian Lunch - 900

A combination of traditional vegetarian and meat / fish / Poultry delicacies. The menu which changes daily and includes fish and chicken, Or Mutton two vegetables and lentils, served with a variety of rice, Appams / Parathas and topped off with Sweets.



Arambham (Appetizer)

Seafood and Poultry

- Karuveppellai Yera 800
 Prawns marinated in a unique curry leaf powder and deep fried
- Tiger Prawns Roast 950
 Raintree Speciality -fresh tiger prawns tossed in a Chettinad spice mix full of the fresh flavours with tomato, ginger, green chilly, lemon juice
- Kezhanga Meen varuval 650
 Fresh Lady Fish marinated with delicate chettinad spices and fried
- Vazha Ealai Avicha Meen 650
 Vanjaram Meen smothered in a tangy spice mix of Black Pepper wrapped in banana leaves, and steamed.
- Kozhi Sukkan varuval 550
 Spicy deep fried chicken tossed with curd, green chillies and sesame seeds

Vegetables

- Cauliflower Varuval 375
 Cauliflower florets, fried crisp and tossed in yoghurt, green chilli and curry leaves.
- Urullakk izhangu Podi Perattal 375
 Baby potatoes, tossed in Gun Powder with curry leaves in Ghee
- Vazhaipoo vada 375
 Banana flower and lentil blended with spices and crispy fried



Seafood and Poultry Curries

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|---|------|
| <ul style="list-style-type: none"> ■ Meen Manga Kozhambu
 Cubes of Seer Fish, simmered in a moderately spiced gravy of Tamarind extract , ginger and raw mango. | 750 |
| <ul style="list-style-type: none"> ■ Yera Thokku
 Prawns cooked in spiced onion and tomato masala | 1000 |
| <ul style="list-style-type: none"> ■ Nattu Kozhi Varuthu Aracha kozhambu
 Tender pieces of country chicken, cooked with Broiled and ground fresh coconut, chilli, coriander , cumin and pepper curry , A typical of Chettinad | 650 |
| <ul style="list-style-type: none"> ■ Kari Kozhambu
 Tender lamb cooked in a home style curry with spices | 800 |

Vegetarian

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| <ul style="list-style-type: none"> ■ Vazhaipoo Paruppu Urundai Kozhambu
 Banana flower dumplings gently simmered in a mildly spiced curry | 450 |
| <ul style="list-style-type: none"> ■ Vendakkai Melagu
 Okra cooked in a spicy pepper masala | 450 |
| <ul style="list-style-type: none"> ■ Kathrikai Perattal
 Baby Brinjal Gently Roasted with Cinnamon Garlic pearls and bound with Ground Coconut masala | 450 |
| <ul style="list-style-type: none"> ■ Vegetable Mandi
 An unique preparation of assortment of vegetables with Lablab beans simmered in Rice water with a Tinge of tamarind extract A typical of Chettinad | 450 |
| <ul style="list-style-type: none"> ■ Manathakkali Vathal Kozhambu
 (A pungent curry of shallots and dry berries) | 450 |
| <ul style="list-style-type: none"> ■ Karuveppellai poondu kozhambu
 (A classic curry of garlic and curry leaves) | 450 |



Accompaniments

■ Appam	350
■ Idiappam steamed rice string hoppers	350
■ Kal Dosa south indian pancake made of rice and lentil	350
■ Veechu Paratha	350
■ Flaky Wheat Bread	
■ Ponni rice	250
■ Plain Steamed Rice	250
■ Elumichai Sadam rice flavoured with lemon juice and seasoned with mustard seeds, cashew, split gram, red chilly and curry leaves.	350



Desserts

350

- Elaneer payasam
An exquisite combination of tender coconut kernels and coconut milk
- Kodhuma Halwa
Samba wheat pudding
- Rosappu Gulkandu
A delicious combination of rose petals, dates, honey and white pumpkin
- Specialty Ice cream
Rosepetal / Cinnamon / Tendercoconut with Lychee / Filter Coffee Ice Cream



dinner

The novelty of this cuisine lies in its unique dining experience. Chettinad food is traditionally served on a banana leaf. Each serving is placed on a specific part of the leaf. Used regularly in South Indian households, the banana leaf is considered to be hygienic and convenient.



Kulir Paanangal (Refreshing drinks)

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| ■ Vasantha Neer | 250 |
| A refreshing drink of tender coconut water with honey, mint and lime | |
| ■ Paanagam | 250 |
| An exquisite drink of tamarind pulp, jaggery, dry ginger and cardamom | |
| ■ Neer more | 250 |
| Delicate butter milk simply plain or with masala | |
| ■ Pazhachaarugal | 250 |
| Seasonal fruit juices | |
| ■ Kalapana Rasam | 250 |
| A fine melody of assorted fresh juices | |



Saaru vagaigal (soups)

Non Vegetarian

- Nandu Saaru 350
an appetizing crab meat soup
- Kozhi Saaru 350
chicken soup blended with chettinad spices
- Aattukkaal Saaru 350
spicy lamb trotter soup

Vegetarian

- Kothamalli rasam 350
the traditional mildly spiced lentil extract flavored with coriander
- Murungakkai Saaru 350
curry flavored mildly spiced extract of drumstick and lentil
- Nellikai Paruppu Saaru 350
(Lentil and gooseberry extract enhanced with green chillies)

Arambham (appetizer)

Non vegetarian

- Karuveppilai Scallops 800
Succulent scallops tossed in Karuveppilai spice mix, with flavours of mild chilli, coriander seeds, pepper corns and cumin
- Nandu Varuval 750
Soft shell crab, flavored with spices, dipped in rice flour and crisp-fried.
- Tiger Prawns Roast 950
Raintree Speciality -fresh tiger prawns tossed in a Chettinad spice mix full of the fresh flavours of tomato, ginger, green chili, lemon juice
- Karuveppellai Year 9 800
Prawns marinated in a unique curry leaf powder and deep fried
- Kezhanga Meen varuval 650
Fresh Lady Fish marinated with delicate Chettinad spices and fried
- Vazha Elai Avicha Meen 650
Vanjaram Meen smothered in a tangy spice mix of Black Pepper wrapped in banana leaves, and shallow fried.
- Kozhi Sukkah varuval 550
Spicy deep fried chicken tossed with curd, green chillies and sesame seeds
- Kozhi Perrattal 550
Tender pieces of chicken cooked dry with Pearl Onions, Garlic Pods and Chilli in ground coconut masala

- Uppu Kari 700
Boneless pieces of mutton cooked with assorted spices
- Kari Milagu 700
Tender Morsels of lamb cooked dry ,flavored with exotic spices tossed with Freshly crushed black Pepper

Vegetarian

- Karuveppilai Podi Idly 375
Cocktail Idlies tossed in Spiced Curry leaf Powder
- Urulai Podi Perattal 375
Baby Potatoes tossed in gun powder and ghee
- Kuzhi Paniaram 375
Rice and lentil batter tempered with spices and shallow fried in a traditional griddle
- Vazhaipoo vada 375
Banana flower and lentil blended with spices and crispy fried
- Beet Root Kola 375
Grated beetroot with spices bound with Poppy Seeds and fried
- Masala Sooiyum 375
Deep fried Sago and Rice Dumpling with coconut and tempering
- Uppu Urundai 375
Delicious Steamed rice dumplings with coconut, tempered with spices



Karaikudi Kari Samayal

Non Vegetarian Delicacies from Karaikudi

<ul style="list-style-type: none"> ▪ Yera Manga Kozhambu Fresh prawns cooked in special chettinad mild spicy raw mango gravy 	1200
<ul style="list-style-type: none"> ▪ Yera Thokku Prawns cooked in spiced onion and tomato masala 	1000
<ul style="list-style-type: none"> ▪ Nandu Masala Crabmeat cooked in a spiced onion and tomato masala 	800
<ul style="list-style-type: none"> ▪ Nandu Milagu Pan -roasted fresh mud crabmeat in a spicy pepper masala. 	800
<ul style="list-style-type: none"> ▪ Nandu Kara kozhambu Fresh Mud crab cooked in a home style curry 	800
<ul style="list-style-type: none"> ▪ Meen Manga Kozhambu Spicy fish curry with shallots, tamarind pulp and garlic pearls and Raw Mango 	750
<ul style="list-style-type: none"> ▪ Meen Varuval Choice of fish – White pomfret or seer marinated in exotic chettinad spices and deep fried 	750
<ul style="list-style-type: none"> ▪ Vathu Roast country Duck cooked dry with exotic spices 	800
<ul style="list-style-type: none"> ▪ Kodamolagai Kozhi Roast chicken Morsels cooked dry with Peppers and authentic chettinad Spices 	750
<ul style="list-style-type: none"> ▪ Kozhi Varutha Curry Tender pieces of chicken cooked in a tangy curry 	750

- Nattu Kozhi Varuthu Aracha kozhambu 750
 tender pieces of chicken, cooked with broiled and ground fresh coconut, chilli, coriander, cumin and pepper curry, a typical of chettinad
- Kola Urundai Kozhambu 800
 minced meat dumplings deliciously blended with spices, gently cooked in curry
- KaraiKudi kari Melagu chops 800
 lamb chops cooked dry in a peper and ground coconut masala
- Kari Kozhambu 800
 tender lamb cooked in a home style curry with spices
- Mutton Pulao 800
 combination of mutton and jeeraga samba rice cooked together with spices, a favorite delight

Vegetarian

- Paalkatti Pattani Mundari Perattal 450
 cottage cheese green peas and cashew nuts cooked in a spiced coconut masala
- Karaikudi Kalan Curry 450
 button mushrooms and pearl onions in tomato curry with chettinad spices
- Vazhaipoo Paruppu Urundai Kozhambu 450
 banana flower dumplings gently simmered in a mildly spiced curry
- Vendakkai Melagu 450
 okra cooked in a spicy pepper masala
- Kathrikai Perattal 450
 baby brinjal gently roasted with cinnamon garlic pearls and bound with ground coconut masala
- Vegetable Mandi 450
 an unique preparation of assortment of vegetables with lablab beans simmered in rice water with a tinge of tamarind extract a typical of chettinad
- Manathakkali Vathal Kozhambu 450
 a pungent curry of shallots and dry berries
- Karuveppellai poondu kozhambu 450
 a classic curry of garlic and curry leaves
- Urulai mochai Roast 450
 baby potatoes and dry beans cooked dry in a spicy masala
- Keerai Kadayal 450
 fresh greens and lentils cooked together with garlic



Arisi Vagaigal (Rice and Breads)

■ Thakkali saadam (tomato rice)	350
■ Thengai Saadam (coconut rice)	350
■ Malli Sadam (fresh coriander rice)	350
■ Sambar Saadam (sambar rice)	350
■ Thayir saadam (curd rice)	350
■ Ponni Saadam (steamed rice)	250
■ Veechu parotta (flaky south indian bread)	350
■ Oothappam – plain or masala thick south indian pancakes made of rice and lentil served plain or with onion, tomato and chillies	350
■ Dosa – plain or masala crisp south indian pancake made of rice and lentil served plain or with potato masala	350
■ Muttai Dosa (crisp dosa with eggs)	350
■ Appam (rice hoppers)	350
■ Muttai Appam (rice hoppers with eggs)	350
■ Idly (steamed rice and lentil dumplings)	350
■ Idiappam (string hoppers)	350



Inippu Vagaigal (Desserts)

- Tender Coconut Mousse 350
creamy tender coconut kernels with coconut milk
- Layered Banana Appam with Jaggery caramel sauce
layered pancake filled with grilled bananas , nuts and raisins topped with ice cream
- Semiya Aval Custard
vermicelli and flattened rice pudding
- White Chocolate Rose petal Compote Flan
- Elaneer payasam
an exquisite combination of tender coconut kernels and coconut milk
- Kodhuma Halwa
samba wheat pudding
- Rosappu Gulkandu
a delicious combination of rose petals, dates, honey and white pumpkin halwa
- Choice of Flavoured Ice Cream
rose petal / cinnamon / tender coconut with lychee / filter coffee ice cream