southern spice

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**
  Flavourful extract of drumstick leaves simmered with moong bean and spices

- **MELAGU RASAM**
  Freshly ground black pepper and coriander flavoured tomato extract

- **THAKKALI RASAM**
  Plum tomato extract spiked with Madras chilies and tamarind

## SEAFOOD & MEAT

- **KOZHI KURMILAGU CHAARU**
  Fragrant chicken extract with a hint of black pepper

- **NENJE ELUMBU SAARU**
  A flavourful and nourishing lamb rib extract

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

Vegetarian  Spicy  Non-vegetarian

Please let your server know if you are allergic to any food ingredient.
All prices are in Indian rupees. Government taxes as applicable.

# STARTERS

## VEGETARIAN

- **VAZHAPOO CUTLET**
  Banana blossom combined with homemade spices and raw banana mash, fried and served with thalicha chutney

- **GUNTUR CHILI MUSHROOM**
  Garden fresh mushrooms tossed with Guntur chili and onion

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

- **KUZHI PANIYARAM**
  Tempered rice and lentil dumpling, shallow fried in a traditional concave mould and served with a fiery red onion relish

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

- **BENDAKKAI JEEDI PAPPU FRY**
  Marinated okra and cashew nut fried to perfection

- **ADAI**
  Spiced lentil pancake served with traditional accompaniments

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

- **PALAGARA SUVAIGAL**
  A sampler with kuzhi paniyaram, adai and banana dosa

● Vegetarian  Spicy  ● Non-vegetarian

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# STARTERS

## SEAFOOD, POULTRY AND MEAT

- **VANJARAM PODI VARUVAL**
  Seer fish marinated with stone ground spices fried to perfection

- **KARUVEPAKU KANDAVYALU**
  Curry leaf and pearl garlic marinated squid rings

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

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

- **KARIMEEN POLLICHADHU** 🌶
  Pearl spot fillet wrapped in banana leaf and grilled

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

- **KORI GHEE ROAST** 🌶🌶
  Slow roasted chicken with chili and homemade
  clarified butter - a Bunt speciality from Mangalore

- **KORI KEMPU BEZZULE** 🌶
  Crisp shredded chicken with chili and spices tossed in yogurt

- **MAMSAM VEPUDU** 🌶
  Succulent lamb shoulder meat, cooked gently with spices -
  a popular dish from Andhra Pradesh

● Vegetarian 🌶 Spicy ● Non-vegetarian

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# SOUTHERN SPICE SPECIALS

- **LOBSTER ULARTHIYADHU**
  A flavourful preparation of lobster tossed with shallots and coconut slivers, a unique delicacy from the coasts of Kerala

- **DENJI RAWA FRY**
  Semolina crusted soft shell crab

- **THAALICHA SALMON**
  Norwegian pink salmon with delicate Southern spices, pan grilled and topped with a bouquet of tempering and fresh shaved coconut

- **POOMPUHAR MEEN VARUVAL** 🌶
  Pearl garlic and tamarind marinated pomfret, griddle cooked

- **YERAL MELAGU PERATTAL** 🌶
  Black pepper and fennel flavoured fresh bay prawns stir fried with shallots and tomatoes

- **THARAVU ROAST WITH PATHIRI**
  Slow cooked imported duck breast simmered with shallots and Kerala spices, served with traditional rice bread

- **MIRAPAKAYA KODI** 🌶🌶
  A fiery chicken delicacy from Bejawada

- **LAMB CHOPS AJARDINA**
  An aromatic lamb chop preparation from Karnataka

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

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

- **URULAI VATHAKAL**
  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

- **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

- **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

- **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

- **POOKOSE KARU KAALAN PERATTAL**
  Cauliflower, morels and bell peppers in a cilantro and coconut spice
- **KADALA GASSI**
  Black chickpeas in a byadgi chili and coconut curry
- **GUTTI VONKAYA**
  Eggplant stuffed with peanut and coriander seeds, tossed in an Andhra style spice mix
- **KARUVEPILAI POONDU KOZHAMBU**
  Pearl garlic in a curry leaf infused tamarind gravy
- **MULAKEERAI MASIYAL**
  Amaranth leaf and green gram with corn kernels
- **PACHAKARI KURUMA**
  Spring vegetables cooked in Kerala style rich coconut and cashew curry
- **PACHAKARI ISHTEW**
  Seasonal fresh vegetables with slow cooked onion and green chili, gently simmered in coconut milk
- **NOORGE ANABE GOTHEL**
  Drumstick and mushroom in a toasted coconut and cumin curry- a Karnataka delicacy
- **VENDAKAI UPPERI**
  Slow cooked lady finger with grated coconut and home ground spices
- **BROCCOLI, HARICOT BEANS THORAN**
  Tempered broccoli and haricot beans tossed with home pounded coconut and spices

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# CURRIES

## VEGETARIAN

- **PANEER GHEE ROAST**
  Cottage cheese slow roasted with chili and homemade clarified butter-a Bunt specialty from Mangalore

- **MANTHAKKALI VATHAL KOZHAMBU**
  Black nightshade berries in a fragrant tamarind curry

- **TOMATO PAPPU**
  Split pigeon pea stewed with plum tomatoes and pearl garlic

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

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# CURRIES

## SEAFOOD

- **MANGALORE CRAB SUKKA**
  Mud crab stir fried with onion, freshly ground chili and roasted garlic

- **MADRAS PRAWN CURRY**
  A prawn curry with tamarind, ground spices and coconut – A singara Chennai specialty

- **ROYYALA IGURU**
  Prawns simmered in a rich coconut, cashew and Andhra spice mix

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

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

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# CURRIES

## EGG AND MEAT

- **KARANDI OMELETTE VARUTHA KOZHAMBU**
  Omelette cooked in a cupped ladle and simmered in roasted chili and coconut curry

- **KOZHI MELAGU CURRY** 🌶🌶
  Boneless chicken leg in a fiery curry with black pepper and fennel – a Chettinadu speciality

- **KORI GASSI** 🌶
  Chicken with Byadgi chilies, coconut, fenugreek and tamarind

- **THANJAVUR KOZHI VARUTHA KOZHAMBU** 🌶
  Rustic preparation of chicken, with ground spices

- **MUTTON ISHTEW**
  Tender lamb morsels stewed in coconut milk with ginger, green chili and potato

- **MUNAKAYA MAMSAM KURA** 🌶
  Lamb shoulder meat curry, infused with drumstick

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# BIRIYANI

## VEGETARIAN

- **KAIKARI BIRIYANI**
  A vegetable and rice preparation, flavoured with cinnamon and cardamom

## NON-VEGETARIAN

- **MALABAR NEIMEEN BIRIYANI**
  A north Kerala specialty – Seer fish and ghee rice delicacy
- **PALLIPALAYAM CHICKEN BIRIYANI**
  Kongunadu style biriyani with jeera sambhar rice, fresh mint and chilies
- **RAYALASEEMA MAMSAM BIRIYANI**
  Spiced lamb and fragrant rice preparation from Rayalaseema in Andhra Pradesh

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# RICE AND BREADS

- **BISI BELA HULI ANNA**
  Kedgeree with lentils and sona masuri rice, coated with homemade ghee – a Karnataka speciality
- **PULIOHORA**
  Steamed ponni rice tossed in a homemade tamarind spice mix
- **THAYIR SAADAM**
  Curd rice served with traditional accompaniments - a must have with all South Indian meals
- **STEAMED PONNI RICE**
- **KERALA RED RICE**
- **PAROTA**
  Crisp and flaky, griddle cooked South Indian bread
- **IDIYAPPAM**
  Steamed string hoppers
- **NEER DOSA**
  Fermented rice pan cakes
- **SANNAS**
  Fluffy steamed rice cakes from Mangalore
- **APPAM**
  Rice hoppers
- **MUTTAI APPAM**
  Rice hoppers with egg

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# DESSERTS

- **COCONUT KHAJA WITH ELANEER PUDDING**
  Phyllo wrapped with jaggery and shaved coconut
  served with tender coconut pudding

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

- **PAKAM GARI WITH PAL PAYASAM**
  Sweet Wada served with rice and milk reduction

- **ASOKA HALWA**
  A light moong dal and whole wheat pudding – specialty from Tanjore

- **ELANEER PAYASAM WITH**
  **CRISPY COCONUT SNAP AND FRUITS**
  Chilled tender coconut delicacy

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

- **TROPICAL FRESH FRUITS**

# SUGAR FREE DESSERTS

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

- **BADAM HALWA**
  A delicious almond confection

- **FRUIT PAYASAM**
  Tropical fruits with slow cooked milk

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# BEVERAGES

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

**TENDER COCONUT WATER**

**SEASONAL FRESH FRUIT JUICE**

**DABRA KAAPI**
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

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

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

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