



South Indian
— • SPECIAL • —

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MOCKTAILS

Monsoon Melon Fresh Watermelon Juice, Milk & Ice	155
Orange Coco Cooler Orange Juice, Coconut Milk & Grenadine	155
Mango Basil Splash Mango Juice, Basil, Mint & Kaffir Lime	155

STARTERS

● Curry Patta Garlic Prawns Prawns Cooked With Curry Leaves, Garlic & Chillies	920
● Fish with Shredded Coconut Fish Cubes Tossed With Onion, Tomato, Whole Red Chillies & Fresh Coconut	620
● Mutton Pepper Fry Mutton Cooked in Fresh Coriander, Black Peppercorn & Dry Coconut	565
● Chilli Mutton Fry Kerala Style Mutton Cooked with Hot Red Chillies	565
● Kozhi Porichathu Chicken Grilled With Southern Spices	545
● Chicken Pepper Fry Chicken Cooked in Fresh Coriander, Black Peppercorn & Dry Coconut	545
● Curry Patta Chilli Paneer Paneer Cubes Cooked With Curry Leaves, Garlic & Chillies	375
● Cauliflower Kempu Cauliflower Florets Deep Fried & Cooked With Spices & Fresh Grated Coconut	345
● Jimikand Masala Roast Jimikand Sliced Grilled With Southern Spices	345
● Chettinad Idli Platter Assortment of Three Types of Idli Served With Chutneys	345
● Pazham Pori A Popular Snack from Kerala Made With Ripe Bananas	345

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details & let us know of any allergies.

Government taxes extra, as applicable. We do not levy any Service Charge.

● Vegetarian

● Non-Vegetarian

MAIN COURSE

- **Alleppey Prawn Curry** 920
Coastal Prawns Cooked With Mustard & Coconut
- **Kerala Coconut Fish Curry** 580
Fish Cooked In Spicy Coconut Milk
- **Chettinad Mutton** 610
Lamb Cooked With Spicy Southern Masala
- **Mutton Masala Roast** 610
Lamb Cooked With Onion, Tomato, Garlic, Chillies & Tempered With Curry Leaves
- **Nilgiri Chicken Curry** 515
Delicious South Indian Dish Prepared With Coriander, Mint, Coconut & Other Ingredients
- **Chicken Kori Gassi** 515
Mangalorean Chicken Dish Cooked With Whole Spices & Coconut Milk
- **Paneer Chettinad Curry** 375
Paneer Cubes Cooked With Southern Spices
- **Vegetable Kurma** 375
Vegetables Cooked In South Indian Style
- **Caldine Veg Curry** 375
Yellow Veg Curry Made With Spices and Fresh Coconut Milk Extract
- **Mix Vegetable Avial** 375
Seasonal Vegetables with Grated Coconut, Yogurt Sauce and Curry Leaves
- **Andhra Lady Finger** 375
Ladies Fingers Cooked with Spices, Curry Leaves & Garlic
- **Kerala Kadala Curry** 375
Classic Dish from Kerala Made With Black Chickpeas

RICE & BIRYANI

- **Thalassery Mutton Biryani** 475
Long Grain Rice, Mutton Cooked On Dum With Curry Leaves & Thalassery Spices
- **Thalassery Chicken Biryani** 430
Long Grain Rice, Chicken Cooked On Dum With Curry Leaves & Thalassery Spices
- **Chettinad Vegetable Biryani** 375
Long Grain Rice, Vegetables Cooked On Dum With Curry Leaves & Chettinad Spices
- **Tomato Rice** 225
Rice Cooked With Fresh Tomatoes Tempered With Curry Leaves & Mustard Seeds

DESSERT

- **Rice Payasam** 195
Rice Pudding Cooked With Milk

● Vegetarian

● Non-Vegetarian



INDIAN
AT THE 6TH

