



SOUTH INDIAN TASTING MENUS

TO SHARE FOR GROUPS OF FOUR OR MORE
Our chefs have carefully created a range of menus that perfectly capture our traditions of friendship and sharing. Each menu has an assortment of different dishes that emphasise robust, fresh flavours and capture the extensive range of food from all across South India.

VAIGAI

25 per person

STARTERS

CHEPALU URUNDAI

A fisherman's snack, these hand-shaped croquettes of chopped haddock and ginger are fried to a crisp golden brown.

MAMSAM PEPPER FRY

A delicacy served in tiny nondescript shops all across Kerala, this is pan-seared lamb with black pepper and green chillies.

KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves. From the rustic hamlets of rural Tamil Nadu.

BATATA BONDA

Soft battered dumplings of spiced potato — based on a classical South Indian recipe found in an old 12th-century manuscript, the *Mānasollāsa*.

MAINS

VARUTHA ATTUKARI

Slow roasted lamb fillet with a gentle marinade of herbs, spices and coconut underlying its superb flavour. *With a fresh, herby Nilgiri sauce.*

VENCHINA MAMSAM

Fresh ginger and a touch of black pepper to bring out the taste of lamb in this time-tested recipe from Andhra Pradesh.

KOZHI STEW

An intensely flavoured dish of chicken stewed with coconut milk, potatoes, carrots, exotic spices and aromatics — an evolution of a dish brought to the shores of Kerala in the 1500s by Portuguese sailors.

POONDU KOLI

A fiery chicken dish with the intense heat of red chillies complemented with ginger and plenty of garlic. Not for the faint-hearted!

SERVED WITH

NIMMAKAI ANNAM

Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

ANNAM

Steamed basmati rice.

SIRU UTTAPAM

Soft pancakes with a variety of toppings — tomatoes, red onions and coconut.

PAPER DOSA

Crispy, delicate and paper-thin, this crêpe spans two to three feet.

PERIYAR

20 per person

STARTERS

KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves. From the rustic hamlets of rural Tamil Nadu.

LONA ESI PUTTA GODUGULA

Spicy coconut filled button mushrooms. Melts in the mouth to release an explosion of flavours.

KEERAI BHAJJI

A popular street-side snack, these fritters of fresh spinach and onions are crunchy on the outside and soft on the inside.

KAVERI

30 per person

STARTERS

CHEMMEEN VARUTHATHU

King prawns and peppers tossed together with a tangy tomato, garlic sauce. Irresistible!

MAMSAM PEPPER FRY

A delicacy served in tiny nondescript shops all across Kerala, this is pan-seared lamb with black pepper and green chillies. Its flavour is the stuff of legend.

VARUTHA KOLI

Soft succulent chicken breast with a hot yet subtle coating of ginger, garlic and red chillies.

PALKATTI POLLICHATHU

Slices of cottage cheese and mixed peppers marinated with flavourful herbs, yoghurt and coconut.

MAINS

MEEN CHUTTATHU

Soft and juicy Scottish monkfish, assorted peppers, a delightful marinade and a slight charring to bring out its unique flavour. *With a mild and flavoursome Moilee sauce.*

MAMSAM NILGIRI

From the forested hill stations of Ooty, this herby lamb dish of mint and coriander is wholesome and so refreshing!

CHETTINAD KOLI

With intense flavours of freshly ground spices and gently warming black pepper, this chicken dish is a speciality of the *Chettiar* spice traders.

KOZHI STEW

An intensely flavoured dish of chicken stewed with coconut milk, potatoes, carrots, exotic spices and aromatics — an evolution of a dish brought to the shores of Kerala in the 1500s by Portuguese sailors.

KEERAI MACIAL

A wholesome preparation of yellow lentils and shredded spinach simmered with subtle spices and coconut milk.

SERVED WITH

THENGAI ANNAM

Basmati rice with grated coconut and mustard seeds.

NIMMAKAI ANNAM

Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

SIRU UTTAPAM

Soft pancakes with a variety of toppings — tomatoes, red onions and coconut.

PAPER DOSA

Crispy, delicate and paper-thin, this crêpe spans two to three feet.

MAINS

MASA KONDHAPUR

This hot lamb preparation is typical of the cuisine of Kondhapur known for its richness and liberal use of red chillies.

MYSORE CHILLI KOLI

Chicken cooked in a blend of onions, tomatoes, coconut milk and green chillies — from the old Kingdom of Mysore.

KORI MANGALOREAN

This delicious chicken preparation contains a charming mixture of different fragrant spices combined with the mild richness of coconut milk

BATATA KEERAI SOUNG

Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

GODAVARI

40 per person

STARTERS

PEDDA ROYYALU

Fresh jumbo tiger prawns with a light marinade of ginger, garlic, cumin and crushed bay leaves. An undeniable splendour of the seas.

MEEN ROST

Grilled Scottish salmon with aromatics, spiced yoghurt and chunks of assorted peppers. A taste of South India's calm coastal backwaters.

VARUTHA ATTUKARI

Slow roasted lamb fillet with a gentle marinade of herbs, spices and coconut underlying its superb flavour.

VARUTHA KOLI

Soft succulent chicken breast with a hot yet subtle coating of ginger, garlic and red chillies.

MAINS

MEEN MOILEE

Fresh Scottish monkfish stewed with coconut milk, onions, tomatoes and lemon. A dish with immaculate spice and flavour.

ERACHI MAPPAS

Rich and full of flavour, these are soft succulent lamb chops simmered with onions, tomatoes and coconut milk. An old favourite of the Syrian diaspora of Kerala.

POONDU KOLI

A fiery chicken dish with the intense heat of red chillies complemented with ginger and plenty of garlic. Not for the faint-hearted!

KORI MANGALOREAN

This delicious chicken preparation contains a charming mixture of different fragrant spices combined with the mild richness of coconut milk

BATATA KEERAI SOUNG

Cubes of fried potatoes, shredded spinach and diced tomatoes with coconut milk. Smooth and fulfilling.

SERVED WITH

THENGAI ANNAM

Basmati rice with grated coconut and mustard seeds.

NIMMAKAI ANNAM

Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

APPAM

Lacy, soft and bowl-shaped hoppers of fermented rice and coconut milk.

PAPER DOSA

Crispy, delicate and paper-thin, this crêpe spans two to three feet.

SERVED WITH

NIMMAKAI ANNAM

Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

ANNAM

Steamed basmati rice.

CHILLA

A soft, thin and savoury bread of gram flour with fenugreek.

PAPER DOSA

Crispy, delicate and paper-thin, this crêpe spans two to three feet.

ALL VEGAN

22 per person

STARTERS

WADA CHAMMANTHI

Savoury fritters of spiced, lentils, curry leaves and black pepper served with the spicy Mysore coconut chutney.

BATATA BONDA

Soft battered dumplings of spiced potato — based on a classical South Indian recipe found in an old 12th-century manuscript, the *Mānasollāsa*.

KEERAI BHAJJI

A popular street-side snack, these fritters of fresh spinach and onions are crunchy on the outside and soft on the inside.

MAINS

GUTTI VANKAYA MASALA

Whole aubergines shallow fried, cooked with onions, tomatoes and an assortment of herbs and spices. A vegan splendour.

BENDAKAYA PULUSU

An okra dish cooked with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.

AVIAL

A melange of seasonal vegetables, fresh coconut and curry leaves — deliciously simple and complex at the same time.

KEERAI MACIAL

A wholesome preparation of yellow lentils and shredded spinach simmered with subtle spices and coconut milk.

MASALA DOSA

A rice & lentil crêpe wrapped around a savoury filling of potatoes, onions, tomatoes, green peas and tempered spices. *Served with Sambhar and Coconut chutney.*

SERVED WITH

THENGAI ANNAM

Basmati rice with grated coconut and mustard seeds.

NIMMAKAI ANNAM

Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

APPAM

Lacy, soft and bowl-shaped hoppers of fermented rice and coconut milk.

VEGAN

VEGETARIAN

CONTAINS DAIRY

CONTAINS MUSTARD