



## KIDS MENU

*15 per person*

### STARTERS

#### KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves.

#### KEERAI BHAJJI

Crunchy spinach and onion fritters.  
A popular street-side snack.

### MAIN COURSE

#### KOZHI STEW

Chicken stewed with coconut milk, potatoes,  
carrots, exotic spices and aromatics.

#### KORI MANGALOREAN

This chicken preparation contains subtle spices combined  
with the mild richness of coconut milk and curry leaves.

#### BATATA KEERAI SOUNG

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

#### KAI KURMA

An exquisite preparation of green beans, garden peas  
and carrots with coconut milk and subtle spices.

### SERVED WITH

#### ANNAM

Steamed basmati rice.

#### SIRU UTTAPAM

Three soft pancakes of ground rice and lentil with a variety  
of toppings - tomatoes, red onions and coconut.

#### APPAM

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

### DESSERT

#### VANILLA ICE CREAM

### ALLERGY & INTOLERANCE

Please speak to your server about any dietary requirements you have before you order your meal. All the food on this menu are prepared without using gluten, nuts, peanuts, sesame, celery, lupin, molluscs and sulphites. Our standard operating procedure ensures that all the ingredients we use in our kitchen are always free from these allergens. With the exception of gluten, please note that some of the products we procure may have been packaged in facilities that also handle some of these allergens.



VEGAN



VEGETARIAN



CONTAINS DAIRY



CONTAINS MUSTARD

## DESSERTS

### FLAMBÉ HOMEMADE GULAB JAMUN 6

Soft and rich dumplings soaked in sugar syrup. The quintessential Indian Sweet flamed with white rum.

### FRUIT SORBET 6

A well balanced selection of tropical fruit sorbets.

### CHOCOLATE BROWNIE 6

Served warm with a dollop of vanilla ice cream.

### THENGAI MITHAI 6

This delectable coconut fudge pudding is topped with dates. Quite tempting and quite irresistible.

### ICE CREAM 5.5

A mouth-watering trio of luxury dairy ice creams that is pure delight one spoon at a time.

### PAAL PAYASAM 5

A traditional cardamom flavoured pudding of rice and sweetened milk. Served warm.

### RUM AFFOGATO 7.5

A scoop of vanilla ice-cream, a measure of Old Monk Indian rum and a shot of hot espresso coffee.

## TEA 3

Breakfast / Chamomile / Earl Grey /  
Green / Mint / Lemon / Masala Chai



## COFFEE

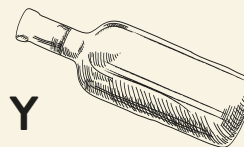
Black Coffee	2.75	Macchiato	3
White Coffee	3	Cappuccino	3.5
Espresso	2.5	Latte	4
Double Espresso	5	Mocha	5.5
DECAFFEINATED COFFEE AVAILABLE		Hot Chocolate	4



## LIQUEUR COFFEE

A great way to round off your meal. Create your own by adding 2.5 to your choice of spirit.

## MALT WHISKY



### AMRUT 6.5

*Indian Single Malt*

Bottled at 46% it has depth of flavour and a unique bitter-sweet overture with characteristics of spice, fruit and honey, and a long, elegant, intricate fade.

### GLENFIDDICH 5.25

*12 Year Old, Speyside*

Beautifully crafted and delicately balanced with sweet, fruity notes and subtle oak with a long, smooth, and mellow finish.

### BOWMORE 5.25

*12 Year Old, Islay*

The heart of the Bowmore range, the 12-year-old exhibits some beautiful coastal notes with a gentle peat, it is the balance that the floral element presents that makes this a great entry bottling for Bowmore.

### THE BALVENIE 14

*21 Year Old, Speyside*

Maturation in 30 year-old port pipes gives this whisky extra depth with flavours of fruit and hints of smoke. A silky-smooth full-bodied palate with a nut and cocoa finish.

### HIGHLAND PARK 6

*12 Year Old, Island*

A delicious sweetness of heather-honey and a warming, silky mouthfeel, this is a whisky that never lets you down.

### THE MACALLAN 7

*Gold, Speyside*

A rich whisky combining fruity citrus and caramel with spicy ginger and nutmeg with a warm, sweet and dry finish.

### LAPHROAIG 6

*10 Year Old, Islay*

Full-bodied and smoky with a residual sweetness, a hint of salt amid the seaweedy, peaty notes before a long warming finish.

### TALISKER 6.25

*10 Year Old, Island*

Spicy, peppery and complex, this is a truly elemental malt with an coastal peaty character and delicious toasty flavours.



## COGNAC

### Hennessy 5.5 Rémy Martin XO 14

### Rémy Martin VSOP 6.5

## LIQUEURS

Baileys	4.75	Tequila	4.75
Cointreau	4.75	Tia Maria	4.75
Disaronno (Amaretto)	4.75	Sambuca	4.75
Drambuie	4.75	Pilgrims	
Glavya	4.75	Blueberry & Basil	4.75

## ALLERGY AND INTOLERANCE

Please speak to your server about any dietary requirements before you order.

 Vegan  Contains Dairy  Contains Soya