

# SHARING MENU

*for 2 people*

Our chefs have carefully created a range of menus that perfectly capture our tradition of dining, to share. These menus are named after rivers crisscrossing South India.



## MALDEVI

*35 per person*

### STARTERS

#### POPPADOMS & DIPS

A serving of crispy poppadoms and a selection of three different dips.

#### 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.

### MAIN COURSE

#### ATTERACHI THENGAI KARI

The fragrant aroma of cardamom and fennel, the richness of coconut milk and the tenderness of lamb make this dish a delight to the senses.

#### MYSORE CHILLI KOLI

Chicken cooked with caramelised onions, tomatoes, coconut milk and green chillies - from the old Kingdom of Mysore.

#### SAMBHAR

Seasonal vegetables, lentils, tamarind and roasted spices, stewed together create this most popular South Indian staple.

### SERVED WITH

#### NIMMAKAI ANNAM

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

#### SADA DOSA

A simple, thin crêpe of ground rice and lentils.

## SHARAVATI

*40 per person*

### STARTERS

#### POPPADOMS & DIPS

A serving of crispy poppadoms and a selection of three different dips.

#### RAJINI CAN

A mixed platter of Keerai Bhaji, Batata Bonda, Karveipullei Koli, Mamsam Pepper Fry and Chemmeen Varuthathu.

### MAIN COURSE

#### MEEN MOILEE

Fresh Scottish monkfish stewed with coconut milk, onions, tomatoes and lemon.

#### VENCHINA MAMSAM

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

#### SUNDAL

A delicacy of black chickpeas, tossed together with a hint of tomatoes, onions, herbs and spices.

### SERVED WITH

#### THENGAI ANNAM

Basmati rice with grated coconut and mustard seeds.

#### THOSAI THATTU

A delightful assortment of three different South Indian breads - Chilla, Appam and Siru Uttapam.

### ALLERGY & INTOLERANCE

 VEGAN  VEGETARIAN  CONTAINS DAIRY  CONTAINS MUSTARD

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.

# SHARING MENU

for 3 people

Our chefs have carefully created a range of menus that perfectly capture our tradition of dining, to share. These menus are named after rivers crisscrossing South India.



## BHAVANI

35 per person

### STARTERS

#### POPPADOMS & DIPS

A serving of crispy poppadoms and a selection of three different dips.

#### CHEPALU URUNDAI

Croquettes of chopped haddock and ginger, fried to a crisp golden brown.

#### KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves.

#### KEERAI BHAJJI

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

### MAIN COURSE

#### KORI MANGALOREAN

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

#### VENCHINA MAMSAM

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

#### CHEMMEEN KARI

A delicate preparation of king prawns, coconut, ginger and curry leaves.

### SERVED WITH

#### ANNAM

Steamed basmati rice.

#### NIMMAKAI ANNAM

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

#### PAPER DOSA

Crispy, delicate and paper-thin, this golden brown crêpe spans two to three feet. You have to see it to believe it!

#### TARKARI

A jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.

### ALLERGY & INTOLERANCE

 VEGAN  VEGETARIAN  CONTAINS DAIRY  CONTAINS MUSTARD

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## NAGAVALI

40 per person

### STARTERS

#### POPPADOMS & DIPS

A serving of crispy poppadoms and a selection of three different dips.

#### RAJINI CAN

A mixed platter of Keerai Bhaji, Batata Bonda, Karveipullei Koli, Mamsam Pepper Fry and Chemmeen Varuthathu.

### MAIN COURSE

#### MEEN CHUTTATHU

Scottish monkfish.

#### MOILEE

A mild and velvety sauce of onions, tomatoes, turmeric and coconut milk.

#### ERACHI MAPPAS

Rich and full of flavour, these lamb chops are simmered with onions, tomatoes and coconut milk.

#### POONDU KOLI

A spicy chicken dish with tomatoes and red chillies, complemented with ginger and garlic.

#### KEERAI KOOTU

Shredded spinach sautéed with grated coconut and subtle spices.

### SERVED WITH

#### NIMMAKAI ANNAM

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

#### THENGAI ANNAM

Basmati rice with grated coconut and mustard seeds.

#### PAPER DOSA

Crispy, delicate and paper-thin, this golden brown crêpe spans two to three feet. You have to see it to believe it!

#### TARKARI

A jumble of fresh tomatoes, cucumber, radish, carrots and red onions with a sprinkling of spiced lemon juice.