Dakhin
SOUTH INDIAN KITCHEN

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

100% Gluten Free Cuisine | 100% Nut Free Cuisine

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 CONTAINS MUSTARD CONTAINS DIARY

Dakhin
SOUTH INDIAN KITCHEN

DESSERTS

NEW YORK CHEESECAKE 8
A New York style baked cheesecake garnished with raspberry fruit preserve

TOFFEE & CHOCOLATE TART Ⓥ 7
A Crumbly chocolate pastry case filled with a toffee sauce and topped with a chocolate ganache

SCOOP OF ICE CREAM 2
Vanilla · Scotch Tablet · Mint Choc Chip

PAAL PAYASAM 5
A traditional cardamom flavoured pudding of rice and sweetened milk. Served warm.

RUM AFFOGATO 7
A scoop of vanilla ice-cream, a measure of rum and a shot of hot espresso coffee.



TEA

Breakfast	3	Mint	3
Chamomile	3	Lemon	3
Earl Grey	3	Masala Chai	3
Green	3	Decaffinated	3

Coconut Milk Available Ⓥ

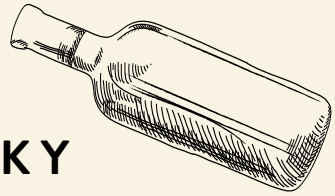


COFFEE

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.

BOWMORE 5
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 15
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.

TALISKER 5.5
10 Year Old, Island
Spicy, peppery and complex, this is a truly elemental malt with an coastal peaty character and delicious toasty flavours.

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 8
Gold, Speyside
A rich whisky combining fruity citrus and caramel with spicy ginger and nutmeg with a warm, sweet and dry finish.

LAPHROAIG 5.5
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.



COGNAC

Hennessy	6	Rémy Martin XO	14
Rémy Martin VSOP	6.5		

LIQUEURS

Baileys	5	Tequila	5
Cointreau	5	Tia Maria	5
Disaronno (Amaretto)	5	Sambuca	5
Drambuie	5	5Wala (Chai Tea Cream Liqueur)	5
Glayva	5		

ALLERGY AND INTOLERANCE

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

Ⓥ Vegan · Contains Dairy · Contains Soya

100% Gluten Free Cuisine · 100% Nut Free Cuisine