



Southern Spice welcomes you to an exotic culinary experience. With its temple and palace inspired décor, richly laid interiors and food artistically presented, it remains the most authentic address for a taste of South Indian cuisine and is recognized amongst Asia's top restaurants.

Mindful of its illustrious past and a legendary culinary rigor, the craft of its master chefs has remained unyielding and unrelenting over the years. The quest for excellence requires them to undertake ritual journeys, across disparate locales from historical palaces to the bylanes of small towns and alluring coastal hamlets of South India, unearthing traditional recipes and mastering cooking styles.

We invite you to join us in this journey where the past and the present come together to transport you to another world where colours, flavours and aromas come alive.

Vanakkam to Southern Spice!

RASAM

VEGETARIAN

- **MURUNGELAI CHAARU** 325
Flavourful extract of drumstick leaves simmered with moong bean and spices
- **MELAGU RASAM** 🌶️ 325
Freshly ground black pepper and coriander flavoured tomato extract
- **THAKKALI RASAM** 🌶️ 325
Plum tomato extract spiked with Madras chilies and tamarind

SEAFOOD & MEAT

- **NJANDU CHAARU** 🌶️ 400
Cilantro flavoured extract of mud crabs
- **KOZHI KURMILAGU CHAARU** 🌶️ 375
Fragrant chicken extract with a hint of black pepper
- **NENJE ELUMBU SAARU** 🌶️ 375
A flavourful and nourishing lamb rib extract

● Vegetarian

🌶️ Spicy

● Non-vegetarian

Please let your server know if you are allergic to any food ingredient.
All prices are in Indian rupees. Government taxes as applicable.

STARTERS

VEGETARIAN

- **VAZHAPOO CUTLET** 500
Banana blossom combined with homemade spices and raw banana mash, fried and served with thalicha chutney
- **GUNTUR CHILI MUSHROOM** 🌶️ 500
Garden fresh mushrooms tossed with Guntur chili and onion
- **BABY CORN MIRIYALU** 500
Baby corn tossed with sliced onions, bell peppers and spiked with black pepper
- **KUZZHI PANIYARAM** 500
Tempered rice and lentil dumpling, shallow fried in a traditional concave mould and served with a fiery red onion relish
- **MURUNGAELAI WADA** 500
Drumstick leaves and lentil galette, crispy fried
- **BENDAKKAI JEEDI PAPPU FRY** 500
Marinated okra and cashew nut fried to perfection
- **ADAI** 500
Spiced lentil pancake served with traditional accompaniments
- **BANANA DOSA** 500
Jaggery and cardamom flavoured banana fritters
- **PALAGARA SUVAIGAL** 525
A sampler with kuzhi paniyaram, adai and banana dosa

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STARTERS

SEAFOOD, POULTRY AND MEAT

- **VANJARAM PODI VARUVAL** 900
Seer fish marinated with stone ground spices fried to perfection
- **KARUVEPAKU KANDAVYALU** 900
Curry leaf and pearl garlic marinated squid rings
- **NANDU PUTTU** 1700
Crab meat tossed with fresh herbs and spices
- **CHEMEEN FRY** 1600
Crispy fried bay prawn tail
- **KARIMEEN POLLICHADHU** 900
Pearl spot fillet wrapped in banana leaf and grilled
- **KANE KEMPU BEZZULE** 900
Lady fish from estuaries of Mangalore, marinated and crispy fried
- **KORI GHEE ROAST** 800
Slow roasted chicken with chili and homemade clarified butter - a Bunt speciality from Mangalore
- **KORI KEMPU BEZZULE** 800
Crisp shredded chicken with chili and spices tossed in yogurt
- **MAMSAM VEPUDU** 950
Succulent lamb shoulder meat, cooked gently with spices - a popular dish from Andhra Pradesh

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SOUTHERN SPICE SPECIALS

- **LOBSTER ULARTHIYADHU** **2500**
A flavourful preparation of lobster tossed with shallots and coconut slivers, a unique delicacy from the coasts of Kerala
- **DENJI RAWA FRY** **1750**
Semolina crusted soft shell crab
- **THAALICHA SALMON** **2000**
Norwegian pink salmon with delicate Southern spices, pan grilled and topped with a bouquet of tempering and fresh shaved coconut
- **POOMPUHAR MEEN VARUVAL 🌶️** **1000**
Pearl garlic and tamarind marinated pomfret, griddle cooked
- **YERAL MELAGU PERATTAL 🌶️** **1600**
Black pepper and fennel flavoured fresh bay prawns stir fried with shallots and tomatoes
- **THARAVU ROAST WITH PATHIRI** **2000**
Slow cooked imported duck breast simmered with shallots and Kerala spices, served with traditional rice bread
- **MIRAPAKAYA KODI 🌶️🌶️** **800**
A fiery chicken delicacy from Bejawada
- **LAMB CHOPS AJARDINA** **950**
An aromatic lamb chop preparation from Karnataka
- **KAYAR KATTI YERACHI KOLA URUNDAI** **800**
A banana fiber wrapped lamb delicacy from Thanjavur - traditionally served in weddings
- **ASPARAGUS PARUPPU USILI** **650**
Asparagus and steamed lentils tempered with Madras chilies
- **URULAI VATHAKAL** **650**
Pebble potatoes, slow cooked with homemade clarified butter

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LUNCH THALI

- **VEGETARIAN** **1650**
A meal of delicacies from South Indian regions with sambhar, rasam, yogurt and accompanied with rice, parota, appam, dessert and dabra kaapi
- **SEAFOOD** **2300**
A meal of prawn, squid, fish preparations, two vegetarian dishes with sambhar, rasam, yogurt and accompanied with rice, parota, appam, dessert and dabra kaapi
- **FISH AND MEAT** **1950**
A meal of fish, chicken, lamb preparations, two vegetarian dishes with sambhar, rasam, yogurt and accompanied with rice, parota, appam, dessert and dabra kaapi
- **LIGHT MEAL - VEGETARIAN** **1650**
A meal of sannas with kadala gassi, idiyappam with kuruma, appam with pachakari ishtew and curd rice with vathal kozhambu and fresh fruit platter
- **LIGHT MEAL - FISH AND MEAT** **1950**
A light meal of sannas with kori gassi, idiyappam with Allepey fish curry, appam with pachakari ishtew and steamed rice with munagakaya mamsam kura, fresh fruit platter

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SOUTHERN SPICE FEAST

An exclusive meal experience

- **KADAL VIRUNDHU** **4750**
An extravagant coastal fare from all southern states featuring four seafood and four vegetarian starters, three seafood and four vegetarian main course dishes, followed by rice, breads, biriyani and three desserts
- **MAHA VIRUNDHU** **3500**
A grand feast of three non-vegetarian and three vegetarian starters, three non-vegetarian and four vegetarian main course dishes, followed by rice, breads, biriyani and three desserts
- **VIRUNDHU** **3000**
A feast of two non-vegetarian and two vegetarian starters, two non-vegetarian and four vegetarian main course dishes, followed by rice, breads, biriyani and two desserts

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CURRIES

VEGETARIAN

- **POOKOSE KARU KAALAN PERATTAL** 625
Cauliflower, morels and bell peppers in a cilantro and coconut spice mix
- **KADALA GASSI** 🌶️ 625
Black chickpeas in a byadgi chili and coconut curry
- **GUTTI VONKAYA** 625
Eggplant stuffed with peanut and coriander seeds, tossed in an Andhra style spice mix
- **KARUVEPILAI POONDU KOZHAMBU** 🌶️ 625
Pearl garlic in a curry leaf infused tamarind gravy
- **MULAKEERAI MASIYAL** 625
Amaranth leaf and green gram with corn kernels
- **PACHAKARI KURUMA** 625
Spring vegetables cooked in Kerala style rich coconut and cashew curry
- **PACHAKARI ISHTEW** 625
Seasonal fresh vegetables with slow cooked onion and green chili, gently simmered in coconut milk
- **NOORGE ANABE GOTHEL** 625
Drumstick and mushroom in a toasted coconut and cumin curry- a Karnataka delicacy
- **VENDAKAI UPPERI** 625
Slow cooked lady finger with grated coconut and home ground spices
- **BROCCOLI, HARICOT BEANS THORAN** 625
Tempered broccoli and haricot beans tossed with home pounded coconut and spices

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CURRIES

VEGETARIAN

- **PANEER GHEE ROAST**  **650**
Cottage cheese slow roasted with chili and homemade clarified butter-a Bunt specialty from Mangalore
- **MANTHAKKALI VATHAL KOZHAMBU** **625**
Black nightshade berries in a fragrant tamarind curry
- **TOMATO PAPPU** **625**
Split pigeon pea stewed with plum tomatoes and pearl garlic
- **ARACHIVITTA SAMBHAR** **625**
A traditional Tamil Brahmin sambhar with lentils, stone ground spices, drumstick and Madras onions

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CURRIES

SEAFOOD

- **MANGALORE CRAB SUKKA** 🌶️ **1700**
Mud crab stir fried with onion, freshly ground chili and roasted garlic
- **MADRAS PRAWN CURRY** 🌶️ **1650**
A prawn curry with tamarind, ground spices and coconut – A singara Chennai specialty
- **ROYYALA IGURU** **1650**
Prawns simmered in a rich coconut, cashew and Andhra spice mix
- **ALLEPPEY FISH CURRY** **950**
Seer fish morsels simmered in a green mango and coconut curry
- **NELLORE CHAPALA PULUSU** 🌶️ **950**
Seer fish cubes in a spicy tamarind and tomato curry – a coastal delicacy from Andhra Pradesh

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CURRIES

EGG AND MEAT

- **KARANDI OMELETTE VARUTHA KOZHAMBU** 750
Omelette cooked in a cupped ladle and simmered in roasted chili and coconut curry
- **KOZHI MELAGU CURRY** 🌶️ 900
Boneless chicken leg in a fiery curry with black pepper and fennel – a Chettinadu speciality
- **KORI GASSI** 🌶️ 900
Chicken with Byadgi chilies, coconut, fenugreek and tamarind
- **THANJAVUR KOZHI VARUTHA KOZHAMBU** 🌶️ 900
Rustic preparation of chicken, with ground spices
- **MUTTON ISHTEW** 950
Tender lamb morsels stewed in coconut milk with ginger, green chili and potato
- **MUNAKAYA MAMSAM KURA** 🌶️ 950
Lamb shoulder meat curry, infused with drumstick

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BIRIYANI

VEGETARIAN

- **KAIKARI BIRIYANI** **850**
A vegetable and rice preparation, flavoured with cinnamon and cardamom

NON-VEGETARIAN

- **MALABAR NEIMEEN BIRIYANI** **1000**
A north Kerala specialty – Seer fish and ghee rice delicacy
- **PALLIPALAYAM CHICKEN BIRIYANI** 🌶️ **900**
Kongunadu style biriyani with jeera sambhar rice, fresh mint and chilies
- **RAYALASEEMA MAMSAM BIRIYANI** 🌶️ **950**
Spiced lamb and fragrant rice preparation from Rayalaseema in Andhra Pradesh

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RICE AND BREADS

- **BISI BELA HULI ANNA** 500
Kedgerree with lentils and sona masuri rice, coated with homemade ghee - a Karnataka speciality
- **PULIOHORA** 500
Steamed ponni rice tossed in a homemade tamarind spice mix
- **THAYIR SAADAM** 500
Curd rice served with traditional accompaniments - a must have with all South Indian meals
- **STEAMED PONNI RICE** 250
- **KERALA RED RICE** 250
- **PAROTA** 250
Crisp and flaky, griddle cooked South Indian bread
- **IDIYAPPAM** 250
Steamed string hoppers
- **NEER DOSA** 250
Fermented rice pan cakes
- **SANNAS** 250
Fluffy steamed rice cakes from Mangalore
- **APPAM** 250
Rice hoppers
- **MUTTAI APPAM** 275
Rice hoppers with egg

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DESSERTS

- **COCONUT KHAJA WITH ELANEER PUDDING** 500
Phyllo wrapped with jaggery and shaved coconut served with tender coconut pudding
- **CHOCOLATE DOME** 550
Banana and ginger ice cream with poornam sauce in a chocolate dome
- **PAKAM GARI WITH PAL PAYASAM** 500
Sweet Wada served with rice and milk reduction
- **ASOKA HALWA** 500
A light moong dal and whole wheat pudding – specialty from Tanjore
- **ELANEER PAYASAM WITH CRISPY COCONUT SNAP AND FRUITS** 525
Chilled tender coconut delicacy
- **KUMBAKONAM KAAPPI ICE CREAM** 500
Homemade ice cream flavoured with Kumbakonam coffee
- **TROPICAL FRESH FRUITS** 450

SUGAR FREE DESSERTS

- **SEMIYA PAAL PAYASAM** 500
Traditional dessert with reduced milk and vermicelli
- **BADAM HALWA** 550
A delicious almond confection
- **FRUIT PAYASAM** 500
Tropical fruits with slow cooked milk

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BEVERAGES

NEER MORE Chilled buttermilk flavoured with spices and herbs	250
TENDER COCONUT WATER	250
SEASONAL FRESH FRUIT JUICE	250
DABRA KAAP The famous South Indian filter coffee with milk	250
CHAYA The traditional South Indian village tea	250
SOUTHERN SPICE SPECIAL MOCKTAILS	
SOUTHERN SPICE GINGER PUNCH A concoction of freshly squeezed pineapple, ginger, sweet lime and tender coconut water	450
PANAGAM A combination of jaggery, lime, ginger and cardamom with water	450
VASANTHA NEER Tender coconut water with honey, lime and mint	450
TRIVENI SANGAMAM Fresh pineapple and grape juice with mint	450

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