

Southern Spice welcome you to an exotic culinary experience. With it's temple and palace inspired decor, 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.

Namaskaram to Southern Spice!

As per the guidelines issued by Food safety & Standards
Authority of India (FSSAI) an average active adult requires 2000
kcals of energy per day. However, the actual calories
may vary per person.



NON-VEGETARIAN

VEGETARIAN

MURUNGAKAI CHAARU ₹ 400 240ml/262kcal|drumstick bouillon, moong bean & spices

THAKKALI RASAM ♣ ₹ 400 240ml/169kcal|tomato broth, garlic, madras chilli & tamarind

List of Allergens:



● Vegetarian Dish Non-vegetarian Dish Please let your server know if you are allergic to any food ingredient. All prices are in Indian rupees. Government taxes as applicable.



SEAFOOD, POULTRY AND MEAT

CHEMEEN FRY ₩ 180gm/250kcal crispy fried bay prawn tail	₹ 1050
VANJARAM PODI VARUVAL *** 180gm/392kcal tawa fried seer fish, cumin, fennel & curry leaves	₹ 950
KARUVEPAKU KANDAVYALU \$\iii \text{180gm/355kcal tawa grilled squid rings, curry leaf, garlic & spices}	₹ 950
KARIMEEN POLLICHATHU & 250gm/415kcal banana leaf wrapped pearlspot, Kerala spices & grilled	₹ 950
ATTIRACHI ULARTHIYATHU 6 1 200gm/588kcal lamb cubes, onion, tomato and local spices, ginger & green chilies	₹ 900
KORI GHEE ROAST 200gm/372kcal slow roasted chicken, chili & butter	₹ 800
KORI KEMPU BEZZULE * 1 200gm/439kcal crispy shredded chicken, red chili & spices & yoghurt	,₹800





VEGETARIAN

VAZHAPOO CUTLET 188 180gm/280kcal banana blossom, raw banana mash, spices & fried	₹ 650
KAAJU KOTMIR VADE 180gm/416kcal coriander & onion infused cashew fritters	₹ 650
GUNTUR CḤILLI MUSHROOM § 180gm/184kcal mushroom, guntur chilli & onion	₹ 650
BENDAKKAI JEEDI PAPPU FRY \$\infty\$ \$\infty\$ 180gm/410kcal marinated okra & cashew nut & crispy fried	₹ 650
KINNYA MASALA DOSA & Solid Sol	₹ 650



Southern Spice Specials

A	THAALICHA SALMON 200gm/574kcal grilled norwegian salmon, Southern spices, garlic, shallots & shaved coconut	₹ 1300
▲	YERAL MELAGU PERATTAL & \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	₹ 1100
A	POOMPUHAR MEEN VARUVAL 200gm/339kcal griddled pomfret, garlic, tamarind & chettinadu spices marinade	₹ 1050
	ASPARAGUS PARIPPU USILI 4 4 4 200gm/226kcal asparagus, steamed lentils, Madras chilli	₹ 700
	URULAI VATHAKAL () () 200gm/341kcal slow cooked pebble potatoes, spices & clarified butter	₹ 650



Sampler Platter

SEAFOOD ► 1800
Sampler of prawn, squid, fish, two vegetarian dishes, sambar, rasam, pulisseri, rice, Kerala paratha, appam, dessert & sulaimani





SEAFOOD AND MEATS

	MANGALORE CRAB SUKKA [1], 200gm/384kcal stir fried Sea crab, onion, chilli & roasted garlic	₹ 1050
<u> </u>	MALABAR PRAWN ROAST (4) 200gm/284kcal tiger prawns tossed in a Kerala spice mix, tomato, ginger, green chillies, coconut slivers & curry leaves	₹ 1050
	MUTTON ISHTEW 300gm/572kcal stewed lamb cubes, potato, ginger, green chilli & coconut milk	₹ 950
	ALLEPPEY FISH CURRY & >>> 300gm/471kcal seer fish cubes, green mango, red chilli & coconut curry	₹ 950
	KOZHI MELAGU CURRY 4 300gm/308kcal boneless chicken leg, black pepper, fennel & chettinadu spices	₹ 900
	KORI GASSI. 300gm/367kcal chicken, byadgi chilies, coconut, fenugreek & tamarind	₹ 900





VEGETARIAN

AVIAL 300gm/303kcal seasonal vegetables, coconut paste, yoghurt, green chilies & cumin	₹ 700
KADALA GASSI & 1 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	₹ 700
VENDAKAI UPPERI 200gm/318kcal slow cooked ladies finger, grated coconut & spices	₹ 700
PANEER GHEE ROAST 300gm/581kcal slow roasted cottage cheese, chilli & homemade clarified butter	₹ 700
TOMATO PAPPU 300gm/297kcal stewed split pigeon pea, plum tomatoes & garlic	₹ 700
KERALA SAMBAR 🚯 🖔 300gm/432kcal yellow lentil & vegetable curry	₹ 500





NON-VEGETARIAN

MOPLAH NEIMEEN BIRIYANI (1997) 350gm/709kcal seer fish, Kaima rice, malabar spices & clarified butter	₹ 1100
PALLIPALAYAM CHICKEN BIRIYANI 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	₹ 1000
THALASSERRI MUTTON BIRYANI	₹ 1000

350gm/834kcal|tender lamb, Kaima rice, spices

VEGETARIÁN

& clarified butter

KAIKARI BIRIYANI		:	₹ 800
350gm/574kcal vegetable, rice, spices &		•	
clarified butter	_		

List of Allergens:



■ Vegetarian Dish
■ Non-vegetarian Dish
Please let your server know if you are allergic to any food ingredient.
All prices are in Indian rupees. Government taxes as applicable.

Rice And Breads

MUTTAI APPAM (6) 290gm/409kcal egg topped Rice hoppers	₹ 300
BISI BELA HULI ANNA	₹ 600
THAYIR SAADAM (1) (%) 300gm/520kcal spiced curd & rice	₹ 500
STEAMED PONNI RICE 300gm/352kcal	₹ 350
KERALA RED RICE 300gm/211kcal	₹ 350
KERALA PARATHA 🎒 18gm/384kcal crispy, flaky, South Indian bread	₹ 250
IDIYAPPAM 180gm/292kcal steamed string hoppers	₹ 250
SANNAS	₹ 250
APPAM 180gm/266kcal rice hoppers	₹ 250





DATES AND COCONUT PIE 180gm/630kcal with teneder coconut icecream	₹ 550
ADA PRADHAMAN	₹ 500
ELANEER PAYASAM 200gm/582kcal tender coconut pulp, reduced milk & cardamom, chilled	₹ 500
SEASONAL FRESH FRUITS	₹ 500
Sugar Free Desserts	
SEMIYA PAAL PAYASAM 200gm/580kcal reduced milk, vermicelli & clarified butter	₹ 500





TENDER COCONUT WATER	₹ 300
SEASONAL FRESH FRUIT JUICE	₹ 300
DABRA KAAPI 240ml/73kcal south Indian filter coffee	₹ 300
CHAYA 1 240ml/43kcal south Indian village tea	₹ 300
SULAIMANI Black tea, lemon & spices	₹ 300
NEER MORE 1 240ml/166kcallspiced buttermilk, chilled	₹ 250



Southern Spice Special, Mockfail

SOUTHERN SPICE GINGER PUNCH Pineapple, ginger, sweet lime and tender		₹ 350
coconut water		
PANAGAM A Jaggery, lime, ginger, cardamom & water	,	₹ 350
VASANTHA NEER Tender coconut water, honey, lime & mint		₹ 350
TRIVENI SANGAMAM Pineapple juice, grape juice & mint	,	₹ 350



