



southern spice

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 Serving Size 200gms   262 kcal | 410 |
| Flavourful extract of drumstick leaves simmered with moong bean and spices | | |
|  |  Melagu rasam Serving Size 200gms  195 kcal | 410 |
| Freshly ground black pepper and coriander flavoured tomato extract | | |
|  |  Thakkali rasam Serving Size 200gms  169 kcal | 410 |
| Plum tomato extract spiked with Madras chilies and tamarind | | |

SEAFOOD & MEAT

- | | | |
|---|--|------------|
|  |  Kozhi kurmilagu chaaru Serving Size 200gms   272 kcal | 495 |
| Fragrant chicken extract with a hint of black pepper | | |
|  |  Njandu chaaru Serving Size 200gms   182 kcal | 525 |
| Cilantro flavoured extract of mud crabs | | |



Moluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites



Vegetarian



Spicy



Non-vegetarian

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STARTERS

VEGETARIAN

- 🟢 **Vazhapoo cutlet** | Serving Size 180gms | 🌾 | 220 kcal **710**
Banana blossom combined with homemade spices and raw banana mash, fried and served with thalicha chutney
- 🟢 🌶️ **Guntur chili mushroom** | Serving Size 180gms | 🌾 | 184 kcal **710**
Garden fresh mushrooms tossed with Guntur chili and onion
- 🟢 **Baby corn miriyalu** | Serving Size 180gms | 🌾 | 224 kcal **710**
Baby corn tossed with sliced onions, bell peppers and spiked with black pepper
- 🟢 **Kuzhi paniyaram** | Serving Size 180gms | 🥤🌾🍅 | 577 kcal **710**
Tempered rice and lentil dumpling, shallow fried in a traditional concave mould and served with a fiery red onion relish
- 🟢 **Murungaelai wada** | Serving Size 180gms | 🌾 | 316 kcal **710**
Drumstick leaves and lentil galette, crispy fried
- 🟢 **Bendakkai jeedi pappu fry** | Serving Size 180gms | 🌾 | 410 kcal **710**
Marinated okra and cashew nut fried to perfection
- 🟢 **Adai** | Serving Size 180gms | 🌾🌿 | 452 kcal **710**
Spiced lentil pancake served with traditional accompaniments
- 🟢 **Banana dosa** | Serving Size 180gms | 🥤🌾 | 444 kcal **710**
Jaggery and cardamom flavoured banana fritters
- 🟢 **Palagara suvaigal** **710**
A sampler with kuzhi paniyaram, adai and banana dosa



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STARTERS

SEAFOOD, POULTRY AND MEAT

- | | | |
|--|--|-------------|
|  | Vanjaram podi varuval Serving Size 180gms   392 kcal | 1250 |
| Seer fish marinated with stone ground spices fried to perfection | | |
|  | Nandu puttu Serving Size 200gms   276 kcal | 2100 |
| Crab meat tossed with fresh herbs and spices | | |
|  | Chemeen fry Serving Size 180gms   250 kcal | 1850 |
| Crispy fried bay prawn tail | | |
|  | Kane kempu bezzule Serving Size 180gms   363 kcal | 1250 |
| Lady fish from estuaries of Mangalore, marinated and crispy fried | | |
|  |  Kori ghee roast Serving Size 200gms  372 kcal | 995 |
| Slow roasted chicken with chili and homemade clarified butter - a Bunt speciality from Mangalore | | |
|  |  Kori kempu bezzule Serving Size 180gms  439 kcal | 995 |
| Crisp shredded chicken with chili and spices tossed in yogurt | | |
|  |  Mamsam vepudu Serving Size 200gms  295 kcal | 1200 |
| Succulent lamb shoulder meat, cooked gently with spices - a popular dish from Andhra Pradesh | | |



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SOUTHERN SPICE SPECIALS

▲	Lobster ularthiyadhu Serving Size 200gms 🦞🌿 304 kcal	3200
	A flavourful preparation of lobster tossed with shallots and coconut slivers, a unique delicacy from the coasts of Kerala	
▲	Denji rawa fry Serving Size 200gms 🦞🌿 284 kcal	2200
	Semolina crusted soft shell crab	
▲	🌶️ Poompuhar meen varuval Serving Size 200gms 🐟🌿 339 kcal	1250
	Pearl garlic and tamarind marinated pomfret, griddle cooked	
▲	🌶️ Yeral melagu perattal Serving Size 200gms 🦞🌿 304 kcal	1950
	Black pepper and fennel flavoured fresh bay prawns stir fried with shallots and tomatoes	
▲	Kayar katti yerachi kola urundai Serving Size 180gms 🍌🌿 399 kcal	1250
	A banana fiber wrapped lamb delicacy from Thanjavur - traditionally served in weddings	
■	Asparagus paruppu usili Serving Size 200gms 🌿🥛🌿 226 kcal	795
	Asparagus and steamed lentils tempered with Madras chilies	
■	Urulai vathakal Serving Size 200gms 🥛🌿 341 kcal	825
	Pebble potatoes, slow cooked with homemade clarified butter	



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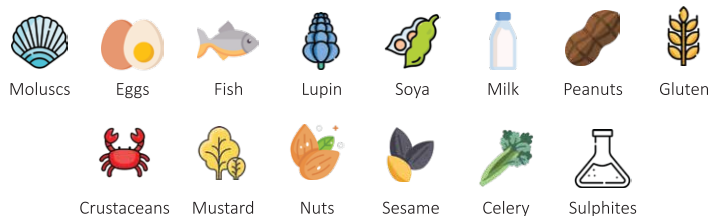
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LUNCH THALI

- | | | |
|---|--|--------------------|
| <div style="display: flex; align-items: center;"> <div style="width: 10px; height: 10px; background-color: green; margin-right: 5px;"></div> </div> | <p>Vegetarian</p> <p>A meal of delicacies from South Indian regions with sambhar, rasam, yogurt and accompanied with rice, parota, appam, dessert and dabra kaapi</p> | <p>2950</p> |
| <div style="display: flex; align-items: center;"> <div style="width: 10px; height: 10px; background-color: red; margin-right: 5px;"></div> </div> | <p>Seafood</p> <p>A meal of prawn, crab, fish preparations, two vegetarian dishes with sambhar, rasam, yogurt and accompanied with rice, parota, appam, dessert and dabra kaapi</p> | <p>3500</p> |
| <div style="display: flex; align-items: center;"> <div style="width: 10px; height: 10px; background-color: red; margin-right: 5px;"></div> </div> | <p>Fish and meat</p> <p>A meal of fish, chicken, lamb preparations, two vegetarian dishes with sambhar, rasam, yogurt and accompanied with rice, parota, appam, dessert and dabra kaapi</p> | <p>3250</p> |
| <div style="display: flex; align-items: center;"> <div style="width: 10px; height: 10px; background-color: green; margin-right: 5px;"></div> </div> | <p>Light meal – vegetarian</p> <p>A meal of sannas with kadala gassi, idiyappam with kuruma, appam with pachakari ishtew and curd rice with vathal kozhambu and fresh fruit platter</p> | <p>2950</p> |
| <div style="display: flex; align-items: center;"> <div style="width: 10px; height: 10px; background-color: red; margin-right: 5px;"></div> </div> | <p>Light meal – fish and meat</p> <p>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</p> | <p>3250</p> |






Vegetarian
 Spicy
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SOUTHERN SPICE FEAST

AN EXCLUSIVE MEAL EXPERIENCE

- | | | |
|---|--|-------------|
|  | Kadal virundhu
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 | 6000 |
|  | Maha virundhu
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 | 4500 |
|  | Virundhu
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 | 4250 |



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Vegetarian



Spicy



Non-vegetarian

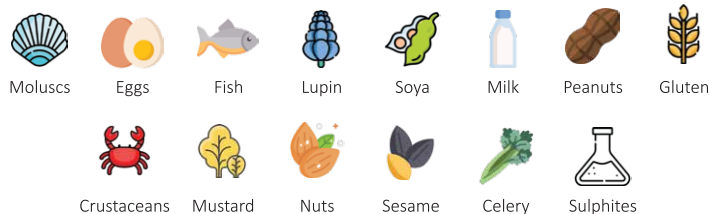
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CURRIES

VEGETARIAN

- 🍱 🌶️ **Kadala gassi | Serving Size 200gms | 🥬🥛🥕 | 694 kcal** **825**
Black chickpeas in a byadgi chili and coconut curry
- 🍱 **Gutti vonkaya | Serving Size 200gms | 🥬🌰 | 223 kcal** **825**
Eggplant stuffed with peanut and coriander seeds, tossed in an Andhra style spice mix
- 🍱 🌶️ **Karuvepilai poondu kozhambu | Serving Size 200gms | 🥬🥕 | 123 kcal** **825**
Pearl garlic in a curry leaf infused tamarind gravy
- 🍱 **Mulakeerai masiyal | Serving Size 200gms | 🥬🥛 | 308 kcal** **795**
Amaranth leaf and green gram with corn kernels
- 🍱 **Pachakari kuruma | Serving Size 200gms | 🥛🥕 | 303 kcal** **825**
Spring vegetables cooked in Kerala style rich coconut and cashew curry
- 🍱 **Pachakari ishtew | Serving Size 200gms | 🥕 | 83 kcal** **825**
Seasonal fresh vegetables with slow cooked onion and green chili, gently simmered in coconut milk
- 🍱 **Vendakai upperi | Serving Size 200gms | 🥛🥕 | 318 kcal** **825**
Slow cooked lady finger with grated coconut and home ground spices

















🍱 Vegetarian 🌶️ Spicy 🚫 Non-vegetarian

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CURRIES

VEGETARIAN

-   **Paneer ghee roast** | Serving Size 200gms |   | **581 kcal** **825**
Cottage cheese slow roasted with chili and homemade clarified butter-a Bunt specialty from Mangalore
-  **Manthakkali vathal kozhambu** | Serving Size 200gms |   | **198 kcal** **825**
Black nightshade berries in a fragrant tamarind curry
-  **Tomato pappu** | Serving Size 200gms |   | **297 kcal** **825**
Split pigeon pea stewed with plum tomatoes and pearl garlic
-  **Arachivitta sambhar** | Serving Size 200gms |    | **432 kcal** **825**
A traditional Tamil Brahmin sambhar with lentils, stone ground spices, drumstick and Madras onions



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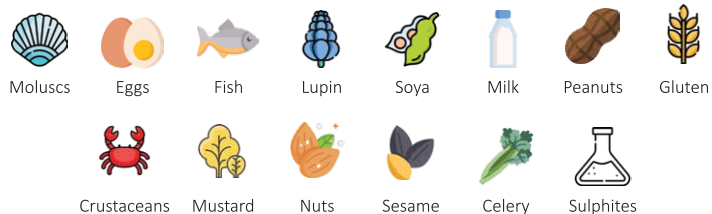
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CURRIES

SEAFOOD

- **Royyala iguru | Serving Size 200gms |**    **633 kcal** **1975**
Prawns simmered in a rich coconut, cashew and Andhra spice mix
- **Alleppey fish curry | Serving Size 200gms |**   **471 kcal** **1250**
Seer fish morsels simmered in a green mango and coconut curry
-  **Nellore chapala pulusu | Serving Size 200gms |**    **314 kcal** **1250**
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 | 895 |
| | Serving Size 200gms    421 kcal | |
| | Omelette cooked in a cupped ladle and simmered in roasted chili and coconut curry | |
|  |  Kozhi melagu curry Serving Size 200gms  308 kcal | 1150 |
| | Boneless chicken leg in a fiery curry with black pepper and fennel – a Chettinadu speciality | |
|  |  Kori gassi Serving Size 200gms    367 kcal | 1150 |
| | Chicken with Byadgi chilies, coconut, fenugreek and tamarind | |
|  | Mutton ishtew Serving Size 200gms  572 kcal | 1250 |
| | Tender lamb morsels stewed in coconut milk with ginger, green chili and potato | |
|  |  Munakaya mamsam kura Serving Size 200gms  450 kcal | 1250 |
| | Lamb shoulder meat curry, infused with drumstick | |



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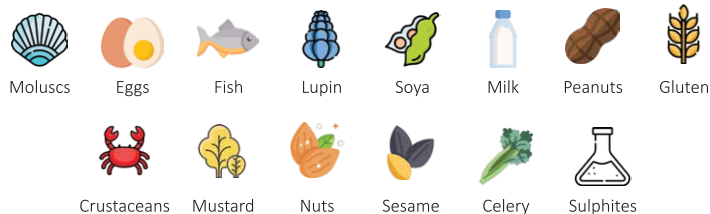
BIRIYANI

VEGETARIAN

- **Kaikari biriyani | Serving Size 200gms |   | 574 kcal****995**
- A vegetable and rice preparation, flavoured with cinnamon and cardamom

NON-VEGETARIAN



















- **Malabar neimeen biriyani | Serving Size 200gms |   | 509 kcal****1195**
- A north Kerala specialty – Seer fish and ghee rice delicacy
- **Pallipalayam chicken biriyani | Serving Size 200gms |   | 539 kcal****1150**
- Kongunadu style biriyani with jeera sambha rice, fresh mint and chilies
- **Rayalaseema mamsam biriyani | Serving Size 200gms |   | 507 kcal****1250**
- Spiced lamb and fragrant rice preparation from Rayalaseema in Andhra Pradesh



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RICE AND BREADS

	Bisi bela huli anna Serving Size 200gms  518 kcal	645
	Kedgerie with lentils and sona masuri rice, coated with homemade ghee – a Karnataka speciality	
	Puliohora Serving Size 200gms  490 kcal	645
	Steamed ponni rice tossed in a homemade tamarind spice mix	
	Thayir saadam Serving Size 200gms  520 kcal	645
	Curd rice served with traditional accompaniments - a must have with all South Indian meals	
	Steamed ponni rice Serving Size 200gms No allergens 352 kcal	325
	Kerala red rice Serving Size 200gms No allergens 211 kcal	325
	Parota Serving Size 180gms  634 kcal	325
	Crisp and flaky, griddle cooked South Indian bread	
	Idiyappam Serving Size 180gms  707 kcal	325
	Steamed string hoppers	
	Sannas Serving Size 200gms  410 kcal	325
	Fluffy steamed rice cakes from Mangalore	
	Appam Serving Size 180gms  441 kcal	325
	Rice hoppers	
	Muttai appam Serving Size 180gms  517 kcal	395
	Rice hoppers with egg	



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DESSERTS

- 🍃 **Chocolate dome | Serving Size 180gms | 🥛 | 630 kcal** **695**
Banana and ginger ice cream with poornam sauce in a chocolate dome
- 🍃 **Asoka halwa | Serving Size 180gms | 🥛🍌 | 469 kcal** **695**
A light moong dal and whole wheat pudding – specialty from Tanjore
- 🍃 **Elaneer payasam | Serving Size 180gms | 🥛 | 782 kcal** **695**
Chilled tender coconut delicacy
- 🍃 **Kumbakonam kaapi ice cream | Serving Size 130gms | 🥛 | 280 kcal** **695**
Homemade ice cream flavoured with Kumbakonam coffee

SUGAR FREE DESSERTS

- 🍃 **Semiya paal payasam | Serving Size 180gms | 🥛🍌 | 580 kcal** **695**
Traditional dessert with reduced milk and vermicelli
- 🍃 **Badam halwa | Serving Size 130gms | 🥛🍌 | 685 kcal** **695**
A delicious almond confection



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BEVERAGES

Neer more Serving Size 130gms  166 kcal	295
Chilled buttermilk flavoured with spices and herbs	
Tender coconut water	295
Seasonal fresh fruit juice	295
Dabra kaapi Serving Size 130gms  73 kcal	325
The famous South Indian filter coffee with milk	
CHAYA	375
The traditional South Indian village tea	

SOUTHERN SPICE SPECIAL MOCKTAILS

Southern spice ginger punch	495
A concoction of freshly squeezed pineapple, ginger, sweet lime and tender coconut water	
Panagam	495
A combination of jaggery, lime, ginger and cardamom with water	
Vasantha neer Serving Size 130gms No allergens 485 kcal	495
Tender coconut water with honey, lime and mint	
Triveni sangamam	495
Fresh pineapple and grape juice with mint	



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