

IST

VELLARI KALAVAI - KACHUMBER SALAD

Cucumber | Pickled Red Onion | Avocado Cilantro Dressing | Citrus Air | Red Onion Gel \$14

ULUNDHU VADAI - THAKALI RASAM

Tangy Tamarind Broth | Lentil Fritters | Potato Crisp \$14

'CHENNAI' SUNDAL - BLACK CHICKPEAS

Hummus | Green Mango | Coconut | Chettinad Spice Infused Oil | Sticks | Lemon & Citrus Tuile \$15

BEET & KEERAI URUNDAI - BEETS & SPINACH BEIGNET

Spiced Tomato Chutney | Curry Leaf Crisp \$16

PICHU POTTA KOZHI KOODA - PULLED CHICKEN CHOUX

Spicy Aioli | Lemon Air \$21

ERAL KALLU KALAVAI – TIGER PRAWNS

Traditional Spiced Chettinad Masala | Sun Kissed Cherry Tomato | Saffron Foam \$23

MEZZE THATTU – MEZZE PLATTER

Kathrikai (Eggplant) 3 ways - Nei Roasted, Bresaola, Poruchathu | Hummus | Uruga (Indian Pickling) Olive | Sticks \$19

2ND

KAALAN KALLU PIRATTAL – GRIDDLED FORAGED MUSHROOM
Curry Leaf Spiced | Getti Kulambu (Thick Vegan Gravy) | Carrot Brittle \$25

IDIAPPAM KATHIRI KOSMALLI – INDIAN RICE NOODLE
Eggplant in Flourless South Indian Roux | Rice Crackling \$22

PARRUPPU URUNDAI KULAMBU – SPLIT CHICKPEA BOUDIN
Poached Chickpea | Tamarind | Sweetcorn Crunch \$24

AVIAL ON PUMPKIN KOZHUKATTE – MIXED VEGETABLE MELANGE ON PUMPKIN RAVIOLI
Green Plantain | Carrot | Roasted Zucchini | Squash | Freshly Extracted Coconut Milk | Tomato Spume \$28

MEEN MOILEE – BLACK COD MOILEE
Curried Yoghurt | Caramelized Onion | Macerated Celeriac Root | Baby Vegetables | Onion Spirals \$40

SUTTA KOZHI THODAI – TANDOOR INSPIRED CHICKEN THIGH
Coconut Gravy | Purple Urulai Vathakal (Potato Pan kissed) Puree | Tomato Dust \$36

KARI CHUKKA – LAMBLOIN
Chukka Masala | Parsnip & Mascarpone Puree | Baby Vegetable \$42

MUTTON KARANDI OMLETTE – GOAT OMLETTE (Signature Dish)
Quail Egg | Bun Parotta | Sustainable Sturgeon Caviar \$45

RATTU VATHAKI – SEARED SHRIMPS
Fermented Chilli Paste | Cous-Cous Upma over Banana Leaf | Cilantro Oil \$40

3RD

These are only available to have with the 2nd course

ARCOT KOTTANGKUCHI BIRIYANI – SOUTH INDIAN BIRIYANI 20
Chicken Thigh | Crispy Onion | Cilantro

‘MADURAI’ BUN PAROTTA 12
Flaky ‘Indian’ Croissant

ANDHRA PAWAKKAI CHIPS 12
Crispy Bitter Gourd | Andhra Spices

CHITRANNAM 12
Coconut Rice

COURTESY OF HEAD CHEF: MAHENDRAN GUNASEKARAN