

Southern Spice

**7 Course Signature Chef Tasting Menu
@ 95 per person**

French Wine Pairing @ 55 per person

Amuse Bouche

South
Indian
Fine
Dining
Restaurant



Lobster Pani Pooi,
pickled ginger, tandoori
spices, Avocado, Mint
chutney

Banana Blossom

Raw banana
croquette, Crab,
Caviar, Courgette
and gun powder



Should you have any special dietary requirements or allergies please inform your waiter.

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Gooseberry Rasam



Gooseberry Rasam,
tomato gel, heirloom
tomato and black olive
crumbs

Dish From Gods Own Country

Malabar Fish curry,
Mustard, Coconut, Curry
leaves, cherry tomato

Lachha Paratha,
parmesan, tomato and
rhubarb chutney



Please note : 10% surcharge on Saturday and Sunday,

Main Course

Duck Chettinad , nectarine jam, braised Dutch
carrots, Rasel Hanout spiced jus



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Pre Dessert

Pink Guava and Red Chilli Granita



Dessert

Tender Coconut
Payasam,
Saffron,
Coconut Sorbet,
Caramel



Please note: credit card payments incur a service fee of 1.6%