



KIDS MENU

15 per person

STARTERS

KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves.

KEERAI BHAJJI

Crunchy spinach and onion fritters.
A popular street-side snack.

MAIN COURSE

KOZHI STEW

Chicken stewed with coconut milk, potatoes, carrots, exotic spices and aromatics.

KORI MANGALOREAN

This chicken preparation contains subtle spices combined with the mild richness of coconut milk and curry leaves.

BATATA KEERAI SOUNG

Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

KAI KURMA

An exquisite preparation of green beans, garden peas and carrots with coconut milk and subtle spices.

SERVED WITH

ANNAM

Steamed basmati rice.

SIRU UTTAPAM

Three soft pancakes of ground rice and lentil with a variety of toppings - tomatoes, red onions and coconut.

APPAM

Lacy, soft and bowl-shaped hoppers of fermented rice and coconut milk.

DESSERT

VANILLA ICE CREAM



ALLERGY & INTOLERANCE

Please speak to your server about any dietary requirements you have before you order your meal. All the food on this menu are prepared without using gluten, nuts, peanuts, sesame, celery, lupin, molluscs and sulphites. Our standard operating procedure ensures that all the ingredients we use in our kitchen are always free from these allergens. With the exception of gluten, please note that some of the products we procure may have been packaged in facilities that also handle some of these allergens.

 VEGAN  CONTAINS MUSTARD

DESSERTS

FLAMBÉ HOMEMADE GULAB JAMUN 🍷 8

Soft and rich dumplings soaked in sugar syrup. The quintessential Indian Sweet flamed with rum. Served with scoop of vanilla ice cream

TOFFEE & CHOCOLATE TART 🍷🍫 6

A Crumbly chocolate pastry case filled with a toffee sauce and topped with a chocolate ganache

THENGAI MITHAI 🍷 6

This delectable coconut fudge pudding is topped with dates. Quite tempting and quite irresistible.

SCOOP OF ICE CREAM 2

Vanilla 🍷 Scotch Tablet 🍷 Mint Choc Chip 🍷

PAAL PAYASAM 🍷 5

A traditional cardamom flavoured pudding of rice and sweetened milk. Served warm.

RUM AFOGATO 🍷 7

A scoop of vanilla ice-cream, a measure of rum and a shot of hot espresso coffee.

TEA

Breakfast	3	Mint	3
Chamomile	3	Lemon	3
Earl Grey	3	Masala Chai 🍷	3
Green	3	Decaffeinated	3



CUSTOMISE YOUR DRINK

Coconut Milk Available 🍷
Flavoured Syrups 0.5
Vanilla 🍷 Caramel 🍷

COFFEE

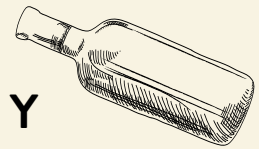
Black Coffee	2.75	Macchiato	3
White Coffee	3	Cappuccino	3.5
Espresso	2.5	Latte	4
Double Espresso	5	Mocha	5.5
DECAFFEINATED COFFEE AVAILABLE		Hot Chocolate	4



LIQUEUR COFFEE

A great way to round off your meal. Create your own by adding 2.5 to your choice of spirit.

MALT WHISKY



AMRUT 6.5 **HIGHLAND PARK** 6

Indian Single Malt
Bottled at 46% it has depth of flavour and a unique bitter-sweet overture with characteristics of spice, fruit and honey, and a long, elegant, intricate fade.

12 Year Old, Island
A delicious sweetness of heather-honey and a warming, silky mouthfeel, this is a whisky that never lets you down.

GLENFIDDICH 5.5

12 Year Old, Speyside
Beautifully crafted and delicately balanced with sweet, fruity notes and subtle oak with a long, smooth, and mellow finish.

THE MACALLAN 8

Gold, Speyside
A rich whisky combining fruity citrus and caramel with spicy ginger and nutmeg with a warm, sweet and dry finish.

BOWMORE 5

12 Year Old, Islay
The heart of the Bowmore range, the 12-year-old exhibits some beautiful coastal notes with a gentle peat, it is the balance that the floral element presents that makes this a great entry bottling for Bowmore.

LAPHROAIG 5.5

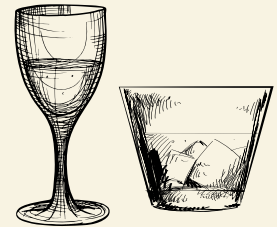
10 Year Old, Islay
Full-bodied and smoky with a residual sweetness, a hint of salt amid the seaweedy, peaty notes before a long warming finish.

THE BALVENIE 15

21 Year Old, Speyside
Maturation in 30 year-old port pipes gives this whisky extra depth with flavours of fruit and hints of smoke. A silky-smooth full-bodied palate with a nut and cocoa finish.

TALISKER 5.5

10 Year Old, Island
Spicy, peppery and complex, this is a truly elemental malt with an coastal peaty character and delicious toasty flavours.



COGNAC

Hennessy 6 Rémy Martin XO 14

Rémy Martin VSOP 6.5

LIQUEURS

Baileys 4.75 Tequila 4.75

Cointreau 4.75 Tia Maria 4.75

Disaronno (Amaretto) 4.75 Sambuca 4.75

Drambuie 4.75 5Wala (Chai Tea Cream Liqueur) 4.75

Glavya 4.75

ALLERGY AND INTOLERANCE

Please speak to your server about any dietary requirements before you order.

🍷 Vegan 🍷 Contains Dairy 🍷 Contains Soya

