



Small Plates

**BEETS SALAD** Fresh beets and Buddha’s hand cut citrus, fresh pomegranate and pomegranate jelly, creamy yoghurt 17

**STRAWBERRY & HEIRLOOM TOMATOES BURRATA SALAD** Baby cucumber, kalamata olives, basil 18

**CORN SOUP** Yellow and white corn, cumin, white onions, celery, leeks, white pepper and finished with lime 15

**RASAM MUSSELS** Fresh steamed mussels, tangy spiced rasam broth 21

**CHUTNEY PRAWNS** Spiced grilled prawns, grandma’s chutney, served with basil, cucumber, cherry tomatoes 18

**BUTTER POACHED LOBSTER** (n) Succulent lobster, roasted romanesco, rich korma sauce 23

**BLACK & WHITE CALAMARI** Crispy calamari, tamarind chili ketchup 18

**RASA SLIDERS** (g, vo) Spiced potato fritters, soft pav bread, tangy tamarind chutney, cilantro chutney 16

**SUMMER CORN CHAAT** Crispy corn fritters, whipped yoghurt, tamarind, mint chutneys 18

**INDIAN RAILWAY PEPPERS** (vo) Crispy sweet banana peppers, Greek yoghurt, lime, black mustard seeds 16

**GENERAL TSO’S CAULIFLOWER** (df) Indian-Chinese style spicy tomato chili sauce, sesame seeds 18

**ANDHRA FRIED CHICKEN** Chili lime yoghurt, crispy chard, red onions, fennel 19

Mid-Course

**MUSHROOM UTHAPPAM** (v) Wild and cultivated mushrooms, white truffle oil 24

**GENOVESE BASIL DOSA** (vo) Basil chutney, ginger, garlic, cilantro, tamarind-spiced potato masala 24

**WHITE ELEPHANT BUTTER PAPER DOSA** (vo) Two feet-long house-churned butter dosa, gunpowder dust, spiced potato masala hash 26

**SHEPHERD’S DOSA** Spiced ground lamb masala, cilantro 25

**OLD MADRAS DOSA** (vo) Madras spice paste, flavorful masala, spiced chutney 24



Mains

MEEN VAZHAYILA POLLICHATU

Marinated halibut steamed in banana leaf with shallots and ginger, snow peas and sugar snap peas poriyal, coconut rice 45

MALABAR SHRIMP MASALA (dfo, gfo)

Gulf Shrimp, fresh chillies, masala blend. Served with seasonal vegetables and coconut rice 34

BRAISED LAMB SHANK NIZAMI

Spiced potato cake, braised autumn greens, gravy 45

ROAST RACK OF LAMB

Fried tamarind-glazed Brussels sprouts, pan-roasted mushrooms, lamb jus 66

DUCK CONFIT BIRYANI

Slow-cooked duck with fragrant basmati rice, aromatic spices and caramelized onions 34

KANGANADU CHICKEN CURRY (df)

Toasted whole spices, curry leaves, char magaz, coconut milk, seasonal vegetables and kerala paratha 32

BUTTER CHICKEN (dfo, gfo)

Tender chicken, creamy tomato sauce infused with butter, spices, and a hint of fenugreek. Served with green beans poriyal, basmati rice 32

LOTUS ROOT KOFTA CURRY

Crisp lotus root dumplings in a richly spiced gravy. Served with asparagus, basmati rice 32

MALAI PANEER (n)

Paneer stuffed with spinach, creamy tomato-onion sauce. Served with garlic sautéed sugar snap peas and broccoli, basmati rice 32

ACCOMPANIMENTS

Basmati Rice 5

Coconut Rice 6

Lemon, Onion, Chillies 5

Ghee & Gunpowder 3

Coconut & Tomato Chutney 3

Mint & Tamarind 3

Raita 5

Papad 5

Ghost Chili 3

Kerala Paratha (2 pcs) 6