

PRE-THEATRE MENU

Two Courses for 14⁹⁵ pp

Monday to Friday : 5pm to 6:30pm

Table to be returned by 8pm

Saturday & Sunday : 1pm to 6pm

Table to be returned by 7:30pm



STARTERS

MAMSAM PEPPER FRY 🔥

A delicacy served all across Kerala, this is pan-seared lamb with black pepper and green chillies. Its flavour is the stuff of legend.

KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves. From the rustic hamlets of rural Tamil Nadu.

BATATA BONDA ♻️

Soft battered dumplings of spiced potato — based on a recipe found in an old 12th-century manuscript, the *Mānasollāsa*.

KEERAI BHAJJI ♻️

A popular street-side snack, these fritters of fresh spinach and onions are crunchy on the outside and soft on the inside.

MAIN COURSES

VENCHINA MAMSAM 🔥

Fresh ginger and a touch of black pepper to bring out the taste of lamb in this time-tested recipe from Andhra Pradesh.

CHETTINAD KOLI 🔥

With intense flavours of freshly ground spices and gently warming black pepper, this chicken dish is a speciality of the *Chettiar* spice traders.

TELENGANA PALKATTI

A mild preparation of cottage cheese with coconut milk blended with onion, tomatoes and mustard seeds.

MAMSAM NILGIRI

From the forested hill stations of Ooty, this herby lamb dish of mint and coriander is wholesome and so refreshing!

KORI MANGALOREAN

This delicious chicken preparation contains a charming mixture of different fragrant spices combined with the mild richness of coconut milk

BATATA KEERAI SOUNG ♻️

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

DOSA

Crêpes made from a batter of rice and lentils, dosa are usually served with a variety of fillings.

Indigenous to the South India, the dosa can be traced back over two thousand years.

Always served with Sambhar and Thengai Chutney.

MAMSAM DOSA

A dosa with a splendid filling of lamb, green peas, curry leaves and spices.

KOLI DOSA

A serving of well-spiced chicken in a rolled-up dosa.

MASALA DOSA ♻️

A dosa with a traditional savoury spiced potato filling. A classic South Indian dish.

SERVED WITH A CHOICE OF

SIRU UTTAPAM ♻️

Soft pancakes of ground rice and lentil with a variety of toppings — tomatoes, red onions and coconut.

SADA DOSA ♻️

A simple, thin crêpe of rice and lentils.

NIMMAKAI ANNAM ♻️

Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

ANNAM ♻️

Steamed basmati rice.

SELECT SIDES

KEERAI KOOTU ♻️ 4.95

Shredded spinach sautéed with grated coconut and subtle spices. Fresh and fragrant!

TARKARI ♻️ 3.95

A delectable salad of tomatoes, cucumber, radish, carrots, red onions and lemon juice.

MANGA PICKLE 🔥 ♻️ 2.50

Spicy, salty, pickle made from unripe mangoes and red chillies.