



# Dakshin

THE CELEBRATED TASTE OF SOUTH

Dakshin, over the years has epitomized the rich tradition and culture of the southern peninsula. Now, after 30 years of glorifying the culinary traditions of the six south indian states -Andhra Pradesh, Telangana, Karnataka, Kerala, Pondicherry and Tamil Nadu - this legendary restaurant presents a new menu showcasing the best of the best.

Enjoy this selection of iconic recipes as they take your imagination to a bygone era... an era in which the use of vessels like 'Urli' and 'Adduku transformed gastronomy to a fine art. Where rituals and personalized service made every meal a truly memorable experience.

Allow us to fulfill your needs - please let one of our service associate know if you have any special dietary requirements, food allergies or food intolerance.



Vegetarian specialties



non Vegetarian Specialities

REFINED VEGETABLE OIL/BUTTER/DESI GHEE USED IN PREPARATION

All items are locally sourced and subjected to seasonal availability



## PRARAMBHAM

|   |   |     |
|---|---|-----|
|    | <b>PAZHA CHARU</b><br>Seasonal fresh juice  | 370 |
|    | <b>NEER MORE</b><br>Spiced butter milk  | 220 |
|    | <b>IYER'S SPECIAL</b><br>Nibbles of the day from the Iyer's trolley   | 500 |
|   | <b>SETTU SOUP</b><br>A vegetable soup made of lentil extract , tomatoes and cauliflower,<br>tempered with aniseed and peppercorns | 400 |
|  | <b>MUNDIRI PARUPU BAGODA</b><br>Crushed deep fried cashewnut fritters lightly spiced with<br>chilli and turmeric                  | 500 |
|  | <b>INDRAIYA VADAI</b><br>Fried lentil fritters of the day   | 500 |
|  | <b>VAZHAI SHUNTI</b><br>Spiced golden dumplings of raw banana served with raw mango and<br>green chilli chutney                   | 500 |
|  | <b>KOZHI RASAM</b><br>Essence of chicken with freshly ground spices   | 475 |



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## DAKSHIN YERA

Masala coated fried prawns

1525



## KOZHI '65'

Spicy morsels of chicken, deep fried

825

## SARVOTTAMAM



## POOKOSU MELAGU PERATTI

Florets of cauliflower tempered with mustard and tossed with freshly crushed pepper corns

620



## URLAI ROAST

Baby potatoes tossed with onions and ground spices

620



## PATCHAKARI STEW/APPAM

Vegetable mélange simmered in coconut milk with onion, ginger and green chilli. Served with appams (2 Nos)

850



## TOMATO PAPPU

Lentils cooked with tomatoes, onions and chilies tempered with garlic and mustard

650



## NANDU PUTTU

Crab meat tossed with onions, ginger and green chilies

1575



## ROYYALA VEPUDU

A spicy preparation of prawns, onions, tomatoes, ginger, garlic and green chilies

1525



## MEEN POLLICHTHU

1300



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Fresh catch of pearl spot fish in a spicy marinade, wrapped in banana leaf and grilled



**MEEN MOILEE**

975

Fish slices in coconut extract, flavored with ginger, garlic and green chilies



**KORI RASSA**

945

A traditional chicken curry from Mangalore



**VEINCHINA MAMSAM**

975

Lamb morsels cooked dry with browned onions, coriander and spices

## TAMILNADU



**CHINNA VENGAYA PATCHAI MELAGAI MANDI**

650

A combination of shallots, green chilies and butter beans cooked in a gravy of tamarind and garlic



**KEERAI MASIYAL**

620

Fresh mash of greens and lentils cooked and tempered



**VATHAL KOZHAMBU**

620

A pungent curry of shallots and der berries



**URLAI VARUVAL**

620

Potato cubes fried and tossed with salt and red chilli powder



**MURUNGAI MOTCHAI MASALA**

620

A butter bean and drumstick combination



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**KOZHI MELAGU KOZHAMBU**

Chicken in pepper gravy

945

**ATTUKAL PAYA**

An aromatic curry made with lamb trotters

975

**KARI CHOPS**

Lamb chops cooked in a home style traditional south Indian spice

975

**PONDICHERY****VENDAKAI THAIR CURRY**

Tempered yoghurt with spices and okra

620

**KATIRIKAIYA KUJAMU**

Brinjal cooked in traditional south Indian spice

650

**MALAI CURRY**

Mixed vegetable curry with cashew nuts

650



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## SUDAL

Quail curry with pepper, coriander and cloves

975



## KOZHI PATCHAI MUNDRI VARUVAL

A combination of chicken and raw cashew nuts

945



## YERA THENKAI CURRY

Prawns tossed with coconut paste and spices

1525

## ANDHRA PRADESH & TELANGANA



## BENDAKAYA THALIMPU

Okra slices tempered with red chillies and mustard

620



## PUTTA GODUGULA MASALA

Button mushroom in gravy of coconut flavoured with chillies ,  
Garlic, ginger and tempered with mustard seeds.

620



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**PALASA JEEDIPAPPU MASALA KOORA**

650

Cashew nuts curry cooked in traditional style

**CHAPA PULUSU**

975

A spicy and tangy fish curry

**KODI VEPUDU**

945

A spicy preparation of chicken with onion and tomato Masala

**CHANAGA PAPPU MAMSAM KOORA**

975

Mutton curry made with split chick peas, tomatoes and spices

## KARNATAKA



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**PADPE UPKARI****620**

Seasonal greens with onions and coconut shavings

**BATTANI MASALA****650**

Green peas in a masala of tomato, onion, red chillies and coconut

**KESUVINA GADDE FRY****620**

Colocasia cooked and deep fried tossed with chilli powder and Curry leaves.

**KAI KURMA****650**

Vegetables simmered in a gravy of coconut, poppy seed and spices

**KADALA GASSI****620**

Black chick peas and potatoes in a gravy of coconut, chillies and tamarind

**TALLALE JHALKE****975**

Lady fish in a spicy marinade, deep fried

**KORI TALNA****945**

Chicken cooked with roasted masala and coconut milk

**KERALA**

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|   |  |             |
|---|--|-------------|
|    | <b>AVIAL</b><br>Mélange of vegetables cooked in a coarse paste of coconut, green chilies and cumin     | <b>620</b>  |
|    | <b>THEEYAL</b><br>Choice of okra or shallots in a tangy gravy with a blend of freshly ground spices    | <b>650</b>  |
|    | <b>THORAN</b><br>Seasonal vegetable cooked with coconut, green chili and temper                        | <b>620</b>  |
|    | <b>ALLEPPEY CHEMEEN CHARU</b><br>Prawns simmered in a gravy of coconut milk, red chilli and tamarind   | <b>1525</b> |
|    | <b>KOZHI VARATTIYATHU</b><br>Chicken marinated and cooked with a delicate blend of spices from Malabar | <b>945</b>  |
|  | <b>ISHTEW</b><br>Mutton / Chicken simmered in coconut , onion , ginger, garlic and spices              | <b>975</b>  |

## ANNAM

|   |  |            |
|---|--|------------|
|  | <b>CHITRANNAM</b><br>Rice in your choice of flavor - tomato, lemon, coconut, tamarind or | <b>600</b> |
|---|--|------------|

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curry leaf

|   |  |      |
|---|--|------|
|    | <b>BISI BELA BHATH</b><br>Rice and lentils cooked with vegetables and mixture of ground spices | 570  |
|    | <b>BAGALA BHATH</b><br>Curd and rice, tempered with mustard, red chilies and curry leaves      | 570  |
|    | <b>IDIAPPAM</b><br>Steamed rice vermicelli   | 370  |
|    | <b>APPAM</b><br>Lacy pancakes of a fermented rice batter                                       | 370  |
|    | <b>KAL DOSAI</b><br>Mini-dosas cooked without oil  | 370  |
|   | <b>VEECHU PAROTTA</b><br>Layered bread of refined wheat flour                                  | 370  |
|  | <b>KHAIMA CHORU</b><br>Rice tossed with mutton mince, eggs, green chilies and capsicum         | 975  |
|  | <b>ANDHRA KODI PULAO</b><br>An Andhra specialty of chicken and rice combination                | 1295 |

## THALI

*Kindly ask your service associate for today's menu selection*

|   |                                     |      |
|---|-------------------------------------|------|
|  | <b>SPECIAL VEGETARIAN THALI</b>     | 1900 |
|  | <b>SPECIAL NON VEGETARIAN THALI</b> | 2300 |
|  | <b>SPECIAL SEA FOOD THALI</b>       | 2500 |

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## MADHURAM

|   |  |     |
|---|--|-----|
|    | <b>BADAM HALWA</b><br>A dense sweet confection made from almond paste, ghee and sugar            | 620 |
|    | <b>ELANEER PAYASAM</b><br>Tender coconut kernels in cardamom flavored coconut milk               | 570 |
|    | <b>BASUNDI</b><br>Saffron flavored milk reduction  | 520 |
|    | <b>VATHALAPPAM</b><br>Steamed coconut custard sweetened with jaggery and cardamom                | 500 |
|    | <b>KARJURA ADTHINA</b><br>Date toffee  | 520 |
|  | <b>ARUSUVAI ( Mukkani ice cream)</b><br>Three flavored ice cream ( Banana, Jackfruit and Mango ) | 525 |
|  | <b>DAKSHIN KAFI</b><br>South Indian coffee   | 370 |



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