



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 associates know if you have any special dietary requirements, food allergies or food intolerance.



Vegetarian specialities



non Vegetarian Specialities

REFINED VEGETABLE OIL/BUTTER/DESI GHEE USED IN PREPARATION

All items are locally sourced and subjected to seasonal availability

PRARAMBHAM

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

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DAKSHIN YERA

Masala coated fried prawns

1525**KOZHI '65'**

Spicy morsels of chicken, deep fried

825**SARVOTTAMAM****POOKOSU MELAGU PERATTI****620**

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

**URLAI ROAST****620**

Baby potatoes tossed with onions and ground spices

**PATCHAKARI STEW/APPAM****850**

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

**TOMATO PAPPU****650**

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

**NANDU PUTTU****1575**

Crab meat tossed with onions, ginger and green chilies

**ROYYALA VEPUDU****1525**

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

**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 KOZHAMBHU****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 KOZHAMBHU**

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**PONDICHERRY****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

975

Quail curry with pepper, coriander and cloves

**KOZHI PATCHAI MUNDRI VARUVAL**

945

A combination of chicken and raw cashew nuts

**YERA THENKAI CURRY**

1525

Prawns tossed with coconut paste and spices

ANDHRA PRADESH & TELANGANA**BENDAKAYA THALIMPU**

620

Okra slices tempered with red chilies and mustard

**PUTTA GODUGULA MASALA**

620

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



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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 chilies 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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**BATTANI MASALA**

650

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**KESUVINA GADDE FRY**

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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

**AVIAL****620**

Mélange of vegetables cooked in a coarse paste of coconut, green chilies and cumin

**THEEYAL****650**

Choice of okra or shallots in a tangy gravy with a blend of freshly ground spices

**THORAN****620**

Seasonal vegetable cooked with coconut, green chili and temper

**ALLEPPEY CHEESEN CHARU****1525**

Prawns simmered in a gravy of coconut milk, red chilli and tamarind

**KOZHI VARATTIYATHU****945**

Chicken marinated and cooked with a delicate blend of spices from Malabar

**ISHTEW****975**

Mutton / Chicken simmered in coconut , onion , ginger, garlic and spices

ANNAM**CHITRANNAM****600**

Rice in your choice of flavor - tomato, lemon, coconut, tamarind or



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curry leaf

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

THALI

Kindly ask your service associate for today's menu selection

 SPECIAL VEGETARIAN THALI	1900
 SPECIAL NON VEGETARIAN THALI	2300
 SPECIAL SEA FOOD THALI	2500

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MADHURAM

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



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