




Dakshin

THE CELEBRATED TASTE OF SOUTH

Dakshin, over the years has epitomized the rich tradition and culture of the southern peninsula. Now, after 29 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

	PAZHA CHARU Seasonal fresh juice	295
	NEER MORE Spiced butter milk	195
	IYER'S SPECIAL Nibbles of the day from the Iyer's trolley	475
	MULLGATAWNY SOUP curried lentil stock	375
	BEETROOT SALADU (Salade de betteraves) Boiled beet with fresh letti greens, tender coconut and peppercorns	475
	INDRAIYA VARUVAL Crisp fried vegetable of the day	475
	VAZHAI SHUNTI Spiced golden dumplings of raw banana served with raw mango and green chilli chutney	475
	KOZHI RASAM Essence of chicken with freshly ground spices	425
	MEEN POLLICHATHU Fresh catch of pearl spot fish fillet in a spicy marinade, wrapped in banana leaf and griddled	1250
	DAKSHIN YERA	1475
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Masala coated fried prawns



KORI 65

775

Spicy morsels of chicken, deep fried

SARVOTTAMAM



POOKOSU MELAGU PERATTI

595

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



URLAI ROAST

595

Baby potatoes tossed with onions and ground spices



PATCHAKARI STEW/APPAM

825

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



TOMATO PAPPU

625

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



NANDU PUTTU

1525

Crab meat tossed with onions, ginger and green chillies



ROYYALA VEPUDU

1475

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



MEEN MOILEE

925

Fish slices in coconut extract, flavoured with ginger, garlic and green chillies



KORI RASSA

895

A traditional chicken curry from Mangalore



VEINCHINA MAMSAM

925



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Lamb morsels cooked dry with browned onions, coriander and spices

TAMILNADU

	CHINNA VENGAYA PATCHAI MELAGAI MANDI 625 A combination of shallots, green chillies and butter beans cooked in a gravy of tamarind and garlic
	KEERAI KOZHAMBU 595 Seasonal greens and lentil cooked with a tempering of mustard and Garlic
	TOMATO KA BHURTHA 595 Roasted tomatoes tossed with green chilli, garlic and onions
	MURUNGAI MOTCHAI MASALA 595 A butter bean and drumstick combination
	KOZHI MELAGU KOZHAMBU 895 Chicken in pepper gravy
	ATTUKAL PAYA 925 An aromatic curry made with lamb trotters
	KAI PIDI CHOPS 925 Deep fried lamb chop with blend of ethnic Chettinad Masala



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PONDICHERY


	GUNDU MULLANGI KOOTU A combination of lentils and turnip tempered with red chilli and Coconut	595
	MALAI CURRY Mixed vegetable curry with cashew nuts	625
	SUDAL Quail curry with pepper, coriander and cloves	925
	KOZHI PATCHAI MUNDRI VARUVAL A combination of chicken and raw cashew nuts	895
	YERA AVARAI MASALA Broad beans and prawns tossed together	1475

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ANDHRA PRADESH & TELANGANA

	BENDAKAYA THALIMPU Okra slices tempered with red chillies and mustard	595
	BEERAKAYA PAALU Ridge gourd simmered with green chillies and milk	595
	PALASA JEEDIPAPPU MASALA KOORA Cashew nuts curry cooked in traditional style	625
	CHAPA PULUSU A spicy and tangy fish curry	925
	KODI VEPUDU A spicy preparation of chicken with onion and tomato Masala	895
	CHANAGA PAPPU MAMSAM KOORA Mutton curry made with split chick peas, tomatoes and spices	925



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KARNATAKA

	PADPE UPKARI Seasonal greens with onions and coconut shavings	595
	BATTANI MASALA Green peas in a masala of tomato, onion, red chillies and coconut	625
	ALAVAMENDE PHODI Spiced semolina crusted colocasia	595
	KAI KURMA Vegetables simmered in a gravy of coconut, poppy seed and spices	625
	PADENGI GASSI Mangalorean sprout curry with potatoes	595
	TALLALE JHALKE Lady fish in a spicy marinade, deep fried	925
	THENGENKAI KORI Chicken simmered in a mildly spiced coconut curry	895



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KERALA

	AVIAL Mélange of vegetables cooked in a coarse paste of coconut, green chillies and cumin	595
	THEEYAL Choice of okra or shallots in a tangy gravy with a blend of freshly ground spices	625
	KAYA UPPERI Raw banana tossed with mustard seeds, curry leaves and chillies	595
	ALLEPPEY CHEMEEN CHARU Prawns simmered in a gravy of coconut milk, red chilli and tamarind	1475
	KOZHI VARATTIYATHU Chicken marinated and cooked with a delicate blend of spices from Malabar	895
	ATTIRATCHI OLARTHIYATHU Mutton cooked in a special blend of Masala	925



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ANNAM

	CHITRANNAM Rice in your choice of flavour - tomato, lemon, coconut, tamarind or curry leaf	525
	BISI BELA BHATH Rice and lentils cooked with vegetables and mixture of ground spices	495
	BAGALA BHATH Curd and rice, tempered with mustard, red chillies and curry leaves	495
	IDIAPPAM Steamed rice vermicelli	295
	APPAM Lacy pancakes of a fermented rice batter	295
	KAL DOSAI Mini-dosas cooked without oil	295
	VEECHU PAROTTA Layered bread of refined wheat flour	295
	KHAIMA CHORU Rice tossed with mutton mince, eggs, green chillies and capsicum	925
	ANDHRA KODI BIRYANI An Andhra speciality of spiced chicken and rice combination	1295

THALI

Kindly ask your service associate for today's menu selection

	SPECIAL VEGETARIAN THALI	1700
	SPECIAL NON VEGETARIAN THALI	2100

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SPECIAL SEA FOOD THALI

2300

MADHURAM



BADAM HALWA

595

A dense sweet confection made from almond paste, ghee and sugar



ELANEER PAYASAM

545

Tender coconut kernels in cardamom flavored coconut milk



BASUNDI

495

Saffron flavored milk reduction



KADAL PATCHEE

475

Pistachio flavored blancmange made of china grass



VATHALAPPAM

475

Steamed coconut custard sweetened with jaggery and cardamom



KARJURA ADTHINA

495

Date toffee



COCONUT BAGUETTE

495

Baguette slices baked in cardamom flavored coconut milk



DAKSHIN KAFI

345

South Indian coffee



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