



# ALL DAY MENU

**DINE-IN • CRAFTED COCKTAILS • FULL-BAR**

|                                  |                                   |   |
|----------------------------------|-----------------------------------|---|
| <b>Lunch</b><br>11:30am – 3:00pm | <b>Dinner</b><br>5:30pm – 10:00pm | <b>Weekend Brunch</b><br>8:30am – 10:30am |
|----------------------------------|-----------------------------------|---|

## OUR STORY & PROMISE

*Experience the authentic taste of Chettinad – a culinary heritage born along the ancient spice routes of Tamil Nadu, carried by the Nattukotai Chettiar merchants who journeyed through Burma, Ceylon, Vietnam, and Malaysia.*

*Every dish begins with sun-dried, cold-pressed spices, ground fresh in-house and crafted made-to-order to deliver peak potency and depth in every bite.*

*We believe in pure, honest flavor – absolutely no artificial food colors, no flavor enhancers, no shortcuts. Only premium ingredients, time-honored technique, and the living traditions of Chettinad cuisine, brought to your table.*

|                  |                     |               |                     |
|------------------|---------------------|---------------|---------------------|
| SUN-DRIED SPICES | NO ARTIFICAL COLORS | MADE TO ORDER | NO FLAVOR ENHANCERS |
|------------------|---------------------|---------------|---------------------|

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## CHEF MAHENDRAN








The vision of showcasing the depth and beauty of Chettinad cuisine to the world. Our cuisine is a celebration of spices, journey, and stories inspired by Chettiar merchants who travelled the mercantile route - capturing the flavors of Burma, Ceylon, Vietnam, and Malaysia

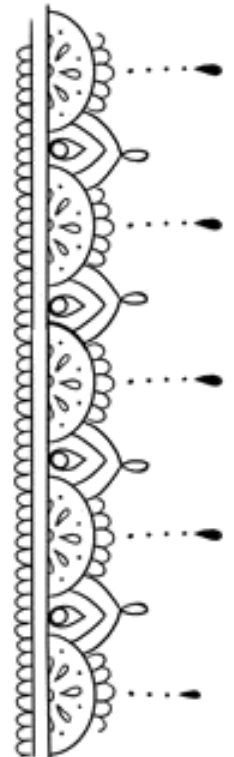
### Vegetarian Appetizers

-  **ONION & CURRY LEAF KUZHIPANIYARAM** (SPECIALITY ITEM – allow extra prep time) - 10  
A savory replica of American Hush puppies. Rice-lentil battered hush puppies with onion, curry leaves and tempering (6pcs)
-  **CLASSIC GOBI MANCHURIAN** - 14.5  
Cauliflower florets tossed in a spicy, tangy, and savory sauce made with soy sauce, ginger, garlic, and chili
-   **CAULIFLOWER “KARUVEPILAI MELAGU”** - 14   
An aromatic herb (curry leaf) and black pepper infused and tossed crispy cauliflower florets
-   **CAULIFLOWER ANDHRA 65** - 14  
Crispy cauliflower florets tossed in spiced sauce
-  **STREET STYLE PANEER** - 15  
Crispy paneer pieces tossed in a signature Chettinad chili glaze, roasted garlic, sun-dried red chilies
-   **PANEER “KARAIKUDI” STYLE** - 15  
Crispy paneer tossed with red chilli, garlic, sesame



### Non - Vegetarian Appetizers

-  **STREET STYLE CHICKEN** - 13   
Chicken tender pieces tossed in a signature Chettinad chili glaze, roasted garlic, sun-dried red chilies
- CHILLI CHICKEN** - 13  
Chicken tender pieces tossed in a spicy, tangy, and savory sauce made with soy sauce, ginger, garlic & chili.
-  **“KARUVEPILAI MELAGU” CHICKEN LOLLIPOP** - 15   
An aromatic herb (curry leaf) and black pepper infused and tossed crispy chicken winglets
-  **CHICKEN 65** - 13 (NO ARTIFICIAL FOOD COLOR)  
Chennai city's' most popular and much debated of its origin and preparation. Boneless chicken thigh marinated in South Indian spices and crispy cooked
- QUAIL 65** - 15 (NO ARTIFICIAL FOOD COLOR)  
Bone-in quail thigh marinated in South Indian spices and crispy cooked
-   **GHEE ROASTED SHRIMPS** - 16  
Shrimps roasted with ghee, chilli and spices, garlic
-  **AMRITSARI FISH** - 18  
Ajwain-spiced batter, crisp and flavorful
-  **“KARAIKUDI” CHUKKA** - chicken - 16 | mutton - 20  
Pan roasted dry mutton or chicken pieces with fennel seeds, peppercorn, sun dried red chillies, shallots
-  **UPPU KARI** - 20  
Dried chillies, dry/semi dry preparation of goat meat, curry leaves and garlic



**Tandoor** Enjoy the grilled meats with House of Chettinad signature spice marinades (NO ARTIFICIAL FOOD COLOR)

Vegetarian 

**PINEAPPLE SHASHLIK - 12**

Charred pineapple, spiced marinade, smoky-sweet finish

**VEG SHAMI KEBAB - 12**

Soft patties of lentils and vegetables with warm spices, stuffed with caramelized onion yoghurt

**PANEEER TIKKA - 14**

Classic yogurt-marinated paneer, chili, aromatic spices

**MUSHROOM KURKURE (CRISPY MUSHROOM TOSS) - 13**

Crispy fried mushrooms tossed with garlic, curry leaves, green chili and house spice blend

Non-Vegetarian

**HARIYALI CHICKEN TIKKA - 15**

Mint, cilantro, green chili marinade, juicy finish (5pcs)

**MALAI CHICKEN TIKKA - 16**

Creamy, mildly spiced, cashew-cardamom marinade (5 pcs)

**TANDOORI PRAWNS - 18**

Chili, garlic, and house spice marinade, charred

**CLASSIC CHICKEN TIKKA (5 PCS) - 16**

Traditional red marinade, robust and flavorful

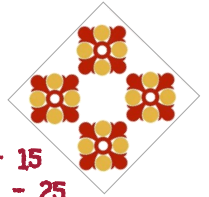
**1/2 BHATINDA MURGH (CHICKEN) (5 PCS) - 15**

**FULL BHATINDA MURGH (CHICKEN) (9 PCS) - 25**

Chili, garlic, and house spice marinade, charred

**LAMB CHOPS - 24**

Chili, garlic, and house spice marinade, charred (4 pcs)





Vegetarian Tandoor Platter - 20



Combination of vegetarian tandoori items - Pineapple Shashlik, Paneer tikka Shami Kebab, Mushroom Kurkure

Non-Vegetarian Tandoor Platter - 28

Combination of non-vegetarian tandoori items - Chicken Tikka, Hariyali Chicken Tikka, Malai Chicken Tikka, Tandoori Shrimps

 **Soup**

  **THAKKALI RASAM** - our signature tangy soup - tomato and tamarind - 6

 **"NENJELUMBU" RASAM** - Herbaceous spiced meat broth with iraichi rack (mutton rack) - 8 



**Specialties**

 **"KOTHU" PAROTTA** - veggie - 14 | egg - 14 | paneer - 15 | chicken - 16 | mutton - 17

"Pudukkottai" a town in Chettinad region quite popular for kothu parotta. Chopped up flaky bread served with your choice of protein and salna gravy

**TAWA FRIED FISH - 21**

Fillet of fresh catch with masala spice and pan fried on flat grill tawa. Served with rice

**FISH CURRY** - Royapuram house recipe - 22 Served with rice

Fresh line caught fish simmered with tamarind-coconut reduction, Chettinad masala, gingelly oil, curry leaves etc

 **CHICKEN "CHATTI" PAROTTA - 22** (Served table side) 

Protein layered goodness sandwiched between parottas, finished in a clay pot, onion and cilantro, salna gravy

**CRAB ROAST CHETTINAD BLEND - 24** (SPECIALITY ITEM - as it allows prep time) 

Canadian snow crab dry roasted in traditional chukka masala



**HOC SPECIAL**



- MED SPICY



- SPICY



- CONTAINS DAIRY



- CONTAINS NUTS



- GLUTEN FREE



- VEGETARIAN



- VEGAN





- SHELLFISH

EVERY ITEM WE OFFER IS MADE TO ORDER, ENSURING FRESHNESS!

FOR PARTIES OF 6 OR MORE, AN ADDITIONAL 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO THE CHECK

## Tiffin - Idli's -

Served with sambar (a lentil & veg stew),  coconut & cashew chutney, tomato chutney,  peanut chutney.

### “HOUSE OF CHETTINAD” SIGNATURE “KUDUVAI” MEEN KULAMBU SAMPLER AND IDLI - 15

2 pcs Idli with our signature fresh line caught fish curry

**IDLI - 10** As plain as it is; great with the condiments

#### **MINI IDLI SAMBAR - 10**

Tiny fluffy pancakes soaked in lentil-veggie stew

#### **IDLI AND VADA - 10**

“Guilt free” steamed and fried combo.

Steamed rice dumpling and fried lentil dumpling

#### **GHEE PODI THATTE IDLI - 9**

Generously drizzled flat plate sized rice cakes sprinkled with house made gun powder dust

#### **SAMBAR IDLI - 12**

Steamed fluffy goodie dumplings soaked in lentil-veggie stew

#### **GHEE PODI MINI IDLI - 11**

Fluffy rice dumplings tossed with ghee (clarified butter) and house made gun powder dust and tossed with onion



#### **THATTE IDLI - 8.5** Flat plate sized rice cakes

#### **GHEE THATTE IDLI - 9**

Generously drizzled flat plate sized rice cakes



## Tiffin - Dosai

Served with sambar (a lentil & veg stew),  coconut & cashew chutney, tomato chutney,  peanut chutney.

### **V** “HOUSE OF CHETTINAD” MASALA DOSAI - 14

Crispy crepe smeared with “inji, malli, milagai, thengai” (ginger, coriander, chilli & coconut) chutney & stuffed potato masala

### “HOUSE OF CHETTINAD” CHICKEN MASALA DOSAI - 16

Crispy crepe smeared with “inji, malli, milagai, thengai” (ginger, coriander, chilli & coconut) and chicken chukka stuffing

**REGULAR DOSAI - 13** Crispy savory crepe

#### **MYSORE MASALA DOSAI - 15**

Crispy crepe smeared with house made Mysore chutney & stuffed potato masala

**CHEESE DOSAI - 14** Dosai with cheese stuffing

#### **GHEE ROAST MASALA DOSAI - 15**

Crispy crepe smeared with ghee (clarified butter) & stuffed with potato masala

#### **GUN POWDER MASALA DOSAI - 15**

Crispy crepe dusted with house made gun powder masala & stuffed potato masala

#### **BUTTER UTHAPPAM - 13**

Buttered fluffy rice savory pancakes

#### **ONION CHILLI UTHAPPAM - 13**

Fluffy rice savory pancakes with onion and chilli topping

#### **GUN POWDER UTHAPPAM - 14**

Fluffy rice savory pancakes with house made gunpowder dust

#### **CHICKEN KARI DOSAI - 16**

Madurai famous dosai variety. A thick and crispy dosai layered with egg and chicken chukka, onion, green chillies and herbs.

Served with salna gravy and chutney

#### **“LEANDER” KARAM ONION UTHAPPAM - 15**

Fluffy rice savory pancakes with onion and neighboring state spice from Texas-Hyderabad region

**RAVA DOSAI - 16**      **ONION RAVA - 17**      (SPECIALITY ITEM – allow extra prep time)

South Indian dosa made with rava (suji), rice flour, all-purpose flour, herbs, and spices

#### **REGULAR MASALA DOSAI - 14**

Crispy savory crepe & stuffed potato masala

**ONION DOSAI - 14** Dosai with onion topping

#### **GHEE ROAST DOSAI - 14**

Crispy crepe smeared with ghee (clarified butter)

#### **GUN POWDER DOSAI - 12**

Crispy crepe dusted with house made gun powder masala

#### **KAL DOSA (3PCS) - 13**

Smaller version of fluffy savory pancakes, easy to share

#### **ONION UTHAPPAM - 13**

Fluffy rice savory pancakes with onion topping

#### **MASALA UTHAPPAM - 14**

Fluffy rice savory pancakes with onion, tomato, green chilli

#### **GUN POWDER MASALA UTHAPPAM - 15**

Fluffy rice savory pancakes with onion, tomato, green chilli, herbs and house made gun powder dust

#### **MUTTON KARI DOSAI - 18**

Madurai famous dosai variety. A thick and crispy dosai layered with egg and mutton chukka, onion, green chillies and herbs.

Served with salna gravy and chutney

## From the wok (Noodles & Fried rice)

### A MARRIAGE OF TRADITIONAL KARAMPODI MASALA AND INDO CHINESE FLAIR

Tossed fried rice or noodles – veg or chicken or shrimp - 15 | 18 | 19

### HAKKA STYLE

Tossed fried rice or noodles – veg or chicken or shrimp - 15 | 18 | 19

## Biryani's SERVED WITH SIGNATURE SALNA AND RAITA

### "SRIRANGAM" VEG BIRYANI - 15

A pilgrimage tour site - a little off, of Tiruchirappalli, that serves strict vegetarian delicacies. Mixed vegetables with basmati rice and spices

### "HOUSE OF CHETTINAD" ANDHRA SPECIAL PANEER BIRYANI - 16

Flavorful and spiced basmati rice small batch cooked with paneer pieces

### VIJAYAWADA BONELESS CHICKEN BIRYANI - 18

Slow-cooked boneless chicken, bold Vijayawada chilli masala, fragrant basmati rice

### "HOUSE OF CHETTINAD" ANDHRA SPECIAL BONELESS CHICKEN BIRYANI - 18

Spiced basmati rice small batch cooked with boneless chicken pieces

### HYDERABADI CHICKEN BIRYANI - 18

Hyderabadi style traditional dum biryani with basmati rice and bone-in chicken pieces

### "KURUNTHAMPATTU BIRYANI" (CHICKEN) - 19

Traditional recipe from our Chef's home in Karaikudi District Flavorful and spice absorbent 'Jeeragasamba' rice small batch cooked with bone-in chicken pieces

### DINDIGUL MUTTON BIRYANI - 21

Flavorful and spice absorbent 'Jeeragasamba' rice, small batched cooking with tender mutton pieces



## Vegetarian Curries SERVED WITH RICE

### DAAL CURRY - 12

Yellow lentils with tempering spices, onion, tomato and garlic

### VEGETABLE KURUMA - 15

Mixed vegetables in a coconut, spiced gravy with cashews

### "KATHIRKAI PULIKULAMBU" EGGPLANT CURRY - 15

Sesame oil roasted tender baby eggplant, curried in tangy chilli gravy and shallots with a touch of coconut milk

### "SAIDAPET" VADACURRY - 16

Classic Chennai dish from Saidapet. Crispy lentil dumplings soaked in a rich, flavorful onion base curry. Served with rice

### PANEER & CHICKPEA CURRY - 17

Creamy onion gravy and spices

### ASSORTED MUSHROOM THOKKU - 17

Foraged mushrooms wilted and roasted with onion and spices

## Non-Vegetarian Curries SERVED WITH RICE

### VARUTHU ARACHA CURRY - chicken - 17 | mutton - 19

Traditional Chettinad masala made by dry roasting spices and freshly grinding them and sauté them with onion and aromatics to create a bold curry base

### CHETTINAD CURRY - chicken - 17 | mutton - 19

Roasted whole garam masala with a taste of coconut

### LABABDAR CURRY - paneer - 16 | chicken - 17 | grilled shrimps - 18

Creamy buttery onion tomato gravy from Punjab

## Breads & Add-on's

### **PLAIN NAAN (contains no egg) - 3.5**

Soft, traditional leavened bread

### **BUTTER NAAN - 4**

Brushed with melted butter

### **GARLIC NAAN - 4.5**

Garlic, cilantro, butter finish

### **1PC POORIE - 3**

Unleavened whole wheat bread, fried & puffed

### **HOUSEMADE PAROTTA (2 PCS) - 6**

Flaky layered bread made with maida and oil

### **NON-VEG CHICKEN KUSKA RICE - 6 | PLAIN YOGHURT - 3**

### **TANDOORI ROTI - 3**

Classic whole wheat flatbread

### **BUTTER ROTI - 3.5**

Whole wheat roti with butter

### **MISSI ROTI - 4**

Flatbread made from a blend of whole wheat flour & gram flour, seasoned with whole spices, onion, chillies and mint

### **ALOO PARATHA - 6**

Stuffed with spiced potatoes

### **PANEER PARATHA - 6.5**

Stuffed with spiced paneer

### **ONION KULCHA - 5.5**

Stuffed with spiced onions

### **PANEER KULCHA - 6.5**

Stuffed with paneer and herbs

## Desserts

### **KAVUNI ARISI CLOUD - 12**

A forbidden rice from China, brought to cultivate in India by Chettiar merchants. Glutinous black rice pudding, coconut Ice cream

### **CHOCOLATE MANGO DELIGHT - 15**

White Chocolate mousse, mango creme anglaise

### **CARROT HALWA WITH VANILLA ICECREAM - 10**

Grated carrots slow-cooked with milk, sugar, and ghee, flavored with cardamom . Served with vanilla ice cream

## Mocktails (Non-Alcoholic)

### **BLACKBERRY SMASH - 8**

Blackberry & Thyme jam, ginger extract, lime & bubbly

### **MANGO LASSI - 6**

Kesar mango pulp, yoghurt, milk, cardamom

### **FRESH LIME SODA - 5**

Salt, Sweet or both

### **SHIRLEY TEMPLE | ROY ROGERS - 5**

Sprite or Coke, grenadine, lime

### **MERCANTILE SUNRISE - 8**

Pineapple, orange, sweet n sour, grenadine

### **LYCHEE-BERRY BLAST - 8**

Lychee, mixed berries, ginger & club soda

### **MASALA SODA - 6**

House Shikanji spice, simple syrup, lime with soda

### **MANGO'RAS' - 8**

Mango, raspberry, jaggery & ginger beer

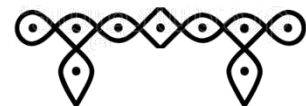
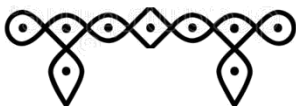
### **FRESH JUICES** Orange, Pineapple - **6.5**

### **VIRGIN MOJITO - 6**

Flavors - Strawberry, Mango, Blackberry - **8**

### **SODAS - 3**

Coke, Diet Coke, Sprite, Gingerale, Dr. Peppers, Root beer



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