

# Chennai Regional Menu

Tamil Nadu, a South Indian state, is famed for its Dravidian-style Hindu temples. Capital Chennai is known for beaches and landmarks including 1644 colonial Fort ST. George

## Amuse Bouche

Tattinger Nocturne, Champagne 100ml

## Starter

### Kohzi Malli Roast

Marinated in southern spices and shallow fried, dusted with curry leaf and black pepper, accompanied by homemade coconut and tomato chutney

### Paneer 65

Tossed in a medley of spices, garlic, curry leaves & lemon juice. Coated in batter and fried until golden

Torrontes, Argentina 125ml

## Main

### Kari Milagu Pirattal

An iconic South Indian dish, a semi-dry lamb curry prepared with poppy seeds, fresh coconut & roasted peppercorn. Fragranced by dry chillies

### Kaai Kari Kurma

All-time staple vegetable Kurma, prepared in fennel seed, onion, cashew nut, poppy seeds, and coconut.

Scotto Old Vine Zinfandel, California , 125ml

Accompanied with  
Idiappam and parata

## Dessert

### Semiya Payasam

Vermicelli pudding flavored with pistachio and topped with cashews

Alcyone (Canelones, Uruguay) 50ml

£35 food only per person & wine flight £25 per person