

Soft Menu Launch



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

Snacks (Palagaram)

“KARUVEPPILAI MELAGU KOZHI” - A rustic bite from all over Karaikudi district - **15**
An aromatic herb (curry leaf) and black pepper infused and tossed crispy chicken winglets (5 pcs)

“ROTTU KADAI” AYAM GORENG - 13
From street side hawker stalls of Penang. Chicken tender pieces tossed in a signature Chettinad chili glaze, roasted garlic, sun-dried red chilies

CLASSIC CHICKEN 65 - 13
Chennai’s most popular and much debated of its origin and preparation.
Crispy boneless chicken thigh marinated in South Indian spices

“KAADAI” (QUAIL) 65 - 15
Bone-in quail thigh marinated in South Indian spices and crispy cooked

“NEI ROAST ERAL” KUZHIPANIYARAM (SPECIALITY ITEM – as it allows prep time) - **13**
A savoury replica of Japanese Takoyaki or American Hush puppies
Ghee roasted prawns tossed with sambal and filled inside rice-lentil batter (6pcs)

“POOKKOSU KARIVEPILAI MILAGU” VARUVAL - 13
Crispy cauliflower florets infused and tossed with aromatic herb (curry leaf) and black pepper

“HOUSE OF CHETTINAD” MASALA DOSAI - 14 | MYSORE MASALA DOSAI - 14
A savory crepe that has gained popularity around the world over the years.
Crispy crepe smeared with “inji, malli, milagai, thengai” (ginger, coriander, chilli & coconut) chutney & stuffed potato masala.
Sambar (a lentil & veg stew), coconut & cashew chutney, Chettinad korrada, mint & coriander chutney.

ONION & CURRY LEAF KUZHIPANIYARAM - 10
A savory replica of Japanese Takoyaki or American Hush puppies
Rice-lentil battered hush puppies with onion, curry leaves and tempering (6pcs)



Brew & boil (Kaichal)

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

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

Specialties (Chettinad Samaiyal)

“KOTHU” PAROTTA - paneer & veg - **15** | chicken - **17** | egg - **15**
“Pudukkottai” kothu parotta with protein and salna gravy

“CHICKEN CHATTI PAROTTA - 21 (Served table side)
Protein layered goodness sandwiched between parottas, finished in a clay pot, onion and cilantro, salna gravy

CEYLON “UPPU KARI LAPPA” - 20
Dry-roasted boneless mutton with spiced masala and coconut; stuffed inside a bread

“KUDUVAI” (earthen pot) **MEEN KULAMBU** - Royapuram house recipe - **22**
Fresh line caught fish simmered with tamarind-coconut reduction, Chettinad masala, gingelly oil, curry leaves and small onion. Served with rice

“ENNAI KATHIRKAI”- 15 “Kumbakonam” staple vegan dish.
Sesame oil roasted tender baby eggplant, curried in tangy chilli gravy and shallots with a touch of coconut milk. Served with rice

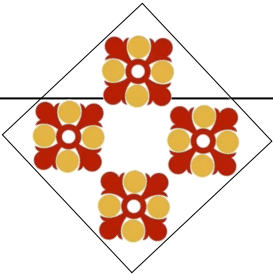
KAATU KAALAN KALAVAI THOKKU - 17
Foraged mushrooms wilted and roasted with onion and spices. Served with rice

“SAIDAPET” VADACURRY - 16
Classic Chennai dish. Crispy lentil dumplings soaked in a rich, flavorful onion base curry. Served with rice
Try it with 1 Poorie (3) or 1 Parotta (3) or 1 Kal Dosa

Breads (Rotti) & Add-on’s

NAAN (contains no egg) - Plain / Butter / Garlic - **4.5** | **LACHHA PARATHA** - **5**

VEECHU PAROTTA (2 PCS)- 6 | **1pc POORIE - 3** | **1pc KAL DOSA - 3**



- MED SPICY

- SPICY

- CONTAINS DAIRY

- CONTAINS NUTS

- GLUTEN FREE

- VEGETARIAN

- VEGAN

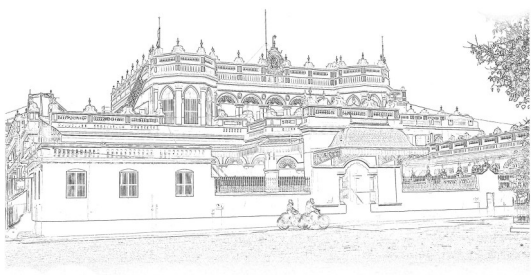
- SHELLFISH



EVERY ITEM WE OFFER IS MADE TO ORDER, ENSURING FRESHNESS AND CUSTOMIZATION JUST FOR YOU!

WHEN PLACING YOUR ORDER, PLEASE LET YOUR ORDER TAKER KNOW YOUR SPICE LEVELS, OR PREFERENCES.
YOUR SAFETY AND SATISFACTION ARE OUR TOP PRIORITIES!

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



CHETTINAD PALACE

The Chettiars built palatial homes in their native villages using materials sourced from across the world. They used Italian marble, Burmese teak wood, Belgian mirrors, European crystals, and Indonesian crockery

🍛 One Pot Meal (Biryani) SERVED WITH SIGNATURE 🥜 SALNA AND 🥛 RAITA

🌶️ 🥛 **DINDIGUL MUTTON BIRYANI - 19** A tiny district carved off Madurai but quite popular in Chettinad.
Flavorful and spice absorbent ‘Seeragasamba’ rice, small batched & mutton pieces

🥛 **“KURUNTHAMPATTU BIRIYANI” (CHICKEN)** - Traditional recipe from our Chef’s home in Karaikudi District - **18**
Flavorful and spice absorbent ‘Jeeragasamba’ rice small batch cooked with bone-in chicken pieces

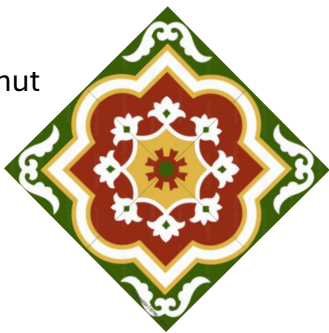
🌱 🥛 **“SRIRANGAM” VEG BIRYANI - 15**
A pilgrimage tour site a little off, of Tiruchirappalli, that serves strict vegetarian delicacies. Mixed vegetables with basmati rice and spices

Stew Pot (kuzhambu)

CHETTINAD CURRY - chicken **-17** | mutton **-19**
House signature Karaikudi masala from Chekkalai Road. Roasted whole garam masala with a taste of coconut

🌱 **PARUPPU CURRY - 12**
Yellow lentils with tempering spices, onion, tomato and garlic

LABABDAR CURRY - paneer **-16** | chicken **-17** | sutta eral (shrimp) **-18**
To satisfy the soft palate... a creamy buttery onion tomato gravy from Punjab



From the Grill (Sutta Iraichi)

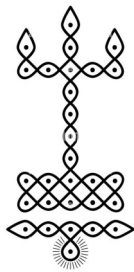
Enjoy the grilled meats with House of Chettinad signature spice marinade- carrot cucumber relish, naan bread

LAMB CHOPS (2 DOUBLE RACKS) - 32

Sweets (Inippu palagaram)

🌱 **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 ooze out, dulce de leche ice cream, creme anglaise



Kids (Mazhalai Unavu) SERVED WITH CARROT, CAULIFLOWER & FRUIT SKEWERS

🥛 **KIDS PANEER CURRY – MINI NAAN - 10**

🥛 **PARUPPU CHORU - 8**

KIDS NOODLES - 10

🌱 **MINI DOSA - 8**
Mini rice and lentil battered crepe with chutnies and sambar or paruppu

Steamed rice with lentils and ghee

MINI POORIE MASALA (4) - 9 / 10 / 11
Baby poories with baby spice potato masala or paneer curry or chicken curry

“Zero” (non-alcoholic drinks)

FRESH JUICE of the day | Orange, Pineapple - **5**

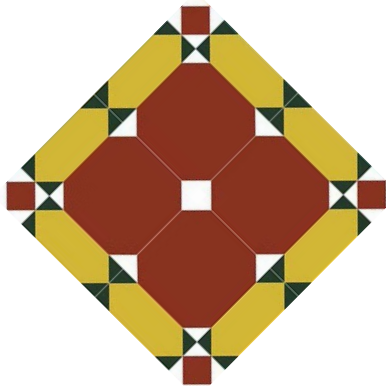
‘O’ MOJITO | Lime, mint, simple. Flavors – Mango - **7**

MASALA SODA | Dusted spices & lemon juice - **5**

BLACKBERRY SMASH | Blackberry jam, ginger extract, lime and bubbly - **7**

FRESH LIME SODA | Salt, Sweet or Both – **4**

SODAS | Coke, Sprite, Gingerale, Seltzer, Diet Coke, Dr Peppers - **3**



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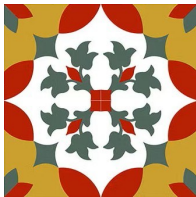
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