





THE RESTAURANT

Designed in captivating hues by noted art curator and celebrated cultural czar of India, Mr. Rajeev Sethi, the restaurant was painstakingly hand painted with ancient vegetable and flower dyes by mural painters, brought in especially from a temple in Guruvayur, Kerala with traditions dating back to 3000 years.

The Spice Route is a poetry in design and took the artists seven years to complete.

Designed on the principles of Feng Shui, The Spice Route is a treasure trove of antiques and divided into nine different sections - each a part of the journey of life.





THE CUISINE & MENU

The Spice Route was a network of seaways and trade-routes that connected Asia with Africa and Europe many centuries ago.

Allowing not only the exchange of spices, goods, and ideas, but also the discovery of many cuisines, their various techniques, and ingredients.

Our chef has been given a free hand to draw inspiration from recipes and cuisines along this route and extract the maximum result in uniqueness and taste, from a world of expanded flavors, textures and cooking techniques of Ethnic Asian cuisine.



APPETIZERS VEGETARIAN & VEGAN



THAI MANGO SALAD (V,VE,N) 190g 168kcal Green & Ripe Mangoes, Charred Green Beans, Cashews Candied Ginger Vinaigrette	INR 1,250
GREEN PAPAYA SALAD (F,G,S) 193g 159kcal Long Beans, Cherry Tomatoes, Peanuts Tangy Som Tam Dressing	INR 1,150
KING TRUMPET MIE GORENG (N,G,S) 240g 245kcal House-made Mushroom Noodles, Vegetable Bolognese Chili Crumbs	INR 1,500
HAND-FOLDED THAI SPRING ROLLS (G,V,VE,S,SE) 220g 190kcal Cabbage, Portobello, Carrot, Onion, Sweet & Sour Sauce	INR 1,250

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APPETIZERS VEGETARIAN & VEGAN



OREK TEMPEH LETTUCE CUPS (S,G) 180g 494kcal Chili Sambal Sauce	INR 1,100
CRUNCHY WHITE ASPARAGUS (G,V,SE,S) 114g 171kcal Barrel-aged Vegetable Sauce, Roasted Sesame	INR 1,650
CRISPY RICE PANEER CAKES (D,S) 210g 362kcal Rice Net Wrapper, Curry Leaf, Chili Lime Sauce	INR 1,200
FRIED TEMPEH WAFERS (S,G) 200g 319kcal Sweet Soya, Tomato Chili Dip	INR 1,200

While Indian cuisine was influenced by Persia and Arabia, Asia got to know tomatoes and potatoes, and the world, the wholesome bounty of the Spice Islands (Indonesia) and China, such as nutmeg, cloves, chilis, pepper, cardamon and much more.

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APPETIZERS NON-VEGETARIAN



BAKED CHICKEN & POMELO SALAD (SH,G,S) 180g 389kcal Fried Shallots, Lime & Palm Sugar Vinaigrette	INR 1,350
PERANAKAN CHICKEN CURRY PUFFS (D,G) 160g 312kcal 📍 Coriander, Cumin, Lime Raita	INR 1,450
THAI TENDERLOIN SALAD (F) 200g 242kcal Cherry Tomatoes, Cucumber, Mint Leaves, Nam Tok Dressing	INR 1,350
FLAKY DUCK HANDBAG (D,E,G,S,SE) 170g 410kcal Shredded Hoisin Roasted Duck, Truffle Mayo	INR 1,600
AUSTRALIAN GINGER GARLIC LAMB SATE (G,S) 298g 420kcal Rice Lontong, Chili Soya Sambal	INR 1,850
SATE AYAM (N,S,SE,G) 180g 417kcal 📍 Chicken Satay, Pickled Vegetables, Sumatran Peanut Sauce	INR 1,450

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APPETIZERS NON-VEGETARIAN



YELLOW FIN TUNA & AVOCADO TARTAR (F,S,SE,G) 190g 225kcal Crushed Avocado, Home-made Seaweed Crackers Ginger & Soy Mayo	INR 2,650
PULLED MUD CRAB (G,E,N,SH) 250g 290kcal Chili Sambal, Snow Peas, Yam, Fried Mantou Buns	INR 2,750
SPICED KERALA SCALLOPS (S,SE) 210g 430kcal Coriander Sauce, Cumin & Lime Yoghurt, Burned Chili Tomato	INR 2,700
SHRIMP SESAME TOASTIES (D,SE,E,SH,G,S) 225g 530kcal 📍 White & Black Sesame Crust, Asian Slaw	INR 1,250
GOONG SARONG (SH,G,S,SE) 281g 418kcal 📍 Filo Wrapped Prawns, Green Sambal Coconut Dip Chili Lime Sauce	INR 2,450

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SOUPS



VIETNAMESE NOODLE SOUP (V) 217g 280kcal Herbal Broth, Rice Noodles, Mixed Vegetables	INR 1,050
TOM YUM (SH,SE) 150g 200kcal 🍷 Spicy Hot & Sour Broth, Prawns	INR 1,150
TOM KHA GAI (N) 150g 248kcal 🍷 Coconut Cream, Thai Chicken Broth, Chicken, Coriander	INR 1,050

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FROM THE GARDEN



SILKEN TOFU IN RICH BLACK PEPPER SAUCE (G,S,V) 280g | 444kcal INR 1,450
King Oyster & Shiitake Mushrooms

FLAKY WILD MUSHROOM PUFF (G,E,D,SE) 329g | 1023kcal INR 1,850
Morel, Shiitake & Portobello in Flaky Pastry
Truffle Mushroom Mayo

SPICED CAULIFLOWER FRITTERS (G,S) 185g | 320kcal INR 1,350
Rock Salt, Lime

CRISPY PULLED JACKFRUIT (G,V,VE) 240g | 170kcal INR 1,250
Yellow Vegetable Curry, Fried Basil

CHARRED GREENS (V,VE,S) 280g | 246kcal INR 1,350
Long Beans, Asparagus, Burnt Avocado, Kashmiri Morels
Silky Wild Mushroom Tofu, Spiced Chickpea Miso

STIR FRIED VEGETABLES (G,V,VE,S,SE) 180g | 114kcal INR 1,350
Bok Choy, Broccoli, Water Chestnuts, Crispy Fried Lotus, Garlic

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FROM THE WATERS



GINDARA MISO COD (F,S,SE) 230g 347kcal Pickled Cucumber, Sesame Seeds	INR 4,450
OVEN ROASTED SALMON FILLET (N,F) 285g 507kcal Red Curry Sauce, Kaffir Lime	INR 3,950
CRISPY FILLET OF RIVER SOLE (G,F) 300g 387kcal 🍷 Spicy Sweet & Sour Nuoc Cham Sauce	INR 2,950
TOM CANG KHO (SH,G,S,SE) 230g 457kcal 🍷 Stir-fried Jumbo Prawns, Peppercorns, Cilantro	INR 3,850
KERALA STYLE PRAWNS (SH,SE) 350g 368kcal 🍷 Coconut Cream, Curry Leaves, Tamarind	INR 3,850

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FROM THE LAND



RENDANG LAMB SHANK 300g 620kcal Slow Cooked New Zealand Lamb Shank on the Bone Rendang Style, Spiced Coconut Gravy	INR 3,750
SPICED LAMB & BASIL STIR-FRY (G,S,F) 250g 517kcal Red Chili, Holy Basil	INR 2,200
OPEN FIRE THAI LAMB CUTLETS 250g 281kcal Scented Tomato Papaya Salsa	INR 3,200
GINGER GARLIC GLAZED PORK RIBS (G,S,SE) 240g 269kcal Slow Cooked Belgium Pork Ribs, Chili Crumbs, Scallions Spicy Sesame Sauce	INR 3,200
BARBECUED MAMAK BABY CHICKEN (N,G,S) 270g 410kcal Spiced Coconut Milk Marinated Chicken, Charred Long Beans Pickled Red Onion Salad	INR 2,450
SLOW ROASTED DUCK LEG (G,S,SE) 200g 776 kcal Sesame Soy Glaze, Chili Sambal Bok Choy	INR 2,800

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CURRIES & STEWS

VEGETARIAN & NON-VEGETARIAN



KERALA LOBSTER CURRY (D,SH,E) 398g | 672kcal INR 4,400
Rock Lobster, Mustard Seeds, Turmeric, Curry Leaves
Coconut Cream

NADAN CHICKEN CURRY 240g | 320kcal 📍 INR 2,100
Peppery Chicken Curry, Coconut Milk

MAAMISAM SAALNA (N) 280g | 284kcal 📍 INR 2,100
Aromatic Mutton Masala Curry

SOUTH INDIAN MALABAR CURRY (N,V,VE) 230g | 350kcal INR 1,750
Garden Vegetables, Light Coconut & Curry Leaves Gravy

MASSAMAN VEGETABLE CURRY (N,G) 290g | 450kcal INR 1,750
Red Coconut Curry, Sweet Potato Fritters, Baby Carrots
Snow Peas, Crushed Peanuts

THAI GREEN VEGETABLE CURRY (N,V,VE) 230g | 380kcal INR 1,550
Broccoli, Carrots, Okra, Eggplant, Celeriac

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NOODLES, RICE & SIDES



BAK MIE GORENG (E,G,N,S,SE) 240g | 324kcal INR 1,450
Hand-cut Egg Noodles, Minced Chili Chicken Dan Dan
Peanuts, Bok Choy

PAD THAI NOODLES

VEGETARIAN (V,VE,N,S,G) 210g | 460kcal INR 1,350
PRAWNS (SH,N,S,SE,G) 240g | 668kcal INR 2,050

WOK TOSSED MUSHROOM RICE (V,VE,S,SE,G) 180g | 326kcal INR 1,350
Shimeji, Oyster, Portobello, Chili Sambal

THAI JASMINE RICE (V,VE) 170g | 320kcal INR 750

BASMATI RICE (V,VE) 170g | 300kcal INR 600

STEAMED COCONUT RICE (V,VE) 170g | 489kcal INR 600

MALABAR PARANTHA (D,G) 150g | 410kcal INR 450

APPAM (V,VE) 110g | 140kcal INR 450

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SPICE ROUTE SECTIONS

The *Knowledge* section at the entrance is thronged by four 16th century pillars from a temple marking a narrow entrance.

Three Stages of Life - signifies Artha, Kama and Moksha, viz. materialism, lust and the ultimate salvation. The mural in this section has paintings depicting materialism and illustrations from Kamasutra.

The ceiling, in this part of the Restaurant, represents *Salvation*, attained through hardships just as you need to cross the hurdles of the beams covering the ceiling and concentrate to see the complete picture within.

The next section is that of *Help & Support* and shows off an antique ceiling from Kerala, unique in the aspect that it lets the sunlight in but not the rain.

The fourth section, closest to the kitchen, denotes *Creativity*. This is followed by the Relationship section demarcated by two-seaters and with antique beams in Rosewood and Burma Teak wood.

The *Fate & Fortune* section with its 'Wall of Fortune' is the next, ensued by the *Wealth* section, embellished with 24 karat gold leafing on the wall and the ceiling, and is extremely popular for business lunches.

The eighth section - the *Ancestral* indicating the end of the journey of life - has replicas of the panels from various Thai temples.

The courtyard in the middle of the Restaurant is the *Food & Health* section and blends the architectures of a Thai and Kerala home.

Food is sacred in Asia. A manuscript of Ramayana in ancient Thai displayed with pride in the Restaurant echoes the sentiment.

INTRODUCING THE SPICE ROUTE COOKBOOK

From our kitchen to your shelf: The Spice Route Cookbook gathers decades of technique, spice lore, and signature recipes. Available for purchase exclusively at the restaurant. A must-have for every home chef.

