





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 1,200
MICRO-FARMED BABY SPINACH (G,V,VE,S,SE) 160g 300kcal Caramelized Pomelo, Signature Vegetarian Tempeh Bacon Sesame Vinaigrette	INR 1,450
RUJAK TOFU POCKETS (N,V,S) 236g 233kcal Asian Pickles, Glass Noodles, Tangy Javanese Rujak Sauce	INR 1,050
SOY MUSHROOM PATE (D,S,G,N) 190g 490kcal Wild Mushroom Pate, Banh Mi Baguette Toasts	INR 1,050
BANH KNOT APPE (G,S) 180g 235kcal Vietnamese Yellow Mung Bean Cakes, Chive Oil Nuoc Mam Sauce	INR 1,050

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APPETIZERS VEGETARIAN & VEGAN



KING TRUMPET MIE GORENG (N,G,S) 240g 245kcal House-Made Mushroom Noodles, Vegetable Bolognese Chili Crumbs	INR 1,450
CHILLED HA LONG SUMMER SALAD (V,S,G,N) 415g 514kcal Hand Cut Rice Noodles, Vietnamese Mint, Chili Tamarind Dressing	INR 1,050
CRUNCHY WHITE ASPARAGUS (G,V,SE,S) 114g 171kcal Barrel-aged Vegetable Sauce, Roasted Sesame	INR 1,750
HAND-FOLDED THAI SPRING ROLLS (G,V,VE, S,SE) 220g 190kcal Cabbage, Portobello, Carrot, Onion, Sweet & Sour Sauce	INR 1,050
OREK TEMPEH LETTUCE CUPS (S,G) 180g 494kcal Sweet Soya & Chili Sambal Sauce	INR 1,100

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, gloves, chilis, pepper, cardamon and much more.

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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
SPICED KERALA SCALLOPS (S,SE) 210g 430kcal Coriander Sauce, Cumin & Lime Yoghurt, Burned Chili Tomato	INR 2,700
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 1,350
PERANAKAN CHICKEN CURRY PUFFS (D,G) 160g 312kcal 📍 Coriander, Cumin, Lime Raita	INR 1,350
GOONG SARONG (SH,G,S,SE) 281g 418kcal 📍 Filo Wrapped Prawns, Green Sambal Coconut Dip, Chili Lime Sauce	INR 2,250

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SOUPS, HANDBAG & RICE CAKES



VIETNAMESE NOODLE SOUP (V) 217g 280kcal Herbal Broth, Rice Noodles, Mixed Vegetables	INR 1,050
TOM YUM (SH,SE) 150g 200kcal 🍲 Spicy Hot & Sour Clear Broth, Prawns	INR 1,150
TOM KHA GAI (N) 150g 248kcal 🍲 Coconut Cream, Thai Chicken Broth, Chicken, Coriander	INR 1,050
FLAKY DUCK HANDBAG (D,E,G,S,SE) 170g 410kcal Shredded Hoisin Roasted Duck, Truffle Mayo	INR 1,600
SESAME SHRIMP TOASTIES (D,SE,E,SH,G,S) 225g 530kcal 🍲 White & Black Sesame Crust, Asian Slaw	INR 1,250
CRISPY RICE CAKES Rice Net Wrapper, Curry Leaf, Chili Lime Sauce	
PANEER (D,S) 210g 362kcal	INR 1,050
CRAB (SH,S) 210g 244kcal 🍲	INR 1,850

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FROM THE GARDEN



SPICED CAULIFLOWER FRITTERS (G,S) 185g 320kcal Rock Salt, Lime	INR 1,050
FLAKY WILD MUSHROOM PUFF (G,E,D,SE) 329g 1023kcal Morel, Shiitake & Portobello in Flaky Pastry, Truffle Mushroom Mayo	INR 1,850
CRISPY PULLED JACKFRUIT (G,V,VE) 240g 170kcal Yellow Vegetable Curry, Fried Basil	INR 1,150
STIR FRIED VEGETABLES (G,V,VE,S,SE) 180g 114kcal Bok Choy, Broccoli, Water Chestnuts, Crispy Fried Lotus, Garlic	INR 1,350
CHARRED GREENS (V,VE,S) 280g 246kcal Long Beans, Asparagus, Burnt Avocado, Kashmiri Morels Silky Wild Mushroom Tofu, Spiced Chickpea Miso	INR 1,350
CRISPY WILD MUSHROOM GORENG (G,V,VE,S) 150g 500kcal Grated White Radish, Ginger Sauce	INR 1,100

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FROM THE WATERS



GINDARA MISO COD (F,S,SE) 230g 347kcal Pickled Cucumber, Sesame Seeds	INR 4,450
STEAMED BARRAMUNDI FILLET (F) 223g 193kcal 🍷 Tom Yum Broth, Coriander, Carrot, White Radish	INR 2,750
CRISPY FILLET OF SOLE (F,G) 320g 337kcal 🍷 Kerala Masala, Curry Leaves	INR 2,800
TOM CANG KHO (SH,G,S,SE) 230g 457kcal 🍷 Stir-fried Jumbo Prawns, Peppercorns, Cilantro	INR 3,750
KERALA STYLE PRAWNS (SH,SE) 350g 368kcal 🍷 Coconut Cream, Curry Leaves, Tamarind	INR 3,750

The Spice Route trade journeys not only transported the exchange of spices, but also facilitated culinary techniques and ingredients, which resulted in the discovery of various cuisines and dishes.

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FROM THE LAND



BARBECUED MAMAK BABY CHICKEN (N,G,S) 270g | 410kcal INR 2,250
Spiced Coconut Milk Marinated Chicken, Charred Long Beans
Pickled Red Onion Salad

GINGER GARLIC GLAZED PORK RIBS (G,S,SE) 240g | 269kcal INR 3,250
Slow Cooked Belgium Pork Ribs, Chili Crumbs, Scallions
Spicy Sesame Sauce

OPEN FIRE THAI LAMB CUTLETS 250g | 281kcal INR 2,850
Scented Tomato Papaya Salsa

RENDANG LAMB SHANK 300g | 620kcal INR 3,750
Slow Cooked New Zealand Lamb Shank on the Bone
Rendang Style, Spiced Coconut Gravy

ROASTED THAI DUCK LEG (N) 280g | 450kcal INR 2,750
Toasted Sundried Coconut, Green Beans Salad

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CURRIES & STEWS

VEGETARIAN & NON-VEGETARIAN



NADAN KHOZY CURRY 240g | 320kcal 📍 INR 1,950
Fragrant Kerala Style Chicken Curry

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

SOUTH INDIAN MALABAR CURRY (N,V,VE) 230g | 350kcal INR 1,550
Garden Vegetables, Light Coconut & Curry Leaves Gravy

VEG MASSAMAN CURRY (N,G) 290g | 450kcal INR 1,550
Red Coconut Curry, Sweet Potato Fritters, Baby Carrot,
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 Hand-cut Egg Noodles, Minced Chili Chicken Dan Dan Peanuts, Bok Choy	INR 1,450
PAD THAI NOODLES VEGETARIAN (V,VE,N,S,G) 210g 460kcal PRAWNS (SH,N,S,SE,G) 240g 668kcal	INR 1,350 INR 1,950
WOK TOSSED MUSHROOM RICE (V,VE,S,SE,G) 180g 326kcal Shimeji, Oyster, Portobello, Chili Sambal	INR 1,350
THAI JASMINE RICE (V,VE) 170g 320kcal	INR 750
BASMATI RICE (V,VE) 170g 300kcal	INR 600
FORBIDDEN BLACK RICE 168g 622kcal	INR 600
MALABAR PARANTHA (D,G) 150g 410kcal	INR 450
APPAM (V,VE) 110g 140kcal	INR 450
SPICY CHILI CASSAVA (N) 225g 530kcal	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.