





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 1,100
MICRO-FARMED BABY SPINACH (G,V,VE,S,SE) 160g 403kcal Caramelized Pomelo, Signature Vegetarian Tempeh Bacon Sesame Vinaigrette	INR 1,450
ORIENTAL ICEBERG (G,V,VE,S,SE) 150g 175kcal Crispy Seaweed, Spring Onions, Sesame, Wafu Dressing	INR 1,100
CRISPY WILD MUSHROOM GORENG (G,V,VE,S) 150g 50kcal Grated White Radish, Ginger Sauce	INR 1,100
CRUNCHY WHITE ASPARAGUS (G,V,S,SE) 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
FRIED TEMPEH SQUARES (N,V,S,SE) 250g 819kcal Rich Chili Black Bean Sauce	INR 1,150

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Appetizers Non-Vegetarian



YELLOW FIN TUNA & AVOCADO TARTAR (F,S,SE) 190g 225kcal Crushed Avocado, Home-made Seaweed Crackers Ginger & Soy Mayo	INR 2,450
SMOKED DUCK & CUCUMBER SALAD (S,SE) 210g 197kcal Green Beans, Melon, Sprouts & Scallions Light Hoisin Dressing	INR 1,850
RAW SLICED YELLOW TAIL (F,S,SE) 170g 388kcal White Radish & Cucumber, Seven Spice, Tauco Dressing	INR 2,750
PERANAKAN CHICKEN CURRY PUFFS (D,G) 160g 312kcal Coriander, Cumin & Lime Raita	INR 1,250
SATAY AYAM (N,S,SE) 180g 417kcal Chicken Satay, Pickled Vegetables, Sumatran Peanut Sauce	INR 1,250
SPICED KERALA SCALLOPS (D,SH,SE) 180g 163kcal Coriander Sauce, Cumin & Lime Yoghurt, Burned Chili Tomato	INR 2,700
HAND FOLDED THAI SPRING ROLLS (SH,G,S,SE) 220g 200kcal Chicken & Shrimp, XO Sauce	INR 1,050

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Soups, Handbag & Pancake



TOM KHA GAI (N) 150g 248kcal Coconut Cream, Thai Chicken Broth, Chicken & Coriander	INR 950
TOM YUM (SH,SE) 150g 200kcal Spicy Hot & Sour Clear Broth, Prawns	INR 1,150
SPICY WHITE CABBAGE SOUP (G,V,VE,S,SE) 150g 65kcal Vegetable Chili Broth, Scallions	INR 950
FLAKY DUCK HANDBAG (D,E,G,S,SE) 170g 593kcal Shredded Hoisin Roasted Duck Truffle Mayo	INR 1,600
ASIAN PRAWN PANCAKE (E,SH,G,N,S) 180g 619kcal Kerala Prawns, Pickled Vegetables Chili Sauce	INR 2,100

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

To preserve the precious products of the time for their long journeys, several food preparation methods, such as pickling, drying and others were introduced.

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From the Garden



FRIED TEMPEH SOYA BEAN CAKE ROLL (D,E,G,V,VE,S) 170g 598kcal Carrot & Celery, Creamy Mushroom Tofu Sauce	INR 1,350
CRISPY PULLED JACKFRUIT (G,V,VE) 240g 170kcal Yellow Vegetable Curry Sauce, Fried Basil	INR 1,150
FERMENTED BLACK BEAN CHILI RAGOUT (V,VE,S) 210g 178kcal Sago Pearls Crackers	INR 1,250
PAD THAI NOODLES (V,VE,N,S) 210g 411kcal Wok-fried Rice Noodles, Cabbage, Capsicum, Onions Sweet Tamarind Sauce	INR 1,350
WOK TOSSED MUSHROOM RICE (V,VE,S,SE) 180g 326kcal Shimeji, Oyster & Portobello, Chili Sambal	INR 1,350
STIR FRIED VEGETABLES (G,V,VE,S,SE) 180g 114kcal Bok Choy, Broccoli, Water Chestnuts, Crispy Fried Lotus & Garlic	INR 1,250
CHARRED GREENS (V,VE,S) 280g 246kcal Long Beans, Asparagus, Burnt Avocado & Kashmiri Morels Silky Wild Mushroom Tofu, Spiced Chickpea Miso	INR 1,350

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From the Waters



GINDARA MISO COD (F,S,SE) 230g 347kcal Pickled Cucumber, Sesame Seeds	INR 4,450
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
BAKED CHILEAN SEA BASS (F,S,SE) 230g 263kcal Tamarind, Cucumber & Tomato, Guilin Chili Sauce	INR 4,650
CRISPY FILLET OF SOLE (F,G) 320g 337kcal Kerala Masala, Curry Leaves	INR 2,800

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



MAMAK BARBECUED BABY CHICKEN (N,G,S) 270g 571kcal Spiced Coconut Milk Marinated Chicken, Charred Long Beans Pickled Red Onion Salad	INR 2,250
GINGER GARLIC GLAZED PORK RIBS (G,S,SE) 240g 269kcal Slow Cooked Belgium Pork Ribs, Chili Crumbs & Scallions Spicy Sesame Sauce	INR 3,250
ROASTED THAI DUCK LEG (N) 280g 826kcal Toasted Sundried Coconut, Green Beans Salad	INR 2,750
KALIO LAMB SHANK (N) 300g 738kcal Slow Cooked New Zealand Lamb Shank on the Bone Rendang Style, Spiced Coconut Gravy	INR 3,750
OPEN FIRE THAI LAMB CUTLETS 250g 281kcal Scented Tomato Papaya Salsa	INR 2,850

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Curries & Stews

Vegetarian & Non-Vegetarian



PRAWN LAKSA (E,SH,G,S,SE) 240g 537kcal Spiced Coconut Broth, Prawns, Egg Noodles Bean Sprouts, Coconut Foam	INR 1,950
MAAMISAM SAALNA 280g 284kcal Aromatic Flavored Mutton Masala Curry	INR 2,100
THAI GREEN VEGETABLE CURRY (N,V,VE) 230g 267kcal Broccoli, Carrots, Okra, Eggplant & Celeriac	INR 1,450
SOUTH INDIAN MALABAR CURRY (N,V,VE) 230g 164kcal Garden Vegetables, Light Coconut & Curry Leaves Gravy	INR 1,450
NADAN KHOZY CURRY 240g 207kcal Fragrant Kerala Style Chicken Curry	INR 1,850

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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 (SH,N,S,SE) 240g 668kcal Rice Noodles, Prawns, Tofu, Shallots, Spring Onions, Sweet Tamarind Sauce	INR 1,950
THAI JASMINE RICE (V,VE) 170g 320kcal	INR 750
BASMATI RICE (V,VE) 170g 399kcal	INR 600
MALABAR PARATHA (D,E,G) 150g 721kcal	INR 450
APPAM (V,VE) 110g 387kcal	INR 350

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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.