

# REDEFINING AND REINVENTING SOUTHERN INDIAN CUISINE



Please choose any one from five carefully crafted Avartana experiences for your table. We recommend that you please advise us of the number of vegetarian and non-vegetarian diners at the time of reserving your table.

Please be advised that we do not have experiences suitable for children. Smart casuals and closed footwear is recommended.

Open on all days | 7:00 pm - 11:00 pm Lunch: Saturday and Sunday - 12:30 pm - 2:30 pm

Avartana exemplifies an exclusive blend of traditional and progressive renditions of Southern Indian cuisine, which is rooted to the gravitas of the unique tastes, aromas and flavours of southern Indian spices.

The Southern Indian Peninsula has in many cases a divided ethnicity; it is unified by the regions bounty of 'pepper and spices'. Our menu offerings forge this unity and encompass a range of specially crafted tasting menus for discerning diners, who may like to enjoy the pleasures of savouring an array of delicacies by our Chefs.



Pronounced 'avartan', the word Avartana means fusion in Sanskrit; it also refers to rhythm, iteration, mysticism and magic.

As the restaurant seeks to represent a new interpretation of South Indian cuisine in contemporary renditions, the name Avartana encapsulates the intention of offering different iterations that revolve around this unique cuisine.

#### ALLERGEN AND DIETARY INDICATORS



Contains Wheat Rye/ Barley/ Oats







**Contains Soy** 













Our menus indicate approximate values of serving size, indicated by the sign (~). An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these |

Crustacean and their products | Milk & milk products | Eggs and egg products | Fish and fish products |

Peanuts, tree nuts and their products | Soybeans and their products | Sulphite in concentrations of 10mg/kg or more

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations



- 🗖 Tempered Bottle Gourd 🐧👄 Plum chutney
- Potato Cracker Tamarind ghee glaze
- Drumstick Dumpling Moringa broth
- Spiced Boletus Aerated rice bun
- Crispy Banana and Coriander 1 % 6 4 Mini appam
- Jackfruit Rice Okra yogurt
- Pumpkin and Candied Ginger 1 4 Jaggery & sesame ice cream

Per serve (~505g) 1999 Kcal

# Non Vegetarian

- 🖪 Fermented Chili Prawn 🦻 Shrimp emulsion, idli
- Potato Cracker 1 Tamarind ghee glaze
- ▲ Pork Dumpling 1 CP Jaggery & black pepper chutney
- Spiced Boletus Aerated rice bun
- 🔼 Coriander Chicken 🚺 😽 📤 Mini appam
- Lamb Rice Okra yogurt
- Pumpkin and Candied Ginger Jaggery & sesame ice cream

Per serve (~493g) 2228 Kcal

INR 2250 + taxes per person



CP Contains Pork Contains Soy CF Contains Fish

■ Vegetarian Mon-Vegetarian

Please inform our service associate if you are allergic to any ingredient.

Our chefs would be delighted to create your meal without the use of those ingredients.



- Tomato and Millet Rice crisp
- Crispy Chili Potato Buttermilk sphere
- Cauliflower Crunch 1 \( \) Pomegranate & mint
- Pumpkin Dumpling Butter emulsion, fried beans
- Cucumber and Apple Sorbet 1 4
- Asparagus and Coconut Stew 1 Turmeric coconut & idiyappam
- Spiced Aubergine Byadagi chili emulsion and sago
- Vegetable Fritter Rice >> Sesame & palm nectar
- Fennel Panacotta | & Angel hair caramel

Per serve (~594g) 2073 Kcal

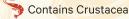
## Non Vegetarian

- Tomato and Millet Rice crisp
- Buttermilk mousse, curry leaf tempura
- Pork Cracker ICP Banana and chili
- Shrimp and Coriander Dumpling Chili coriander jam
- Cucumber and Apple Sorbet 1 4
- Asparagus and Coconut Stew Turmeric coconut & idiyappam
- Drumstick Lamb Neer dosa
- Seafood Fritter Rice \$5 CF Sesame & palm nectar
- Fennel Panacotta | & Angel hair caramel

Per serve (~606g) 2060 Kcal

INR 2750 + taxes per person

Contains Milk Contains Wheat/ Rye/ Barley/ Oats Contains Crustacean



CPContains Pork Contains Soy CF Contains Fish

■ Vegetarian Mon-Vegetarian

Please inform our service associate if you are allergic to any ingredient.

Our chefs would be delighted to create your meal without the use of those ingredients.



- Corn and Cherry Tomato Pomegranate & curd chili
- Cracklings Mango mush
- Sundried Tomato Tapioca Coriander chutney
- 🖲 Crispy Chili Potato 2.0 🕯 🍲 Pineapple & mint
- Lemon Leaf Sorbet
- Bottle Gourd and Raisin Ginger & chili
- Spinach & Curd Cheese I Aerated rice cake
- Fried Aubergine \( \) Jaggery & sesame sauce
- 🔳 Vegetable Rice 🚺 🦠 🝲 Okra yogurt
- Sago Yogurt Tamarind & dried berry sauce
- Almond Cremeux 1 % Candied orange

Per serve (~547g) 2257 Kcal

# Non Vegetarian

- Cuttle Fish 1 >> Black garlic, coconut & cauliflower
- Cracklings Mango mush
- Pork Tapioca CP Radish jam
- Crispy Chili Potato 2.0 Pineapple & mint
- Lemon Leaf Sorbet
- ▲ Fried Sea Bass >> CF Drumstick leaves & fermented chili sauce
- Pan Seared Quail 1 € Aerated rice cake
- Braised Lamb Cheeks Tempered semolina
- 🔼 Chicken Rice 🚺 🦠 🕹 Okra yogurt
- Sago Yogurt 1 Tamarind & dried berry sauce
- Almond Cremeux Candied orange

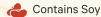
Per serve (~606g) 2428 Kcal

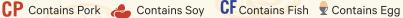
#### INR 3250 + taxes per person

Contains Milk 🤻 Contains Wheat/ Rye/ Barley/ Oats 🦂 Contains Nut 🥕 Contains Crustacean









■ Vegetarian Mon-Vegetarian

Please inform our service associate if you are allergic to any ingredient.

Our chefs would be delighted to create your meal without the use of those ingredients.



- Plum chutney
- Cauliflower Crunch § 1 Pomegranate & mint
- Beetroot and Curd Cheese Rice crisp
- Drumstick Dumpling Moringa broth
- Jackseed Fritter Chunky tempered pineapple
- Orange and Ginger Sorbet
- Spiced Aubergine Byadagi chili emulsion & sago
- Asparagus and Coconut Stew 1 Turmeric & coconut, idiyappam
- Crackling Spinach and Sweet Potato Fermented sesame & jaggery
- Uthukuli Morel Malabar parotta & butter toffee
- Colocasia Rice Okra yogurt
- Raw Mango Pudding Ghee candle
- Citrus Coconut Coffee ice cream

Per serve (~895g) 3045 Kcal

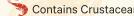
#### Non Vegetarian

- Buttermilk mousse, curry leaf tempura
- Cauliflower Crunch Pomegranate & mint
- Pan Seared Lobster Spring onion emulsion
- Shrimp and Coriander Dumpling 15 Chili coriander jam
- 🔼 Lamb Brain Fritter 🕕 Cracked black pepper & butter emulsion
- Orange and Ginger Sorbet
- Fermented gongura emulsion & butter rice
- Asparagus and Coconut Stew Turmeric & coconut, idiyappam
- Char Grilled Pork Belly CP Steamed tapioca, Ooty chili & chayote
- Uthukuli Chicken Malabar parotta & butter toffee
- 🔼 Lamb Rice 🚺 🖠 Okra yogurt
- Raw Mango Pudding Ghee candle
- Citrus Coconut Coffee ice cream

Per serve (~856g) 3659 Kcal

INR 3750 + taxes per person

Contains Milk Contains Wheat/ Rye/ Barley/ Oats Contains Nut Contains Crustacean





■ Vegetarian Mon-Vegetarian

Please inform our service associate if you are allergic to any ingredient.

Our chefs would be delighted to create your meal without the use of those ingredients.



- Cuttle Fish 15 Black garlic, coconut & cauliflower
- Beetroot and Curd Cheese Rice crisp
- Pan Seared Lobster > Spring onion emulsion
- Shrimp and Coriander Dumpling 15 Chili coriander jam
- Crispy Chili Potato 2.0 Pineapple & mint
- Cucumber and Apple Sorbet 1 &
- Crab Claw \$ >> Batter fried, red chili chutney
- Pan Seared Cod CF Fermented tomato broth
- Spiced Aubergine Byadagi chili emulsion & sago
- Mussels in Coconut Broth 1 > CF Coriander chili
- Seafood Fritter Rice \$5 CF Sesame & palm nectar
- Raw Mango Pudding Ghee candle
- Fennel Panacotta | Angel hair caramel

Per serve (~784g) 2996 Kcal

INR 4750 + taxes per person

Contains Milk Contains Wheat/ Rye/ Barley/ Oats Contains Nut Contains Crustacean

Contains Soy CF Contains Fish

■ Vegetarian Mon-Vegetarian

Please inform our service associate if you are allergic to any ingredient.

Our chefs would be delighted to create your meal without the use of those ingredients.