



FOOD MENU



ORIGYN – THE STORY

In an age of restless travel and endless discovery, there are those who seek not what's new — but what was first. Across the lands of Asia, every scent, every colour, every note of flavour whispers the same truth — that beginnings are never lost, only rediscovered. Guided by the rhythm of the East and the artistry of its cultures, this philosophy found a new home in the sunlit heart of Coimbatore — a place of balance, light, and quiet creation.

Here, among open skies and flowing water, Origyn was born — a sanctuary where Asia's culinary and cocktail traditions converge once more, refined and reborn for the modern spirit. Each drink tells the story of its homeland; each plate hums with the memory of its roots.

Together, they form a new origin - one that begins here, with you.

**Origyn Bar - Timeless roots.
Modern spirit.**



SALADS

- **Goma Wakame, Avocado Salad** 🌿🥑 450
with Ponzu Dressing
Japanese seaweed & ripe avocado drizzled with citrus-based soy sauce
- **Thai Mushroom and Edamame Salad** 🍄🌿🥑 450
With glass noodles, spicy Thai dressing
- **Paneer Tikka Caesar Salad** 🍷🌿 450
Smoky grilled paneer tikka, crisp lettuce, parmesan, crunchy croutons, creamy caesar dressing
- ▲ **Chicken Tikka Caesar Salad** 🍷🌿 495
Smoky grilled chicken tikka, crisp lettuce, parmesan, crunchy croutons, creamy caesar dressing

SMALL PLATES

- **Mala Fries** 🍷🥑 350
Crispy fries tossed in a fiery blend of red chilli, garlic, and Sichuan pepper
- **Spicy Potato Peanut Varuval Samosa** 🍷🌿🥑 350
Served with tamarind mayo
- **Coorg Pepper Oyster Mushrooms** 450
Coorg - style oyster mushrooms tossed in fiery black pepper
- **Honey Glazed Lotus Stem** 🌿🥑 395
Honey Chilli sauce, toasted sesame
- **Firecracker Cauliflower** 🌿🥑 350
Crispy fried cauliflower, house-made sweet & spicy firecracker sauce
- **Tofu Satay** 🍷🌿🥑 395
Spicy peanut glaze
- **Edamame Glaouti** 🌿🥑 450
Silky edamame patty served on warm flatbread topped with wasabi mayo
- **Cheese Stuffed Indian Jalapeno** 🍷🌿 450
Deep - fried, creamy & cheesy Indian chilli, drizzled with spicy mayo
- **Star Anise Paneer with Crispy Spinach** 🍷🌿🥑 450
Star anise stir-fried paneer, topped with crispy spinach
- **Karaage Paneer Sesame Podi** 🌿🥑 450
Japanese - style fried paneer dusted with aromatic sesame podi
- **Paneer Podimas Wonton Tacos** 450
with Mango Pachadi 🍷🌿🥑
Seasoned minced paneer, served in crunchy wonton tacos, drizzled with spicy mayo & raw mango pachadi
- **Peri-Peri Paneer Tikka** 🍷 450
Paneer marinated in spicy peri-peri seasoning, char-grilled with peppers & onions



Dairy



Nuts



Egg



Fish



Crustacean



Gluten



Soybean

Prices are in Indian rupees and subject to applicable government taxes. Please note that a 5% service charge is levied on all bills. Please inform our associates if you are allergic to any ingredients or have any dietary restrictions.

SMALL PLATES

- **Palak Patta Chaat**
🥕🥑

Crisp fried spinach leaves topped with yogurt, tangy chutneys & chaat spices

350
- **Gobi Nazakat Chaat**
🥕🥑

Mild tandoor marinated cauliflower, topped with sweet curd, mint chutney

395
- **Lotus Stem Bhel**
🥕🥑

Crisp fried lotus stem tossed with yogurt, tangy chutneys & chaat spices

350
- **Stuffed Kandhari Paneer**
🥕🥑

Prunes, pomegranate, tomato & mustard salsa stuffed paneer, grilled in spicy beetroot marination

450
- ▲
Chicken & Leek Yakitori
🍗🥑

Skewered chicken & leek grilled with sweet soy glaze, togarashi & sesame seeds

450
- ▲
Chilli Chicken Skewers
🍗🥑

Juicy chicken skewers coated in a bold chilli glaze

450
- ▲
Star Anise Chicken with Crispy Spinach
🍗🥑

Star anise stir-fried chicken, topped with crispy spinach

450
- ▲
Firecracker Chicken Wings
🍗🥑

Wings on skewers, house-made sweet & spicy firecracker sauce

450
- ▲
Green Chilli Garlic Chicken

Fiery stir-fried tender chicken with green chilli & garlic

450
- ▲
Chicken Satay
🍗🥑🐟

Spicy peanut glaze

450
- ▲
Karaage Chicken Sesame Podi
🍗🥑🌰

Japanese - style fried chicken dusted with aromatic sesame podi

450
- ▲
Kozhi Podimas Wonton Tacos

with Mango Pachadi
🍗🥕

Seasoned minced chicken, served in crunchy wonton tacos, drizzled with spicy mayo and raw mango pachadi

450
- ▲
Peri-Peri Chicken Tikka
🍗

Chicken marinated in spicy peri-peri seasoning and char-grilled with peppers & onions

450
- ▲
Chicken Lebnani Kebab
🍗🥑

Juicy tandoor grilled chicken in a rich cheesy sauce

450
- ▲
Desi Chicken Fry
🍗🌰

Crispy chicken strips tossed in bold South Indian spices & crushed red chillies.

450
- ▲
Crispy Chilli Cumin Lamb
🍗🥑🌰

Crispy lamb tossed with whole and ground cumin, red chillies & spring onion

650
- ▲
Lamb Sheekh with Pineapple Chutney
🍗🥑

Juicy minced lamb kebab served on sweet & tangy pineapple chutney

650



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SMALL PLATES

- Spicy Mutton Samosa**
🌾🥥

Spicy Chettinadu style kheema mutton samosa with spicy mayo dip

650

Idicha Poondu Milagai Mutton
🥥

Mutton tossed with crushed garlic, dry red chillies & shallots

650

Tossed Fish in Chilli Garlic Sauce
🌾🥥🐟

Crispy sliced fish tossed in chilli - garlic sauce

495

Dynamite Shrimp
🌾🥥🍤🦀

Tempura shrimp, spicy-creamy dynamite sauce

550

Pumpkin Prawns
🥥🌾🦀

Crispy prawns tossed in a silky pumpkin glaze

550

Karuvepillai Podi Prawn
🦀

Prawns tossed in aromatic curry leaf spice powder

550

Chettan's Beef Fry

Slow-cooked beef tossed in a rich blend of spices & coconut slices

650

Panko Fried Calamari
🌾🥥🐟🦑

Wasabi cream dip

550

Chilli Basil Calamari
🌾🥥🐟

Crispy fried calamari tossed with chilli & basil sauce

550

Thai Chilli Soft Shell Crab
🌾🥥🦀

Crispy fried soft shell crab glazed with chilli & basil sauce

650

DIMSOMS

- Cheese & Mushroom**
🥥🌾🥥🥥

Mildly spiced

450

Garden Vegetables
🌾🥥

Baby corn, carrot, french beans & chives

450

Spicy Water Chestnut & Chives
🌾🥥

Water chestnut, lotus stem, shiitake mushroom, crystal dough dimsum

450

Veg Potstickers
🥥🌾🥥

Steamed & pan-fried dumplings with celery, carrot, lotus stem & water chestnut

450

Basil Chicken in Creamy Curry Sauce
🥥🌾🥥

Tender chicken, fresh basil over a velvety curry

495

Chicken Potstickers
🌾🥥

Steamed & pan-fried dumplings with chicken, chives & mushroom broth

495



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DIMSOMS

- ▲ **Chicken & Prawn Dimsum** 🌾 🍤 🦞 550
Seasoned chicken, prawns, bok choy, green onions
- ▲ **Prawn and Chives Siu Mai** 🌾 🍤 🦞 550
Open-top dumplings with fresh prawns and chives

SUSHI

- **Asparagus Furai Roll** 🌾 🍤 450
Panko - crumb fried asparagus, avocado
- **Crispy Avocado Cream Roll** 🍷 🌾 🍤 450
Cream cheese, tempura avocado, wood ear mushroom, asparagus, mayo, tempura flakes
- **Spicy Tofu Roll** 🌾 🍤 450
Silken tofu, avocado, green onions, spicy mayo, tempura flakes, black rice
- ▲ **Chicken Katsu Roll** 🍷 🌾 🍤 🍱 495
Fried chicken, cucumber, curry mayo, microgreens
- ▲ **Philly Truffle & Salmon Roll** 🍷 🌾 🍤 🍱 🐟 550
Fresh salmon, cream cheese, tempura flakes, tobiko and avocado, with a hint of truffle oil
- ▲ **Volcano Roll** 🌾 🍤 🍱 🐟 🦞 595
Fried prawns, tuna, spicy mayo, tempura flakes
- ▲ **Ninja Maki** 🌾 🍤 🍱 🐟 🦞 595
Tempura prawns, tuna, cucumber, pickled radish, black rice
- ▲ **California Roll** 🌾 🍤 🍱 🐟 🦞 595
Crab stick, cucumber, avocado, Japanese mayo, tobiko, microgreens

LARGE PLATES

- **Paneer Makhani** 🍷 🍲 550
Served with Kadai Masala Paratha / Ghee Rice
Paneer simmered in a velvety tomato-butter gravy, delicately spiced, with fresh cream.
- **Milagai Satti Soru** 🍷 🍲 595
Rice tossed in a bold South Indian-style spicy gravy with shallots & saiva mutton
- **Vegan Meat Sukka** 🍲 595
Served with Nool Parotta
Spicy Chettinadu - style semi-dry vegan meat, red chilli, black pepper
- **Edamame Truffle Fried Rice with Teriyaki Glazed Tofu & Shiitake Mushroom** 🌾 🍤 595
Japanese sticky rice with edamame, mushrooms and truffle oil, served with sweet-savoury teriyaki-glazed silken tofu & shiitake mushrooms



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LARGE PLATES

-  **Sichuan Wok Rice / Noodles**    550/595
Served with chilli-garlic vegetables
*Wok-tossed rice/noodles in a bold, spicy Sichuan sauce
(with / without egg)*
-  **Dan Dan Noodles - Tofu**   550
*Sichuan street-style noodles with crushed tofu and
Sichuan pepper, tossed in a nutty & numbing sauce*
-  **Chicken Makhani**   595
Served with Kadai Masala Paratha / Ghee Rice
*Chicken simmered in a velvety tomato-butter gravy,
delicately spiced, with fresh cream*
-  **Kalaki Kozhi Soru**   595
*Rice tossed in a bold South Indian-style spicy gravy,
topped with a soft, half-cooked omelette*
-  **Nasi Goreng**     695
*Indonesian fried rice served with fried egg,
skewered chicken, prawn crackers*
-  **Edamame Truffle Fried Rice with Teriyaki
Glazed Chicken & Shiitake Mushroom**   650
*Japanese sticky rice with edamame, mushrooms and truffle oil,
served with sweet-savoury teriyaki-glazed chicken & shiitake mushrooms*
-  **Dan Dan Noodles - Chicken**   595
*Sichuan street-style noodles with crushed chicken and
Sichuan pepper, tossed in a nutty & numbing sauce*
-  **Spiced Nalli Stew**  695
Served with Ghee Rice / Nool Parotta
*A rich stew of slow-simmered mutton marrow, cooked with
onions, tomatoes, ginger, garlic & aromatic whole spices*
-  **Beef Sukka** 695
Served with Nool Parota
Spicy Chettinad-style semi-dry beef, red chilli, black pepper

DESSERTS

-  **Belgian Chocolate Cake**   395
Moist dark chocolate sponge layered with Belgian chocolate truffle
-  **Biscoff Cheesecake**   395
A rich, creamy cheesecake infused with Lotus Biscoff spread
-  **Tub Tim Krob** 395
*Traditional Thai dessert with crunchy water chestnuts
in pandan-infused coconut milk, topped with crushed ice*
-  **Lychee Rabdi**   395
*Rich and creamy rabdi infused with the delicate sweetness
of lychee, served with stuffed lychee skewers*
-  **Matcha Tiramisu**    395
Ladyfinger biscuits layered with matcha-flavoured mascarpone cheese



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