



**Sea
CREST**

RESTAURANT

SOUTHERN SOJOURN



For Three Decades, Sea Crest has stood by the shores as a serene haven for those seeking comfort, calm and coastal charm. To mark this milestone, we present Southern Sojourn a heartfelt tribute to the rich culinary traditions of South India.

Inspired by the kitchens of Tamil Nadu, Kerala, Karnataka and Andhra Pradesh, this curated menu brings together bold Chettinad spices, coastal coconut stews, rustic Andhra flavours and soulful Karnataka classics each rooted in legacy and crafted with care.

Every preparation reflects ancestral techniques, native ingredients and the warmth of southern hospitality. It's a journey back to traditional feasts, festive homes and slowcooked memories passed down through generations.

As you dine by the sea, amidst brass lamps, carved wood and coastal breeze, we welcome you to a celebration of heritage and taste. Please inform our service associate of any dietary requirements, food allergies or intolerances.



Scan QR For the Menu

BEGIN

with Warmth

LUNCH 12.30 PM – 3.00 PM
(On Weekends & Holidays)

DINNER 7:00 PM – 11:00 PM

VEGETARIAN SOUP

- **Vepampoo Poondu Rasam** _____ 350
A herbal Rasam variant served with dried
Neem flowers and mountain garlic
- **Nei Thaalicha makka chola chaaru** _____ 350
Ghee Tempered Corn soup with
Curry leaf and ginger

NON VEGETARIAN SOUP

- ▲ **Kozhi Rasam** _____ 375
A mildly spiced rasam infused with chicken stock
and pulled chicken shreds
- ▲ **Mutton Marag** / _____ 400
Andhra speciality soup with simmered lamb bones thickened with saffron,
cashews and poppy seeds



Our standard service timing is 25–30 minutes.

All prices are in Indian rupees, govt taxes as applicable. Service charge at your discretion.
If allergic to any food ingredients, please ask for the chef on duty to place your customised order.

■ Vegetarian ▲ Non-Vegetarian / Spicy // Extra Spicy

FLAVOURS

To Savour First

LUNCH 12.30 PM – 3.00 PM
(On Weekends & Holidays)

DINNER 7:00 PM – 11:00 PM

APPETIZERS VEGETARIAN

- | | |
|--|---|
| ■ Banana Dosa _____ 425 | ■ Batata Kurkure _____ 450 |
| A ghee laden delicacy with mini pancakes made from jaggery and ripened bananas | Our innovative take on crispy 65 - style French fries |
| ■ Idly Thokku Fry 🌶️ _____ 475 | ■ Kalaan Poritchathu _____ 475 |
| Crispy idlies tossed in a tomato and chilli pickle | Kerala-style crispy fried mushrooms with curry leaves and coconut |
| ■ Hawkers Bread Pakora _____ 475 | ■ Mushroom Gongura Fry _____ 475 |
| Bread cubes sandwiched with dosa masala and cheese, batter fried | Button mushrooms batter fried and tossed with a spicy gongura paste |
| ■ Kundapur Paneer Ghee Roast 🌶️🌶️ _____ 500 | ■ Baby corn Kurimilagu 🌶️ _____ 475 |
| A classic dish from Kundapur with paneer, Byadagi chillies and loads of ghee | Baby corn marinated and dusted with a fennel and pepper crust |
| ■ Thamarai Thandu 65 _____ 475 | ■ Chittoor Crispy Corn 🌶️ _____ 475 |
| Crispy lotus stem with spices and curry leaves | Corn kernels crispy fried and tossed in a chilli, garlic, and curry leaf masala |



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FLAVOURS

To Savour First

LUNCH 12.30 PM – 3.00 PM
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DINNER 7:00 PM – 11:00 PM

APPETIZERS NON VEGETARIAN

- | | |
|---|---|
| ▲ Kozhikode Squid Roast _____ 700
Squids prepared Kerala style with shallots, curry leaves and tamarind | ▲ Neitha Kori Roast // _____ 600
A Bunt community speciality where fried chicken is tossed with Byadagi chilli and tomatoes, topped with ghee |
| ▲ Muttukadu Vanjaram Varuval _____ 950
King fish smeared with spices and grilled on a flat top | ▲ Pachimirchi Kodi Fry / _____ 600
A local Telangana speciality of grilled chicken marinated with a green chilli and onion paste |
| ▲ Chemeen Poritchathu _____ 950
Crispy fried bay prawns with a chilli marinade and spices | ▲ Pallipalayam Chicken Wings / _____ 575
Chicken wings tossed with shallots, whole red chillies and coconut |
| ▲ Guddu Vepudu // _____ 375
Batter fried eggs tossed in a hot chilli and tomato based masala | ▲ Nalgonda Mutton Roast / _____ 700
Braised mutton dices cooked through and finished with a combination of chillies and cilantro |
| ▲ Syrian Mutton Cutlet _____ 700
Minced spiced mutton combined with spices and potatoes, fried crisp | |



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MAIN COURSE

Flavours Come Together

LUNCH 12.30 PM – 3.00 PM
(On Weekends & Holidays)

DINNER 7:00 PM – 11:00 PM

VEGETARIAN




- | | |
|---|--|
| ■ Paruppu Urunda Kuzhambu ^(TN) _____ 475 | ■ Kadalae Curry ^(KL) _____ 400 |
| Steamed lentil dumplings simmered in a curry finished with coconut and curry leaves | A Kerala delicacy made with black chickpeas |
| ■ Kai Kari Kurma ^(TN) _____ 475 | ■ Paneer Battani Curry ^(AP) _____ 550 |
| Chettinad must-have vegetables in a coconut and cashew based tomato sauce | Paneer cubes and green peas combined in a coconut-based Andhra speciality |
| ■ Vendakkaya Molakithathu ^(KL) _____ 475 | ■ Tomato Pappu ^(AP) _____ 400 |
| Lady finger stewed in a sour tomato sauce with tamarind and coconut | A lentil preparation from Andhra with a distinct flavour of tomatoes and garlic |
| ■ Pachakari Ishtew ^(KL) _____ 475 | ■ Guthi Vonkaya Kooru ^(AP)  _____ 475 |
| Garden vegetables simmered with coconut milk, chillies and ginger | Baby aubergines cooked in a spicy and sour sauce with coconut and blended spices |
| ■ Tarkari Gassi ^(KA) _____ 700 | |
| Fresh vegetables and black chickpeas tossed in a Mangalorean speciality sauce | |



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Cuisines ^(TN) Tamil Nadu ^(KL) Kerala ^(KA) Karnataka ^(AP) Andhra Pradesh

■ Vegetarian  Non-Vegetarian  Spicy  Extra Spicy

MAIN COURSE

Flavours Come Together

LUNCH 12.30 PM - 3.00 PM
(On Weekends & Holidays)

DINNER 7:00 PM - 11:00 PM

NON VEGETARIAN

- | | |
|---|--|
| ▲ Lobster Thokku (TN) _____ 950 | ▲ Meen Pollichathu (KL) _____ 850 |
| Chunks of fresh lobster tossed with a thokku masala and coconut milk | Whole fish wrapped in banana leaves with a tamarind chilli sauce and grilled |
| ▲ Era Pepper Roast (TN) _____ 900 | ▲ Karaikudi Kozhi Curry (TN) / _____ 650 |
| Fresh bay prawns tossed in a sour tomato sauce with crushed pepper and shallots | Classic chicken dish originating from Chettinad cuisine |
| ▲ Karuveppilai Era Kozhambu (TN) _____ 750 | ▲ Kori Gassi (KA) _____ 650 |
| Prawns cooked in a curry leaf flavoured sauce made with tomatoes and tamarind | Classic Mangalorean chicken curry best eaten with rice |
| ▲ Rayalaseema Royalu Vepudu (AP) / _____ 750 | ▲ Kodi Koora (AP) / _____ 650 |
| Prawns sautéed with a hot masala and cashew paste | Chicken thighs simmered in a hot and sour tomato-based sauce finished with coconut milk |
| ▲ Nellore Chappa Pulusu (AP) // _____ 750 | ▲ Malabar Chicken Stew (KL) _____ 650 |
| The famous Nellore fish curry with spices and tamarind, best eaten with steamed rice | Wholesome chicken stew with stewed ginger chillies and tamarind extract |
| ▲ Alleppey Fish Curry (KL) _____ 750 | ▲ Mutton Stew (KL) _____ 750 |
| Fish cooked in a raw mango and spiced coconut milk sauce | Mutton slow cooked with ginger, green chillies and potatoes, finished with coconut milk and curry leaves |
| ▲ Mutton Saaru (KA) / _____ 750 | |
| A mutton delicacy with Byadagi chillies and onions, slow cooked and finished with coconut milk and cashew paste | |



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ROYAL FLAVOURS

in Every Grain



LUNCH 12.30 PM – 3.00 PM
(On Weekends & Holidays)

DINNER 7:00 PM – 11:00 PM

BIRIYANI AND RICE

■ Steamed Rice _____ 300 Steamed plain rice	▲ Military Mutton Biryani 🌶️ _____ 775 Tamil-style mutton biriyani cooked with extra chillies
■ Udipi Tomato Bath _____ 400 Rice and toor dal cooked together in this temple style kedgeree	▲ Andhra Chicken Biryani 🌶️🌶️ _____ 675 Nellore-style chicken biriyani cooked with basmati rice
■ Thenga Paal Sadam _____ 400 Coconut-based creamy rice preparation	▲ Pachi Mirchi Kodi Pilau 🌶️ _____ 675 Chicken pilau pan-finished with a green chilli and onion paste
■ Kothamalli Sadam _____ 400 Rice tossed with a coriander chutney flavour	■ Thayir Sadam _____ 350 Creamy curd rice tempered with mustard and curry leaves



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COMFORT

to Sweetness

LUNCH 12.30 PM – 3.00 PM
(On Weekends & Holidays)

DINNER 7:00 PM – 11:00 PM

STAPLES

- **Idiyappam** (String Hoppers – 2 pcs) _____ 175
Traditional soft rice hoppers, light and delicate.
- **Kal Dosa** (2 pcs) _____ 225
Soft spongy rice dosa cooked on a thick iron griddle.
- **Appam** (Plain 2 pcs) _____ 150
Classic south indian fermented rice pancake with soft centre and crisp edges.
- **Veechu Parotta** (2 pcs) _____ 225
Layered and flaky parotta stretched and folded skillfully.
- ▲ **Appam** (Egg 2 pcs) _____ 175
Appam topped with a gently cooked egg in the centre.
- ▲ **Egg Kal Dosa** (2 pcs) _____ 300
Soft, spongy rice dosa cooked on a thick iron griddle topped with fresh egg and served hot.
- ▲ **Ceylon Parotta** 🌶️ _____ 425 / 475 / 575
(Mushroom / Chicken Chukka / Mutton Chukka)
Flaky layered parotta stuffed with your choice.

DESSERTS

- **Ada Pradhaman** _____ 350
Jaggery and flattened rice kheer with ghee, cashews and coconut flakes.
- **Coconut Poli** (with Mukkani Ice Cream) _____ 400
Traditional poli made with desiccated coconut and jaggery
- **Kavuni Arisi Payasam** _____ 350
A delicacy of black rice cooked with condensed milk and cardamom.
- **Choice Of Ice Cream** _____ 250
Mukkani / Paan / Mango



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SWEETARA

Nam iniya Suvai

LUNCH 12.30 PM – 3.00 PM
(On Weekends & Holidays)

DINNER 7:00 PM – 11:00 PM

BEVERAGES

Elaneer Kulukki Sarbath _____ 199 Basil seeds, tender coconut, badam gum and lemon	Mylai Rose Milk _____ 199 World famous rose milk from the Chennai temple area
Pacha Maanga Mojito _____ 299 Raw mango muddled with jaggery, mint and black salt topped with fizz	Hot Badam Milk _____ 199 A South Indian speciality with green camphor, cardamom and almond
Seacrest Falooda Tower _____ 299 A speciality from old Chennai restaurants with layers of ice creams and rose syrup	Degree Kaapi _____ 150 Frothy coffee from Tamil homes served table side
Masala Chai _____ 150 A household staple drink with tea leaves, ginger and house spice mix	



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Your Experience is our
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every Seacrest moment unforgettable.



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Sea
CREST

RESTAURANT

SOUTHERN SOJOURN

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