Chutneys revamps menu with 36 new South Indian dishes

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New South Indian dishes at Chutneys

Chutneys, the five-star South Indian restaurant at Cinnamon Grand has introduced a brand new menu with a range of new dishes from the states of Andhra Pradesh, Tamil Nadu, Kerala and Karnataka. Added dishes from the Kerala region include the Vendakkai Theeyal (Ladies fingers cooked in tamarind, coriander and red chilli) and Kozhi Malli Perlan (Chicken cooked with carrots, potatoes and coconut milk).

Andhra Pradesh’s additions include Bangala Dumpa Battani Iguru (Potatoes and green peas cooked in cashew nuts and green chilli) and Masala Wada Pulusu (Channa dhal with tamarind gravy).

The specials from Karnataka include the Badenekai Alugadde Palya (Brinjals and potatoes tempered with mustard and dry masala) and Pookose Masala (Cauliflower cooked in onions, tomatoes and pepper).

With 36 brand new South Indian items to entice your taste buds, Chennai Chefs Venu and Krishna together with the Chutneys team has reinvented South Indian dining.

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