



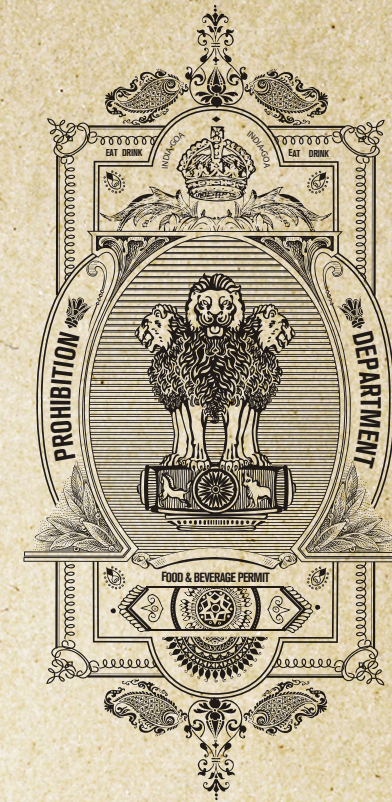
Welcome to the days of east - Indian prohibition.

The Bombay (Alcohol) Prohibitions Act is the sumptuary law that looms over every evening. Travellers however, with permit in hand, may sip their spirits without fear of sanction.

These are the days of illicitness, but more importantly of opportunity. Where late night congregations are conducted away from peeping street lights. A time where intentions are spoken softly.

As a visitor, inside these four walls, the laws against extravagance don't apply. The Permit Room has attained a license from the authorities in your name. Tonight you are free to follow the night. Indulge.

**PERMIT ROOM**



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**MENU****SMALL PLATES**

PORI POPPADOMS onion, tomatoes, coriander pori salsa (GF, DF, V)	10
OKRA FRIES (GF, DF, V)	12
BANANA & KALE BHAJEES Tamarind and date chutney (GF, DF, V)	13
BABY EGGPLANT Peanuts, coriander, coconut, sesame seeds (GF, DF, V)	16
KERALAN FRIED CHICKEN Mustard seeds & curry leaves tempered, peanut & chilli dipping sauce (DF)	17
MASALA WADA Chana dal, babypeas & spinach fritters, lentil chutney (GF, DF, V)	15
KAKINADA PRAWNS Curry leaves, tomatoes, onion (GF, DF)	18
MADRAS LAMB CHOPS & MINT YOGHURT (GF)	20
GUNPOWDER CAULIFLOWER & POTATOES (GF, DF, V)	13
MEEN VARUVAL Pan seared fish fillets, green apple salsa (GF, DF)	20
JACKFRUIT & PUMPKIN DOSA Coconut chutney (GF, DF, V)	17
KAIKARI broccoli, parsnip & yams (GF, DF, V)	14

**LARGE PLATES**

DOSA Potatoes & onion subji, lentil & turmeric sambhar & chutneys – thali style (GF, DF, V)	25
SOUTH INDIAN COCONUT BUTTER CHICKEN Served with Kerala parotta (GF, DF on request)	28
ALLEPPEY PRAWN Tamarind, coconut cream, raw mango & broccoli curry served with red rice (GF, DF)	29
SPICY CHETTINAD LAMB CURRY Served with coconut rice (GF, DF)	34
MEEN KOZHAMBHU Fish fillets, southern spices & mustard seeds curry served with red rice (GF, DF)	35
KADLA CURRY Black gram, spinach, potatoes & southern spices curry with coconut rice (GF, DF, V)	26

**SIDES**

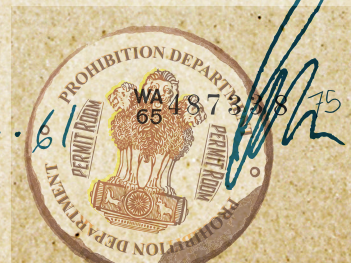
COCONUT RICE (GF, DF, V)	6
ROASTED EGGPLANT PACHADI Hung yoghurt, sesame seeds (GF, V)	4
SAMBHAR Lentil, pumpkin & turmeric soup (GF, DF, V)	5
KERALA PAROTTA Layered flaky bread (V)	5
FERMENTED RICE & LENTIL DOSA With coconut chutney (GF, DF, V)	9

**DESSERT**

GULAB JAMUN Cardamom spiced donut, orange, vanilla bean ice cream (V)	14
MUNG DAL HALWA Raspberry, chia seeds, coconut flakes (GF, DF, V)	14

Banquet options available for four or more.

PERMIT No 75MS 8.8.6

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