

NADODI

ENGAGING NOMADIC CUISINE

COCONUT CHRONICLES

WELCOME TRIO

*Chettinad Spring Chicken
Cylindrical Symphony
Mushroom Madness*



BOSTON LOBSTER UTTAPAM

Oscietra Caviar, Peanut Chutney, Shallot, Shishito, Pineapple



PRAWNSTAR

Ama Ebi, Sambar, Thakkali Chutney



ALFONSINO!!!

Alfonsino, Sorghum, Roselle Pulli Saaru



HEART OF HEARTS

Banana Blossom, Stem Cream



RUSTIC TODDY DREAMS

Toddy Veil, Toddy Gel, Elaneer Sorbet



MIYAZAKI

Gooseberries, Truffle, Salt Baked Beetroot



LAMB LEGACY

Chukka, Lamb Brain, Chayote Shoots



NADODI'S GLOBE

*Short Grain Rice Chicken Biryani, Konasu Fritter,
Yoghurt Squiggle & Kiwi*



MORINGA MAGIC

*Stroop Waffles, Moringa and Coconut Parfait,
Sothi, Vanilla Bean*

MENU @ RM750++

PAIRING OPTIONS

CLASSIC
WINE
RM320++

PREMIUM
WINE
RM420++

COCKTAIL
RM240++

ROYAL
SALUTE
RM240++

NADODI

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OUR STORY

At Nadodi, we honour and respect the journeys of our nomadic ancestors.

Allow us to lead you down a trail of culinary revolution, taking the familiar flavours of South India and Sri Lanka, transforming them with modern techniques, and presenting them with thoughtful creativity.

From Tamil Nadu and Kerala, to the shores of Sri Lanka, the unique food of the wanderers has sustained and brought people together throughout the ages.

Join us on this immersive journey that honors our nomadic heritage, while forging a new path forward, together.