

# NADODI

ENGAGING NOMADIC CUISINE

## COCONUT CHRONICLES — VEGETARIAN MENU —

### WELCOME TRIO

*Chettinad Roll  
Paal Kappa Cylinder  
Mushroom Madness*



### WHITE GOLD UTTAPAM

*Asparagus, Peanut Chutney,  
Pickled Shallot, Pickled Shishito, Pineapple*



### KOZHUKATTAI

*Vadai, Tempered Chickpeas, Sambar, Thakkali Chutney*



### PERENNIAL

*Fennel Bulb, Sorghum, Roselle Pulli Sarru*



### HEART OF HEARTS

*Banana Blossom, Stem Cream*



### RUSTIC TODDY DREAMS

*Toddy Veil, Toddy Gel, Elaneer Sorbet*



### BLACK PUMPKIN

*Kabocha, Gooseberries,  
Truffle, Salt Baked Beetroot*



### SHOOTS AND FLOWERS

*Artichokes, Chukka Spices, Chayote Shoots*



### NADODI'S GLOBE

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



### MORINGA MAGIC

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

MENU @ RM650++

#### PAIRING OPTIONS

CLASSIC  
WINE  
RM320++

PREMIUM  
WINE  
RM420++

COCKTAIL  
RM240++

ROYAL  
SALUTE  
RM240++

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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.*