

**SOUTH INDIAN FEAST**  
**VK MESS**  
**தென்னிந்திய விக்ருந்து**

**SG.NO: 42**

**100% WILD | NATURALLY SPICY | COOKED FRESH DAILY**

## MESS — /MES/

a communal dining space where  
people from different walks of life  
eat their meals together.

## ABOUT OUR MENU

our food is inspired by south indian  
comfort home food. we keep our  
choices small to give you the best of us.

## WE LIKE IT *WILD*

we've sourced our spices from the mountains  
of Tamil Nadu. meat and seafood from suppliers  
who prioritize sustainability and quality.  
vegetables from within our reach.

**\*(V) VEGETARIAN**

@VKMESS.SG | PRICES SUBJECT TO SVC & GST.

# DUM BIRIYANI

damn good Indian rice made by layering marinated meat, housemade 16 spices garam masala, signature aromatic stock and fluffy basmati rice. cooked dum-style, cooking them together in a sealed pot.

**\*comes with hard-boiled egg, raitha & curry of the day.**

## ‘OG’ Lamb Shank Biryani

29.9

slow-cooked lamb shank in signature aromatic stock paired with delicious biriyani.

### LAMB

premium australian lamb.

14

### CHICKEN

farm fresh chicken.

12

SEASONAL

### PRAWN

wild-caught sea white prawn.

14

### NATU KOZHI

aka kampong chicken.

13

### CRAB

flower crab.

14

# RICE SET MEAL

good for one person, **not for sharing.**

## WHITE RICE SET (V)

6.9

comes with white rice, two types of vegetables, sambar lentil stew, rasam soup, mooru buttermilk curry & papadam.

## ADD-ONS

VEGETABLE

2.9

FISH

6

CHICKEN

5.9

LAMB

7.9

# SNACKS

## CRISPY PALAK

9

spinach, roasted peanut, houseblend spices.

## PAPADAM WITH TRIO OF CHUTNEYS (V)

9

crispy papadam, mint, chilli and coconut savoury dips.

## DEEP-FRIED LADY'S FINGER (V)

9

crispy sliced lady's finger tossed in spicy dry masala.

## ANNEH'S HUMMUS & RICE VADAGAM (V)

10

lentil hummus, spiced with housemade garam masala.

## CHICKEN 65 WITH CURRY-LIME MAYO

13

deep-fried chicken chunks marinated in yoghurt chilli, housemade sauce.

# “PRACO”

hybrid of prata & taco. housemade crispy roti prata shell, pico de gallo, curry leaf and lime mayo, mint-coriander salad.

## LAMB

18

tender lamb chukka-dry curry style.

## MUSHROOM

16

wild mushroom pâté.

# MESSY SLIDERS

three bite-sized hamburgers, **good for sharing.**

## **PRAWN**

18

charcoal brioche bun, grilled tiger prawn, sambal aioli, onion & tomato salad.

## **MUSHROOM (V)**

15

brioche bun, ghee roasted mushroom, curried mushroom demi-glace, onion & tomato salad.

## **VK'S MCSPICY**

16

spicy & crunch fried chicken, curry sauce, iceberg lettuce.



# MEAT & SEAFOOD

## PRAWN THOKKU RELISH

tiger prawn, coconut masala, coriander.

12

## PRAWN SAMBAL

lemongrass sambal, quail eggs, guntur chilli.

13

## FISH 65

houseblend spice, yoghurt chilli, curry leaf.

12

## WILD-CAUGHT FISH CURRY

fish of the day, kerala kokum, coconut curry.

12

## FRESH SPANISH MACKEREL FRY

green chilli yoghurt brine, ginger chilli paste.

6 | 12

## AMMA'S CHICKEN CURRY

24hr marinated chicken, houseblend masala, *lots of love*.

11

## KAMPONG CHICKEN MASALA

dried chilli masala, onion stew.

12

## CHICKEN STIR-FRY UPPUKARI STYLE

guntur chilli, black pepper, onion, sea salt.

12

## CHICKEN 65

houseblend spice, yoghurt chilli, curry leaf.

12



**PULLED CHICKEN VARUVAL**

12

braised chicken in aromats, dry chilli, housemade masala.

**'BOTTI-FULL'**

12

tender lamb tripe, roasted chanadhal, coconut milk.

**ROARING LAMB CURRY**

14

australian lamb, house curry blend, roasted pepper.

**CHETTINADU LAMB CHUKKA**

14

braised lamb, green chilli, garlic, curry leaf puree.

**WHOLE LAMB SHANK MASALA**

18

slow cooked lamb shank in signature aromatic masala.

## VEGETABLES (V)

**ROASTED COCONUT & CABBAGE**

6

11

**CARROT PORIYAL**

**STEWED SPINACH & LENTIL**

**GHEE ROASTED MUSHROOM**

**BINDI MASALA**

**SNAKE GOURD LENTIL FRY**

**EGGPLANT PACHADI**

**ROASTED GREEN BEANS & EGG**

**PUMPKIN & PEANUT SABZI**

**ROASTED BEETS**

# EGG

## KALAKKI

soft scrambled egg, meat-based masala.

4

## TAMIL NADU OMELETTE

onions, tomato, coriander.

4

## MESS STYLE ROAST EGG

6

# EXTRAS

## PAPADAM (6 PCS)

2

## HARD BOILED EGG

2

## WHITE RICE

2

# PRATA

homemade layered and crispy flatbread.

**PLAIN (V)**

2.5

**EGG**

3.5

**CHICKEN KARI**

11

**PRAWN KARI**

13

**LAMB KARI**

12

# KOTHU PRATA

shredded roti prata cooked with onion, tomato, coriander & masala.

**MUSHROOM MASALA (V)**

8

**EGG**

7

**CHICKEN**

8

**LAMB**

10

## VK's Special Nool Prata with Lamb Chukka

13

flakey kerala-style prata topped with lamb stew.

## KIZHI PRATA

*/kee-li/* layer of prata, curry and egg, wrapped and cooked in banana leaf.

**MUSHROOM MASALA (V)**

14

**EGG**

13

**CHICKEN**

15

**LAMB**

17

**CHICK & LAMB DUO**

19

# DOSA

fermented rice & lentil crepe, served with chutneys.

<b>PLAIN (V)</b>	4
<b>EGG (V)</b>	5
<b>ONION (V)</b>	5
<b>GHEE ROAST (V)</b>	5
<b>MASALA (V)</b>	6
<b>CHICKEN KARI</b>	11
<b>LAMB KARI</b>	13
<b>PRAWN KARI</b>	12

## “The Grand Dosa”

22

big ass dosa, feeds 4-5 pax.

# UTTAPAM (V)

fermented rice & lentil pancake, served with chutneys.

<b>PLAIN</b>	4
<b>ONION</b>	5
<b>ONION &amp; EGG</b>	5
<b>GHEE ROAST</b>	4

# DRINKS

non-alcoholic. chilled and homemade.

## LIME JUICE

4

## LIME SODA

4.9

## PINK PETAL LATTE

5.9

homemade rose syrup, milk, rose dust.

## SPARKLING ROSE CALAMANSI

4.9

rose infused water, calamansi, soda.

## NANNARI SHERBET

4.9

sarsaparilla root, fresh lime, basil seed.

## SPARKLING NANNARI ELIXIR

4.9

sarsaparilla root, fresh lime, soda.

## GOOSEBERRY MINT SODA

5.9

fresh gooseberry, mint, sugar, soda.

## SWEET LASSI

4.9

yoghurt, rose water.

## SALT LASSI

4.9

yoghurt, salt, spices.

## MANGO LASSI

5.9

yoghurt, alphonso mango puree.

## ICED MILK COFFEE

4.9

hot drinks

**FILTER COFFEE**

3

**CHAI MASALA**

3

others

**CANNED DRINKS**

2

**BOTTLED WATER**

1.5

