

MADRAS CANTEEN

A BANANA LEAF RESTAURANT

ESTD. 2019

www.madrascanteen.com

21 Cuppage Road, Cuppage Terrace, Singapore 229452

WHY A BANANA LEAF

Why a banana leaf - The antioxidants (polyphenols) in banana leaf are reported to help fight cancer. Banana leaves are also used in some Ayurvedic medicinal preparations. By serving hot food on a banana leaf, one could get a lot of that good stuff although the leaf is hard to digest for a human when eaten as-is. It is hygienic. Finally, we love to follow the ways of our ancestors (especially when they are right). It is nice to have a bit of history and culture when you are dealing with something as fundamental as food.

MADRAS CANTEEN Rice Plate

For the best way to enjoy the Madras canteen experience, we suggest our prix fixe of 2 vegetables, Rasam, Steamed or Biryani Rice and Poppadam; UNLIMITED; and you can add your meats and sides as per your choice.

The Madras Canteen is all about the tradition and culture prevalent in the South of India. The canteen concept is a working man's meal and is about the joy of togetherness, having a comfort meal - where all the dishes are served on a banana leaf and the idea is to mix all the flavours together as a working-class man would do or have them separately as per your choice. Madras is a spice-rich region - the food is full of rich spices and flavours and we are big fans of this cuisine.

Fish Head Curry

The Madras Canteen pays homage to Singapore cuisine with our own take on the classic fish head curry - spicy and with loads of vegetables.

Pepper Crab Curry

Crab cooked to perfection in a classic pepper curry - spicy and only one way to do a nice pepper crab - with your hands.

LOCAL FAVOURITES

THE MADRAS CANTEEN SIDES

Small Sides - Thudakam

Chilli Pakoda

The ubiquitous "bhajji" is ever-present in Chennai - as a starter, with mains, as a snack- stuffed with spiced potatoes and batter fried- with a hint of spice

Mini Vadai

Lentil dumplings, deep fried and served with coconut chutneys

Pepper Mushroom Fry

Madras style mushrooms - tossed with black pepper, onions and bell peppers

Madras Potatoes

Another of our favourites- Baby jacket potatoes with heaps of south Indian spices and herbs

Fried Masala Idly

The Madras Canteens' take on the classic savoury steamed rice cake - we fry it and toss it with our special canteen masalas

Masala Fish Fry (Per Piece)

Chennai style - Pan fried fish, marinated with Chennai masalas and heaps of spice

Chicken Lollipop

What can we say - crispy batter fried chicken, a classic with a glass of chilled beer

Chicken 65

Devised as a dish that was innovated for Indian soldiers, it has attained legendary status - chicken fried in a spicy, crispy batter and tossed with classic spices

Meen Pollichathu

This Kerala style classic dish - fish, marinated and cooked in a banana leaf

The Canteen Shredded Lamb

Shredded Lamb Shoulder, batter fried to a crisp and tossed with loads of spices

Rice - Annam

A staple for every working man, rice is an important part of the Madras Canteen experience.

Steamed Rice

The classic steamed rice as it is cooked and served in Madras

Biryani Rice

Fragrant rice, cooked with a host of spices, adds that extra to a Madras Canteen meal.

Curd Rice

What can we say - this is a classic from Grandmother's kitchen - yoghurt and rice, tempered with loads of spices and herbs.

Breads - Rotti

And then there are breads, done with fermented rice batter, with refined flour, with egg, with onions ... take your pick.

Parotha/Egg Parotha (per pc.)

Quintessential Madras style parothas

Meat Sides - Iraiccikal

Who says Madras cuisine is about vegetarian food; there is a rich tradition of cooking and serving meats that are cooked in a typical way that is very unique to the region.

Madras Chicken

As classic as it gets - boneless chicken, black pepper, coconut and spice and all that is nice

Chicken Masala

Chicken on the bone, cooked with our classic aromatic Chennai masalas

Yellow Chicken Curry

Homestyle chicken curry - a mild gentle curry, done with chicken breast that is rich on the palate

Prawn Pepper Masala

Tiger prawns in a classic black pepper curry - spicy

Fish ishtew

Kerala style Meen moilee - done in a coconut milk based sauce and vegetables

Mysore Mutton

The classic - boneless mutton done in a typical masala

Madras Mutton Curry

Try this and you are a convert for life - boneless mutton in tomato based curry

Crab Masala

Crab cooked to perfection with all the spices and herbs that we could lay our hands on and we suggest you do it true Madras style - with your hands.

Accompaniments

Plain Curd

Pachdi

The classic onion and coriander raita

Vegetable Biryani

Slow cooked rice, with vegetables and a host of spices.

Chicken Biryani

A slow lazy fire - boneless chicken, lots of herbs and spices - a biryani is a work of art.

Lamb Biryani

A slow lazy fire - boneless lamb, lots of herbs and spices - a biryani is a work of art.

Kal Dosa

The softer version of the fermented rice pancakes; accompanied with 3 chutneys

Plain Dosa

Fermented rice pancakes, no meal is complete without this; accompanied with 3 chutneys

Vegetarian Sides - Saivam

The tradition of vegetarian cooking is a very old tradition and cooking style these curries is very healthy and nutritious apart from being extremely flavorful. At the Madras Canteen, we definitely recommend that you try at least one vegetarian dish with your meal.

'Kai' Curry Kurma

The Mix vegetable Kurma is a classic dish that has its own uniqueness which comes from the coconut, fennel seeds, cashew nuts and yoghurt in it. Of course, there is a secret ingredient added to give it a Madras Canteen feel.

Tamarind Okra

Such a grandmother' classic - Okra in a tamarind base - spicy and as classic as it gets

Amma's Mix Vegetables

Homestyle mix vegetable - mother's (Amma's) recipe cooked in a classic and coriander base

Shredded Cabbage Foogath

Foogath is a Goan term that originated from the Portuguese phrase "Refogar" which means "to fry with oil or butter and seasoning". Shredded cabbage, coconut, curry leaves and mustard seeds.

Potato & Eggplant

The working man's veggie options - Potatoes and eggplant in a classic peanut base - spicy.

Salem Sambhar

The lentil concoction that is famous as it gets in South India- done like a stew, with lots of vegetables and a tamarind tang.

Dal Spinach (Kirai)

Yellow lentils cooked with spinach- the tempering is the key.

Rasam

The history is as interesting as the dish itself is, concocted in hope of a bag of gold from the king - a fiery soup that is made from lentils, black pepper and gooseberries - cooking this one is an art.

Desserts - Madhuram

Gulab Jamun

The classic caramelised cottage cheese dumplings - in a honey sweet syrup.

Rasgulla

It takes true skill to get this right - cottage cheese cooked in sugar syrup.

Kulfi

The Indian ice cream.

Steamed Idly

Steamed rice cakes, served with 3 chutneys and sambar

Idyappam

Rice string hoppers - Classic accompaniment to every meal

Chapatti

(per pc.)

Gst and service charge as applicable