

REGIONAL SPREAD		Cheppankizhangu Roast Spice Coated Shallow Fried Colocasia		Chefs Special Wraps With Mint Mayo And Green Salad (Vegetable / Cottage Cheese / Mushroom)		DINNER ONLY ₹ 275	
SOUP ₹ 225		Ammini Podi Kozhukkattai Steamed Rice Dumplings Tossed In Spice Mix		Parata Meal Stuffed Flat Bread, Raita, Lentil, Pickle & A Knob Of Butter (Potato /Paneer/Mushroom /Cauliflower/ Corn &Spinach)		Dosa Meal Savoury Rice Crepe Choice Of Any Dosa, Chutney And Sambar (Masala/ Onion/Cauliflower/ Mushroom/Paneer)	
Kai Kari Chaaru Extract of mixed vegetables gently spiced creamy soup		Vazhaipoo Fritters Banana Flower Coated with Chickpe Flour Deep Fried		Keerai Paruppu Kootu Spinach simmered in lentil curry and ghee flavoured Rice		Adai With Avial Mixed Lentil Spiced Pancake, Vegetables Simmered Yogurt Curry	
Rasam Mildly Spiced Tangy Broth (Tomato / Pineapple / lemon / Pepper)		Podi Urulai Vathakkal Spiced Slow Roasted Baby Potatoes		Chilly Paneer with Thanjavur Fried rice Country style sauteed cottage cheese with chilly , fusion fried rice		Regional Specialty Curries Served With Dosa / Idly /idiyappam / Appam	
NIBBLES ₹ 325		ONE POT MAINS ₹ 375		Veechu Paratha Indian bread roll with Stuffed Vegetable and Paneer.		Kumbakonam Kadappa	
Tofu kurumilagu Perattal Mildly spiced tossed tofu		(Kalavai Saadham - Flavoured Rice Served With Wafers & Potato Podimas)		Kothu Paratha Shredded Indian bread tossed with tempered vegetables		Poondur Kuzhambu	
Vaazhai Shunti Deep fried Plantain fingers		Karuveppilai Saadham Curry Leaf Flavoured Rice		SOUTH INDIAN CURRY ₹ 425 (Served With Rice / Chappathi / Paratha)		Vada Curry	
Makkacholam Keerai Vadai Crispy fried corn and spinach patties		Sambar Saadham Rice In Mixed Vegetable Lentil Stew		Kalan Kurumilagu Curry Mushroom Pepper Gravy		DESSERT ₹ 260	
Poricha Vendakkai Spiced deep fried Ladies Finger		Vetrilai Poondur Saadham Betel Leaves And Garlic Flavored Rice		Thakkali Paruppu Curry Lentils, In Tomato Gravy		Halwa Trio Carrot, Ash Gourd, Green Gram	
Milagu Perattal Shallow Pepper Fry (Paneer/ Mushroom/Cauliflower/ Ladies Finger)		Puliyam Saadham Tamarind Flavoured Rice		Kai Kari Stew Seasonal Vegetables Simmered In Coconut Milk		Malai Kulfi	
Malli Porichadu Coriander Infused Deep Fry (Paneer/ Mushroom/ Cauliflower)		Paruppu Podi Saadham Rice Coated With Spicy Lentil Powder & nuts		Paneer Thakkali Perattal Cottage Cheese, Tomato Gravy		Day's Special Dessert	
Mix Vegetable Pakora Chickpea Flour Vegetable Tempura, Mint Chutney		Elambicham Saadham Tangy Lemon Rice With Nuts		Vazhipoo Kola Urundai Kuzhambu Fried Plantain Flower Balls, Coconut Gravy		Natural Fruit Ice Cream 130/- Scoop	
Assorted Bhajji Platter Onion, Potato, Plantain, Cottage Cheese in Chickpea Flour Tempura		Thengai Saadham Coconut Flavoured Rice and nuts		Paneer Pattani Kurma Peas & Cottage cheese Gravy			
Mini Samosa Crispy Savoury Pastry Spiced VegetablesParcel, Mint Chutney		Thayir Saadham Quintessential South Indian Dish - Rice Mixed With Fresh Yogurt, Seasoned Perfectly		Zucchini Curry leaves Garlic Curry			
Idly Trio Steamed Rice Dumplings Trio Of House Speciality Spice Powders		SIMPLE SELECTION ₹ 425		Sour & Spicy Tamarind Gravy			
Vazhaipoo Kola Plantain Flower Fritters, Tamarind And Ginger Dip		Yam Roast Yam Roast Wrapped in Banana Leaf, Ghee Rice					
Paniyaram Soft, Bite-sized Shallow Fried Rice Dumplings		Tawa Paneer Shallow Fried Semi-dry Cottage Cheese, Ghee Rice					
Crispy Finger Corn Spiced Deep Fried Corn Fingers							
*Local Taxes Extra Certain food may contain allergens		*Local Taxes Extra Certain food may contain allergens		*Local Taxes Extra Certain food may contain allergens		*Local Taxes Extra Certain food may contain allergens	

