## **REGIONAL SPREAD**

**SOUP** ₹ 225

Kai Kari Chaaru

Extract of mixed vegetables gently spiced creamy soup

Rasam

Mildly Spiced Tangy Broth (Tomato / Pineapple / Iemon / Pepper)

NIBBLES ₹ 325

Tofu kurumilagu Perattal

Mildly spiced tossed tofu

Vaazhai Shunti

Deep fried Plantain fingers

Makkacholam Keerai Vadai

Crispy fried corn and spinach patties

Poricha Vendakkai

Spiced deep fried Ladies Finger

Milagu Perattal

Shallow Pepper Fry

(Paneer/ Mushroom/Cauliflower/ Ladies Finger)

Malli Porichadu

Coriander Infused Deep Fry (Paneer/ Mushroom/ Cauliflower)

Mix Vegetable Pakora

Chickpea Flour Vegetable Tempura, Mint Chutney

Assorted Bhajji Platter

Onion, Potato, Plantain, Cottage Cheese in Chickpea Flour Tempura

Mini Samosa

Crispy Savoury Pastry Spiced VegetablesParcel, Mint Chutney

**Idly Trio** 

Steamed Rice Dumplings Trio Of House Speciality
Spice Powders

Vazhaipoo Kola

Plantain Flower Fritters, Tamarind And Ginger Dip

Paniyaram

Soft, Bite-sized Shallow Fried Rice Dumplings

Crispy Finger Corn

Spiced Deep Fried Corn Fingers

Cheppankizhangu Roast

Spice Coated Shallow Fried Colocasia

Ammini Podi Kozhukkattai

Steamed Rice Dumplings Tossed In Spice Mix

Vazhaipoo Fritters

Banana Flower Coated with Chickpe Flour Deep Fried

Podi Urulai Vathakkal

**Spiced Slow Roasted Baby Potatoes** 

ONE POT MAINS ₹ 375

(Kalavai Saadham - Flavoured Rice Served With Wafers & Potato Podimas)

Karuveppilai Saadham

Curry Leaf Flavoured Rice

Sambar Saadham

Rice In Mixed Vegetable Lentil Stew

Vetrilai Poondu Saadham

Betel Leaves And Garlic Flavored Rice

Pulivam Saadham

Tamarind Flavoured Rice

Paruppu Podi Saadham

Rice Coated With Spicy Lentil Powder & nuts

Elambicham Saadham

Tangy Lemon Rice With Nuts

Thengai Saadham

Coconut Flavoured Rice and nuts

Thayir Saadham

Quintessential South Indian Dish - Rice Mixed With Fresh Yogurt, Seasoned Perfectly

SIMPLE SELECTION ₹ 425

Yam Roast

Yam Roast Wrapped in Banana Leaf, Ghee Rice

Tawa Paneer

Shallow Fried Semi-dry Cottage Cheese, Ghee Rice Chefs Special Wraps

With Mint Mayo And Green Salad (Vegetable / Cottage Cheese / Mushroom)

Parata Meal

Stuffed Flat Bread, Raita, Lentil, Pickle & A Knob Of Butter (Potato /Paneer/Mushroom /Cauliflower/ Corn &Spinach)

Keerai Paruppu Kootu

Spinach simmered in lentil curry and ghee flavoured Rice

Chilly Paneer with Thanjavur Fried rice

Country style sauteed cottage cheese with chilly , fusion fried rice

Veechu Paratha

Indian bread roll with Stuffed Vegetable and Paneer.

Kothu Paratha

Shredded Indian bread tossed with tempered vegetables

SOUTH INDIAN CURRY ₹ 425 (Served With Rice / Chappathi / Paratha)

Kalan Kurumilagu Curry

Mushroom Pepper Gravy

Thakkali Paruppu Curry Lentils, In Tomato Gravy

Kai Kari Stew

Seasonal Vegetables Simmered In Coconut Milk

Paneer Thakkali Perattal

Cottage Cheese, Tomato Gravy

Vazhipoo Kola Urundai Kuzhambu Fried Plantain Flower Balls, Coconut Gravy

Paneer Pattani Kurma

Peas & Cottage cheese Gravy

Zuchini Curry leaves Garlic Curry

Sour & Spicy Tamarind Gravy

\*Local Taxes Extra | Certain food may contain allergens

## **DINNER ONLY** ₹ 275

Dosa Meal

Savoury Rice Crepe
Choice Of Any Dosa, Chutney And Sambar
(Masala/ Onion/Cauliflower/
Mushroom/Paneer)

Adai With Avial

Mixed Lentil Spiced Pancake, Vegetables Simmered Yogurt Curry

Regional Specialty Curries
Served With Dosa / Idly /idiyappam / Appam

Kumbakonam Kadappa

Poondu Kuzhambu Vada Curry

DESSERT ₹ 260

Halwa Trio

Carrot, Ash Gourd, Green Gram

Malai Kulfi

Day's Special Dessert

Natural Fruit Ice Cream 130/- Scoop

## **EASTBOUND GOURMET**

**SOUP** ₹ 225

#### Laksa

Rich And Spicy Malaysian Coconut Curry Broth

Vietnamese Pho

Rice Noodles Broth

## Thai Ramen Soup

This bowl of goodness blends
Thai and Japanese flavours into a hearty noodle soup

Vegetable Manchow Soup
Thai Vegetable Coconut Soup

## SALADS ₹ 275

Crunchy Thai Peanut And Quinoa Salad Served With A Ginger Garlic Sauce

Sweet And Sour Cucumber Salad

Crispy Noodles Mixed Vegetable Salad

Cauliflower Rice Thai Salad

Served With A Ginger Lime Dressing

## STARTERS ₹ 375

Fried Vegetable Dumplings

Pan Fried Vegetable Dumplings, Spicy Garlic Sauce

Thai Sweet Corn Cutlets

Juicy Sweet Corn Kernels, Fierily Pungent Patties

Cottage Cheese Mushroom And Capsicum Satav

Skewered And Grilled Thai Kebab, Peanut Sauce

Assorted Vegetable Fritters

served with chef's special Sauce

Spicy Tofu Lettuce Wraps

Mushroom Cutlet

Melt in your mouth minced mushroom patties

#### ONE POT MAINS ₹ 425

## **Char Kway Teow**

Stir Fried Flat Rice Noodles, Bean Sprouts, Shitake Mushrooms In Sweet Soy And Chilli Sauce

### **Burmese Khow Suey**

served with a variety of contrasting condiments

#### Atho

Burmese street Noodles mixed and served with fresh raw vegetables

Tofu and Veggie Stir Fry

in Sweet Ginger Sauce

Thai Panang Curry with Vegetables served on the bed of Rice

Thai Rice Bowl with mildly spiced curry

Pineapple Fried Rice

Thai Green Curry
With Steamed Rice

**Spicy Singapore Street Noodles** 

Thai Red Curry With Vegetables
With Steamed Rice

Sweet And Spicy Beetroot Curry
With Steamed Rice

#### DESSERT ₹ 225

Fruit Salad

With Mint And Preserved Ginger

Fig Walnut And Saffron Kulfi Coconut Crème Caramel Seasonal Fruit Pudding



# FROM THE ROYAL MARATHA KITCHEN

#### NIBBLES ₹ 325

#### Sabudana Vada

Crisp Fried Tapioca Pearls & Potato Patties

Mini Chutney Thalipeeth

Spiced Multi Grain Flatbread, Chutney

#### CURRIES ₹ 425

(Served With Amboli / Thalipeeth / Paratha)

## Paneer Kolhapuri

Aromatic And Spicy Cottage Cheese Curry

## Bharleli Vaangi

Curried Stuffed Baby Eggplants, RIce

#### Zunka

Spiced Gram Flour



## BEVERAGES ₹225

Fresh Juice

**Healthy Drinks** 

Fresh Citrus Chiller

Fresh Orange Squeezie

Panagam

Lassi

Cucumber To Cool

Carrot In A Hurry

Coconakka

Tropical Cooler

Milkshakes On Request

Cold Coffee

**Iced Teas** 

Black Coffee

South Indian Filter Coffee

