

CHOICE OF IDLIS & VADAS

Rice Idli	120
Rava Idli	140
Dahi Idli	140
Vada	150
Masala Vada	150
Dahi Vada	150
Dahi Rice	145
Dum Fried Idli	150

CHOICE OF DOSAS

Plain Dosa	140
Masala Dosa	160
Onion Plain Dosa	150
Onion Masala Dosa	180
Butter Plain Dosa	145
Butter Masala Dosa	170
Onion Butter Plain Dosa	160
Onion Butter Masala Dosa	175
Paneer Masala Dosa	180
Paneer Butter Masala Dosa	190
Onion Paneer Butter Masala Dosa	195
Paper Plain Dosa	160
Paper Butter Plain Dosa	165
Paper Masala Dosa	170
Paper Paneer Butter Masala Dosa	190
Rava Plain Dosa	160
Onion Rava Plain Dosa	165
Rava Butter Plain Dosa	165
Coconut Rava Plain Dosa	175
Coconut Rava Butter Plain Dosa	180
Rava Masala Dosa	165
Onion Rava Masala Dosa	170
Onion Rava Butter Masala Dosa	175
Rava Paneer Masala Dosa	180
Onion Rava Paneer Butter Masala Dosa	195
Mysore Plain Dosa	160
Mysore Masala Dosa	170
Mysore Butter Masala Dosa	175
Mysore Paneer Butter Dosa	190

NON VEG. DOSA

Chicken Dosa	250
Chilly Chicken Dosa	250
Mutton Keema Dosa	270
Egg Dosa	210

CHOICE OF UPMAS

Plain Upma	125
Vegetable Upma	135
Kaju Upma	150
Coconut Upma	145

CHOICE OF UTTAPPAM

Plain Uttappam	120
Coconut /Veg	150/150
Onion Uttappam	150
Cheese Uttappam	180
Mixed Uttappam	170
Tomato Uttappam	160

CHOICE OF THALI

Seafood Thali	620
(Prawn & Fish, Special and steamed Rice, 4 Pooris or 2 Appam or 1 Parantha, Samber, Rasam, Poriyall, Pachadi, Pickle, Papad, Curd Sweet)	
Non Veg. Thali	595
(Chicken /Mutton, Special and Steamed Rice, 4 Pooris or 2 Appam or 1 Parantha, Samber, Rasam, Poriyall, Pachadi, Pickle, Papad, Curd Sweet)	
Main Thali	350
(Special and Steamed Rice, 4 Pooris or 2 Appam or 1 Parantha, Samber, Rasam, Special Kuzhambu, Koottu, Poriyall, Pachadi, Pickle, Papad, Curd Sweet)	
Tiffin Thali	285
(Small Masala Dosa, Small Uttappam, Small Idli, Small Vada/ Butter Milk)	

APPETIZERS

NON-VEG

Thanjavoor Year Varvel (Tamil Nadu) Deep Fried Spicy Prawns in onion Tomato Sauce	630
Chapa Fry Andhra Style Fried Fish	620
Fish Kethily Kerala Style Fish Finger	595
Fish Rava Fry	595
Chicken Coconut Fry (Kerala) Chicken pieces sauted with Coconut flakes and spices	495
Chicken 66 (Karnataka) Southern Fried Boneless Chicken	495
Chicken Sukha Chicken marinated in a special masala	495
Kozhi Varvel (Tamil Nadu) Chettinad Style Deep Fried Chicken legs	500
Mutton Coconut Fry (Kerala) Mutton pieces sauted with Coconut flakes and spices	550
Andhra Roast Mutton Spicy Mutton Andhra Style	550

VEG

Gobhi Khamber Besuli Tangy Cauliflower preparation from Andhra	250
Urali Roast Spices masala based roast potato	250
Paneer 66 (Karnataka) Chef's Special	380

MAIN COURSE

CHICKEN

Chicken Ishtew (Kerala) Tender Chicken cooked in fresh coconut milk	495
Mysore Chilli Chicken (Karnatka) Chicken cooked in mildly spiced yellow coconut gravy	495
Nilgiri Chicken (Karnatka) Chicken cooked in a delicious mint and coconut gravy	495
Chicken Hyderabad Cashewnut based rich gravy	510
Andhra Chicken Curry Chicken cooked in southern Masala	495
Chicken Biryani (Boneless)(Tamil Nadu)	510

MUTTON

Veinchina Mamsam (Andhra) Pieces of Lamb simmered with Coriander, Green Chillies and Garam Masala	500
Mutton Nilgiri Mutton cooked with Mint and Coriander	500
Andhra Mutton Curry Mutton in a spicy tomato based red gravy	500
Mutton Ishtew Coconut Based mutton stew	500
Mutton Biryani (Tamil Nadu)	550

SEAFOOD

Malabar Fish /Prawn Curry Cocum flavoured red chilli sauce finished with coconut milk	595/630
Fish /Prawn Moilie Thick Coconut based gravy	595/630
Andhra Fish /Prawn Curry Fish or Prawns cooked in a thick masala	595/630
Madras Fish /Prawn Curry Spicy Madras style coconut curry	595/630
Sea Food with Curry of your Choice Ghassi, Malabar, Moilie, Puluso or Madras	
Surmai /Pomfret	620/630

CHETTINAD SPECIAL CURRY

(Curry with a distinct flavor of Chettinad masala and black pepper)

Fish	610
Chicken	510
Mutton	560
Paneer	410

CHEF'S SPECIAL

Koji Chicken Rasam & Papad	200
Parupu /Tomato Rasam & Papad	140

VEGETARIAN

Vegetable Ghassi Mix Vegetable Gravy tempered with Mangalorean spices	260
Vegetable Ishtew A gently mixed Veg. Stew	310
Vegetable Korma	310
Avial Mixed vegetables in a coconut gravy	280
Tomato Pappu Andhra style channa dal	230
Dal Masayal Moong Dal chettinad style	230

ACCOMPANIMENTS

Lemon / Coconut Rice	160
Plain Rice	130
Veg. Biryani	180
Malabar Parantha	80
Appam (2 pieces)	80

CHOICE OF SHAKES

Vanilla /Strawberry /Chocolate	150
Cold Coffee	110
Cold Coffee with Ice Cream	150

BEVERAGES

Masala Butter Milk	75
South Indian Filter Tea/Coffee	50/55
Rasam With Papad	75
Soft Drinks	50
Mineral Water	45
Badam Milk	150
Lassi Sweet /Salt	95
Coconut Water	85
Kazi Rasam with Papad	130

DESSERTS

Matka Kulfi /Kulfi Tilla	120/80
Kesari Bath (Halwa)	110
Gulab Jamun	90
Ice Cream	120
South Indian Paan	20