

## Soup

### Rasam with Papad

A traditional South Indian lentil soup flavored with tomatoes, pepper, garlic, cumin and green coriander served with papad (savory crispy)



### Koli Rasam (Chicken Soup)

A South Indian chicken soup flavored with tomatoes, pepper, garlic, cumin and green coriander

### Attukal Soup (Lamb Soup)

Thin soup of lamb with vegetables, simmered and spiced delicately

### Coconut Sea Food Soup

Sea food (prawns & fish) soup made in coconut milk flavored with tomatoes, pepper, garlic, cumin and green coriander

## All Time Favourite

(Served with Chutny and Sambhar)

### Upma

Warm cream of wheat cooked with Bengal gram and nuts

### Vegetable Upma

Cream of wheat cooked with Bengal gram, nuts and assorted vegetable

### Idli

Steamed savory cake of South Indian origin popular throughout India

### Kanchipuram Idli

Mildly spiced rice cakes famous starter of Tamil Nadu (India)

### Idli Manchurian

Rice idli tossed in chopped onion, tomatoes, green chilli, ginger and garlic

### Chilli Capsicum Idlis

Idli tossed in chunks of capsicum, onion, spring onion and green chilli

### Medu Vada

Doughnut shaped South Indian savory snack made by ground lentils, green chillies, coriander, cumin seeds and curry leaves

### Idli Vada

Steamed savory rice cake and doughnut shaped snacks combo

### Dahi Vada

Lentil dumplings immersed in cool yoghurt, garnished with green chillies, ginger and tomato

### Mini Idli Platter (10 pcs)

## Uttapams



Uttapam is a very popular dish which originated in South India. It is also spelt as uttappa. (Served with Chutny and Sambhar)

### Plain Uttapam

A thick seasoned rice pan cake

### Extra Toppings

Onion / Tomato /  
Coconut / Paneer (Cottage Cheese)

### Chicken Uttapam

Seasoned rice pan cake topped with chicken strips, capsicum, green coriander and green chilli

## Dosa

Dosa or Dosai is a fermented crepe or pancake made from rice batter and black lentils. It is indigenous to and is a staple dish in the Southern Indian states of Andhra Pradesh, Karnataka, Kerala, and Tamil Nadu. (Served with Chutny and Sambhar)

### Plain Dosa

Plain crepe of ground rice and lentil prepared on a griddle

### Masala Dosa

Dosa wrapped around a mixture of mashed potatoes, onions, tomatoes and green peas, tempered with spices and mustard seeds

### Onion Plain Dosa

Ground rice, lentil and onion prepared on a griddle

### Onion Masala Dosa

Wrapped around finely chopped and sautéed onions and mashed potatoes are spread on the dosa and served

### Rawa Plain Dosa

Plain crepe made with rava (semolina)

### Onion Rava Dosa

Fine chopped and sautéed onions are spread on the rava plain dosa and served

### Rawa Masala Dosa

Cream of wheat dosa, filled with the traditional potato filling

### Paper Plain Dosa

A long and very thin delicate dosa

### **Paper Butter Masala Dosa**

Paper dosa wrapped with potato masala

### **Mysore Plain Dosa**

Plain crepe of ground rice and lentil cooked with special red chutny



### **Mysore Masala Dosa**

Mysore dosa stuffed with potato and onion masala

### **Chettinad Spicy Dosa**

A crispy spicy dosa with a filling fresh vegetable prepared in chettinad style

### **Nilgiri Special Dosa**

The mint flavoured dosa

### **Paneer Butter Masala Dosa**

Dosa wrapped around a mixture of cottage cheese, onions, tomatoes and green chillies, tempered with spices and mustard seeds

### **Mushroom Masala Dosa**

Fresh button mushroom cooked in chopped onion with thick tomato gravy wrapped in plain dosa

### **Pesarattu Dosa**

Moong dal dosa is popularly as pesarattu in Andhra Pradesh, India

### **Egg Dosa**

A dosa spread with an omelette

### **Chicken Dosa**

Dosa wrapped with South Indian spiced marinated chicken

### **Mamsam Dosa**

Dosa wrapped around a mixture of minced mutton, onion, green chilli and herbs

### **Special Sea Food Dosa**

Filling of your choice Crab / Prawn

### **Family Dosas**

**5 feet long dosa (appx)  
With choice of filling**

### **Potato Masala**

### **Chicken Masala**

### **Egg Masala**

### **Prawns**

### **Crab**

## Non-Vegetarian Fusion Dosas

(Served with Chutny and Sambhar)

### Chilli Chicken Dosa

Spicy cubes of chicken with capsicum, onion and green chilies wrapped in dosa

### Chicken American Chopsuey Dosa

Sweet and sour chicken with crispy noodles, stuffed in dosa

### Chicken Manchurian Dosa

Chunks of chicken sautéed in chopped onion, garlic and tomatoes, wrapped in plain dosa

### Chilli Fish Dosa

Spicy fish with capsicum, onion and green chilies wrapped in dosa

### Chilli Prawn Dosa

Spicy prawns with capsicum, onion and green chilies wrapped in dosa

### Mexican Salsa Noodles Chicken Dosa

Spaghetti / Noodles simmered in tomato salsa sauce stuffed with onion rings, chicken & spring onion in dosa

### Spring Roll Chicken Dosa

Sautéed spring onion, carrot and cabbage with chicken

## Vegetarian Starter

### Poori Masala

Deep fried Indian balloon shaped bread served with tangy potato curry

### Mushroom Pepper Fry

Pan fried mushrooms with tellicherry pepper, garlic and curry leaves

### Kurkuri Paneer

Crispy fried chettinad masala tangy paneer

## Non-Vegetarian Starter

### Chicken 65

Crispy fried chicken flavored with roasted garam masala, curry leaves and mixed lentil powder

### Chettinad Chicken Pepper Fry

Shallow fried cubes of chicken marinated with ginger garlic paste, turmeric powder, pepper corn powder and fennel.

### Kozhi Varuval (Fried Chicken)

Succulent nuggets of tender chicken marinated with garlic, ginger, red chilli powder, garam masala and fried served with chopped green coriander



### **Mamsam Pepper Fry (Fried Mutton)**

Tender lamb cubes cooked with onion, roasted chilli and ground masala



### **Mutton Bullet**

Minced lamb marinated with South Indian herbs and spices, crumb, shape like bullets and deep fried

### **Karaikudi Poricha Meen (Fried Fish)**

Crispy fish fingers with fenugreek, curry leaves, rice powder and chilli

### **Chapa Fry**

Andhra style fried fish

### **Karveipulleiyera (Mangalorean Prawns)**

King prawn marinated with special Mangalorean spices, flavoured with curry leaves powder and deep fried

### **Prawn Pepper Fry**

A Kerala-Konkan delicacy-prawns are cooked with fried onions and spiced up with pepper and salt to make a Jiffy

### **Chettinad Crab Masala**

Pan fried crabs in a chettinad crab meat masala

## **Main Course Vegetarian**

### **Vegetable Kurma**

Seasonal assorted vegetables cooked in coconut milk and garam masala

### **Vegetable Chettinad**

Mixture of vegetables cooked in typical chettinad style

### **Avial**

A combination of hand picked vegetables cooked in a paste of coconut, yoghurt and green chilies, delicately spiced

### **Palkatti Parippu Curry (Dal And Paneer Curry)**

Cubes of paneer and channa dal cooked in a spicy sauce

### **Thakkali Parippu (Tomato Dal Curry)**

Tomato and lentil cooked with green chilies tempered with garlic and onion

### **Vendaikai Mandi (Green Okra Curry)**

Fried green okra cooked with coconut, garlic and green chilies

### **Dal Fry**

Yellow lentil cooked with chopped onion, tomatoes and Indian herbs

## Rice & Biryani

(All Biryani Served with Gravy and Raita)



### Plain Rice

### Bissi Bele Bhat

Rice-based dish with its origins in the state of Karnataka, India. "hot lentil brown rice"

### Tomato Rice

### Lemon Rice

### Curd Rice

### Coconut Rice

### Vegetable Chettinad Briyani

Basmati rice and assorted vegetable cooked in spicy chettinad masala.

### DNC Vegetable Biryani

Biryani is a traditional Indian spicy rice casserole made with spices, basmati rice, vegetables and nuts

### Egg Biryani

Saffron basmati rice cooked with boiled egg and masala

### Malabari Chicken Biryani

Chicken biriyani of the north Malabar (Kerala, India) region is very popular and is known outside as Malabar biryani

### Mutton Biryani

Basmati rice cooked with tender lamb, South Indian herbs and spices

### Fish Biryani

Basmati rice cooked with fish and South Indian masala

### Prawns Biryani

Basmati rice cooked with prawns, South Indian herbs and spices

## Accompaniments

### Appam

A fermented rice pancake, a South Indian delicacy with Chicken / Egg / Mutton Keema

### Malabar Parotta

Soft layers of golden flaky pastry form this perfect South Indian wheat bread

### Poori(4 pcs)

Mini balloons of fried dough

### Tandoori Roti / Parantha Plain Naan / Butter Naan

**Raita**  
**Garden Green Salad**



## Combos

### **Dosa Combo**

1 Idli, 1 Medu Vada, 1 Mini Masala Dosa, Sambhar and Chutny

### **Vegetarian Combo**

Veg. Curry of the Day, Rice, 1 Indian Bread, Rasam, Papad and Chutny

### **Chicken Combo**

Chicken Curry of the Day, Rice, 1 Indian Bread, Rasam, Papad and Chutny

### **Mutton Combo**

Mutton Curry of the Day, Rice, 1 Indian Bread, Rasam, Papad and Chutny

### **Fish Combo**

Fish Curry of the Day, Rice, 1 Indian Bread, Rasam, Papad and Chutny

### **Prawns Combo**

Prawns Curry of the Day, Rice, 1 Indian Bread, Rasam, Papad and Chutny

### **Crab Combo**

Crab Curry of the Day, Rice, 1 Indian Bread, Rasam, Papad and Chutny

## Special Thali

### **Vegetarian**

Consist of a paneer appetizer, Dry vegetable, vegetable in gravy, dalrasam, sambhar, raita, rice, papad, poori or Malabar parotta, dessert & accompaniments

### **Non Vegetarian Thali**

Consist of a chicken appetizer, Dry vegetable, chicken in gravy, mutton in gravy, rasam, sambhar, raita, rice, papad, poori or Malabar parotta, dessert & accompaniments

### **Coastal Thali**

Consist of a sea food appetizer, dry vegetable, fish curry, prawn masala, rasam, sambhar, raita, rice, papad, poori or Malabar parotta, dessert & accompaniments

## Biryani Combos



### Vegetable Biryani Combo

Vegetable biryani, vegetable gravy, 1 medu vada, raita, sambhar, chutny & butter milk

### Egg Biryani Combo

Egg biryani, gravy, 1 medu vada raita, sambhar, chutny & butter milk

### Malabar Chicken Biryani Combo

Malabar chicken biryani, gravy, 1 medu vada, raita, sambhar, chutny & butter milk

### Mutton Biryani Combo

Mutton biryani, gravy, 1 medu vada, raita, sambhar, chutny & butter milk

### Fish Biryani Combo

Fish biryani, gravy, 1 medu vada, raita, sambhar, chutny & butter milk

### Prawns Biryani Combo

Prawns biryani, gravy, 1 medu vada, raita, sambhar, chutny & butter milk

## Dessert

Payasam

Rawa Kesri

Ice Cream (2 scoops)

Gulab Jamun

## Beverages

Mineral Water (Big / Small)

Aerated Drink

Nariyal Pani (Coconut Water)

Tea / Masala Tea

Filter Coffee

Fruit Juice

(Orange, Pineapple, Apple, Mango, Watermelon, Pomegranate, Tomato)

Fresh Lime Soda / Water

## Mocktails

Beach Blanket Bingo

Grapefruit juice, cranberry juice, soda

Coconut Key Lime Martini

Fresh lime juice, coconut milk, castor sugar, lime, vanilla essence, coconut flakes

Orange Julius

Orange juice, milk, vanilla ice cream

Virgin Mary

Tomato juice, worcestershire sauce, tobasco sauce, lemon juice

Fruit Punch

Orange juice, pineapple juice, mango juice, grenadine syrup & vanilla ice cream