

KARIKALAN VIRUNTHU

(VAIGAI)

NON-VEGETARIAN

SOUP

Attukal Milagu Soup
Spicy Mutton Trotter Broth

SALAD

Avitha Kadalai Chinna Vengaya Thalippu
Boiled Peanut Salad Tempered with Shallots and Coconut

STARTERS

Kozhi Varamilagai Pirattal
Spicy, Dry Chicken Fry Made with Country Chicken and Fiery Red Chilies, Delivering an Intense Burst of Flavors

Kasa Kasa Yeral
Unique Dish Combining Succulent Prawns with The Nutty Richness of Poppy Seeds and Spices

Salem Kari Chukka
Spicy and Robust Dry Mutton Preparation, Showcasing The Bold Flavors and Fiery Spices Typical of the Salem region

MAIN COURSE

Athur Kari Kuzhambu
Hearty and Flavorful Mutton Curry, Slow-Cooked to Perfection with Spices and Coconut Paste, Hailing from The Kongunadu Region

Mettur Meen Kuzhambu
Fish Curry Made with The Delicate Ayira Fish, Simmered in A Tangy and Aromatic Tamarind-Based Gravy. Famous in the Salem Region

Nattu Kozhi Getti Kuzhambu
Thick, Flavorful Curry Made with Country Chicken, Cooked in A Rich Blend of Spices and Coconut for an Authentic Rustic Taste

Kaadai Nei Pirattal
Quail Marinated with Whole Spices and Pan-Fried in Ghee

Muttai Milagu Masala

Savory and Spicy Egg Curry, Featuring Hard-Boiled Eggs Simmered in A Robust Peppery Masala Sauce

DAL

Poricha Pudalangai Kootu

Snake-Gourd Cooked with Lentils and Freshly Ground Spices

RASAM

Nellikai Rasam

A Nutritious Rasam made with the Goodness of Amla

CURD

Thayir

Yogurt Plain or Tempered

RICE

Seeraga Samba Soru

Plain Steamed Rice

Ambur Kari Biryani (Mutton)

Traditional Ambur Style Biryani. Mutton Cooked Together with Herbs, Spices and Flavoured Rice

BREADS

Nattu Muttai Veechu Parotta

Flaky, Layered Flatbread Known for Its Crispy Edges and Soft, Chewy Center Made with Country Egg

Melur Elan Dosai

Soft Dosa Made with Naturally Fermented Batter That Can Be Folded Like a Handkerchief

Sigappu Arisi Idiyappam

Traditional Steamed String Hopper Made with Red Rice Flour and Coconut Oil

DESSERTS

Karuppu Kavuni Halwa

Rich, Indulgent Dessert Made from Glutinous Black Rice, simmered with Jaggery and Flavored with Cardamom

Paal Kozhukattai

Bouncy Rice Flour Balls Cooked in a Sweet, Smooth Coconut Milk Sauce

KARIKALAN VIRUNTHU

(VAIGAI)

VEGETARIAN

SOUP

Mudakkathan Keerai Soup

Mudakkathan Keerai Leaves Boiled with Spices and Savored as a Flavorful Soup

SALAD

Avitha Kadalai Chinna Vengaya Thaalippu

Boiled Peanut Salad Tempered with Shallots and Coconut

STARTERS

Masala Seeyam

Deep-Fried Dumplings Made with Fermented Rice and Lentil Batter Spiced **with Aromatics**

Vazhaipoo Kola Urundai

Deep Fried Banana Flower Dumplings with Masala, Bursting with Spicy and Earthy Flavors

Siruthaniya Kara Paniyaram

Pan-Fried Dumplings Made with Millets, Offering A Healthy and Flavorful Bite

MAIN COURSE

Kaikari Poricha Kuzhambu

A Healthy and Delicious Mix of Fried Vegetables Cooked in Lentils and Coconut Paste

Vazhaikai Poriyal

Raw Plantains Cooked with Spices and Coconut

Madurai Veg Salna

A Fragrant, Spiced Gravy from Madurai, Packed with Vegetables and Bursting with Traditional Flavors

Murungakkai Mochai Mandi

Drumstick and Field Beans Simmered in a Tangy Tomato Curry

Urulai Varuval

Crispy Fried Potatoes Coated in Aromatic Spices, A Perfect Tamil Nadu-Style Delicacy

DAL

Poricha Pudalangai Kootu

Snake-Gourd Cooked with Lentils and Freshly Ground Spices

RASAM

Nellikai Rasam

A Nutritious Rasam made with the Goodness of Amla

CURD

Thayir

Yogurt (Plain or Tempered)

RICE

Seeraga Samba Soru

Plain Steamed Rice

Kaikari Brinji Sadham

Aromatic Rice Cooked with Mixed Vegetables and a Blend of Spices

BREADS

Veechu Parotta

Flaky, Layered Flatbread Known for Its Crispy Edges and Soft, Chewy Center

Melur Elan Dosai

Soft Dosa Made with Naturally Fermented Batter That Can Be Folded Like a Handkerchief

Sigappu Arisi Idiyappam

Traditional Steamed String Hopper Made with Red Rice Flour and Coconut Oil

DESSERTS

Karuppu Kavuni Halwa

Dessert Made from Black Glutinous Rice and Ghee with Jaggery

Paal Kozhukattai

Bouncy Rice Flour Balls Cooked in a Sweet, Smooth Coconut Milk Sauce

KARIKALAN VIRUNTHU

(BHAVANI)

VEGETARIAN

SOUP

Maravamangalam Thakkali Saaru

Homemade Tomato Broth from The Natives of Kalayar Kovil, Rich in Traditional Flavors

SALAD

Manga Vellarikka Kalavai

A Refreshing Mix of Raw Mango and Cucumber, Tossed with Traditional Spices for A Tangy Flavor

STARTERS

Javvarisi Vadai

Golden Deep Fried Sago Patties, Crisp On the Outside and Delightfully Light Inside

Vazhai Chundi

Fried Dumplings Made with Raw Banana, Offering a Crispy and Unique Flavor

Kalan Milagu Pirattal

A Spicy Pepper Mushroom Stir-Fry, Infused with Robust Flavors and Fragrant Spices

MAIN COURSE

Paruppu Urundai Kuzhambu

A Traditional Gravy Made with Lentils, Onion, Tomato, Herbs, and Spices

Karur Kaikari Kurma

Mixed Vegetable Gravy with Coconut, Poppy Seeds, And Cashews Ground into a Rich Sauce

Carrot Beans Poriyal

A Traditional Dish Made with Carrot, Green Beans, Spices, Coconut and Curry Leaves

Milagu Kuzhambu

Tamarind and Peppercorn-Based Gravy, Rich and Flavorful.

Vendakkai Varuval

Crispy, Spiced Okra Stir-Fry

DAL

Thakkali Paruppu Curry

Brahmin Home Style Tomato Gravy Made with Lentil and Spices

RASAM

Kollu Paruppu Rasam

Rasam Made with Horse Gram and Seasoned with Traditional Spices

CURD

Sangamithirai Paanai Thayir

Thick, Creamy Yogurt Is Set in a Clay Pot (Paanai), Enhancing Its Texture and Flavor with a Subtle Earthy Aroma

RICE

Seeraga Samba soru

Plain Steamed Rice

Thengai Paal Sadam

Fragrant Rice Tempered with Grated Coconut and Basic Spices for a Simple Yet Flavorful Dish

BREADS

Kal Dosai

Soft and Thick Dosas, Cooked to Perfection On a Stone Griddle, A Traditional Tamil Delight

Virudhunagar Poricha Parotta

A Crisp, Flaky, Layered Flatbread from Virudhunagar

Veg Idly

Steamed Rice Cake Stuffed with Spiced Minced Vegetables

DESSERTS

Kadalai Paruppu Susiyam

Deep-Fried Lentil-Stuffed Sweet Dumplings, Offering A Crispy Exterior, Spiced Lentil Filling

Arisi Thengai Paal Payasam

Pudding Made with coconut Milk and Rice, Slowly Simmered to Create a Rich and Creamy

KARIKALAN VIRUNTHU

(BHAVANI)

NON-VEGETARIAN

SOUP

Kara Sara Nattu Kozhi Saaru

Flavorful, Traditional Chicken Broth Made with Country Chicken and Aromatic Spices

SALAD

Manga Vellarikka Kalavai

A Refreshing Mix of Raw Mango and Cucumber, Tossed with Traditional Spices for A Tangy Flavor

STARTERS

Gundu Milagai Vellattu Kari Varuval

Mutton Chunks Sautéed with Onion, Garlic and Chilli

Kilanga Meen Porichathu

Lady Fish Marinated with Spices and Deep Fried

Rasipuram Nattu Kozhi Chukka

Country Chicken Stir-Fried with a Blend of Bold Spices, Creating A Dry, Flavorful, And Aromatic Preparation

MAIN COURSE

Keeranur Kozhi Kuzhambu

Hearty Chicken Curry, Rich with Local Spices and Slow-Cooked to Capture the Traditional Flavors of the Keeranur Region

Navarasa Kuzhambu

Complex Kongu Style Mutton Curry Featuring a Medley of Flavors and Spices, Representing The Nine Rasas (Emotions)

Karur Nandu Masala

Exotic crab masala dish, prepared with a blend of traditional spices, coconut and herbs native to the Karur region

Vaathu Kari Milagu Pirattal

A dish made of juicy duck cooked in homemade masala and Pepper

Omelette Kuzhambu

Omelette Slices Simmered in A Rich, Aromatic Gravy, Blending Traditional Flavors with A Unique Twist

DAL

Thakkali Paruppu Curry

Brahmin Home Style Tomato Gravy Made with Lentil and Spices

RASAM

Kollu Paruppu Rasam

Rasam Made with Horse Gram and Seasoned with Traditional Spices

CURD

Sangamithirai Paanai Thayir

Thick, Creamy Yogurt Is Set in a Clay Pot (Paanai), Enhancing Its Texture and Flavor with a Subtle Earthy Aroma

RICE

Seeraga Samba Soru

Plain Steamed Rice

Pollachi Chicken Biryani

Pollachi Mess Style Biryani made with Tender Chicken, Fragrant Seeraga Samba Rice and a Blend of Aromatic Spice

BREADS

Kal Dosai

Soft and Thick Dosa, Cooked to Perfection On a Stone Griddle, A Traditional Tamil Delight

Virudhunagar Poricha Parotta

A Crisp, Flaky, Layered Flatbread from Virudhunagar

Kari Idly

Steamed Rice Cake Stuffed with Spiced Mutton Mince

DESSERTS

Kadalai Paruppu Susiyam

Deep-Fried Lentil-Stuffed Sweet Dumplings, Offering A Crispy Exterior, Spiced Lentil Filling

Arisi Thengai Paal Payasam

Pudding Made with coconut Milk and Rice, Slowly Simmered to Create a Rich and Creamy

KARIKALAN VIRUNTHU

(AMARAVATHI)

NON-VEGETARIAN

SOUP

Varamalli Idicha Nandu Saaru
Flavorful Crab Broth Made with Roasted Spices

SALAD

Cholam, Vellarikkai, Carrot, Malli
Sweet Corn, Cucumber, Carrot and Coriander Tempered with Mustard, Curry Leaves and Lemon Dressing

STARTERS

Nattu Kozhi Varuval
Fried Chicken, Marinated and Coated in Hand-Pounded Masalas

Mutton Uppu Kari
Tender Mutton Pieces Cooked in Traditional Chettinad Spices

Vavval Meen Varuval
Deep Fried Pomfret Fish Marinated with Small Onions and Coconut

MAIN COURSE

Aatu Kari Thanni Kuzhambu
Rich and Savory Mutton Stew, Simmered with a Blend of Homemade Spices and Herbs in A Flavorful Broth

Muyal Thenga Curry
Traditional South Indian Rabbit Curry Made with Tender Rabbit Meat Simmered in A Rich, Coconut-Based Gravy with Aromatic Spices

Sangamithirai Vanjaram Kallu Varuval
Tawa Fried King Fish Bursting with Flavour from A Savoury Masala Marinade

Madurai Chicken Salna
Savory Chicken Curry from Madurai, known for Its Rich, Spicy, And Aromatic Gravy Made with a Blend of Traditional Spices, Offering A Robust Flavor That Pairs Perfectly with Rice or Parotta

Kuzhambu Kalaki
Scrambled Eggs Cooked with Onions, Green Chilies, And Spices

DAL

Pasi Paruppu Thalichathu

A Comforting Dish Made with Moong Dal Sautéed with Coconut, Spices, Onions, And Garlic

RASAM

Elumichai Rasam

A Light and Comforting South Indian Style Broth Made With Tomato, Spices, Herbs and Then Blended with Lemon Extract

CURD

Getti Thayir

Thick Creamy Yogurt

RICE

Seeraga Samba Soru

Plain Steamed Rice

Vaan Kozhi Biryani

A Fragrant and Flavorful Biryani Made with Tender, Spiced Turkey Meat, Offering A Unique and Aromatic Twist On the Traditional Biryani

BREADS

Coin Parotta

Flatbread Made with Multiple Layers, Rolled Thin and Cut into Small, Coin-Sized Pieces, Then Fried to A Crispy, Golden Perfection

Ragi Idli

Steamed Cakes Made with Finger Millets and Urad Dal

Nei Dosa

A Traditional Dosa Made with Clarified Butter

DESSERTS

Ashoka Halwa

Rich Halwa Made with Moong Dal, Sugar, Ghee and Flavored with Cardamom and Saffron

Paruppu Thengai Payasam

A South Indian Dessert Made with Lentils, Coconut, And Jaggery

KARIKALAN VIRUNTHU

(AMARAVATHI)

VEGETARIAN

SOUP

Vazhaithandu Soup

A Nutritious and Tasty Broth Made with Banana Stem and Spices

SALAD

Cholam, Vellarikkai, Carrot, Malli

Sweet Corn, Cucumber, Carrot and Coriander Tempered with Mustard, Curry Leaves and Lemon Dressing

STARTERS

Thavalai vadai

A traditional, protein-rich, and filling snack from Chettinad cuisine that's made from mixed lentils and rice

Vellai Paniyaram

A Heavenly Tasty Breakfast Made by Frying Dollops of Rice and Urad Batter

Sigappu Arisi Kozhukattai

Steamed Red Rice Dumplings, Flavored with Spices and Coconut, A Wholesome Savory Delight

MAIN COURSE

Vazhaipoo Kola Urundai Kuzhambu

Deep-Fried Banana Flower Dumplings in a Gravy Made with Hand-pounded Spices

Kovakkai Poriyal

A South Indian Style Ivy Gourd (Tindora or Kundru) Stir Fry

Pookosu Pattani Kurma

A Rich Cashew Gravy Dish from Karaikudi That's Made with Cauliflower, Green Peas, Tomato, Coriander, And Cumin

Vendhaya Poondu Kuzhambu

Tangy Gravy Made with Garlic, Fenugreek Seeds and Spices

Kuchi Kizhangu Varuval

Deep Fried Tapioca Patties, Crispy On the Outside and Soft On the Inside

DAL

Pasi Paruppu Thalichathu

A Comforting Dish Made with Moong Dal Sautéed with Coconut, Spices, Onions, And Garlic

RASAM

Elumichai Rasam

A Light and Comforting South Indian Style Broth Made With Tomato, Spices, Herbs and Then Blended with Lemon Extract

CURD

Getti Thayir

Thick Creamy Yogurt

RICE

Seeraga Samba Soru

Plain Steamed Rice

Kaikari Vellai Biryani

A Flavourful Dish of Biryani Rice That Is Cooked with Creamy Coconut Milk and Delicious Vegetables

BREADS

Coin Parotta

Flatbread Made with Multiple Layers, Rolled Thin and Cut into Small, Coin-Sized Pieces, Then Fried to A Crispy, Golden Perfection

Ragi Idli

Steamed Cakes Made with Finger Millets and Urad Dal

Nei Dosa

A Traditional Dosa Made with Clarified Butter

DESSERTS

Ashoka Halwa

Rich Halwa Made with Moong Dal, Sugar, Ghee and Flavored with Cardamom and Saffron

Paruppu Thengai Payasam

A South Indian Dessert Made with Lentils, Coconut, And Jaggery

KARIKALAN VIRUNTHU

(THAMIRABARANI)

NON-VEGETARIAN

SOUP

Nattu Kozhi Kuru Milagu Saaru

Robust and Spicy Soup Made with Country Chicken and Black Pepper, Offering A Rich and Aromatic Flavor Profile

SALAD

Carrot Kosumalli

Grated Carrots, Coconut and Soaked Moong Dal with Tempering

STARTERS

Aattu Nenjelumbu Chops

Mutton Chops Tossed in Spicy House Made Masala

Pallipalayam Kozhi Varuval

Traditional Village-Style Chicken Preparation, Featuring Tender Chicken Roasted with Chilli and Coconut

Paal Sura Puttu

Soft, Flaky Dish Made from Spiced and Scrambled Shark Meat, Offering A Unique Coastal Flavor That's Both Savory and Satisfying

MAIN COURSE

Nattu Kozhi Thanni Kuzhambu

Flavorful Chicken Gravy Made with Homemade Exotic Spices from Kongunadu Region

Thakati

Authentic Thenkasi Muslim Home Style Mutton Curry with Rice Dumplings

Vayal Nandu Milagu Pirattal

A Spicy Farm Crab Stir-Fry Cooked with Black Pepper and Aromatic Spices

Ambur Vaan Kozhi Roast

This Is an Aromatic and Fiery Dish, A Celebration of Flavors from The Ambur Region, Turkey cooked in Rich Spices

Nattu Muttai Thokku

Boiled Eggs (Muttai) Cooked in A Flavorful and Intense Masala Sauce

DAL

Urulai Paruppu Curry

A Comforting Homestyle Dish Made with Potatoes Cooked with Lentils and Tempered with Spices

RASAM

Pachai Puli Rasam

Sweet and Sour Raw Tamarind Broth Made with Signature Spices

CURD

Pasumpaal Thayir

Fresh, Thick Buttermilk, Seasoned with Spices and Herbs

RICE

Seeraga Samba Soru

Plain Steamed Rice

Eral Thokku Biryani

Rice Cooked with Spices and Herbs in an Open Pot Served with Fried Prawns

Breads

Nool Parotta

Shallow-Fried Bread Known for Its Flaky and Crispy Texture, With Multiple Layers

Idli

A Soft & Fluffy Steamed Cake Made with Fermented Rice & Lentil Batter

Paruppu Adai

A Protein-Rich, Nutrient-Dense Lentil Crepe

DESSERTS

Ambur Makhan Peda

A Delectable Sweet Made from Khoya (Reduced Milk) And Stuffed with Nuts

Ukkarai

Traditional Chettinad Sweet Made with Moong Dal, Coconut and Jaggery

KARIKALAN VIRUNTHU

(THAMIRABARANI)

VEGETARIAN

SOUP

Nattu Thakkali Kollu Paruppu Saaru

A Nutritious Broth Made with Tomatoes and Horse Gram

SALAD

Carrot Kosumalli

Grated Carrots, Coconut and Soaked Moong Dal with Tempering

STARTERS

Chettinad Kara Paniyaram

Pan-Fried Dumplings Made from Fermented Rice Batter, Served with Coconut Chutney

Keerai Vadai

Deep-Fried Spinach Lentil Patties with a Crispy Exterior and Tender Interior

Ulunthu Kara Kozhukattai

Rice Dumplings Stuffed with Savory Black Gram Filling

MAIN COURSE

Pattani Kalan Kurma

A Rich Kurma Made with Green Peas and Mushroom Cooked in a Finely Ground Spice Paste

Manathakkali Keerai Kuzhambu

Savory Gravy Made with Black Nightshade Spinach

Murungai Kathirikai Kara Kari

A Flavorful, Thick Tamarind-Based Dry Preparation Made with Drumstick and Eggplant

Sodhi Kuzhambu

A Coconut Milk-Based Vegetable Stew made with Green Gram and Mixed Vegetables

Senai Kizhangu Varuval

Deep-Fried Spicy Yam Masala Roast

DAL

Urulai Paruppu Curry

A Comforting Homestyle Dish Made with Potatoes Cooked with Lentils and Tempered with Spices

RASAM

Pachai Puli Rasam

Sweet and Sour Raw Tamarind Broth Made with Signature Spices

CURD

Pasumpaal Thayir

Fresh, Thick Buttermilk, Seasoned with Spices and Herbs

RICE

Seeraga Samba Soru

Plain Steamed Rice

Karuppu Ulundhu Sadham

A Nutritious Rice Dish Made with Black Lentils and Coconut

BREADS

Nool Parotta

Shallow-Fried Bread Known for Its Flaky and Crispy Texture, With Multiple Layers

Idli

A Soft and Fluffy Steamed Cake Made with Fermented Rice and Lentil Batter

Paruppu Adai

A Protein-Rich, Nutrient-Dense Lentil Crepe

DESSERTS

Ambur Makhan Peda

A Delectable Sweet Made from Khoya (Reduced Milk) And Stuffed with Nuts

Ukkarai

Traditional Chettinad Sweet Made with Moong Dal, Coconut and Jaggery

KARIKALAN VIRUNTHU

(SIRUVANI)

NON-VEGETARIAN

SOUP

Varuthu Aracha Nandu Saaru

Flavorful Crab Broth Made with Roasted Spices

SALAD

Madhulai Pazham Pachai Payaru

Combining Freshly Sprouted Green Gram and Ruby Red Pomegranate Seeds

STARTERS

Mutton Nei Sukka

Tender Mutton Pieces Cooked in Hand Pounded Spices with Ghee

Anji Masala Kaadai Porichathu

Fried Quail Marinated in A Secret Blend of Spices

Yeral Kola Urundai

Aromatic Prawn Dumpling, made with Spiced Minced Prawns, shaped into Balls, And Deep-Fried to a Crisp Golden Perfection

MAIN COURSE

Nanjil Meen Kuzhambu

Fish Curry from The Nanjil Nadu Region, known for Its Tangy and Spicy Flavor, With Fish Simmered in a Tamarind-Based Gravy

Paya Kuzhambu

Stew Made with Mutton Trotters Simmered in a Rich and Spicy Gravy, Combining Aromatic Spices and Coconut Milk

Musiri Vathu Curry

Traditional Rural-Style Duck Meat Gravy, Slow-Cooked with a Blend of Aromatic Spices and Herbs

Nattu Kozhi Varamilagai Pirattal

Spicy, Dry Chicken Fry Made with Country Chicken and Fiery Red Chilies, Delivering an Intense Burst of Flavors

Avicha Muttai Roast

Boiled Eggs (Muttai) Stir-Fried with a Spicy Pepper Masala

DAL

Getty Nei Paruppu

Home style Thick Dal Tempered with Ghee

RASAM

Thengai Paal Rasam

Broth Made with Coconut Milk and Tomatoes Blended with Traditional Spices and Herbs, Offering a Creamy and Aromatic Twist to The Classic Rasam

CURD

Poosanikai More Kuzhambu

Ash Gourd (Poosanikai) Simmered in A Tangy Yogurt-Based Sauce, Flavored with Coconut and Spices for A Creamy and Refreshing Taste

RICE

Seeraga Samba Soru

Plain Steamed Rice

Chettinad Nattu Kozhi Biryani

Fragrant and Flavorful Biryani Made with Tender Chicken and Aromatic Spices, Known for Its Unique Chettinad Blend of Herbs and A Subtle, Spicy Kick

BREADS

Appam

Fluffy Pancakes Made from a Fermented Rice and Coconut Batter

Gothumai Chappathi

Traditional Indian Flatbread Made from Wheat Flour

Podi Idli

Steamed Mini Rice Cakes Coated with A Flavorful Blend of Hand-Pounded Gunpowder (Idli Podi)

DESSERTS

Badam Halwa

Traditional South Indian Sweet Made from Almond, Ghee and Milk

Paal Paniyaram

A Mild Sweet Yummy Paniyaram Version Made by Frying Rice Urad Batter Dollops and Soaking It in Sweetened Coconut Milk

KARIKALAN VIRUNTHU

(SIRUVANI)

VEGETARIAN

SOUP

Manathakkali Saaru

A Healthy Soup Made with Sun Berry Spinach

SALAD

Madhulai Pazham Pachai Payaru

Combining Freshly Sprouted Green Gram with Ruby Red Pomegranate Seeds

STARTERS

Indarisi Paniyaram

Fluffy Pan Fried Dumplings Made with Fermented Rice

Vengaya Bonda

Crispy Gram Flour Fritters made with Onions

Beetroot Kola Urundai

Deep Fried Beetroot Dumplings with Masala, Bursting with Spicy and Earthy Flavors

MAIN COURSE

Mochai Kadalai Masala

Wholesome Gravy Made with Field Beans and Black Chickpeas

Kothavarangai Paruppu Usili

Crumbled Lentils Stir-Fried with Cluster Beans and Spices

Kaikari Vellai Kuruma

A Vegetable Kurma Made with A Coconut Paste and Nuts

Kathirikai Thakkali Bartha

Dindigul Style Curry Made with Roasted Eggplant and Tomatoes

Karunai Kizhangu Varuval

Spicy Deep-Fried Yam Cubes Coated with Masala

DAL

Getty Nei Paruppu

Home style Thick Dal Tempered with Ghee

RASAM

Thengai Paal Rasam

Broth Made with Coconut Milk and Tomatoes Blended with Traditional Spices and Herbs,
Offering a Creamy and Aromatic Twist to The Classic Rasam

CURD

Poosanikai More Kuzhambu

Ash Gourd (Poosanikai) Simmered in A Tangy Yogurt-Based Sauce, Flavored with Coconut and
Spices for A Creamy and Refreshing Taste

RICE

Seeraga Samba Soru

Plain Steamed Rice

Arisi Paruppu Sadam

Popular Dish from Coimbatore Made with Rice and Toor Dal, Offering a Hearty and
Comforting Meal

BREADS

Appam

Fluffy Pancakes Made from a Fermented Rice and Coconut Batter

Gothumai Chappathi

Traditional Indian Flatbread Made from Wheat Flour

Podi Idli

Steamed Mini Rice Cakes Coated with A Flavorful Blend of Hand-Pounded Gunpowder (Idli
Podi)

DESSERTS

Badam Halwa

Traditional South Indian Sweet Made from Almond, Ghee and Milk

Paal Paniyaram

A Mild Sweet Yummy Paniyaram Version Made by Frying Rice Urad Batter Dollops & Soaking
It in Sweetened Coconut Milk

KARIKALAN VIRUNTHU

(PENNAI)

VEGETARIAN

SOUP

Vallarai Milagu Rasam

A Nutritional Broth Made with Centella Leaf and Hints of Pepper, offering a Flavorful and Healing Experience

SALAD

Maangai Sundal

Tangy and Spicy Snack Made with Raw Mango, Dried White Peas, And A Blend of Traditional Spices

STARTERS

Kaikari Udhiri Munthiri Pakoda

Deep Fried Pakoda Made from Chickpea Flour with Cashew and Vegetables

Podi Paniyaram

A South Indian Breakfast Dish of Paniyaram Dumplings Served with A Spicy Podi Powder

Milagu Vadai

Spicy Lentil Fritters Flavored with Black Pepper and Curry Leaves

MAIN COURSE

Avarakkai Poriyal

A Delicious Stir Fry Made with Indian Broad Beans and Seasoned with Spices and Fresh Grated Coconut

Sundakkai Murungakkai Kuzhambu

Flavorful Gravy Made with Turkey Berry and Drumstick

Pollachi Kaikari Kurma

Mixed Vegetable Kurma - Cooked with A Spicy and Flavourful Masala in Pollachi Style

Pakoda Getti Kuzhambu

Crunchy Pakoda in a Delicious Gravy with Ground Onion, Tomato Paste, Tamarind Extract, Tempered Spices & Herbs

Koosupu Varuval

A South Indian dish of cauliflower that's sautéed with spices

DAL

Sorakkai Paruppu Curry

Stew Made with Bottle Gourd, Lentils, Spices, Coconut and Curry Leaves

RASAM

Vara Malli Milagu Rasam

Traditional South Indian Soup Made with Pepper, Garlic, Spices, Coriander Leaves and Tamarind Extract

CURD

Masala Mor

Yogurt (Mor) Flavored with A Blend of Spices and Herbs, Creating A Tangy and Aromatic Spiced Yogurt Drink

RICE

Seeraga Samba Soru

Plain Steamed Rice

Chettinad Vegetable Biryani

Mixed Vegetables and Rice Cooked Together with Traditional Chettinad Spices

BREADS

Set Dosai

Soft and Spongy Dosa Variety Made with Fermented Rice and Lentil Batter

Border Parotta

Layered Parotta Inspired by the Culinary Traditions of the Kerala-Tamil Nadu Border

Thalicha Idli

A South Indian Steamed Rice Cake with A Tempering of Mustard Seeds, Dals, Cashews, Jeera, Green Chili, And Ginger-Garlic Paste

DESSERTS

Aadi Kummayam

Traditional Chettinad Sweet Made with Lentils, Jaggery and Ghee

Semiya Paal Payasam

Dessert Made with Indian Vermicelli, A Rich Creamy Milk Sweet Pudding

KARIKALAN VIRUNTHU

(PENNAI)

VEGETARIAN

SOUP

Attu Elumbu Paruppu Saaru

A Delicious Mutton Bone Broth Made with Comforting Lentils and Spices

SALAD

Maangai Sundal

Tangy and Spicy Snack Made with Raw Mango, Dried White Peas, And A Blend of Traditional Spices

STARTERS

Nethili Fry

Crispy and Flavorful Dish Made with Anchovies Marinated in a Spicy Paste and Deep-Fried to Golden Perfection

Valparai Kozhi Roast

Chicken Dish from The Valparai Region, Featuring Chicken Roasted with A Blend of Aromatic Spices and Herbs

Moolai Podimas

Mutton Brain, Stir-Fried with Aromatic Spices, Onions, And Curry Leaves

MAIN COURSE

Pollachi Mutton Kuzhambu

Mutton Cooked with Delicious and Comforting Kongunadu Masala and Drumsticks, Served in Authentic Pollachi Style Gravy

Nattu Kozhi Getti Kuzhambu

Thick, Flavorful Curry Made with Country Chicken, Cooked in A Rich Blend of Spices and Coconut for an Authentic Rustic Taste

Chakkozhi (Prawn)

Ancient Traditional Dish from Kanyakumari District, made with Prawn, Rice Flour, And A Blend of Authentic Masalas, Creating A Rich and Flavorful Preparation with A Unique Texture

Aatu Nurai Eral Varuval

A Distinctive Mutton Lung Stir-Fry Dish, Cooked with Exotic Spices

Kallu Omelette

Omelette Made with a Blend of Spices and Herbs

DAL

Sorakkai Paruppu Curry

Stew Made with Bottle Gourd, Lentils, Spices, Coconut and Curry Leaves

RASAM

Vara Malli Milagu Rasam

Traditional South Indian Soup Made with Pepper, Garlic, Spices, Coriander Leaves and Tamarind Extract

CURD

Masala Mor

Yogurt (Mor) Flavored with A Blend of Spices and Herbs, Creating A Tangy and Aromatic Spiced Yogurt Drink

RICE

Seeraga Samba Soru

Plain Steamed Rice

Dindigul Mutton Biryani

Biryani from Dindigul, Featuring Tender Mutton Slow-Cooked with Fragrant Rice and a Blend of Aromatic Spices

BREADS

Set Dosai

Soft and Spongy Dosa Variety Made with Fermented Rice and Lentil Batter

Border Parotta

Layered Parotta Inspired by the Culinary Traditions of the Kerala-Tamil Nadu Border

Thalicha Idli

A South Indian Steamed Rice Cake with A Tempering of Mustard Seeds, Dals, Cashews, Jeera, Green Chili, And Ginger-Garlic Paste

DESSERTS

Aadi Kummayam

Traditional Chettinad Sweet Made with Lentils, Jaggery and Ghee

Semiya Paal Payasam

Dessert Made with Indian vermicelli, a Rich Creamy Milk Sweet Pudding