

AMARAVATHI 3036Kcal

₹ 2400 plus taxes

 Vegetarian

## Soup

### Vallarai Milagu Rasam

A Nutritional Broth Made with Centella Leaf and hints of Pepper, offering a flavorful and healing Experience.

## Salad

### Marina Sundal

Boiled white peas stir fried with red chili, raw Mango and fresh coconut.  
Popular in Chennai Marina Beach.

## Dal

### Vazhaithandu Kootu

A comforting stew made with plantain stem, lentils, and tempered spices and coconut paste - light, fibrous, and nutritious.

## Rasam

### Elumicham Pazham Rasam

A refreshing, tangy rasam made with lemon juice, tomatoes, and warming spices - soothing and light.

## Starters

### Nei Podi Uppu Urundai

Steamed dumplings made with Rice, tossed with homemade aachi gun powder and Ghee.

### Murungai Keerai Paruppu Vadai

Deep-fried patties made with drumstick leaves and lentils - crispy, hearty, and wholesome. A Popular Madurai Street food.

### Vellai Paniyaram

Pan-fried, pillow - soft dumplings made from fermented rice batter - mild, fluffy, and nostalgic. dish from Chettinadu, served with Varamilagai (Dry Red Chilli) Chutney

## Main Course

### Peer kangai Paal Kuzhambu

Ridge gourd simmered in a coconut milk-based gravy - creamy, light, and delicately spiced.  
Popular in Kongu Region

### Poondu Chinna Vengaya Kuzhambu

A spicy, bold curry made with garlic, small onions, and home-ground masalas - intense and deeply flavorful.

### Thindivanam Getti Salna

Thick, richly spiced vegetable curry made with coconut and aromatic herbs - a regional specialty.


### Pidi karanai masiyal

Very popular in Pallathur, Sivagangai, this dish features mashed small elephant yam tempered with shallots, country garlic, curry leaves, homemade chili powder, and aromatic spices.

### Pazhu Pavakkai Varuval

Crispy fried spiny gourd coated in aromatic spices and masalas. Grown in the western ghats of Tamilnadu.

AMARAVATHI 3036Kcal

 Vegetarian

## Curd

### Poondu Thalicha Thayir

Fresh curd tempered with fried garlic - subtly spiced and cooling.

## Rice

### Seeraga Samba Sooru

Fragrant short-grain rice, delicately cooked - ideal with gravies and stews.

### Malli Sooru

This coriander rice is made using fresh coriander leaves grown in the kaveri delta region.

## Breads

### Coin Parotta

Miniature layered flatbreads rolled thin and fried to a golden crisp - flaky and rich.

### Mudakkathan pasi paruppu Dosa

A healthy dosa made with Balloon vine leaves and moong dal. Great for joint pain and inflammation. Popular in Thanjavur.

### Plain Idly

A unique, spongy, and flavorful variation of traditional kuzhi idli, made with a mix of black urad dal and rice. It's nutritious, rich in iron, and often made in Tamil Nadu villages.

## Desserts

### Paruthi Paal Halwa

A traditional Tamil Nadu sweet made from cotton seed milk, Palm jaggery, and coconut milk. Rich, smooth, and naturally nutritious - a unique dessert with authentic flavor of Ramnad.

### Ukkarai

A classic Chettinadu mildly sweet dish made mainly during festivals like Deepavali. It's soft, crumbly, and flavored with ghee and cardamom.



AMARAVATHI

4212Kcal

₹ 2800 plus taxes

 Non - Vegetarian

## Soup

### Nandu Milagu Rasam

Crab broth infused with hand-pounded roasted spices and crushed black pepper - warming and aromatic.

## Salad

### Marina Sundal

Boiled White peas stir fried with Red chili, Raw Mango and fresh coconut. Popular in Chennai Marina Beach Side.

## Dal

### Vazhaithandu Kootu

A comforting stew made with plantain stem, lentils, and tempered spices and coconut paste - light, fibrous, and nutritious.

## Rasam

### Elumicham Pazham Rasam

A light and refreshing lemon - flavored South Indian broth made with tomatoes, herbs, and spices.

## Starters

### Mutton Uppukari

A Chettinad-style mutton fry, known for its bold flavor with minimal ingredients—mainly salt (uppu), dry red chilies, and shallots.

### Naattu Kozhi Chops

Traditional country chicken chops slow-cooked with aromatic spices, delivering bold and rustic flavours from Madurai.

### Yeral Pachamilagai Podimas

Spicy prawn stir-fry with green chillies, coconut, and village-style seasoning from Thoothukudi.

## Main Course

### Aattukaal Paya Kuzhambu

A rich, spicy curry made with goat leg (trotters). It's slow-cooked for deep flavor and is popular for its taste and health benefits—especially for bone strength.

### Ariyalur Kozhi Kari Kuzhambu

Slow-cooked chicken curry made with regional spices — a traditional preparation from Ariyalur.

### Vanjaram Meen Varuval

Pan-fried king fish marinated in a robust masala, crisp on the outside and juicy within.

### Muyal Thenga Thokku (Rabbit)

Tender rabbit meat simmered in a thick coconut-based gravy with traditional spices.

### Kuzhambu Kalakki (Egg)

Scrambled eggs blended with onions, green chillies, and a dash of spices - a comforting curry-side dish.

AMARAVATHI

4212Kcal

 Non - Vegetarian

## Curd

### Getti Thayir

Thick, creamy yogurt with a smooth, set texture — perfect as an accompaniment to spicy dishes.

## Rice

### Seeraga Samba Sooru

Fragrant and delicate Seeraga Samba rice, cooked to perfection.

### Vaan Kozhi Biryani (Turkey)

A flavorful biryani made with turkey meat, typically prepared with seeraga samba rice, freshly ground spices, herbs, and slow-cooked meat.

## Breads

### Coin Parotta

Miniature layered parottas, rolled thin, cut into coin-sized pieces, and pan-fried to golden crispness.

### Mudakkathan pasi paruppu Dosa

A healthy dosa made with Balloon vine leaves and moong dal. Great for joint pain and inflammation. Popular in Thanjavur.

### Karuppu kuzhi Idly

A unique, spongy, and flavorful variation of traditional kuzhi idli, made with a mix of black urad dal and rice. It's nutritious, rich in iron, and often made in Tamil Nadu villages.

## Desserts

### Paruthi Paal Halwa

A traditional Tamil Nadu sweet made from cotton seed milk, Palm jaggery, and coconut milk. Rich, smooth, and naturally nutritious — a unique dessert with authentic flavor of Ramnad.

### Ukkarai

A classic Chettinadu mildly sweet dish made mainly during festivals like Deepavali. It's soft, crumbly, and flavored with ghee and cardamom



BHAVANI

3207Kcal

₹ 2400 plus taxes

 Vegetarian

## Soup

### Kanthari Pacha Thakkali Soup

A zesty green tomato broth infused with Kanyakumari famous kanthari chilli and homemade spices - vibrant, spicy, and comforting.

## Salad

### Kopparai Thengai Kondakadalai Kalavai

Black chickpea salad tempered with shallots and dry coconut — rustic and full of earthy textures.

## Dal

### Thakkali Paruppu Curry

A mildly spiced dal made with tomatoes, lentils, mustard seeds, and a touch of ghee — simple and soulful.

## Rasam

### Kandathippili Rasam

Traditional rasam prepared with thippili (Indian long pepper), herbs, and tamarind — warming and medicinal.

## Starters

### Chinna Vengaya Ragi Pakoda

Crispy pakodas made from fresh finger millet, raw rice shallots, country garlic. - deep-fried and delightfully crunchy.

### Varagarisi Thuthuvalai Bonda

Fritters made with kodo millet and thuthuvalai (Solanum trilobatum), fried in seasoned gram flour batter.

### Mupparuppu Vadai

Crisp lentil patties made using a trio of lentils - hearty, protein-rich, and golden-fried.

## Main Course

### Ennai Kathirikkai Poriyal

Stir-fried eggplant tossed in a freshly ground spice mix - rich, flavorful, and aromatic.

### Pacha sundakai Kuzhambu

A tangy tamarind-based curry made with Turkey Berry.

### Kondakadalai Cauliflower Kurma

Chickpeas and cauliflower simmered in a creamy coconut-based gravy with warming spices.

### Mochai Murungai Mandi

A Chettinad-style gravy of field beans and drumsticks, tamarind slow-cooked in spiced rice water (mandi) - aromatic and comforting.

### Kovakkai Varuval

Young ivy gourd stir-fried with five freshly ground spices.

BHAVANI

3207Kcal

 Vegetarian

## Curd

### Sangamithirai Pot Thayir

Fresh, thick yogurt, Specially from Kanchipuram Country Cow Milk.

## Rice

### Seeraga Samba Sooru

Fragrant short-grain rice, delicately cooked - ideal with gravies and stews.

### Vettilai Poondu Sooru

A unique rice dish flavored with betel leaves and garlic - fragrant, bold, and invigorating.

## Breads

### Dindigul Vazhai Elai Parotta

Layered parottas soaked in a semi-thick vegetable gravy and wrapped in banana leaf - for aromatic and richness.

### Kal Dosa

Thick, soft dosas cooked on a stone griddle - traditional.

### Vendhaya Thalichcha Idly

Soft steamed Rice Cake with a tempering of fenugreek leaves, mustard and spices.

## Desserts

### Ellai Appam

Steamed sweet dumpling of rice flour, coconut, and jaggery - prepared in banana leaves for aroma.

### Arisi Thengai Paal Payasam


Fresh Creamy coconut milk made with Raw rice - slow-simmered and delicately sweetened.



BHAVANI

3867Kcal

₹ 2800 plus taxes

 Non - Vegetarian

## Soup

### Aracha Masala Naattu Kozhi Saaru

A flavorful and traditional country chicken broth simmered with freshly ground spices.

## Salad

### Kopparai Thengai Kondakadalai Kalavai

Black chickpea salad tempered with shallots and dry coconut — simple, hearty, and wholesome.

## Dal

### Thakkali Paruppu Curry

A mildly spiced dal made with tomatoes, lentils, mustard seeds, and a touch of ghee — simple and soulful.

## Rasam

### Kandathippili Rasam

An age-old herbal rasam made using Thippili (Indian long pepper), believed to have medicinal benefits.

## Starters

### Kari Nei Chukka

Tender mutton pieces sautéed in hand-pounded spices and ghee for a rich, rustic flavor.

### Vallioor Chicken Pakoda

Crispy chicken fritters made with rice flour, lemon juice, aromatic spices, and herbs.

### Sangu Milagu Varuval

Conch meat stir-fried with onions, garlic, and crushed black pepper - a peppery seafood treat.

## Main Course

### Kayalpattinam Kalari Kari

Aromatic mutton curry from the coastal town of Kayalpattinam, slow-cooked with hand-ground spices, coconut, and curry leaves.

### Chinthamani Chicken

Fierly chicken bites stir-fried with red chillies, shallots, and a splash of lime — bold and zesty

### Nandu Kuzhambu

Traditional crab curry made with fresh crab simmered in a spicy, coconut-based Tamil-style gravy from Nagapattinam.

### Chinna Vengaya Kaadai Thirattal


Whole quail marinated with spices and pan-fried with pearl onions for intense flavor.

### Kallu Omelette (Egg)

A robust omelette cooked with local spices and herbs, often served as a bar-style delicacy.

BHAVANI

3867Kcal

 Non - Vegetarian

## Curd

### Sangamithirai Pot Thayir

Fresh, thick yogurt, Specially from Kanchipuram Country Cow Milk.

## Rice

### Seeraga Samba Sooru

Fragrant short-grain rice, delicately cooked - ideal with gravies and stews.

### Chettinadu Kozhi Biryani

Classic Chettinad-style chicken biryani known for its aromatic spices and layered, spicy flavor.

## Breads

### Dindigul Vazhai Elai Parotta

Soft parottas soaked in chicken gravy and wrapped in banana leaves - a flavorful, traditional delicacy.

### Kal Dosa

Thick, soft dosas cooked on a stone griddle - a timeless Tamil favorite.

### Vendhaya Thalichcha Idly

Soft steamed Rice Cake with a tempering of fenugreek leaves, mustard, and spices.

## Desserts

### Ellai Appam

Steamed sweet dumpling of rice flour, coconut, and jaggery - prepared in banana leaves for aroma.

### Arisi Thengai Paal Payasam

Fresh Creamy coconut milk made with Raw rice - slow-simmered and delicately sweetened.



PENNAI 3276Kcal

₹ 2400 plus taxes

 Vegetarian

## Soup

### Karpooravalli Inji Saaru

A wholesome, immunity-boosting broth made with Karpooravalli (Mexican mint) and fresh ginger - soothing and aromatic.

## Salad

### Nari Payaru Kalavai

A nutritious salad of mashed moth beans - light, protein-rich, and traditionally seasoned.

## Dal

### Pachai Payiru Masiyal

A creamy home-style curry made with green gram and mild spices - nourishing and gently flavored.

## Rasam

### Maadhulai Rasam

A refreshing rasam infused with pomegranate extract, spices, and herbs - sweet-tangy and light on the palate.

## Starters

### Pidikarunai Kallu Vadai

Tawa-fried patties made with elephant foot yam and lentils - crispy, hearty, and packed with flavor.

### Podi Paniyaram

Pan-fried fermented rice dumplings dusted with molagapodi (gunpowder) - spicy, soft and flavourful.

### Elai Ulundhu Kara Kozhukattai

Steamed rice dumplings filled with a savory black gram stuffing - comforting and mildly spiced.

## Main Course

### Maa Inji Milagai Mandi

Raw mango, ginger, and green chillies, black chickpeas simmered in a tangy tomato-based gravy.

### Kai Kari Sodhi

A Coconut Based vegetable stew from Tirunelveli, made with Green Gram and Mixed vegetables.

### Thanjai Thakkali Seruva

A Tanjoore street food special Spicy tomato curry enriched with ground coconut and cashewnut, rich, and deeply spiced goes very well with parotta.


### Poondu Karuveppilai Kuzhambu

A Flavorful spicy tamarind based gravy made with garlic and fresh curry leaves - known for its strong aroma.

### Kongu Urulai Kizhangu

Stir-fried potatoes in Kongu-style masala - simple, earthy, and deliciously spiced.

PENNAI 3276Kcal

 Vegetarian

## Curd

### Thaalicha Sambaram

A spiced buttermilk drink tempered with mustard seeds, asafoetida, ginger, green chilli, and curry leaves - tangy, cooling, and aromatic.

## Rice

### Seeraga Samba Sooru

Fragrant and delicate Seeraga Samba rice, cooked to perfection.

### Kongu Vellai Biryani

A subtle white biryani made with coconut milk, rice and mild spices - fragrant, rich, and uniquely Kongu in style.

## Breads

### Border Parotta

Layered flatbread inspired by the Kerala-Tamil Nadu border cuisine - soft, flaky, and indulgent.

### Arisi Pathiri

Thin and soft rice flour flatbread from the border of kerala-tamilnadu especially from Kanyakumari belt.

### Mantharai Elai Idly

Steamed rice cakes covered with Mantharai leaf and tempered spices - aromatic and distinctly regional.

## Desserts

### Karupatti Thenkuzhal

Crunchy, palm jaggery rice flour sweet snacks with a melt in the mouth texture, shaped like small tubes and deep fried for perfection.

### Semiya Paal Payasam

Classic vermicelli pudding simmered in milk - creamy, comforting, and mildly sweet.



PENNAI

4165Kcal

₹ 2800 plus taxes

 Non - Vegetarian

## Soup

### Thuthuvalai Naattu Kozhi Saaru

A robust and spicy soup made with country chicken, black pepper, and Pea Eggplant - aromatic and healing.

## Salad

### Nari Payaru kalavai

A nutritious salad of month beans - light, protein-rich, and traditionally seasoned.

## Dal

### Pachai Payaru Masiyal

A healthy, protein-rich dish made with whole green gram, lightly spiced and mashed.

## Rasam

### Madhulai Rasam

A refreshing Rasam infused with pomegranate extract, spices, and herbs - sweet-tangy and light on the palate.

## Starters

### Nanjil Mutton Kurumilagu Roast

A spicy, flavorful mutton roast prepared with dry coriander seeds, herbs, coconut oil, and pepper - a Nanjil Nadu specialty.

### Pazha Milagai Kozhi Varuval

Semi-dry chicken dish sautéed with spicy ripened chili shallots & garlic.

### Vaval podi thuval

Crispy deep-fried pomfret fish marinated in spices and served with a fiery house-made spice powder.

## Main Course

### Thala Kari Kuzhambu

A rich lamb head curry simmered in a thick gravy of Home-made ground spices - rustic and intense. Familiar in Mattuthavani.

### Koundampalayam Kozhi Kozhambu

Koundampalayam Village-style country chicken curry made with gingelly oil and freshly ground masalas - bold and hearty.

### Paal Sura Puttu

oft, flaky scrambled baby shark preparation infused with coastal spices.

### Namakkal Vaan Kozhi Roast


Aromatic and fiery turkey roast from the Namakkal region, cooked in a rich blend of local spices.

### Kuzhi Omelette (Egg)

A fluffy omelette made in a round ladle - soft inside, crisp outside, a nostalgic regional favourite.

PENNAI

4165Kcal

 Non - Vegetarian

## Curd

### Masala Sambaram



A spiced buttermilk drink tempered with mustard seeds, asafoetida, ginger, green chilli, and curry leaves - tangy, cooling, and aromatic.

## Rice

### Seeraga Samba Sooru

Fragrant seeraga samba rice - light, aromatic, and perfect with gravies.

### Kalyana Veetu Mutton Biryani



Traditional wedding-style mutton biryani - tender meat slow-cooked with fragrant rice and layered spices.

## Breads

### Border Parotta



Layered flatbread inspired by the Kerala-Tamil Nadu border - flaky, soft, and golden-fried.

### Mantharai Elai Idly



Steamed fermented rice cakes covered with Mantharai leaf and tempered spices - aromatic and distinctly regional.

### Arisi Pathiri

Thin and soft rice flour flatbread from the border of kerala-tamilnadu especially from the Kanyakumari belt.

## Desserts

### Karupatti Thenkuzhal

Crunchy, palm jaggery rice flour sweet snacks with a melt in the mouth texture, shaped like small tubes and deep fried for perfection.

### Semiya Paal Payasam




A classic South Indian vermicelli pudding cooked in milk and sugar - rich, creamy, and festive.



SIRUVANI

2946Kcal

₹ 2400 plus taxes

 Vegetarian

## Soup

### Murungai Keerai Saaru

A hearty, nutrient-rich soup made with drumstick leaves - celebrated for its health benefits and comforting flavor.

## Salad

### Karamani Varutha Poondu Kalavai

Black-eyed peas sautéed with garlic and green chilli - wholesome, lightly spiced, and protein-packed.

## Dal

### Getti Nei Paruppu

A thick, home-style dal tempered with ghee - warm, comforting, and protein-rich.

## Rasam

### Thenga Paal Rasam

A rich and creamy twist on classic rasam, made with coconut milk, tomatoes, and a subtle spice blend.

## Starters

### Vazhaipoo Kadalai Vadai

Deep-fried patties made from plantain flowers, peanuts, and lentils - crunchy, earthy, and satisfying.

### Chola Paniyaram

A Nutritious and tasty paniyaram made with soaked sorghum. It's a great evening tiffin, soft inside and crisp outside.

### Pachai Payaru Kara Suyam

Stuffed dumplings with a green gram masala filling - crispy outside, soft and spiced within.

## Main Course

### Vendakkai Puli Kari

A tangy tamarind-based curry made with lady's finger (okra), simmered in traditional spices.

### Beans Elumichai Kuzhambu

Fresh green beans cooked in a lentil and tamarind gravy - balanced and flavorful from velangudi.

### Kaikari Vellai Kurma

Mixed vegetables cooked in a creamy coconut, cashew-based white kurma - mildly spiced and aromatic.

### Rasavangi

A Traditional Tamil Maratha style curry made with brinjal. Simmered in a roasted coconut and lentil based gravy.

### Pookosu Varuval

Deep-fried cauliflower florets coated with aromatic spice blend - crunchy and bold.

SIRUVANI

2946Kcal

 Vegetarian

## Curd

### Sangamithrai Paanai Thayir

Thick, creamy yogurt set in a clay pot (paanai) — naturally cooled with a subtle earthy aroma.

## Rice

### Seeraga Samba Sooru

Fragrant short-grain rice, delicately cooked - ideal with gravies and stews.

### Chinna Vengayam Kara Poondu Sadam

A flavorful rice dish infused with pearl onions and garlic - bold, spicy, and satisfying.

## Breads

### Vennai Parotta

Layered flatbread made with white butter - flaky, rich, and indulgent.

### Kaikari Idly

Steamed rice cakes stuffed with spiced vegetables - soft, savory, and satisfying.

### Appam

Soft-centered, lacy-edged rice and coconut pancakes - fermented and pan-cooked to perfection.

## Desserts

### Naatu Paal Nei Badam Halwa

Rich almond halwa made with fresh cow milk and desi ghee - indulgent, nutty, and smooth.

### Paal Paniyaram

Deep-fried rice and urad dal batter balls soaked in sweetened coconut milk - mild, creamy, and comforting.



SIRUVANI

3454Kcal

₹ 2800 plus taxes

 Non - Vegetarian

## Soup

### Varuthu Aracha Nandu Saaru

A flavorful crab broth made with hand-roasted spices - rich, warm, and aromatic.

## Salad

### Karamani Varutha Poondu Kalavai

Cooked black-eyed peas tossed with fried garlic and red chilli - a spicy, earthy salad.

## Dal

### Getti Nei Paruppu

Thick, homestyle dal tempered with ghee - simple, comforting, and rich in flavor.

## Rasam

### Thenga Paal Rasam

A creamy rasam made with coconut milk, tomatoes, and traditional spices - a mellow twist on the classic.

## Starters

### Kayalpattinam Kari Varuval

Tender mutton pieces cooked in hand-pounded spices and ghee - a rustic coastal delicacy.

### Anju Masala Kaadai Porichathu

Fried quail marinated in a house-special five-spice blend - crisp, juicy, and full of flavor.

### Sangamithirai Yeral Thokku

Semi-dry prawn preparation with onions, tomatoes, ginger, garlic, and regional spices.

## Main Course

### Aattu Kari Thanni Kuzhambu

A rich and savory mutton stew simmered in a spiced broth with homemade herbs and masalas.

### Keeranur Kozhi Kuzhambu

A hearty chicken curry rooted in Keeranur's culinary traditions - bold and slow-cooked with local spices.

### Koduva Meen Curry

A tangy and spicy coconut-based curry with barramundi fish, drumstick, and raw mango - a coastal favorite from Marthandam.

### Sutta Vaatthu Roast (Duck)


Traditional-style smoked duck meat slow-cooked in a spiced gravy - deep, aromatic, and indulgent from Velayuthapalayam.

### Avicha Muttai Pirattal (Egg)

Boiled eggs stir-fried in a spicy black pepper masala - bold and satisfying.

SIRUVANI

3454Kcal

 Non - Vegetarian

## Curd

### Poosanikai Mor Kuzhambu

Ash gourd simmered in a tangy yogurt and coconut gravy - light, creamy, and refreshing.

## Rice

### Seeraga Samba Sooru

Fragrant Seeraga Samba rice - the perfect pairing for gravies and curries.

### Arcot Kadai Biryani

A traditional biryani from Arcot featuring quail, slow-cooked with herbs, spices, and aromatic rice.

## Breads

### Gothumai Chappati

Classic Indian flatbread made from whole wheat flour - soft, warm, and versatile.

### Kari Idly

Steamed rice cakes stuffed with spiced minced mutton - hearty and flavorful.

### Appam

Soft and fluffy fermented rice pancakes with a lacy edge - ideal with coconut-based curries.

## Desserts

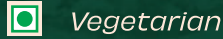
### Naatu Paal Nei Badam Halwa

Traditional almond halwa made with ghee and milk - rich, smooth, and indulgent.

### Paal Paniyaram

Deep-fried rice and urad dal balls soaked in sweetened coconut milk - mild, creamy, and comforting.





## Soup

### Vazhaithandu Kollu Saaru

A soup made with banana stem and horse gram. It is a mildly spiced, tangy, and health-boosting broth often flavored with tamarind, garlic, and freshly ground spices.

## Salad

### Karuppu Ulundhu Chinna Vengaya Thalippu

Black urad lentils tempered with shallots and spices – simple, earthy, and protein-rich.

## Dal

### Urulai Murungai Paruppu Pachadi

A smooth lentil curry with potatoes and drumsticks, tempered with mustard seeds, curry leaves, and ghee.

## Rasam

### Thulasi Rasam

A fragrant South Indian broth, made with tulasi (holy basil) leaves, tamarind, and a blend of spices. It's known for its medicinal purpose and is often consumed to relieve respiratory issues, stress, and digestive problems.

## Starters

### Paruppu Urundai Pirattal

Shallow-fried lentil dumplings tossed in aromatic spices and herbs – crispy and savory.

### Neikarapatti Vzhakkai Vadai

Golden-fried patties made from raw plantain and lentils – specially from the Neikarapatty village.

### Kaikari Paniyaram

Pan-fried dumplings made with fermented rice batter and mixed vegetables – soft inside, lightly crisp outside.

## Main Course

### Thattai Payiru Keerai Thandu Kuzhambu

A nutritious and earthy tamarind-based curry made with cowpeas, Spinach stem and spices. It's rustic, healthy, and pairs well with rice.

### Sundakkai Puli Kuzhambu

A tangy, spicy tamarind curry made with sun-dried turkey berries, simmered in traditional masala for bold, bitter-sour flavors.

### Pachai Pattani Kalan Kurma

A mildly spiced coconut-based gravy made with green peas and mushrooms – creamy and comforting.

### Niraicha Peerkangai chops

Tender ridge gourd stuffed with a flavorful mix of roasted peanuts, coconut, and aromatic spices, simmered in a bold, spicy gravy.

### Senai Kizhangu Varuval

A crispy, spicy dish made with shallow-fried or roasted yam slice, coated in aromatic spice mix.

THAMIRABHARANI

3181Kcal

 Vegetarian

## Curd

### Pasum Paal Thayir

Fresh, thick yogurt made specially from Kanchipuram country cow's milk.

## Rice

### Seeraga Samba Sooru

Fragrant short-grain rice, delicately cooked - ideal with gravies and stews.

### Kootan Sooru

A traditional Tamil meal made by mixing hot rice with vegetables, served with ghee, papad, and seasonal sides - a comforting, home-style dish from Tirunelveli.

## Breads

### Nool Parotta

Thin, flaky flatbread with multiple layers - shallow-fried to a golden crisp.

### Paruppu Adai

A protein-rich lentil crepe - lightly spiced, nutritious, and filling

### Kambu Idly

Steamed fermented pearl millet rice cakes - soft, fibrous, and ideal for healthy dining.

## Desserts

### Paruppu Thenga Payasam

A classic South Indian dessert made with lentils, coconut, and jaggery - sweet, rich, and comforting.

### Lavariya

Steamed sweet dumplings made of rice flour, stuffed with coconut, jaggery, and nuts - a traditional Sri Lankan Tamil sweet.



## Soup

### Aattu Nenjelumbu Paruppu Saaru

A delicious and nourishing mutton ribs broth made with comforting lentils and traditional spices.

## Salad

### Karuppu Ulundhu Chinna Vengaya Thalippu

Black urad dal tempered with shallots and South Indian spices - earthy and protein-rich.

## Dal

### Kopparai Thenga Paruppu Curry

A smooth lentil curry with potatoes and drumsticks, tempered with mustard seeds, curry leaves, and ghee.

## Rasam

### Thulasi Rasam

A fragrant South Indian broth, made with tulsi (holy basil) leaves, tamarind, and a blend of spices. It's known for its medicinal purpose and is often consumed to relieve respiratory issues, stress, and digestive problems.

## Starters

### Chettinad Mutton Chops

Juicy mutton chops tossed in a fiery Chettinad-style masala made with freshly ground spices.

### Kozhi Midukangaivathal podi thoval

Succulent chicken stir-fried and tossed in a homemade spice blend infused with Midukangaivathal podi (cucamelon).

### Chala Meen Porichathu

Sardine fish marinated in spices and deep-fried - crisp and bursting with coastal flavor from nagapattinam.

## Main Course

### Nagore Vellaattu Kothu Kari

Minced mutton simmered in a semi-dry onion-tomato gravy with green chillies and bold spices.

### Naattu Kozhi Thanni Kuzhambu

Country chicken curry made with homemade Kongunadu spices, served in a flavorful, light gravy.

### Kathirikkai Yeral Thokku

A semi-dry prawn and brinjal preparation in a spicy, tangy onion-tomato masala popular in kanadukathan.

### Ammi Idicha Nandu Masala


A rustic crab masala made with stone-ground traditional spices - bold and aromatic.

### Naattu Muttai Thokku (Egg)

Boiled country eggs tossed in a rich, spicy masala - intense, satisfying, and full of flavor.

THAMIRABHARANI

3230Kcal

 Non - Vegetarian

## Curd

### Pasum Paal Thayir

Fresh, thick yogurt made specially from Kanchipuram Country Cow's Milk.

## Rice

### Seeraga Samba Sooru

Fragrant short-grain rice, delicately cooked - ideal with gravies and stews.

### Yera Biryani (Prawn)

Fragrant biryani made in an open pot, layered with prawn and spices.

## Breads

### Nool Parotta

Finely layered, flaky flatbread - shallow-fried to golden crispness with a soft center.

### Paruppu Adai

A protein-rich, crisp lentil crepe - lightly spiced, nutritious, and filling.

### Kambu Idly

Steamed pearl millet rice cakes - light, nutritious, and packed with regional flavor.

## Desserts

### Paruppu Thenga Payasam

A traditional dessert made with lentils, coconut, and jaggery - creamy, sweet, and festive.

### Lavariya

Steamed sweet dumplings made of rice flour, stuffed with coconut, jaggery, and nuts - a traditional Sri Lankan Tamil sweet.



VAIGAI 3356Kcal

₹ 2400 plus taxes

 Vegetarian

## Soup

### Thuthuvalai Paruppu Saaru

A nourishing lentil soup infused with thuthuvalai (pea eggplant), celebrated for its medicinal properties.

## Salad

### Maravalli Thengai

Boiled tapioca tempered with mustard seeds, turmeric, and freshly grated coconut - simple, earthy, and satisfying found in the Kanyakumari District.

## Dal

### Paruppu Maseeyal

A traditional preparation of green gram lentils slow-cooked to a creamy texture and gently tempered with mustard seeds, curry leaves, and ghee. A combination with steamed Rice.

## Rasam

### Veppam Poo Rasam

A traditional tamarind - based rasam made with dried neem flowers - mildly bitter and revered for its medicinal value.

## Starters

### Thattai Paruppu Vadai

Deep-fried patties made from cowpeas - crisp on the outside, soft within.

### Thenkai Poo Kola Urundai

Spiced dumplings made with coconut flowers, deep-fried to perfection - bursting with earthy and spicy flavors.

### Kara Appam

Deep-fried dumplings made of rice and black urad dal, served with a fiery milagai thuvaial (chilli chutney).

## Main Course

### Pinchu Palakkai Pirattal

Young raw jackfruit sautéed with pearl onions, garlic, and a robust blend of house-ground spices.

### Kaalan Ketti Kuzhambu

A thick, tangy, and homestyle curry made with shiitake mushrooms, simmered in a tamarind base with shallots, garlic, and freshly ground spices.

### Nookal Pattani Kurma

A mildly spiced kurma made with turnip (Nookal), dried peas, coconut, and warming spices.

### Murungakkai Kathirikkai Thengai Thokku

A semi-dry stir-fry of drumstick and brinjal in a coconut-based masala - tangy, rich, and satisfying.

### Cheppankizhangu Varuval

Crispy fried colocasia slices coated in a flavorful spice mix - a regional favorite.

VAIGAI 3356Kcal

 Vegetarian

## Curd

### Plain Curd

Fresh, thick yogurt - served plain or lightly tempered.

## Rice

### Seeraga Samba Sooru

Fragrant short-grain rice, delicately cooked - ideal with gravies and stews.

### Kanyakumari Kattu Sooru

A traditional packed lunch of red rice and vegetable aviyal, wrapped in banana leaf for enhanced aroma and flavor.

## Breads

### Bun Parotta

A traditional Madurai favourite, this fluffy parotta is a true streetfood classic.

### Kongu Kara Dosa

Spicy Kongu-style dosa topped with a garlic and red chilli chutney - bold and flavorful.

### Idiyappam

Soft, steamed string hoppers made with rice flour - a perfect base for coconut or vegetable gravies.

## Desserts

### Karuppu Kavuni Halwa

A classic Chettinadu halwa, renewed with black glutinous rice, jaggery and ghee - chewy, indulgent and steeped in tradition.

### Maavu Urundai

A traditional sweet made with roasted flavor, Jaggery and ghee.



VAIGAI

3873Kcal

₹ 2800 plus taxes

 Non - Vegetarian

## Soup

### Mutton Elumbu Rasam

A flavorful soup made using tender goat bones simmered with aromatic spices and a special grandma ground masala.

## Salad

### Maravalli Thengai

Boiled tapioca tempered with mustard seeds, and freshly grated coconut - simple, earthy, and satisfying. Found in the Kanyakumari District

## Dal

### Paruppu Maseeyal

A traditional preparation of green gram lentils slow-cooked to a creamy texture and gently tempered with mustard seeds, curry leaves, and ghee.

## Rasam

### Veppam Poo Rasam

A traditional, mildly bitter broth made with dried neem flowers, tamarind, and spices - believed to have medicinal properties.

## Starters

### Aattu Kari Kola Urundai

Minced mutton meatballs seasoned with spices and herbs, deep-fried to perfection.

### Kaadai Nei Varuval

A Sangam-era delicacy - quail marinated in whole spices and pan-fried in ghee.

### Rasapodi Nethili Fry

Crispy anchovies marinated with a special house-made rasa podi spice blend, fried until golden.

## Main Course

### Athur Kari Kuzhambu (mutton)

A hearty Kongunadu-style mutton curry slow-cooked with spices and coconut paste.

### Arachivitta Kozhi Curry

Traditional chicken curry made with freshly ground and roasted masalas for deep, an layered flavor.

### Mansatti Viral Meen Kuzhambu

A claypot fish curry simmered in a tangy tamarind base, known for its bold and spicy notes.

### Aatu Eeral Poondu Pirattal


A distinctive stir-fry of mutton lungs cooked with garlic and regional spices.

### Avicha Muttai Masala (Egg)

Boiled eggs tossed in a spicy, aromatic masala for a bold, satisfying bite.

VAIGAI

3873Kcal

 Non - Vegetarian

## Curd

### Plain Curd

Fresh, thick yogurt, specially from Kanchipuram Country Cow Milk.

## Rice

### Seeraga Samba Sooru

Fragrant short-grain rice, delicately cooked - ideal with gravies and stews.

### Melapalayam Kari Biryani (Mutton)

A regional biryani specialty featuring tender mutton slow-cooked with fragrant rice and a rich blend of spices.

## Breads

### Bun Parotta

A traditional Madurai favorite, this fluffy parotta is a true street food classic.

### Kongu Kari Dosa

Layered dosa topped with a savory egg coating and spiced minced mutton.

### Idiyappam

Delicate, steamed string hoppers made from rice flour - a light and traditional accompaniment.

## Desserts

### Karuppu Kavuni Halwa

A classic Chettinad halwa, renewed with black glutinous rice, jaggery, and ghee - chewy, indulgent, and steeped in tradition.

### Maavu Urundai

A traditional sweet made with roasted flavors, jaggery, and ghee.

