

AMARAVATHI

Vegetarian

₹ 2400 plus taxes

Soup

Mudavattukkaal Saaru

A legendary medicinal broth from the hills of Kodaikanal. Despite its name, which translates to "Lame Goat's Leg" or shape of a goat's leg, this is a 100% vegetarian soup made from the rhizome of a specific medicinal fern.

Salad

Sutta Gassu

Traditional Badaga-style charred mashed potatoes, seasoned with mountain chillies and tempered with mustard seeds and curry leaves.

Dal

Nari Payaru Kadaisal

A rare, protein-rich delicacy featuring indigenous forest beans (Nari Payaru) slow-cooked until tender and hand-mashed in a traditional stoneware pot and tempered with spices.

Rasam

Kollu Paruppu Rasam

A tangy and peppery horse gram infusion, tempered with mustard seeds, cumin, and dried red chillies. A healthy, flavor-packed heritage soup.

Main Course

Milagu Kuzhambu

A deeply aromatic and restorative heritage curry, featuring a potent base of hand-roasted black peppercorns and cumin. Simmered with tangy tamarind and finished with a fragrant tempering of curry leaves.

Thomba Kurma

A popular mouth-watering gravy made with ripened tomatoes, onions and Atti Masudi.

Murungai Keerai Poriyal

A tasty nutritious drumstick (moringa) leaf stir-fry, known for its high iron and vitamin content.

Seppankizhangu Masala

A beloved South Indian root vegetable classic. Tender colocasia is marinated in a signature mix of turmeric, chili, and roasted cumin, then pan-fried to a deep golden-brown.

Kovakkai Varuval

Hand-sliced ivy gourds stir fried on a heavy griddle with a tempering of mustard seeds and fresh curry leaves.

Starters

Vellai Paniyaram

Classic Chettinad deep-fried rice and lentil puffs. Soft, snow-white, and subtly savory, served with a signature fiery dip.

Sigappu Arisi Kozhukattai

Nutritious steamed dumplings crafted from indigenous red rice, tempered with fresh coconut, mustard seeds, and crunchy lentils. A fiber-rich heritage delicacy that perfectly balances earthy flavors with a soft, satisfying texture.

Paruthi Thurai Vadai

A heritage Sri Lankan Tamizh delicacy featuring ultra-crisp, savoury lentil discs. Meticulously seasoned with fennel seeds, dried chillies, and curry leaves.

AMARAVATHI

Vegetarian

Curd

Thaalicha Neer Moru

Chilled savory buttermilk tempered with mustard seeds, ginger, and curry leaves. A traditional, refreshing digestive cooler.

Rice

Seeraga Samba Sooru

Plain steamed rice.

Saiva Kootan Soru

A rich, wholesome and aromatic traditional southern-style family dish that brings together vegetables, lentils and rice all in one spot.

Breads

Vennai Parotta

A decadent, multi-layered flatbread crafted with premium flour and lashings of pure butter. Skillfully hand-tossed and griddle-seared until the layers are ethereally thin, golden-crisp on the outside, and incredibly soft and buttery within.

Ragi Rotta

Finger Millet Flatbread -Rotta is the rustic, "crispy-edged" flatbread.

Mantharai Elai Idly

Ethereally soft, steamed rice cakes traditionally prepared in cups of hand-stitched "Mantharai" leaves. The steaming process infuses the idlies with a delicate, earthy fragrance and a unique herbal undertone.

Desserts

Aadi Kummayam

A velvety, melt-in-the mouth delicacy from the heart of Chettinad, crafted from a blend of slow-roasted urad dal, moong dal and raw rice, simmered with molten organic jaggery and a generous lashing of pure ghee.

Paruppu Payasam

A rich and creamy lentil pudding sweetened with jaggery and coconut, infused with cardamom and topped with crunchy, ghee-fried nuts and rasins.



BHAVANI

₹ 2400 plus taxes

 Vegetarian

Soup

Kantharai Pacha Thakkali Saaru

A zesty green tomato broth infused with Kanyakumari famous Kanthari chilli and homemade spices-vibrant spicity and comforting.

Salad

Thenga Manga Pattani Sundal

A healthy snack made from dried white peas, raw mango & coconut.

Dal

Poricha Pudalangai Kootu

A creamy, nutritious blend of snake gourd and lentils, flavored with a roasted coconut masala and tempered with traditional spices.

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.

Starters

Gaasu Bonda

Beloved Nilgiri street snack from the Badaga community, consisting of spiced mashed potato dumplings dipped in a gram flour batter and deep-fried until golden and crisp.

Siruthaniya Kara Paniyaram

Nutrient-rich savory dumplings made from a fermented millet batter, tempered with curry leaves and mustard seeds, and cooked in a traditional cast-iron pan.

Kuchi Kizhangu Vadai

Crispy deep-fried tapioca patties; a golden, crunchy regional specialty seasoned with green chilies, ginger, and curry leaves.

Main Course

Pulicha Keerai Kadayal

A vibrant, tangy mash of fresh gongura (sorrel) leaves, slow-cooked and hand-churned to a silky texture. Finished with a crackling, aromatic tempering of crushed garlic, mustard seeds, and roasted dry red chillies.

Hatti Avara Kuzhambu

A Traditional nutritious curry that combines the nutty flavour of sesame seeds with the mild sweetness of broad beans. The nativity of this dish lies in using whole toasted black sesame as the base of a thick, luxurious gravy.

Vazhai Thandu Poriyal

Stir-fried Banana stem cooked with spices and coconut.

Ramanathapuram Pakoda Kuzhambu

A regional masterpiece from the historic heartlands of Ramnad. Crispy, fennel-scented dal fritters are steeped in a fiery gravy, enriched with native spices and fresh curry leaves.

Maravalli Kizhangu Masala

Boiled, steamed, and often mashed tapioca cooked with a spicy, savory coconut mixture.

BHAVANI

 Vegetarian

Curd

Poondu Thalicha Thayir

Fresh curd tempered with fried garlic.

Rice

Seeraga Samba Sooru

Plain steamed rice.

Arisi Paruppu Sadam

The quintessential comfort food of the Kongu region, perfectly seasoned preparation of rice and split yellow lentils, infused with the earthy flavors of garlic, turmeric, and sun-dried chilies for a taste of pure nostalgia.

Breads

Arisi Pathiri

Silken, paper-thin steamed pancakes crafted from finely ground rice flour.

Nool Parotta

A masterfully crafted, multi-layered flatbread featuring hundreds of delicate, thread-like strands. Hand-stretched and griddle-toasted with ghee until golden, offering a delightfully crispy exterior and a soft, airy interior.

Kambu Idly

Steamed pearl millet dumplings; a healthy, high-fiber alternative to traditional rice idlies, served soft and warm.

Desserts

Ashoka Halwa

The "King of Halwas" from the heart of Thiruvaiyaru. Crafted from roasted yellow lentils and pure clarified butter, this glossy, vibrant dessert is celebrated for its unique, translucent texture and deeply comforting sweetness.

Arisi Thengai Paal Payasam

A sophisticated dessert of fragrant broken rice simmered in fresh, hand-pressed coconut milk. Sweetened with the warm aroma of green cardamom, then finished with a garnish of ghee-roasted cashews.



SIRUVANI

₹ 2400 plus taxes

 Vegetarian

Soup

Thoothuvalai Milagu Rasam

A soul-warming and restorative herbal broth infused with the essence of wild-harvested Thuthuvalai (Purple Fruited Pea Eggplant) leaves. This heritage rasam is tempered with hand-crushed black peppercorns, cumin, and garlic.

Salad

Carrot Kosumalli

Light, protein-packed salad highlights the natural sweetness of carrots combined with the earthy softness of split lentils. Seasoned with green chilies and ginger, it offers a bright, zesty finish that serves as the perfect palate cleanser between bold courses.

Dal

Poosanikkai Kootu

Traditional pumpkin and lentil stew. A creamy, mild regional specialty cooked with fresh coconut paste, cumin, and moong dal; tempered with mustard and curry leaves for a fragrant, soulful finish.

Rasam

Varamalli Seeraga Rasam

A soul-cleansing and aromatic herbal broth crafted from hand-pounded varamalli (dry coriander seeds) and seeragam (cumin). This golden-hued rasam is slow-simmered in a tangy tamarind base and tempered with cracked black peppercorns and fresh curry leaves.

Main Course

Chinna Vengaya Mandi

A bold and spirited Chettinad masterpiece. Whole pearl onions (shallots) and pungent garlic cloves are slow-braised in a sharp, fiery infusion of tangy tamarind. This intensely spiced, translucent stew is naturally thickened with starchy rice-water, creating a silky glaze.

Surakkai Verkadalai Kothu

Cubes of farm-fresh bottle gourd are slow-cooked into a concentrated "thokku" (relish) and tossed with coarse-ground, golden-roasted peanuts. This dish offers a beautiful harmony of mild sweetness and a nutty, protein-rich crunch.

Avara Kurma

A soulful cocount-based vegetable gravy that highlights the harvest the Coonoor foothills.

Pachai Milagai Kuzhambu

Fiery green chili and spring onion gravy. A traditional, tangy specialty cooked in a sharp tamarind base with hand-pounded spices; celebrated for its bold heat and refreshing herbal notes.

Seppankizhangu Varuval

Delicious and crispy side-dish made with colocasia roots.

Starters

Muparuppu Vadai

Crispy three-lentil fritters; a flavourful blend of hand-ground dals seasoned with fennel, green chilies, and shallots, deep-fried until golden-brown.


Kaara Nei Paniyaram

Savory, spherical dumplings crafted from a perfectly fermented rice and lentil batter. Slow-cooked in traditional cast-iron molds using pure cow ghee, these dumplings offer a signature "shatter-crisp" crust and a cloud-like, spongy center.

Thinai Uppu Kozhukattai

Savory steamed foxtail millet dumplings tempered with coconut, mustard seeds, and chilies. A light, nutritious, and traditional gluten-free appetizer from the southern heartlands.

SIRUVANI

 Vegetarian

Curd

Sangamithirai Pot Curd

Fresh, thick-set yogurt made from milk sourced from native cows in Kanchipuram.

Rice

Seeraga Samba Sooru

Plain steamed rice.

Hatti Avara Biryani

a seasonal, festive rice dish from the Badaga community of the Nilgiris, made by slow-cooking aromatic rice with fresh, highland broad beans (Avarai) and the signature Badaga Masu Hudi.

Breads

Kaaikari Idly

Traditional steamed rice cakes loaded with finely chopped garden vegetables.

Border Parotta

Traditional Shenkottai-style crispy layered parotta. Flash-fried on a griddle for a golden, flaky crunch from the Kerala - Tamil Nadu border region.

Pothittu

A whole wheat pancake.

Desserts

Paruthi Paal Halwa

A traditional delicacy from Ramnad, made with cottonseed milk, palm jaggery, and coconut milk - rich, velvety, and naturally nourishing.

Javarisi Payasam

Translucent sago pearls slow-simmered in a rich reduction of sweetened milk. Infused with the floral warmth of green cardamom.



PENNAI

₹ 2400 plus taxes

 Vegetarian

Soup

Vaazhaithandu Saaru

Nutritious banana stem soup; a light and peppery regional broth seasoned with hand-pounded cumin, garlic. A traditional, detoxifying appetizer with a refreshing finish.

Salad

Baratha Avara

A fresh and healthy salad made with steamed broad bean variety native to the Badaga community of the Nilgiris, traditionally grown in their Hatti (village) gardens.

Dal

Paruppu Aracha Kozhambu

Nutritious fresh green pigeon pea and coconut stew. A thick, protein-rich comfort food flavored with tangy tamarind, hand-pounded spices, and a silken coconut base.

Rasam

Pachai Puli Rasam

A rare and storied "cold-infusion" from the southern heartlands. This unboiled, raw extract features the piquant tang of fresh tamarind with hand-pounded spices.

Starters

Thavalai Vadai

A classic South Indian savory treat named after the traditional heavy-bottomed pan it is historically cooked in. This spiced mixed-dal and rice fritter offers an irresistible crunch on the outside with a soft, flavorful center.

Vaazhai Sundi

Spiced banana dumplings; a savory-sweet regional specialty bursting with hand-ground spices, coconut, and ginger. A unique, textured delicacy offering a delightful blend of forest flavors.

Pidi Kaara Kozhukattai

Traditional hand-pressed savory rice dumplings. Steamed with a tempering of mustard, lentils, and fresh coconut; a light and flavorful regional specialty with a soft, pillowy texture.

Main Course

Sundakkai Vathal Kuzhambu

Sun-dried turkey berries (Sundakkai) are flash-fried in pure gingelly oil and slow-simmered in a thick, zesty tamarind reduction infused with hand-pounded "Vatha Kuzhambu" spices.

Kaai Kari Kurma

Unlike robust roasts, our Kurma highlights the delicate sweetness of seasonal vegetables. Its rich, coconut-based body and herbal aromatics make it the perfect, cooling partner for accompaniments.

Vaazhai Thandu Poriyal

Sautéed banana stem with fresh coconut and tempered spices. A light, high-fiber regional specialty featuring a signature crisp texture and delicate herbal notes.

Kathirikkai Thakkali Bartha

This traditional preparation celebrates the artisanal technique of pit-roasting eggplants to unlock a rich, charred, essence - the "smoked earth" flavours of the Dindigul plains, and simmered into a thick, savoury reduction with juicy tomatoes and hand-pounded spices.

Pookosu Varuval

Celebrating the garden-fresh bounty with a celebratory crunch. Cauliflower florets are tossed in a signature fiery batter and deep-fried until bronze and brittle, offering an addictive burst of flavors.

PENNAI

 Vegetarian

Curd

Poosanikkai Mor Kuzhambu

A masterclass in cooling elegance. Tender cubes of ash gourd are slow-poached in a frothy, pale-gold emulsion of churned yogurt, fresh-pressed coconut, and toasted cumin.

Rice

Seeraga Samba Sooru

Plain steamed rice.

Kalyana Brinji

Experience the "Soul of the Wedding Banquet." This iconic preparation highlights where short-grain rice absorbs a zesty, herb-forward masala. Topped with crunchy, spice-laden bread pieces and caramelized onions, it results in a rich, multi-textured delicacy.

Breads

Erigittu

A unique, "twice-cooked" toasted flour delicacy from the Badaga community, made by steaming ragi (finger millet) and then breaking it down into a crumbly, granular texture that is seasoned with sugar or jaggery and ghee.

Mudakkathan Paasi Paruppu Dosa

A vibrant heritage crepe from the heart of Thanjavur. Stone-ground with the medicinal essence of balloon vine leaves and the protein-rich lightness of golden moong dal.

Poricha Parotta

Glistening and golden, crisp and flaky, each layer of this delectable parotta offers a resonant crunch that gives way to a soft, melt-in-your mouth interior.

Desserts

Sandhu Kali

Also known as Sandu Hittu or Sandige Hittu) is a unique, "stringy" variation of the traditional millet mound, primarily native to the Nilgiris. The name "Sandhu" refers to the "joints" or "strands" created when the hot dough is pressed through a traditional brass mold (Sandige Mane).

Naattu Paal Nei Badam Halwa

Rich, creamy halwa made from pure cow's milk (Naattu Paal), Ghee (Nei), and Almonds (Badam).



VAIGAI

₹ 2400 plus taxes

 Vegetarian

Soup

Murungai Keerai Rasam

A light, flavorful south indian soup made with drumstick leaves, spices, and lentil broth, known for its healthy and comforting taste.

Salad

Nari Paruppu Kalavai

Boiled moth bean served with onions, chillies, microgreens, sprouts and grated coconut.

Dal

Pasi Paruppu Thalichathu

Velvety slow-braised moong dal, tempered with wild pepper, cumin, crisp curry leaves, and clarified butter.

Rasam

Nellikai Rasam

A delicate, immunity-boosting native gooseberry consommé, elevated with a fragrant infusion of wild cumin & cracked pepper.

Main Course

Maa Inji Kondakadalai Mandi

Hearty chickpeas delicately braised in a tangy reduction, infused with the vibrant, floral essence of fresh mango-ginger and green chillies.

Madurai Salna

Masterfully flavoured with warm spices, this scrumptious gravy is the very soul of Madurai's bustling night markets.

Kothavarai Paruppu Usili

A textural masterpiece of the Tamizh vegetarian kitchen. Finely chopped, tender cluster beans are paired with a coarse, savory crumble made from steamed ground lentils.

Vendakkai Puli Kari

A masterclass in balancing complex flavors. Tender okra is sautéed to perfection and bathed in a pungent, aged tamarind broth with a touch of the fiery heat of roasted red chillies, creating a deeply comforting curry.

Pacha Palaakkai Poriyal

A traditional Tamizh delicacy featuring raw jackfruit, finely chopped and stir-fried with a classic tempering of mustard seeds, urad dal, and fresh green chillies.

Starters

Vazhaipoo Kola Urundai

Golden-crisp plantain flower spheres, delicately spiced with wild fennel and hand-ground roasted lentils. Served with coconut and spicy chutneys.

Kaalan Milagu Pirattal

Fresh mushrooms slow-roasted in a semi-dry, robust masala of freshly crushed black peppercorns and fragrant curry leaves.

Ennitu

Soft, mildly sweet, deep-fried dumplings made of wheat flour, banana, and cardamom, traditionally cooked by the Badaga community.

VAIGAI

 Vegetarian

Curd

Sangamithirai Pot Curd

Fresh, thick-set yogurt made from milk sourced from native cows in Kanchipuram.

Rice

Seeraga Samba Sooru

Plain steamed rice.

Thuckalay Thenga Sadam

A fragrant specialty from the southern border town of Thuckalay. Rice is slow-cooked entirely in freshly extracted rich coconut, subtly infused with whole native spices.

Breads

Veechu Parotta

A testament to culinary craftsmanship. Watch our chefs masterfully spin and stretch the dough until translucent before folding it into a light, flaky envelope.

Musumusukkai Dosa

A vibrant, herbal pancake made by grinding the leaves of the Musumusukkai vine (*Mukia maderaspatanus*) into a standard rice and lentil batter, creating a distinctive green dosa.

Sigappu Arisi Idiyappam

Traditional, delicate string hoppers hand-pressed from nutrient-rich, unpolished native red rice and gently steamed.

Desserts

Karuppu Kavuni Halwa

Rich, indulgent dessert made from glutinous black rice, simmered with jaggery and flavored with cardamom.

Paal Kozhukattai

A nostalgic journey to a Tamil grandmother's kitchen. Tiny, soft pearls of steamed rice dough are patiently cooked in a velvety reduction of first-press coconut milk, offering a deeply comforting, fragrant, and warm finish to your meal.





Soup

Sutta Thakkali Saaru

A rustic, fire-roasted delicacy from the Kuntha Region where tomatoes are charred over open flames and mashed into a smoky, pepper-infused herbal broth.

Salad

Maadhulai Kalavai

A refreshing pomegranate stir-fry tempered with coconut, mustard seeds, and curry leaves. A colourful, savoury-sweet accompaniment that adds a crisp, fruity dimension to the traditional feast.

Dal

Getti Nei Paruppu

Traditional mashed yellow lentils finished with pure cow ghee. A creamy, high-protein comfort dish seasoned with toasted cumin and turmeric.

Rasam

Karpooravalli Rasam

A soothing and aromatic "cleansing" broth infused with the essence of hand-bruised Mexican Mint (Karpooravalli) leaves. This heritage rasam is tempered with crushed black peppercorns, cumin, and garlic, offering a refreshing herbal warmth.

Main Course

Thatta Payaru Kuzhambu

A soul-warming heritage curry featuring protein-rich cowpeas simmered in a velvety, tangy tamarind reduction. Slow-cooked with spices.

Siru Urulai Pattani Kurma

A beloved classic from the grand wedding feasts of Tamil Nadu. Tender baby potatoes and sweet green peas are simmered in a velvety "Vellai" (white) kurma. Crafted with a luxurious paste of fresh coconut, poppy seeds, and cashew nuts, this delicately spiced gravy offers a silky texture and a fragrant, royal finish.

Avarakkai Poriyal

Savory broad beans stir-fry with coconut, mustard seeds, and chilies. A light, nutritious, and crunchy regional accompaniment.

Murungai Kathirikkai Kaara Kari

A sophisticated, slow-reduced dry curry featuring garden-fresh drumsticks and succulent eggplant, Tamarind-infused masala. The vegetables are cooked until they absorb a deep, tangy glaze. A robust and aromatic regional masterpiece.

Kosupoo Varuval

Golden-crisp, deep-fried cauliflower florets seasoned with a fiery blend of southern spices, curry leaves, and green chilies. A flavorful and crunchy accompaniment.

Starters

Milagu Vadai

Hand-shaped fritters of stone-ground urad dal, studded with coarsely cracked black peppercorns and fresh curry leaves. Flash-fried to a deep golden-brown, these savory vada offer a satisfying crunch and a lingering, peppery warmth.

Naatu Chola Paniyaram

Heritage "Snack" of the dry-land belts, golden-crustured dumplings crafted from stone-ground indigenous country corn (Cholam). Fermented naturally and tempered with a medley of shallots, green chilies, and fresh ginger.

Ulunthu Kara Kozhukattai

Delicately hand-molded rice flour dumplings featuring a savory, protein-rich heart of stone-ground black gram. Infused with ginger, green chilies, and fresh curry leaves.

THAMIRABHARANI

 Vegetarian

Curd

Sangamithirai Pot Curd

Fresh, thick-set yogurt made from milk sourced from the native cows in Kanchipuram.

Rice

Seeraga Samba Sooru

Plain steamed rice.

Kaikari Vellai Biryani

Aromatic vegetable white biryani cooked with coconut milk, cashews, and green chilies. A delicately spiced, creamy regional specialty.

Breads

Nool Puttu

The "Silk Threads" of the South. Steamed rice string hoppers; delicate and lacy nests made from rice flour. A light, gluten-free traditional accompaniment.

Valparai Parotta

egendary "hill-station" variant of the famous South Indian flatbread, nestled in the Aanamalai Hills—has developed a style that is specifically engineered for the cold, misty climate and high-altitude hunger).

Kal Dosa

A soft, thick-pressed griddle cake crafted from naturally fermented rice and lentil batter. Slow-cooked on a seasoned cast-iron "Kal" to achieve a porous, spongy texture and a delicate golden crust.

Desserts

Then Kuzhal

A sweet and crunchy traditional rice flour snack. Light, airy "honey-tubes" with a delicate melt-in-mouth texture, finished with a hint of cardamom and a sugary glaze.

Ukkarai

Traditional crumbled moong dal and jaggery dessert. A rich, granular Deepavali specialty prepared with steamed lentils, pure ghee, and cardamom.



Soup

Sutta Aatukal Milagu Saaru

Rintense, smoky lamb trotter soup slow-cooked with charred spices. A rich, gelatinous, and aromatic regional classic, particularly good for strengthening bones and boosting immunity.

Salad

Maadhulai Kalavai

A refreshing pomegranate stir-fry tempered with coconut, mustard seeds, and Curry leaves. A colorful, sweet-savory accompaniment that adds a crisp, fruity dimension to the traditional feast.

Dal

Getti Nei Paruppu

Traditional thick-mashed yellow lentils finished with pure cow ghee. A creamy, high-protein comfort dish seasoned with toasted cumin and turmeric.

Rasam

Karpooravalli Rasam

A soothing and aromatic "cleansing" broth infused with the essence of hand-bruised mexican mint (Karpooravalli) leaves. This heritage rasam is tempered with crushed black peppercorns, cumin, and garlic, offering a refreshing herbal warmth.

Main Course

Pollachi Mutton Kuzhambu

Traditional Kongunadu mutton curry cooked with drumsticks in a rich, roasted coconut and shallot gravy. A flavorful, comforting regional classic from the western plains.

Ponnusangampatti Kozhi Kozhambu

Experience the unmasked flavors of Thuraiyur heritage. This traditional preparation features tender chicken braised in a piquant masala of hand-roasted whole spices and caramelized shallots. A "thin-gravy" specialty that prioritizes the fiery heat of native chilies and the aromatic warmth of fresh-pounded spices.

Kadamba Tawa Fry

A vibrant coastal specialty featuring fresh-catch squid tossed in a robust house masala, with tender rings marinated in traditional spices and griddle-seared to perfection.


Vaathu Kari Milagu Pirattal

Peppery, slow-roasted duck infused with stone-ground black pepper, garlic, and fennel. A flavorful, spicy dry-fry with a rich, caramelized spice coating.

Kalakki

The legendary soul of Madurai's evening feasts. A lightly beaten egg is flash-cooked on a hot griddle with a generous ladle of flavorful "Kuzhambu" (gravy), creating a soft, juicy center encased in a thin, golden veil.

THAMIRABHARANI

 Non - Vegetarian

Curd

Sangamithirai Pot Curd

Fresh, thick-set yogurt made from milk sourced from native cows in Kanchipuram.

Rice

Seeraga Samba Sooru

Plain steamed rice.

Kongunadu Mutton Biryani

A refined and fragrant tribute to the Western plains. Tender morsels of succulent mutton are slow-cooked with aromatic, short-grain Seeraga Samba rice and a signature "Kongu" masala of fresh green chilies, coriander, and mint.

Breads

Nool Puttu

The "Silk Threads" of the South. Steamed rice string hoppers; delicate and lacy nests made from rice flour. A light, gluten-free traditional accompaniment

Valparai Parotta

A legendary hill-station variant of the classic South Indian flatbread from the Annamalai Hills, crafted to suit the cold, misty climate and high-altitude appetite.

Kal Dosa

A soft, thick-pressed griddle cake crafted from naturally fermented rice and lentil batter. Slow-cooked on a seasoned cast-iron "Kal" to achieve a porous, spongy texture and a delicate golden crust.

Desserts

Then Kuzhal

A sweet and crunchy traditional rice flour snack. Light, airy "honey-tubes" with a delicate melt-in-mouth texture, finished with a hint of cardamom and a sugary glaze.


Ukkarai

Traditional crumbled moong dal and jaggery dessert. A rich, granular Deepavali specialty prepared with steamed lentils, pure ghee, and cardamom.



SIRUVANI

₹ 2800 plus taxes

 Non - Vegetarian

Soup

Varuthu Aracha Nandu Rasam

Traditional roasted-and-ground crab rasam. An aromatic, spicy broth made with fresh-catch crab and hand-pounded peppercorns, cumin, and coriander.

Salad

Carrot Kosumalli

Light, protein-packed salad highlights the natural sweetness of carrots combined with the earthy softness of split lentils. Seasoned with green chilies and ginger, it offers a bright, zesty finish that serves as the perfect palate cleanser between bold courses.

Dal

Poosanikkai Kootu

Traditional pumpkin and lentil stew. A creamy, mild regional specialty cooked with fresh coconut paste, cumin, and moong dal; tempered with mustard and curry leaves for a fragrant, soulful finish.

Rasam

Varamalli Seeraga Rasam

A soul-cleansing and aromatic herbal broth crafted from hand-pounded varamalli (dry coriander seeds) and seeragam (cumin). This golden-hued rasam is slow-simmered in a tangy tamarind base and tempered with cracked black peppercorns and fresh curry leaves.

Main Course

Vellattu Milagu Kuzhambu

Succulent morsels of tender, farm-raised goat are slow-simmered in a robust infusion of hand-pounded black peppercorns, cumin, and toasted coriander seeds. This dark, aromatic gravy offers a deep, peppery heat and a complex savory depth that lingers beautifully on the palate.

Pallipalayam Kozhi

Chicken tossed in a fiery tempering of native red chilies and garlic cooked with Blend of Traditional Spices and curry leaves.

Maanga Meen Kuzhambu

Traditional fish curry with raw mango. A tangy and flavorful regional specialty cooked in a spicy tamarind and mango-infused gravy, seasoned with hand-pounded southern spices and finished with a tempering of mustard and curry leaves.

Nandu Idicha Masala

Spicy hand-pounded crab masala. Fresh-catch crab sautéed with coarsely crushed finished with aromatic spices and fresh curry leaves for a bold, rustic crunch.

Zucchini Muttai Poriyal

Zucchini egg scramble is a brilliant Modern adaptation. While zucchini is a global vegetable, its nativity in the Nilgiris and Kodaikanal has grown over the last century due to the high-altitude, temperate climate.

Starters

Nethili Meen Porichathu

Golden-crisp, deep-fried anchovies seasoned with a signature spice blend. A flavorful, crunchy, and addictive coastal-style delicacy.


Kari Nei Chukka

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

Kaadai Nei Varuval

A Sangam-era Delicacy, Fragrant ghee-roasted quail; a tender, gamey specialty seasoned with spices. Slow-cooked in pure ghee for a rich, flavorful finish.

SIRUVANI

 Non - Vegetarian

Curd

Sangamithirai Pot Curd

Fresh, thick-set yogurt made from milk sourced from native cows in Kanchipuram.

Rice

Seeraga Samba Sooru

Plain steamed rice.

Naattu Kozhi Biryani

Authentic country chicken biryani crafted with aromatic Seeraga Samba rice and hand-ground spices. A lean, protein-rich, and flavorful regional specialty slow-cooked to perfection; served with a cooling raita and spicy salna.

Breads

Kari Idly

A legendary street-side delicacy from the heart of Madurai. Soft, pillowy idlies are pan-seared and topped with a decadent, slow-cooked "Kari" masala of tender minced mutton.

Border Parotta

Traditional Shenkottai-style crispy layered parotta. Flash-fried on a griddle for a golden, flaky crunch from the Kerala - Tamil Nadu border region.

Pothittu

A whole wheat Pan cake lies in its unique, paper-thin delicacy and the specific way it is "tucked" (Pothi).

Desserts

Paruthi Paal Halwa

A traditional delicacy from Ramnad, made with cottonseed milk, palm jaggery, and coconut milk - rich, velvety, and naturally nourishing.


Javvarisi Payasam

Translucent sago pearls slow-simmered in a rich reduction of sweetened milk. Infused with the floral warmth of green cardamom.



VAIGAI

₹ 2800 plus taxes

 Non - Vegetarian

Soup

Aattu Kaal Kozhukkattai Saaru

A rich, slow-cooked goat trotter broth infused with traditional hand ground spices, served with soft, handmade rice flour dumplings.

Salad

Nari Paruppu Kalavai

Boiled moth bean served with onions, chillies, microgreens, sprouts and grated coconut.

Dal

Pasi Paruppu Thalichathu

Velvety, slow-braised moong dal delicately infused with a fragrant, crackling temper of wild pepper, cumin, crisp curry leaves and clarified butter.

Rasam

Nellikai Rasam

A delicate, immunity-boosting native gooseberry consommé, elevated with a fragrant infusion of wild cumin & cracked pepper.

Starters

Vavvaal Meen Podi Thooval

A coastal favourite featuring delicate, premium pomfret steaks lightly coated with aromatic podi - a coarse, dry blend of sun-dried chillies, native garlic, and roasted gram, adding a perfect spicy crunch.

Salem Kari Chukka

Slow-braised lamb morsels, pan-roasted to a dry finish with a robust, aromatic crust of regional spices

Pichu Pota Kozhi

Hand-shredded country chicken tossed with caramelized shallots, curry leaves, and a coarse black pepper blend. A rustic Tamizh classic.

Main Course

Kottaiyur Kozhi Kozhambu

A thin gravy preparation from the Yelagiri region, made with house-ground masala and cage-raised chicken.

Athur Kari Kuzhambu

Hearty and flavorful mutton curry, Slow-cooked to perfection with spices and coconut paste, Hailing from the Kongunadu Region.

Nandu Milagu Thokku

Premium crab coated in a slow-reduced, intense black pepper glaze, offering a flawless balance of delicate seafood and a robust, aromatic spice blend.


Muttai Milagu Masala

Farm-fresh eggs delicately pan-seared and coated in a slow-reduced, aromatic black pepper sauce, finished with crisp curry leaves.

Kaadai Nei Pirattal

A Sangam-era delicacy of farm-fresh quail slow-roasted in pure aromatic ghee to a rich, semi-dry finish, and tossed with a traditional blend of hand-ground spices and crisp curry leaves.

VAIGAI

 Non - Vegetarian

Curd

Sangamithirai Pot Curd

Fresh, thick-set yogurt made from milk sourced from native cows in Kanchipuram.

Rice

Seeraga Samba Sooru

Plain steamed rice.

Ambur Kozhi Biryani

A regal classic tracing back to the Nawabs of Arcot. Tender chicken and fragrant Seeraga Samba rice are slow-cooked in the traditional 'dum' style with a signature, robust paste of native red chilies and whole spices.

Breads

Veechu Parotta

A testament to culinary craftsmanship. Watch our chefs masterfully spin and stretch the dough until translucent before folding it into a light, flaky envelope.

Musumusukkai Dosa

A vibrant, herbal medicinal pancake made by grinding the leaves of the Musumusukkai vine (Mukia maderaspatanus) into a standard rice and lentil batter, creating a distinctive green dosa.

Sigappu Arisi Idiyappam

Traditional, delicate string hoppers hand-pressed from nutrient-rich, unpolished native red rice and gently steamed.

Desserts

Karuppu Kavuni Halwa

A rich, indulgent dessert made from glutinous black rice, simmered with jaggery and flavored with cardamom.


Paal Kozhukattai

A nostalgic journey to a Tamil grandmother's kitchen. Tiny, soft pearls of steamed rice dough are patiently cooked in a velvety reduction of first-press coconut milk, offering a deeply comforting, fragrant, and warm finish to your meal.



PENNAI

₹ 2800 plus taxes

 Non - Vegetarian

Soup

Kanthari Karuththa Kozhi Saaru

Aromatic broth features tender morsels of Black chicken slow-simmered with a proprietary blend of charred spices and the legendary Kanthari (Bird's Eye Chili).

Salad

Baratha Avara

A Fresh and healthy salad made with steamed Broad bean variety native to the Badaga community of the Nilgiris, traditionally grown in their Hatti (village) gardens.

Dal

Paruppu Aracha Kozhambu

Nutritious fresh green pigeon pea and coconut stew. A thick, protein-rich comfort food flavored with tangy tamarind, hand-pounded spices, and a silken coconut base.

Rasam

Pachai Puli Rasam

A rare, unboiled rasam from the southern heartlands, made with fresh tamarind and hand-pounded spices.

Starters

Mutton Uppukari

Traditional Chettinad-style dry-roasted goat meat. Slow-cooked with caramelized small onions, sun-dried red chilies, and hand-pounded garlic; offering a bold, peppery crunch and succulent flavor.

Vallioor Chicken Pakoda

The artisanal technique of dry-frying, where a light, spice-infused batter creates a brittle, savory crust around succulent meat. From the bustling bypass of Vallioor to the tables of Sangamithirai, this dish is a testament to the art of the perfect fry.

Yeral Ilanthenga Varuval

Prawn and tender coconut stir-fry. Succulent prawns sautéed with fresh coconut meat and hand-ground spices.

Main Course

Naattu Kozhi Thanni Kuzhambu

Traditional "thin" Kongunadu-style chicken gravy. A light, peppery regional specialty slow-cooked with country chicken and a signature blend of homemade exotic spices; celebrated for its savory and nutrient-rich, soulful profile.

Paaya Kuzhambu

Traditional slow-cooked lamb trotter stew in a fragrant coconut-spice gravy.

Musiri Vaathu Curry

Traditional Musiri-style duck curry. Cooked to a tender, melt-in-the-mouth consistency in a concentrated infusion of roasted spices.


Sura Puttu

A rare coastal delicacy featuring tender shark fillets, steamed and finely crumbled into delicate, snowy flakes.

Avicha Muttai Chukka

Farm-fresh boiled eggs are quartered, finished with a tempering of crisp curry leaves and pungent garlic.

PENNAI

 Non - Vegetarian

Curd

Poosanikkai Mor Kuzhambu

A masterclass in cooling elegance. Tender cubes of ash gourd are slow-poached in a frothy, pale-gold emulsion of churned yogurt, fresh-pressed coconut, and toasted cumin.

Rice

Seeraga Samba Sooru

Plain steamed rice.

Vaan Kozhi Biryani

Aromatic turkey biryani crafted with traditional Seeraga Samba rice. A vibrant, savory regional specialty featuring lean turkey slow-cooked with a commanding blend of southern spices and fresh herbs.

Breads

Erigittu

A unique, "twice-cooked" toasted flour delicacy from the Badaga community, made by steaming ragi (finger millet) and then breaking it down into a crumbly, granular texture that is seasoned with sugar or jaggery and ghee.

Mudakkathan Paasi Paruppu Dosa

A vibrant heritage crepe from the heart of Thanjavur. Stone-ground with the medicinal essence of balloon vine leaves and the protein-rich lightness of golden moong dal.

Poricha Parotta

Glistening and deep-golden, each layer offers a resonant crunch that gives way to a soft, weightless interior, crisp and flaky.

Desserts

Sandhu Kali

Also known as Sandu Hittu or Sandige Hittu is a unique, "stringy" variation of the traditional millet mound, primarily native to the Nilgiris. The name "Sandhu" refers to the "joints" or "strands" created when the hot dough is pressed through a traditional brass mold (Sandige Mane).


Naattu Paal Nei Badam Halwa

Rich, creamy halwa made from pure cow's milk (Naattu Paal), Ghee (Nei), and Almonds (Badam).



BHAVANI

₹ 2800 plus taxes

 Non - Vegetarian

Soup

Idicha Nandu Saaru

Whole fresh crabs and a potent blend of black peppercorns, cumin, and native Spices are hand-pounded in a traditional stone mortar and slow-simmered to release their deep, warming flavors.

Salad

Thenga Manga Pattani Sundal

A healthy snack made from dried white peas, raw mango & coconut.

Dal

Poricha Pudalangai Kootu

A creamy, nutritious blend of snake gourd and lentils, flavored with a roasted coconut masala and tempered with traditional spices.

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.

Starters

Poricha Kari

Spice-marinated, tender mutton pieces that are char-grilled. The Chola king, Karikalan, served this dish in an exotic manner. — Courtesy: Porunaratrappadai.

Kizhanga Meen Varuval

Fresh ladyfish coated in a signature fiery red spice masala, fragrant with curry leaves, and gently shallow-fried on a traditional cast-iron pan.

Pasumanjal Kozhi Pirattal

Rich and spicy, traditional native-style dry chicken preparation with fresh turmeric.

Main Course

Aatu Kari Thanni Kuzhambu

A tribute to traditional homestyle cooking. This delicate, spiced mutton broth is celebrated for its soothing, watery consistency that brilliantly carries the bold flavors of freshly roasted spices.

Muyal Thenga Curry

Traditional Rabbit curry made with Tender Rabbit meat simmered in a Rich, coconut-based Gravy with Aromatic Spices.

Kappu Koi Udakka

Country chicken curry, Kothagiri's "primitive soul," prepared with traditional Gunda Maasudi (hand-ground masala).


Mettur Meen Kuzhambu

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

Kuzhi Omelette

Golden, spherical egg delights tempered with native spices, shallots, and fresh herbs, cooked in traditional kuzhi molds for a unique texture.

BHAVANI

 Non - Vegetarian

Curd

Poondu Thalicha Thayir

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

Rice

Seeraga Samba Sooru

Plain steamed rice

Vaniyambadi Mutton Biryani

Hailing from the historic leather city of the Palar Valley, this iconic biryani is defined by its subtle spices and the use of "Par-boiled" Seeraga Samba rice. The meat is marinated in curd and native spices and slow-cooked to perfection, ensuring every grain is infused with rich flavors.

Breads

Arisi Pathiri

Silken, paper-thin pancakes crafted from finely ground rice flour. Steamed to a soft, melt-in-your-mouth perfection.

Nool Parotta

A masterfully crafted, multi-layered flatbread featuring hundreds of delicate, thread-like strands. Hand-stretched and griddle-toasted with ghee until golden, offering a delightful shatter-crisp exterior and a soft, airy heart.

Kambu Idly

Steamed pearl millet dumplings; a healthy, high-fiber alternative to traditional rice idlies, served soft and warm.

Desserts

Ashoka Halwa

The "King of Halwas" from the heart of Thiruvaiyaru. Crafted from roasted yellow lentils and pure clarified butter, this glossy, vibrant dessert is celebrated for its unique, translucent texture and deeply comforting sweetness.


Arisi Thengai Paal Payasam

A sophisticated dessert of fragrant broken rice simmered in fresh, hand-pressed coconut milk. Sweetened with the warm aroma of green cardamom, then finished with a garnish of ghee-roasted cashews.



AMARAVATHI

₹ 2800 plus taxes

 Non - Vegetarian

Soup

Kara Sara Nattu Kozhi Saaru

This intense, clear broth features tender country chicken infused with signature spices, delivering a sharp, peppery finish that is both invigorating and deeply satisfying.

Salad

Sutta Gassu

Traditional Baduga-style charred potato mash, seasoned with mountain chilies and tempered with mustard seeds and curry leaves.

Dal

Nari Payaru Kadaisal

A rare, protein-rich delicacy featuring indigenous forest beans (Nari Payaru) slow-cooked until tender and hand-mashed in a traditional stoneware pot and tempered.

Rasam

Kollu Paruppu Rasam

A tangy and peppery horse gram infusion, tempered with mustard seeds, cumin, and dried red chilies. A healthy, flavor-packed heritage soup.

Starters

Seeni Milaga Kozhi Pirattal

A tribute to the bold flavors of the Tamil hills, dry roasted chicken is defined by the sharp, clean heat of indigenous bird's eye chilies and stone-ground spices.

Marthandam Mutton Chukka

A robust specialty from the southern tip of the peninsula. Tender mutton cubes are slow-roasted in a dense, hand-ground masala.

Raal Nalla Milagu Fry

Experience the authentic flavors of Naanjil Nadu. Fresh prawns are slow-roasted with "Nalla Milagu" (black peppercorns) and a hint of fennel, finished with a generous tempering of curry leaves for an aromatic finish.

Main Course

Aattu Thala Kari Kuzhambu

A rare and decadent regional delicacy featuring tender lamb head meat slow-simmered in a spice-laden gravy. The long cooking process extracts a rich, silky texture, perfectly complemented by the hand-ground masalas.

Kozhi Milagu Kozhambu

Peppery curry cooked with chicken; a flavorful preparation infused with a signature blend of black pepper, garlic, and toasted cumin, sautéed to a spicy, golden-brown perfection.

Naanjil Nandu Masala

Succulent crab in a robust, roasted coconut and black pepper gravy. A fragrant, spicy delicacy from the Kanyakumari region, finished with a tempering of native spices.


Kaadai Masala

Delicate farm-bred quail slow-cooked in a rich, semi-dry gravy of hand-pounded spices offers a sophisticated and deeply aromatic game meat experience.

Karandi Omelette

The pride of Madurai's street-side, crafted using a seasoned iron Ladle, resulting in a golden-crisp exterior and a soft, custard-like center. Tempered with fresh curry leaves and aromatic spices.

AMARAVATHI

 Non - Vegetarian

Curd

Thaalicha Neer Moru

Chilled savory buttermilk tempered with mustard seeds, ginger, and curry leaves. A traditional, refreshing digestive cooler.

Rice

Seeraga Samba Sooru

Plain steamed rice.

Yeral Biryani

Succulent bay prawns layered with aromatic seeraga samba rice. Slow-cooked "Dum" style with a fragrant infusion of spices and fresh mint, allowing the delicate seafood juices to permeate every grain.

Breads

Vennai Parotta

A decadent, multi-layered flatbread crafted with premium flour and lashings of pure butter. Skillfully hand-tossed and griddle-seared until the layers are ethereally thin, golden-crisp on the outside, and incredibly soft and buttery within.

Ragi Rotta

Finger millet flatbread; a rustic, "crispy-edged" preparation made with ragi flour.

Manthaarai Elai Idly

Ethereally soft, steamed rice cakes traditionally prepared in cups of hand-stitched "Manthaarai" leaves. The steaming process infuses the idlies with a delicate, earthy fragrance and a unique herbal undertone.

Desserts

Aadi Kummayam

From the heart of Chettinad. Crafted from a nutritious blend of slow-roasted urad dal, moong dal, and raw rice, simmered with melted organic jaggery and a generous lacing of pure ghee. A velvety, melt-in-the-mouth delicacy.

Paruppu Payasam

A rich and creamy lentil pudding sweetened with jaggery and coconut milk. Infused with cardamom and topped with crunchy, ghee-fried nuts and raisins.

