


AMARAVATHI

4212Kcal

₹ 2500 plus taxes

 Non - Vegetarian

Soup

Nandu Milagu Rasam

Grab 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



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

Peerkangai 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 chilli 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.



BHAVANI

3867Kcal

₹ 2500 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

Fiery 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.



BHAVANI

3207Kcal

₹ 2000 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.

Vetrilai 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.



PENNAI

4165Kcal

₹ 2500 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.

Starters

Nanjil Mutton Kurumilagu Roast

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

Rasam

Madhulai Rasam

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

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

Soft, 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.



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.



SIRUVANI

3454Kcal

₹ 2500 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.



SIRUVANI

2946Kcal

₹ 2000 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

Sangamithirai 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.



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.



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 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

Paruppu Urundai Pirattal

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

Neikarapatti Vazhakkai 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.

Koottan 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.



VAIGAI

3873Kcal

₹ 2500 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.



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.

