

à la carte

Breakfast

Idli Sambhar 4 idlis accompanied by sambhar, coconut chutney and tomato chutney	120
Masala Dosa 2 dosas accompanied by sambhar, aloo masala and two chutneys	150
Ghee Podi Masala Dosa 2 dosas with ghee and podi mix, sambhar and two chutneys	200
Omelet (Plain Masala Cheese)	40 60 80
Upma Roasted semolina with veggies and peanuts	150
Kanda Poha Flattened rice steam cooked with onions, spices and herbs.	150
Cheela Thick lentil pancake with mint green chutney	150

Main Course

Biryani (Chicken Mushroom) An aromatic and flavorful rice dish that's a party in your mouth.	400
Chicken Curry Simmered in whole spices & herbs with a tomato base	400
Fish Curry A perfect blend of exotic spices in a flavorful curry	400
Paneer Masala Rich, spicy and creamy cottage cheese in thick tomato gravy	400
Avial Mixed vegetables in a thick coconut gravy & curry leaves	250
Mushroom Masala Mushrooms & onions in a traditional south indian gravy	400
Aloo Masala The ultimate comfort food	200
Dal (Yellow Moong Toor) Essential lentil dish that feeds the soul	200



à la carte

Beverages

Tea 30

Filter Coffee 50

Accompaniments

Rice (Plain|Jeera) 100|120

Chapathi 20

Butter Toast 20

Desserts

Payasam 400

Pongal (Sweet) 400