



## LUNCH 9<sup>95</sup> pp

Monday to Friday : 12pm to 2pm

### DOSA

Crêpes made from a batter of rice and lentils, dosa are usually served with a variety of fillings.

Indigenous to the South India, the dosa can be traced back over two thousand years.

Always served with Sambhar and Thengai Chutney.

#### MASALA DOSA

A dosa with a traditional savoury spiced potato filling. A classic South Indian dish.

#### KOLI DOSA

A serving of well-spiced chicken in a rolled-up dosa.

#### MAMSAM DOSA

A dosa with a splendid filling of lamb, green peas, curry leaves and spices.

### THALI

The ubiquitous South Indian lunch, a thali is a well-balanced meal with an assortment of dishes traditionally served in small bowls arranged on a round plate.

#### VEGETARIAN THALI

With preparations of vegetables, paneer, lentils and yogurt, served with rice, bread and dessert.

#### NON-VEG THALI

With preparations of chicken, lamb, lentils and yogurt, served with rice, bread and dessert.

## THREE COURSES

### STARTERS

#### KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves. From the rustic hamlets of rural Tamil Nadu.

#### BATATA BONDA

Soft battered dumplings of spiced potato — based on a classical South Indian recipe found in an old 12th-century manuscript, the *Mānasollāsa*.

#### KEERAI BHAJJI

A popular street-side snack, these fritters of fresh spinach and onions are crunchy on the outside and soft on the inside.

### MAINS

#### MAMSAM NILGIRI

From the forested hill stations of Ooty, this herby lamb dish of mint and coriander is wholesome and so refreshing!

#### MYSORE CHILLI KOLI

Chicken cooked in a blend of onions, tomatoes, coconut milk and green chillies — from the old Kingdom of Mysore.

#### KORI MANGALOREAN

This delicious chicken preparation contains a charming mixture of different fragrant spices combined with the mild richness of coconut milk.

#### BATATA KEERAI SOUNG

Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

### SERVED WITH

#### ANNAM

Steamed basmati rice.

#### CHILLA

A soft, thin and savoury bread of gram flour with fenugreek.

#### SIRU UTTAPAM

Soft pancakes of ground rice and lentil with a variety of toppings — tomatoes, red onions and coconut.

### DESSERTS

#### PAAL PAYASAM

A traditional pudding of rice and sweetened milk, with cardamom and cashew nuts. Served warm.

#### KULFI

Dense and creamy traditional Indian ice cream of milk, cardamom, pistachio and almonds.