

SOUTH INDIAN SAMPLE MENU

STARTERS

Murgh Malai Tikka

Chicken breast marinated with ginger, green chilli, cheese and finely chopped coriander.

Spicy Chicken Patties

Minced chicken fillet mixed with tomato, onion, ginger, garlic and spices cooked and garnished with onion rings.

Masala Dosa

Crepe made from fermented batter of rice and lentils with potato and onion masala

Uthappam

Thick pancakes made from fermented batter of rice and lentil cooked with tomatoes, onion garnished with coriander leaves.

MAINS

Chettinad Chicken

Treat of chicken, prepared in a traditional chettinad style.

Fish Curry

Traditional fish preparation cooked with coconut milk and spices.

Idly Sambher

Rice and lentils steamed patties served with variety of chutneys, sambher and chilly powder.

Roti

Traditional Indian home made roti.

Steamed Rice.

Basmati rice cooked in steam.

Green Salad

Mixed lettuce, onion, cucumber and tomatoes.

Raita

Chopped onion, cucumber, tomatoes mixed with natural yoghurt, slightly seasoned and garnished with coriander.

DESSERTS

Gulab Jamun

Fried dumpling of unsweetened reduced milk with crushed pistachio filling.

Exotic Fruit Platter

Freshly sliced fruits garnished with strawberries.

