

வணக்கம் VANAKKAM

Sangamithirai, a one-of-a-kind culinary journey through the heartland of Thamizh Naadu, where tradition meets contemporary in a feast for the senses.

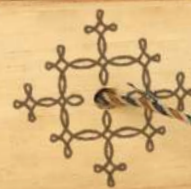
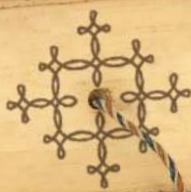
With a fine dining experience that epitomises elegance and refinement, Sangamithirai showcases this beloved region's diverse and vibrant flavours. Our thoughtfully crafted menu features progressive native Thamizh Cuisine, comprising traditional classics with a modern twist.

Our commitment to using locally-sourced meats and produce from nearby farms ensures that our ingredients are of the highest quality and freshness. To maintain the authenticity of both palate and aromas, we hand-pound all the masalas in-house. We use native ingredients such as virgin cooking oils, rock salt, and much more. Sangamithirai boasts of a diverse team of experienced chefs ranging from traditional home cooks to professionally trained chefs to put together an immersive experience that will leave you coming back for more.

Discover the enchanting world of Sangamithirai and delve into the rich cultural heritage of Thamizh Naadu through our delectable cuisine, where every bite tells a story.

Indulge in the full sensory experience of Thamizh cuisine by embracing the tradition of eating with your hands! Allow your fingertips to dance on the warm, aromatic dishes, savouring each delectable bite and soaking yourself in the rich cultural heritage of Thamizh Naadu.

Have a soulful dining experience!



Please take note of the following before placing your order

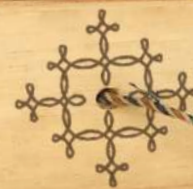
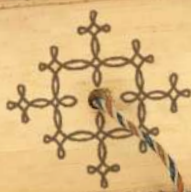
Some of the food items on this menu may contain traces of egg, peanut, soya bean or one of its derivatives, milk, fish, shellfish, wheat, gluten or sesame seeds. If you have any food allergies, intolerances, or special dietary preferences, kindly inform our team. We will be happy to suggest alternatives or accommodate your needs to the best of our abilities.

To experience the various facets of the Sangamithirai menu, please ask our associate for the Chef's menu for the day. Our chef will present a selection of dishes carefully crafted to offer a delightful culinary experience.

All our dishes are freshly prepared after your order is placed. Kindly allow us 30 minutes for the food to be served, as we strive to deliver the best quality and taste.

An 18% Goods and Services Tax (GST) will be applicable on the food. Additionally, a 5% service charge will be levied.

We value your satisfaction and aim to provide a memorable dining experience. If you have any further queries or require assistance, please do not hesitate to ask our associate.



RASAM

VEG RASAM

THAKKALI THULASI RASAM

தக்காளி துளசி ரசம்

INR 350

Perfectly infused broth made with country tomatoes and Thulasi (holy basil) leaves with the right amount of spices

KOLLU RASAM

கொள்ளு ரசம்

INR 350

Lentil soup from Grandma's Kitchen made with the extract of horse gram into a delicious rasam. Flavoured with garlic and traditional South Indian spices

MURUNGAI KEERAI RASAM

முருங்கை கீரை ரசம்

INR 350

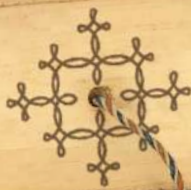
Lip smacking rasam recipe with the added goodness of super healthy murungai (drumstick) leaves and lentil which help the body heal and build muscle

SANGAMITHIRAI RASAM

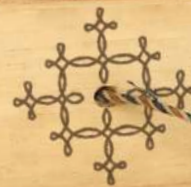
சங்கமித்திரை ரசம்

INR 350

Kandathippili rasam is a popular traditional rasam made using Thippili (Indian Long Pepper) and other spices



சங்கமித்திரை



NON-VEG RASAM

VELLAATTU NENJELUMBU RASAM

வெள்ளாட்டு நெஞ்செலும்பு ரசம்

INR 425

Simple and comforting broth simmered with bone-in mutton pieces and hand-pounded masalas

PULAAL RASAM

புலால் ரசம்

INR 425

Mutton broth tempered with garlic and peppercorns

IDICHA NANDU RASAM

இடிச்ச நண்டு ரசம்

INR 400

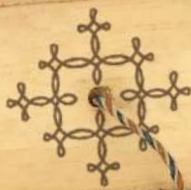
Hot and spicy crab soup made with freshly ground traditional spices. Known to boost immunity and rich in antioxidants

NAATTU KOZHI RASAM

நாட்டு கோழி ரசம்

INR 350

A delicious and spicy country chicken broth flavored with freshly ground spices and coriander stem



ASSORTED BITES

VEG ASSORTED BITES

NARI PARUPPU KALAVAI

நரி பருப்பு கலவை

INR 350

Boiled moth bean served along with onions, tomato, chillies, microgreens, sprouts and grated coconut on a bed of tapioca chips

SAKKARAVALLI KIZHANGU KALAVAI

சர்க்கரை வள்ளி கிழங்கு

கலவை

INR 350

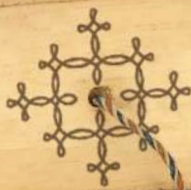
Dices of steamed sweet potato tempered with chopped onions, green chillies and grated coconut

MADRAS SUNDAL

மெட்ராஸ் சுண்டல்

INR 350

Made the local way, perfectly boiled white peas, tempered with onions, mango, chilli and grated coconut



NON VEG ASSORTED BITES

KAADAI MUTTAI KALAVAI

காடை முட்டை கலவை

INR 400

Boiled Quail eggs tossed with onions, carrots, chilli pepper and finished with lemon dressing

ERAAL KALLU KALAVAI

இறால் கல்லு கலவை

INR 400

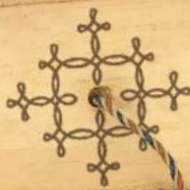
Pan tossed shrimps with onions, pepper and cumin powder flavoured with Chef special spices

CHENNANGUNNI KALAVAI

சென்னாங்குன்னி கலவை

INR 400

Fisherman's favourite, dry salted anchovies complimented with onions, tomato and green chillies



STARTERS

VEG STARTERS

VAZHAIPOO KOLA URUNDAI
வாழைப்பூ கோலா உருண்டை
INR 400

Dumplings of plantain flowers and lentil stuffed with onions and green chilli and deep fried. Served with two types of chutneys

MURUNGAI KALLU VADAI
முருங்கை கல்லு வடை
INR 400

Pan fried vadai made with drumstick pulp, drumstick leaves and ground bengal gram

SAIVA SOYA CHUKKA
சைவ சோயா சக்கா
INR 400

Non-native dish, popular after the 1980's. Soya chunks sauteed dry with onions, tomatoes, green chillis and Chef's special masalas

SANGAMITHIRAI VARUVAL
சங்கமித்திரை வறுவல்
INR 400

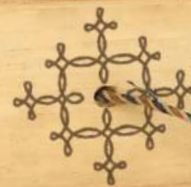
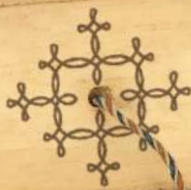
Soya slices marinated with home made spices and deep fried

PACHAIPAYIRU CHOPS
பச்சைபயிறு சாப்ஸ்
INR 400

Steamed green moong dal chops, stir-fried with signature masalas

KAALAN KALLU PIRATTAL
காளான் கல்லு பிரட்டல்
INR 400

Inspired by the tribal cuisine of the 'Western Ghats'. Pan tossed mushrooms with onions, tomatoes, green chillies and spices



VEG STARTERS

UPPU URUNDAI

உப்பு உருண்டை

INR 400

Popularly known as an 'after school snack', steamed rice dumplings flavored wonderfully with seasonings and coconut

THONDAINATTU THOKKU IDLY

தொண்டை நாட்டு தொக்கு இட்லி

INR 450

Mini idlis steamed with a stuffing of spicy, tangy tomato based pickle with a traditional and aromatic tempering.

ARACHIVITTA URULAI VENJANAM

அரைச்சுவிட்ட உருளை வெஞ்சனம்

INR 500

Baked filo pastry parcels with a stuffing of boiled baby potatoes pan roasted in Chettinad spices

VARA MILAGAI NEI PANIYARAM

வரமிளகாய் நெய் பணியாரம்

INR 450

Chilli spiced dumplings pan fried in ghee made with fermented rice, tempered and served with spicy 'Madurai Chutney'



NON VEG STARTERS

MUTTON

ATTUKARI KOLA URUNDAI
ஆட்டுக்கறி கோலா உருண்டை

INR 650

Crunchy but soft, tender meat balls blended with fried gram dal powder, spices and deep fried

VAIGAI VELLAATTU NEI CHUKKA
வைகை வெள்ளாட்டு நெய் சுக்கா

INR 650

Just the way you like it from the banks of 'Vaigai river'! Spicy tasty mutton cubes cooked in ghee and tempered with onions and hand pounded masalas

COUNTRY CHICKEN

NATTU KOZHI GUNDU
MILAGAI UPPU KARI

நாட்டு கோழி
குண்டுமிளகாய் உப்பு கறி

INR 625

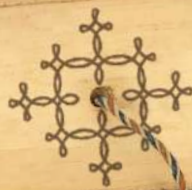
Very traditional stir fried country chicken with round chillies, shallots and garlic

KOORAI KADAI (PICHI POTA)
KOZHI PIRATTAL

கூரைக்கடை (பிச்சு போட்ட)
கோழி பிரட்டல்

INR 625

Rustic and hearty dish from the hinterlands. Shredded country chicken stir fried with onions, curry leaves and home made flavourful masalas



NON VEG STARTERS

SEAFOOD

RASA PODI NETHILI FRY
ரசப்பொடி நெத்திலி வறுவல்
INR 700

Deep fried anchovies tossed with home made podi (combination of powdered lentils and spices). Famous in the coastal region of the state

VAVVAAL MEEN VARUVAL
வவ்வால் மீன் வறுவல்
INR 850

Whole white Pomfret fish tawa fried with homemade spicy 'Chennai Style Masala'

RAATTU VADHAKKI
ராட்டு வதக்கி
INR 750

Fresh catch of the Mahabalipuram coast. Pan fried prawns with coriander, black pepper and cumin powder

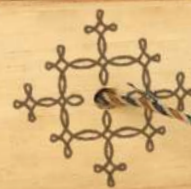
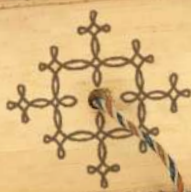
KANAVA KALLU VATHAKAL
கனவா கல்லு வதக்கல்
INR 750

Delicious and spicy pan fried squid rings with traditional spices and seasonings

QUAIL

5 or 7 MILAGAI KAADAI
5 அல்லது 7 மிளகாய் காடை
(CHOOSE YOUR SPICE LEVEL)
INR 850

Inspired by the naming pattern practised in 'Kongunadu' where the number 5 or 7 refers to the spice level (Medium to Hot). Pan fried whole quail with 'Kongunadu' spices



MAIN COURSE

VEG MAIN COURSE

PIDIKARANAI MASIYAL

பிடிகரணை மசியல்

INR 700

Boiled yam mashed and tempered with mustard, onions and green chilli

POONDU KUZHAMBU

பூண்டு குழம்பு

INR 650

A staple in the Tamil household. Spicy and tangy gravy with garlic, tomato, shallots tempered and ground spices

KATHIRIKAI MURUNGAI

MOTCHAI KUZHAMBU

கத்திரிக்காய் முருங்கை

மொச்சை குழம்பு

INR 650

Eggplant, double beans and drumstick in a tangy and spicy gravy finished with gingelly oil. A popular gravy amongst rural households

MAA INJI KONDAI KADALAI

MANDI

மா இஞ்சி கொண்டை கடலை

மண்டி

INR 650

Boiled black chickpeas cooked in an aromatic gravy with mango ginger and garlic

NAATTU THAKKALI PARUPPU

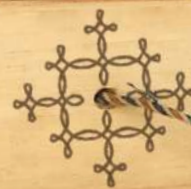
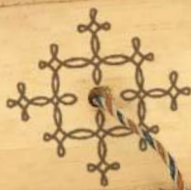
URUNDAI KUZHAMBU

நாட்டு தக்காளி பருப்பு

உருண்டை குழம்பு

INR 650

Ground bengal gram dumplings with red chillies, curry leaves and rock salt, simmered in a tomato and coconut gravy



VEG MAIN COURSE

PAASIPAYIRU ELANGU

பாசிபயிறு இலங்கு

INR 650

Boiled green moong dal cooked to a thin consistency with crushed garlic and shallots, flavored with home made spices

ANJI VATHTHAL AANAM

ஐந்து வத்தல் ஆணம்

INR 650

Traditional gravy from the 'Cauvery Delta' made with a mix of five sun-dried berries and vegetables native to Tamil Nadu

MATHTHU KEERAI KADAIYAL

மத்து கீரை கடையல்

INR 650

Steamed mixed native greens mashed with lentils in a traditional way using a muddler. Tempered with mustard, sun-dried garlic, onions, and green chillies

KARUNAI KIZHANGU

KALLU PORICHATHU

கருணைக் கிழங்கு

கல்லு பொரிச்சது

INR 650

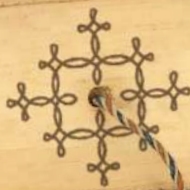
Par-boiled slices of elephant foot yam marinated in herbs and spices and pan-fried

CHEPPANGKIZHANGU PODI THUVAL

சேப்பங்கிழங்கு பொடி தூவல்

INR 650

Boiled and deep fried colocasia, tossed with podi, garlic and curry leaves



NON VEG MAIN COURSE

MUTTON

VELLAATTU MOOLAI PIRATTAL
வெள்ளாட்டு மூளை பிரட்டல்

INR 850

Succulent mutton brain seasoned with turmeric and sauteed with onion paste and crushed black pepper

VELLAATTU KAIMA
வெள்ளாட்டு கைமா

INR 900

Finger-licking curry recipe. Mutton mince simmered in traditional spices and condiments

NAGOUR VELLAATTU KOTHTHU KARI
நாகூர் வெள்ளாட்டு கொத்துக்கறி

INR 900

Mutton bits in a semi-dry onion tomato gravy with green chilli and spices

VELLAATTU KAAL PAYA
வெள்ளாட்டு கால் பாயா

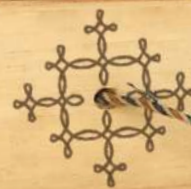
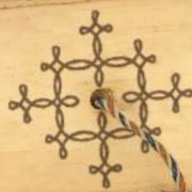
INR 950

Slow-cooked trotters cooked in a rich and creamy gravy of coconut, cashew nuts and poppy seeds

VELLAATTU KARI ELUMBU
KUZHAMBU
வெள்ளாட்டு கறி எலும்பு குழம்பு

INR 950

Spicy broth like curry made with mutton bone with onions, coconut, spice powders and whole spices



NON VEG MAIN COURSE

COUNTRY CHICKEN

KOZHI VARA MILAGAI
KUZHAMBU

கோழி
வர மிளகாய் குழம்பு

INR 850

Country chicken cooked in a thick gravy prepared with freshly ground masalas and round chillis

NAATTU KOZHI
THODAIKAAL VATHAKKAL

நாட்டு கோழி
தொடைக்கால் வதக்கல்

INR 900

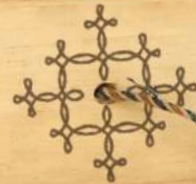
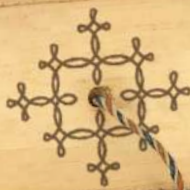
Semi-dry chicken recipe made with country chicken drumsticks cooked with onions, tomato and curry leaves

KOZHI NEI PIRATTAL

கோழி நெய் பிரட்டல்

INR 850

Country chicken with a wonderful blend of aromatic spices, shallots and garlic roasted in ghee



NON VEG MAIN COURSE

SEAFOOD

MANSATTI VIRAAL MEEN KUZHAMBU

மண்சட்டி விரால்
மீன் குழம்பு

INR 900

Tangy curry made with fresh water fish, cooked in a clay pot with shallots, fenugreek and tomato, preserved and served the next day. All time favourite from 'Tanjore'

ERAAL THOKKU KADAAI SORU

இறால் தொக்கு கடாய் சோறு

INR 950

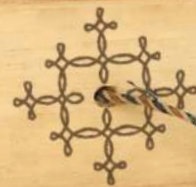
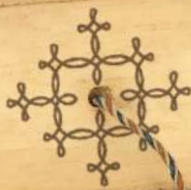
Prawns cooked to perfection with shallots, garlic and country tomatoes. Served along with a ladle of rice. Yet another Inspiration from Mother's home style cooking

AMMI ARACHA NANDU MASALA

அம்மி அரைச்ச நண்டு மசாலா

INR 950

Salt water crab cooked with stone ground (Ammikkal) masalas in an authentic way, served semi-dry



NON VEG MAIN COURSE

EXOTIC DELICACIES

NALLAMPATTI
KARUNKOZHI PIRATTAL

நல்லம்பட்டி
கருங்கோழி பிரட்டல்

INR 950

Semi-dry preparation made with black chicken, mainly spiced with slit dry chilli and shallots. An exotic delicacy from the 'Erode' region made with virgin gingelly oil

VARAMALLI SUTTA
VAATHU KARI

வரமல்லி சுட்ட வாத்து கறி

INR 1050

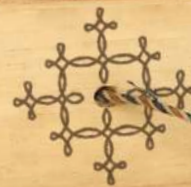
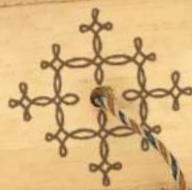
Fire roasted duck coated with hand-pounded masalas, shallots and curry leaves

OOSI MILAGAI MOSAKKARI

ஊசி மிளகாய் மொசக்கறி

INR 1050

Tender rabbit cubes marinated with fresh ginger, garlic, bird's eye chilli and other spices. Cooked over medium flame. Served with a ladle of rice. Inspired by homestyle cooking



RICE

VEG RICE

SAIVA KOOTANSORU
சைவ கூட்டாஞ்சோறு
INR 650

Rice and vegetables cooked together tastefully for family dining. Influenced by the tradition of people coming together to cook, eat and celebrate

KAAI KARI ANNAM
காய்கறி அன்னம்
INR 650

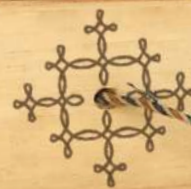
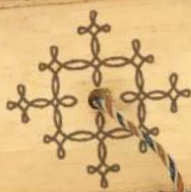
Seeraga samba rice cooked with mixed vegetables and aromatic spices

KARUPPU ULUNTHU SAADHAM
கருப்பு உளுந்து சாதம்
INR 650

Nellai's special rice meal made with split black urad dal and rice and tempered with spices

SORU
சோறு
INR 300

Plain steamed (ponni rice)



NON VEG RICE

VELLAATTU BRIYANI
வெள்ளாட்டு பிரியாணி
INR 950

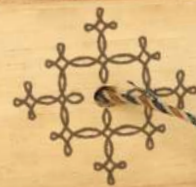
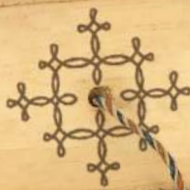
A spiced mix of meat and rice, traditionally cooked over an open fire in a pot. Served with salna and pachadi

NAATUKOZHI BRIYANI
நாட்டுக்கோழி பிரியாணி
INR 900

A mix of country chicken, spices and rice, traditionally cooked over an open fire in a pot. Served with salna and pachadi

VAANKOZHI BRIYANI
வாங்கோழி பிரியாணி
INR 1050

Popular biryani inspired from the 'Tirupur Region'. Seeraga Sambha rice cooked with turkey over an open fire in a pot. Served with salna and pachadi



BREADS

VEG BREADS

THAKKALI IDIYAPPAM

தக்காளி இடியாப்பம்

INR 350

Traditional steamed string hopper made with rice flour and country tomato puree

VELLAI IDIYAPPAM

வெள்ளை இடியாப்பம்

INR 350

Traditional steamed string hopper made with rice flour and coconut oil

VELLAI AAPPAM

வெள்ளை ஆப்பம்

INR 350

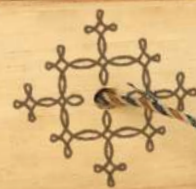
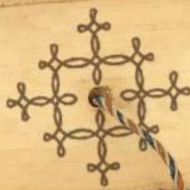
Thin and crisp pancake made with fermented rice batter and fresh coconut milk

PORICHA PAROTTA

பொரிச்ச பரோட்டா

INR 300

All time favourite originally from 'Virudhunagar', poricha parotta is a super flaky, crispy and delicious deep fried parotta



NON VEG BREADS

NAATTU MUTTAI AAPPAM

நாட்டு முட்டை ஆப்பம்

INR 350

Namma Chennai speciality where appam is served with a country egg as the topping in the centre, spiced with aromatic herbs

EGG LAPPA

முட்டை லாப்பா

INR 350

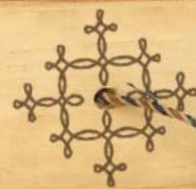
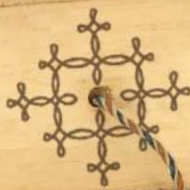
An 'Erode' speciality, beaten egg with onions, green chilly folded in parotta and shallow fried

AMMAACHI KARI DOSAI

அம்மாச்சி கறி தோசை

INR 550

Delicious dosai from 'Madurai' region made with rice and lentil batter and topped with spicy mutton mince filling



ACCOMPANIMENTS

NON VEG

COUNTRY EGG

KARANDI OMELETTE

கரண்டி ஆம்லெட்

INR 350

Omelette cooked in a deep iron ladle with onions, fresh coriander and green chilli. Popular street food dish from 'Theni'

KUZHAMBU KALAKKI

குழம்பு கலக்கி

INR 350

Egg whisked with spices and salna and gently cooked on a tawa. A popular delicacy from the 'Ottanchathiram' region

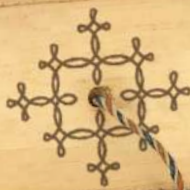
DUCK EGG

VAATHU MUTTAI OMELETTE

வாத்து முட்டை ஆம்லெட்

INR 350

Duck egg blended with shallots, green chilli and crushed black pepper and cooked on the griddle. Speciality from 'Karur'



CURD

THALICHA THAYIR

தாளிச்ச தயிர்

INR 250

Curd tempered with shallots, mustard and curry leaves

THALICHA MORE

தாளிச்ச மேர்

INR 250

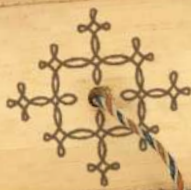
Buttermilk tempered with mustard, ginger, curry leaves and asafoetida

NATTU PAAL THAYIR

நாட்டு பால் தயிர்

INR 250

Fresh curd made with cow's milk



சங்கமித்திரை



KARIKALAN VIRUNTHU - VEG INR 2000

RASAM

THAKKALI THULASI RASAM
தக்காளி துளசி ரசம்

Perfectly infused broth made with country tomatoes and Thulasi (holy basil) leaves with the right amount of spices

(OR)

MURUNGAI KEERAI RASAM
முருங்கை கீரை ரசம்

Lip smacking rasam recipe with the added goodness of super healthy murungai (drumstick) leaves and lentil which help the body heal and build muscle

ASSORTED BITES

NARI PARUPPU KALAVAI
நரி பருப்பு கலவை

Boiled moth bean served along with onions, tomato, chillies, microgreens, sprouts and grated coconut on a bed of tapioca chips

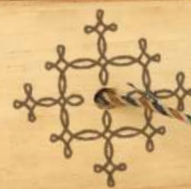
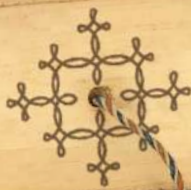
STARTERS

VAZHAIPOO KOLA URUNDAI
வாழைப்பூ கோலா உருண்டை

Dumplings of plantain flowers and lentil stuffed with onions and green chilli and deep fried. Served with coconut and spicy chutneys

MURUNGAI KALLU VADAI
முருங்கை கல்லு வடை

Pan fried vadai made with drumstick pulp, drumstick leaves and ground bengal gram



MAIN COURSE

KATHIRIKAI MURUNGAI MOTCHAI KUZHAMBU

கத்திரிக்காய் முருங்கை
மொச்சை குழம்பு

Eggplant, double beans and drumstick in a tangy and spicy
gravy finished with gingelly oil. A popular gravy amongst
rural households

MAA INJI KONDAI KADALAI MANDI

மா இஞ்சி கொண்டை கடலை
மண்டி

Boiled black chickpeas cooked in an aromatic gravy with
mango ginger and garlic

ANJI VATHTHAL AANAM

ஐந்து வத்தல் ஆணம்

Traditional gravy from the 'Cauvery Delta' made with a mix
of five sun-dried berries and vegetables native to Tamil
Nadu

INDIAN BREADS

VELLAI IDIYAPPAM

வெள்ளை இடியாப்பம்

Traditional steamed string hopper made with rice flour and
coconut oil

VELLAI AAPPAM

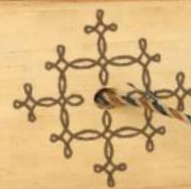
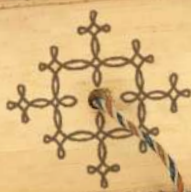
வெள்ளை ஆப்பம்

Thin and crisp pancake made with fermented rice batter
and fresh coconut

PORICHA PAROTTA

பொரிச்ச பரோட்டா

An all-time favourite originally from 'Virudhunagar', poricha
parotta is a super flaky, crispy and delicious deep-fried
parotta



RICE

SAIVA KOOTANSORU
சைவ கூட்டாஞ்சோறு

Rice and vegetables cooked together tastefully for family dining. Influenced by the tradition of people coming together to cook, eat and celebrate

SORU
சோறு

Plain steamed (ponni rice)

NATTU PAAL THAYIR
நாட்டு பால் தயிர்

Fresh curd made with cow's milk

SANGAMITHIRAI RASAM
சங்கமித்திரை ரசம்

Kandathippili rasam is a popular traditional rasam made using Thippili (Indian Long Pepper) and other spices

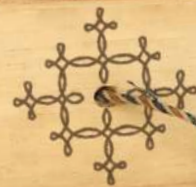
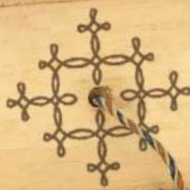
DESSERTS

PAAL KOZHUKATTAI
பால் கொழுக்கட்டை

Rice flour dumplings cooked in coconut milk and sweetened with jaggery

KARUPPU KAVUNI HALWA
கருப்பு கவுனி அல்வா

Kavuni Arisi Halwa or Black Rice Halwa is a traditional halwa recipe from 'Thanjavur' prepared by constant stirring of mashed black rice in coconut and made richer by adding ghee



KARIKALAN VIRUNTHU - NON VEG INR 2500

RASAM

VELLAATTU NENJELUMBU RASAM
வெள்ளாட்டு நெஞ்செலும்பு ரசம்

Simple and comforting broth simmered with bone-in mutton pieces and hand-pounded masalas

(OR)

IDICHA NANDU RASAM
இடிச்ச நண்டு ரசம்

Hot and spicy crab soup made with freshly ground traditional spices. Known to boost immunity and rich in antioxidants

ASSORTED BITES

KAADAI MUTTAI KALAVAI
காடை முட்டை கலவை

Boiled Quail eggs tossed with onions, carrots, chilli pepper and finished with lemon dressing

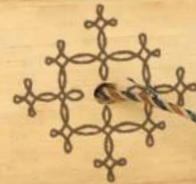
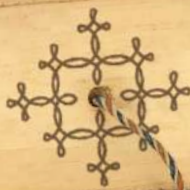
STARTERS

VAIGAI VELLAATTU NEI CHUKKA
வைகை வெள்ளாட்டு நெய் சக்கா

Just the way you like it from the banks of 'Vaigai river'! Spicy tasty mutton cubes cooked in ghee and tempered with onions and hand pounded masalas

VAVVAAL MEEN VARUVAL
வவ்வால் மீன் வறுவல்

Whole white Pomfret fish tawa fried with homemade spicy 'Chennai Style Masala'



MAIN COURSE

**NAGOOR VELLAATTU
KOTHTHU KARI**

நாகூர் வெள்ளாட்டு
கொத்துக்கறி

Mutton bits in a semi-dry onion tomato gravy with green chilli and spices

**KOZHI VARA MILAGAI
KUZHAMBU**

கோழி
வர மிளகாய் குழம்பு

Country chicken cooked in a thick gravy prepared with freshly ground masalas and round chillis

**NALLAMPATTI
KARUNKOZHI PIRATTAL**

நல்லம்பட்டி
கருங்கோழி பிரட்டல்

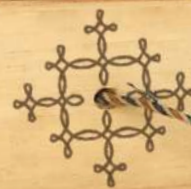
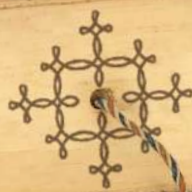
Semi-dry preparation made with black chicken, mainly spiced with slit dry chilli and shallots. An exotic delicacy from the 'Erode' region made with virgin gingelly oil

(OR)

**VARAMALLI SUTTA
VAATHU KARI**

வரமல்லி சுட்ட வாத்து கறி

Fire roasted duck coated with hand-pounded masalas, shallots and curry leaves



INDIAN BREADS

VELLAI IDIYAPPAM
வெள்ளை இடியாப்பம்

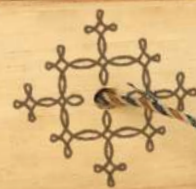
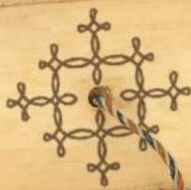
Traditional steamed string hopper made with rice flour and coconut oil

VELLAI AAPPAM
வெள்ளை ஆப்பம்

Thin and crisp pancake made with fermented rice batter and fresh coconut

PORICHA PAROTTA
பொரிச்சு பரோட்டா

An all-time favourite originally from 'Virudhunagar', poricha parotta is a super flaky, crispy and delicious deep-fried parotta



RICE

VELLAATTU BRIYANI
வெள்ளாட்டு பிரியாணி

A spiced mix of meat and rice, traditionally cooked over an open fire in a pot. Served with salna and pachadi

SORU
சோறு

Plain steamed (ponni rice)

NATTU PAAL THAYIR
நாட்டு பால் தயிர்

Fresh curd made with cow's milk

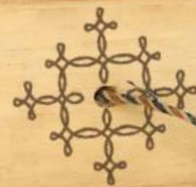
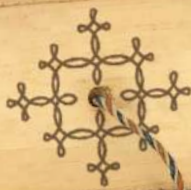
DESSERTS

PAAL KOZHUKATTAI
பால் கொழுக்கட்டை

Rice flour dumplings cooked in coconut milk and sweetened with jaggery

KARUPPU KAVUNI HALWA
கருப்பு கவுனி அல்வா

Kavuni Arisi Halwa or Black Rice Halwa is a traditional halwa recipe from 'Thanjavur' prepared by constant stirring of mashed black rice in coconut and made richer by adding ghee



DESSERTS

PAAL KOZHUKATTAI
பால் கொழுக்கட்டை

INR 450

Rice flour dumplings cooked in coconut milk and sweetened with jaggery

KARUPPU KAVUNI HALWA
கருப்பு கவுனி அல்வா

INR 450

Kavuni Arisi Halwa or Black Rice Halwa is a traditional halwa recipe from 'Thanjavur' prepared by constant stirring of mashed black rice in coconut and made richer by adding ghee

VAZHAI ELAI HALWA
வாழை இலை அல்வா

INR 425

A unique recipe of plantain leaf halwa sweetened with jaggery

SAMBA RAVA
RAGI SEMIYA PAYASAM
சம்பா ரவை ராகி சேமியா
பாயசம்

INR 425

Payasam made with whole wheat semolina, ragi semiya, milk, jaggery, ghee and nuts

RAGI BURFI
ராகி பர்பி

INR 425

Delicious Indian sweet recipe made with ragi flour, almonds, coconut and jaggery

RETTAI DOSAI
ரெட்டை தோசை

INR 450

A forgotten delight from 'Karaikudi'. Double layer of dosai (rice pancake) stuffed with grated coconut, jaggery, cashew nut and cardamom

