



# Dosai Menu

Crispy golden dosais infused with ghee, served with our signature chutneys and sambar - South Indian delicacy.

### PLAIN DOSAI

You may request our housemade podi or chopped onions to be added to your plain dosai for an enhanced experience.

<ul><li>Just the Dosai</li></ul>	355
Plain Dosai with Masala	395
Plain Dosai with Vegetable Korma *	395
Plain Dosai with Chicken Ghee Masala	495
Plain Dosai with Mutton Ghee Masala	575
Plain Dosai with Pepper Prawn	685
<ul> <li>Plain Dosai with Tamil Nadu Curry (Fish/Prawn)</li> </ul>	575/685

#### RAVA DOSAL

You may request our housemade podi or chopped onions to be added to your rava dosci for an enhanced experience.

<ul> <li>Just the Dosai</li> </ul>	355
Rava Dosai with Masala	395
Rava Dosai with Vegetable Korma	395
A Rava Dosai with Chicken Ghee Masala	495
🔺 Rava Dosai with Mutton Ghee Masala 🥒 🔅	575
Rava Dosai with Pepper Prawn	685
A Rava Dosai with Tamil Nadu Curry (Fish/Prawn)	575/685

#### UTHAPPAM

You may request our housemade podi, chopped onions or vegetables to be added to your uthappams for an enhanced experience.

<ul> <li>Just the Onion Uthappam</li> </ul>	355
<ul> <li>Just the Vegetable Uthappam *</li> </ul>	355
<ul> <li>Just the Podi Uthappam</li> </ul>	355
<ul> <li>Uthappam with Vegetable Korma</li> </ul>	395
Uthappam with Chicken Ghee Masala	495
Uthappam with Mutton Ghee Masala	575
Uthappam with Pepper Prawn	685
<ul> <li>Uthappam with Tamil Nadu Curry (Fish/Prawn)</li> </ul>	575/685

If you have any dietary preferences ar restrictions, kindly inform your table host. All our dosais are prepared in ghee, but we can use all upon request.



# Chef's Vegetarian Menu

Discover our Chef's Vegetarian Menu—a sampler for one, showcasing the chef's finest creations crafted with the best ingredients and traditional flavors, reimagined to take you on a memorable culinary journey.

### APPETISERS

### Podi Idli



Bite-sized soft rice cakes coated in a spiced lentil blend, delivering bold, aromatic flavors.

### Medu Vadai



Bite-sized golden-fried lentil fritters, crispy outside, light and fluffy inside.

# Veggie Filled Idli



Soft rice cakes steamed with a mildly spiced mixed vegetable filling.

## Spiced Buttermilk Pani Puri



A South Indian twist on the classic pani puri, with spiced buttermilk.

### MAINS

# Vegetable Korma & Parotta

A light coconut curry loaded with vegetables and delicate spices.

or

### Vegetable Biryani

Aromatic Seeraga Samba rice infused with Chettinad spices and a medley of vegetables.

## DESSERT

### **Triplicane Sweet Pongal**

A classic Tamil Nadu dessert of rice and lentils, sweetened with jaggery, ghee and cashews.

or

# Srirangam Sojji

A warm semolina dessert made with ghee, aromatic cardamom and garnished with cashews.

# HOT BEVERAGE

#### Filter Coffee

Pure South Indian filter coffee, freshly brewed with 100% Arabica beans. No chicory.

# 1900/- per person

# Chef's Non-Vegetarian Menu

Discover our Chef's Non-Vegetarian Menu—a sampler for one, showcasing the chef's finest creations crafted with the best ingredients and traditional flavors, reimagined to take you on a memorable culinary journey.

### APPETISERS

### Podi Idli



Bite-sized soft rice cakes coated in a spiced lentil blend, delivering bold, aromatic flavors.

#### Medu Vadai



Bite-sized golden-fried lentil fritters, crispy outside, light and fluffy inside.

### Chicken Filled Idli



Soft rice cakes steamed with a mildly spiced chicken filling.

# Spiced Buttermilk Pani Puri



A South Indian twist on the classic pani puri, with spiced buttermilk.



### MAINS

# Madurai Chicken & Parotta



A mild, flavorful curry with peppercorns, sesame oil and aromatic curry leaves.

or

# Chicken Biryani



Aromatic Seeraga Samba rice infused with Chettinad spices and boneless chicken.

### DESSERT

# **Triplicane Sweet Pongal**



A classic Tamil Nadu dessert of rice and lentils, sweetened with jaggery, ghee and cashews.

or

### Srirangam Sojji



A warm semolina dessert made with ghee, aromatic cardamom and garnished with cashews.

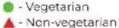
# HOT BEVERAGE

### **Filter Coffee**



Pure South Indian filter coffee, freshly brewed with 100% Arabica beans. No chicory.

# 2100/- per person



# **Small Plates**

### Idlinama Special Pani Puri 225 A South Indian twist on the classic, with Spiced Buttermilk or Chilled Rasam. Choose from: Spiced Buttermilk (with potato filling and sweet chutney, customizable without onion and garlic) · Chilled Rasam (with potato filling) Podi Idli 345 \* 1 0 Bite-sized soft rice cakes coated in a spiced lentil blend, delivering bold, aromatic flavors. **Urlai Roast** 345 Crispy, golden potatoes spiced to perfection with a bold South Indian touch. 425 Medu Vadai Bite-sized golden-fried lentil fritters, crispy outside, light and fluffy inside. \* . Mushroom Vadai 465 A creative twist on a classic, with earthy mushrooms and warm spices. 🜟 - Chef's Special Spicy - Very Spicy Vegetarian

### 69



A moist and flavorful innovation on the classic 65, featuring your choice of mushroom, chicken or prawn, infused with bold spices.

#### Choose from:

Mushroom	465
▲ Chicken	495
▲ Prawn	675

### Filled Idlis



Soft rice cakes steamed with a mildly spiced filling of your choice.

### Choose from:

<ul><li>Vegetable</li></ul>	395
▲ Chicken	495
▲ Mutton	595
▲ Prawn	675

# Idlinama Special Chicken



Crispy chicken strips with black pepper, sesame, green chillies and caramelized onions.

# **Curry Leaf Prawns**



675

Succulent prawns coated in roasted curry leaf powder for an earthy, spicy kick.

- 🌟 Chef's Special
- J Spicy
- Very 5picy
- - Vegetarian
- ▲ Non-vegetarian

# **Idlis & Curries**

Sambar  A hearty lentil stew simmered with vegetables, tamarind and aromatic spices. (No onion option available)	425
Vegetable Korma	425
A light coconut curry simmered with vegetables and delicate spices.	
Bhindi Mor Kuzhambu	425
Served at room temperature. Okra in a mild yogurt curry with traditional South Indian flavors.	
Yennai Kathirikai 👲 🏓 🍨	425
Tender baby eggplants in a spicy tamarind curry with aromatic South Indian spices.	
Karaikudi Curry	
A spicy Chettinad curry with your choice of vegetables, chicken, mutton or prawns, simmered in a rich blend of 15 spices.	
Choose from:  Vegetable  Chicken  Mutton  Prawn	425 525 625 725
→ - Chef's Special  → - Very Spicy  Output  Output  → Vegetarian  → Non-vegetarian	

# **Madurai Curry**

A mild, flavorful curry with peppercorns, sesame oil and aromatic curry leaves.

#### Choose from:

▲ Chicken	595
▲ Mutton	645

# **Sukka Curry**



#### Choose from:

▲ Chicken	595
▲ Mutton	645

### **Tamil Nadu Curry**

Fish or prawns simmered in a light coconut milk curry and traditional South Indian spices.

### Choose from:

▲ Fish	645
▲ Prawns	725



# **Parottas & Curries**

Vegetable Korma A light coconut curry simmered with and delicate spices.	vegetables	495
Bhindi Mor Kuzhambu Served at room temperature. Okra in yogurt curry with traditional South In		495
<b>Yennai Kathirikai</b> Tender baby eggplants in a spicy tam with aromatic South Indian spices.	arind curry	495
Karaikudi Curry A spicy Chettinad curry with your chovegetables, chicken, mutton or prawr in a rich blend of 15 spices.		
Choose from:  Vegetable Chicken Mutton Prawn		495 595 645 725



🌶 - Very Spicy

Vegetarian

🛕 - Non-vegetarian

# **Rice Bowls**

# **Spicy Sambar Rice**

395

Tangy, spiced lentil stew mixed with rice and vegetables.

(No onion option available)

### **Superfood Curd Rice**

395

A refreshing and soothing mix of soft rice and yogurt, lightly seasoned with mustard seeds, curry leaves and a touch of ginger and green chillies.

#### Pick any 5:

- Curd Chilly
- · Roasted Peanuts
- Flax Seeds
- · Carrots
- · Sunflower Seeds
- Pomegranate
- Chopped Onions

## **Chettinad Biryani**



Aromatic Seeraga Samba rice infused with Chettinad spices and your choice of vegetables, chicken or mutton.

#### Choose from:

Vegetable 525 Chicken 625 Mutton 725

- 🍁 Chef's Special
- Very Spicy
- 🍅 Vegetarian
- 🛕 Non-vegetarian

# **Madurai Curry**

A mild, flavorful curry with peppercorns, sesame oil and aromatic curry leaves.

### Choose from:

▲ Chicken	525
▲ Mutton	625

### **Sukka Curry**



A thick, spicy curry infused with aromatic curry leaves and bold South Indian spices.

#### Choose from:

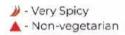
▲ Chicken	525
▲ Mutton	625

# **Tamil Nadu Curry**

Fish or prawns simmered in a light coconut milk curry and traditional South Indian spices.

#### Choose from:

▲ Fish	625
▲ Prawns	725



# **Desserts**

VegetarianContains Egg

CLASSIC  Triplicane Sweet Pongal  A classic Tamil Nadu dessert of rice and lentils, sweetened with jaggery, ghee and cashews.	500
Srirangam Sojji  A warm semolina dessert made with ghee, aromatic cardamom and garnished with cashews.	500
DESSERTS BY Savoian  Filter Coffee Tiramisu  A twist on the classic dessert with savoiardi, South Indian filter coffee and mascarpone.	695
Coconut Milk & Fresh Coconut Tiramisu Coconut milk-soaked savoiardi, layered with	695
Paan & Gulkand Tiramisu Rose sherbet-soaked savoiardi, layered with paan-flavoured mascarpone and gulkand.	695
★ - Chef's Special	