



The Aromatic South Indian Table

Coastal. Complex. Completely its own. Our South Indian menu brings one of the world's most nuanced culinary traditions to your table — with the respect and precision it has always deserved.

Our kitchen draws from the coastal traditions of a cuisine that has spent centuries perfecting the balance between heat, acid, and sweetness. Coconut-rich curries. Rice dishes fragrant with curry leaf and mustard. Food that is lighter in texture than its northern counterpart — and every bit as unforgettable.





The
APPETIZERS
BUFFET SPREAD

Dahi Vada
Masala Vada
Medhu Vada
Idli Vada Combo
Mini Idli Sambar
Podi Idli
Thattu Idli
Sevai Upma
Kuzhipaniyaram
Samosa
Paneer Pakoras
Onion Pakoras

Rice

Lemon Sevai Upma (Rice Noodles)

Lemon Rice
Puliyogare
Ven Pongal
Curd Rice
Vegetable Biryani



The STAPLES

BUFFET SPREAD

Dosas

Masala Dosa

Ghee Dosa

Cheese Dosa

Mysore Masala Dosa

Chocolate Dosa

Uthappam

Live Dosa Station

Served with 2 varieties of chutneys and sambar

Breads

Poori Channa

Roti with Dal

Parotta Kurma

Veg Kothu Parotta



Drinks &
SWEETS
BUFFET SPREAD

Desserts

Rava Kesari

Rice Payasam / Sevai Payasam

Gulab Jamun

Beverages

Masala Chai

Madras Filter Coffee

Naatu Sakkarai Tea

Mango Lassi

Rose Lassi

Rose Milk

An assortment to compliment the meal

Soft Drinks and Water included