



Soup

Organic tomato, edamame & drumstick rasam (V)

Served with sweet potato & beetroot chips

Kodi ulavacharu

Served with fresh cream & barley coins

Salad

Raw papaya with chili, tamarind & coconut (V)

Raw papaya & fresh coconut with a tangy dressing

Sambar spiced grill prawn, lotus stem and avocado salad

Spicy grilled prawn, lotus stem & avocado glaze

Sundal (V)

Edamame, black eye, fresh coconut, curry leaf & mustard





Appetizer

Vazhaipoo vadai (V)

Deep fried banana flower served with chilli guava dip

Asparagus & purple potato varuval

Raw turmeric, onion & chilli cream

Palkatti roast (V)

Cottage cheese, Thanjavur spices & cooked on a griddle or tandoor

Kuzhi paniyaram

Onion, curry leaf & goat cheese (V)
Salmon & cream cheese
Served with coconut chutney & mango relish

Vetrilai meen eleittad

Betel leaf wrapped spicy rawas fish served with gooseberry dip

Meen kal varuval

Marinated king fish cooked on a griddle

Recheado pomfret

Stuffed pomfret with goan spice cooked on griddle

Kothimerra royyalu

Sautéed prawn cooked with fresh coriander & Andhra spices

Koli barthad

Pan-fried succulent chicken marinated with Coorg vinegar & spices





Main Course

Ulli theeyal (V)

Stewed button onion cooked with roasted dry spices & tamarind extract

Avial (V)

Assorted vegetables cooked in yoghurt & coconut gravy

Mor kuzhambu (V)

Sweet potato, hericot vert, drumstick pearl buttermilk curry

Brinji sadam (V)

Asparagus, lotus steam, byadgi chilli & lime

Nattu kozhi curry

Country style chicken curry served with mini kal dosai

Lamb roce curry

Mangalorean style lamb curry, served with kori roti

Alleppey curry

Prawn

Fish

Served with charcoal appam | string hopper rolls | sticky rice

Chettinad nandu tooku

Spicy masala crab

Prawn balchao

Sundried tomato & chilli bun

Prawn bamboo biryani

Shallots, mint, burnt garlic & yoghurt chutney





Sides

Appam (02 pieces)

Spongy rice pancake, served with coconut milk

Idiyappam (rice or ragi) (03 pieces)

Steamed string hoppers

Malabari paratha (02 pieces)

Flakey layered bread

Ponni rice

Local rice of Tamil nadu

Brown rice

Kerala brown rice

Yogurt

Curd rice

Smoke curd rice with pomegranate Vattal, curd chilli, mango pickle & applam





Dessert

Kozhukattaai

Palm jaggery, organic coconut & pecan nut kozhukattai served with wild honey

Pazham nirachathu

Sweet coconut stuffed banana fritter

Signature sweet tooth (2 scoops)

Coconut, black berry & palm sugar gelato gooseberry, wild honey & kaffir lime sorbet

