

KIDS MENU

Cheese Dosa

Chocolate Dosa

Cheese Naan

Noodles - Non Spicy Plain / Veg

Mini Idly Sambar Separate

Aloo Fry Plain Fries

SWEETS

Rava Kesari Sat & Sun

Roasted sooji sweetened with sugar, mixed with raisins & nuts garnished with ghee

Payasam of the day Except Friday

A traditional South-Indian dessert

Gulab Jamun

Balls made from khoa deep fried and served with thick sugar syrup

Gulab Jamun with Ice Cream

Kala Jamun/Dry Jamun

Deep fried jamun soaked in sugar syrup

Rasamalai

Dumplings made from cottage cheese soaked in thick sweetened, milk delicately flavored with cardamom and nuts

Sweet Pongal Friday

Rice sweetened with jaggery & ghee

EXTRAS

Appalam

Koottu /Poriyal /Rasam /Vatha Kuzhambu /Dal

Chappathi / Poori

Parotta

Chutney Coconut / Corriander / Tomato

Chutney Small Bowl

Curd

Sambar Tiffin / Meal

Sambar Small Bowl

Beeda

LOCAL INSPIRATION

Hot Idly

Steamed rice pan cake served with Jain Sambar and coconut chutney

Mixed Vegetable Parotta

Sliced parotta tossed with Indian spices & vegetables

Paneer -

Diced paneer marinated with Indian spices & deep fried

Gobi - Deep fried florets of spiced cauliflower

REGIONAL OFFERINGS

Curd Vada

Lentil flour doughnut immersed in sourless yoghurt garnished with coriander

Sambar Vada

Fried lentil doughnut immersed in Jain sambar garnished with coriander

Mini Ghee Idly Sambar

Mini idlys simmered in delicious Jain sambar garnished with ghee

Idly Vada Sambar

Steamed rice cake & lentil doughnut immersed in Jain sambar garnished with coriander

DOSAS

Plain Dosa

Thin rice & lentil crepe

Rava Dosa

Thin & crispy crepe from cream of wheat & rice, mildly spiced & garnished

Set Dosa

Pair of thick rice & lentil crepe

Ghee Dosa

Thin long rice & lentil crepe sprinkled with ghee

Paper Roast

Thin long rice & lentil crepe

Plain Uthappam

Thick rice & lentil pancake

Tomato Chilli Uthappam

Thick rice & lentil pancake topped with tomatoes & green chillies

JAIN MENU Foods without root vegetables

GREAT WALL

Mixed Vegetable Fried Rice

Fluffy rice sauteed with vegetables

Paneer Fried Rice

Fluffy basmati rice sauteed with capsicum and cottage cheese

Mixed Vegetable Noodles Boiled noodles sauteed with vegetables

BASMATI KA BANDHAR

Mixed Vegetable Pulao

Fluffy steamed basmati rice with mixed vegetable and mild Indian spices

Jeera Pulao

Fluffy steamed basmati rice butter fried cumin seeds sauteed mild Indian spices

Paneer Pulao Fluffy steamed basmati rice with fresh cottage cheese sauteed and Indian spices

FROM THE CLAY OVEN

Naan

Butter Naan

Naan of the DayKaju / Paneer

Butter Roti

Kulcha

Butter Kulcha

CURRIES

Channa Masala

Channa cooked with yellow gravy

Gobi Mutter

Cauliflower & green peas cooked with Indian herbs

Baingan Masala

Cubes of roasted brinjals, sauteed with flavoured vegetables & Indian herbs

Mutter Paneer Peas & Paneer cooked with yellow gravy

Paneer Makhani

Cubes of paneer cooked with butter gravy

Kadai Paneer

Paneer & capsicum sauteed with Indian spices & kadai masala

Malai Kofta

Cottage cheese and mashed potato balls served in cashew gravy

Palak Paneer

Mildly flavoured mashed palak accompanied with cottage cheese

Paneer Tikka Masala

Chunks of cottage cheese marinated in spices grilled in a clay oven and cooked with rich butter gravy