

## All Day Long Steam Idlis

### Classic Idlis (2 Pcs)

(Soft steamed rice & lentil batter cakes. Served with Sambar & variety of Chutneys.)

### Rava Idlis (2 Pcs)

(Soft steamed semolina & lentil batter cakes. Served with Sambar & variety of Chutneys.)

### Vegetable Idlis (2 Pcs)

(Soft steamed rice & lentil batter cakes mixed with vegetables. Served with Sambar & variety of Chutneys)

### Dahi Idlis (2 Pcs)

(Rice & lentil batter cakes soaked in curds. Seasoned with natural aromatic herbs & spices.)

### Fried Idlis (2 Pcs)

(Deep fried rice and lentil batter cakes coated with mild masala. Served with Sambar and variety of Chutneys.)

## Vadais

### Sambar Vadai (2 Pcs)

(Deep fried lentil batter mixed with onions, mild spices and herbs. Served with Sambar & variety of Chutneys.)

### Thayir Vadai (Dahi Vadai) (2 Pcs)

(Vadais soaked in fresh sweet curds (Yogurt). Seasoned with natural aromatic herbs & spices.)

### Dal Vadai (3 Pcs)

(Deep fried chickpea lentil batter mixed with South Indian spices, finely chopped vegetables and aromatic herbs.)

### Rasam Vadai (2 Pcs)

(Vadais immersed in a bowl of tangy South Indian lentil Soup)

## Upma

### Rava Upma

(Thick porridge cake prepared with semolina, mild aromatic herbs and south Indian spices.)

### Vegetable Upma

(Thick porridge cake prepared with semolina, vegetables, mild aromatic herbs and South Indian spices.)

### Idiappam

(Soft & fine rice noodles served with sweet coconut milk.)

### Chow Chow Bhath

Combination of Rava Upma & Kesri Bhath. Kesri Bhath is the sweet version of Rava Upma prepared with pineapples

## Rice Dosas

(Thin Crispy golden rice pancakes. All items under this section are served with Sambar and variety of Chutneys)

### Plain Dosai

### Udupi Masala Dosai

(Crispy rice pancake filled with mildly spiced mashed potatoes.)

### Mahavir Masala Dosai

(Prepared without onion and garlic. Crispy rice pancake served with mildly spiced mashed potatoes)

### Paneer Masala Dosai

(Crispy rice pancake stuffed with mildly spiced cottage cheese mix.)

### Mysore Plain Masala Dosai

(Crispy rice pancake coated with our special chilly garlic paste.)

### Mysore Masala Dosai

(Crispy rice pancake coated with our special chilly garlic paste. Filled with mildly spiced mashed potatoes)

### Tangam Paper Dosai

(Extra large, paper thin, crispy rice pancake.)

### Tangam Paper Masala Dosai

(Extra large, paper thin, crispy rice pancake filled with mildly spiced mashed potatoes.)

### Toppi Plain Dosai

### Benne Plain Dosai

(Crispy rice pancake prepared in butter.)

### Benne Masala Dosai

(Crispy rice pancake prepared in butter. Filled with mildly spiced mashed potatoes.)

### Benne Masala Dosai

(Crispy rice pancake prepared in butter. Filled with mildly spiced mashed potatoes.)

### Erulli Plain Dosai

(Crispy golden semolina pancake coated with finely chopped red onions.)

### Erulli Masala Dosai

(Crispy rice pancake, coated with finely chopped red onions. Filled with mildly spiced mashed potatoes)



## Rava Dosas

(Crispy golden semolina based pancakes. All items under this section are served with Sambar and variety of Chutneys.)

### Rava Plain Dosai

#### Rava Udupi Masala Dosai

(Crispy golden semolina pancake filled with mildly spiced mashed potatoes.)

#### Mahavir Rava Masala Dosai

(Prepared without onion and garlic. Crispy golden semolina pancake filled with mildly spiced mashed potatoes.)

#### Paneer Rava Masala Dosai

(Crispy golden semolina pancake filled with mildly spiced cottage cheese.)

#### Mysore Plain Rava Dosai

(Crispy golden semolina pancake coated with our special chilly garlic paste.)

#### Mysore Rava Masala Dosai

(Crispy golden semolina pancake coated with our special chilly garlic paste. Filled with spiced mashed potatoes.)

#### Erulli Plain Rava Dosai

(Crispy golden semolina pancake coated with chopped red onions.)

#### Erulli Rava Masala Dosai

(Crispy golden semolina pancake coated with chopped red onions. Filled with spiced mashed potatoes.)

#### Benne Plain Rava Dosai

(Crispy golden semolina pancakes prepared in butter.)

#### Benne Rava Masala Dosai

(Crispy golden semolina pancake prepared in butter. Filled with spiced mashed potatoes.)

#### Thenghai Plain Rava Dosai

(Crispy golden semolina pancake coated with finely grated coconut.)

#### Thenghai Rava Masala Dosai

(Crispy golden semolina pancake coated with finely grated coconut. Filled with mildly spiced mashed potatoes.)

#### Tharakari Plain Rava Dosai

(Crispy golden semolina pancake coated with finely grated carrots, beans & cabbage. Filled with mildly spiced mashed potatoes.)

#### Tharakari Rava Masala Dosai

(Crispy golden semolina pancake coated with finely grated carrots, beans & cabbage.)

#### Maharaja Sajjige Masala Dosai

(Crispy golden pancake coated with finely chopped onions and grated coconut. Prepared in butter.)

## Oothappam (South Indian Pizza)

(Fluffy rice & lentil based pancakes served with Sambar and variety of Chutneys.)

### Plain Oothappam

#### Erulli (Onion) Oothappam

#### Tomato Oothappam

#### Erulli Tomato Oothappam

#### Paneer (Cottage Cheese) Oothappam

#### Mixed Vegetable Oothappam

#### Tharakari Oothappam

#### Thengai (Grated Coconut) Oothappam

#### Panchtara Oothappam

(Consists of 5 different types of mini Oothappams.)

## Traditional South Indian Bread Meals

### Appam Kurma \*Chefs Special

(Rice & coconut milk batter curved pancakes served with Mixed Vegetable Stew. The flavor and texture of this particular pancake is something which keeps people craving for more.)

### Malabar Paratha with Kurma

(Thick, flaky and crispy white flatbread served with Mixed Vegetable Stew.)

### Poori Subji

(Deep fried wheat dough bread served with Vegetable Curry of the day.)

## Thali

(Served between 11am to 3:30pm & 7pm to 11pm)

### Naivedyam Thali

(4 Pooris, portion of boiled rice, 1 Dry Vegetable, Koot, portion of Lemon rice, Plain Papad, Kosambri, Sendige (Spicy rice chips) & Payasam (Sweet).)

### Naivedyam Maharaja Thali

(2 Malabar Parathas, 3 Pooris, portion of boiled rice, portion of Lemon rice, 2 Dry Vegetable, Koot, Sambar, Rasam, Kosambri, Fried chilli with curds, Pakoda, Sendige, Masala Papad, Special Chutney, Pickle, Salad, Payasam (Sweet), Sweet Paan & Butter Milk.)

### Naivedyam Tiffin Thali

(Mini Toppi Dosai or Mini Oothappam, Rasam Vadai, Idly, Upma, Curd Rice, Lemon rice, Aloo subji, Sambar, Coconut Chutney, Tomato Chutney, Pakoda, Pickle & Kesri Bhatt(Sweet).)

## From The Rice Bowl

### Sambar Rice

(White rice served with an aromatic lentil based south Indian stew.)

### Tomato Rice

(White rice prepared in fresh tomatoes, onions, south Indian spices, nuts and variety of aromatic herbs.)

### Chitranna (Lemon Rice)

(White rice prepared with freshly squeezed lemon juice, south Indian spices, nuts and variety of aromatic herbs.)

### Bissi Belle Bhath \*(Chefs Special)

(Rice and lentil based porridge prepared with mixed vegetables, south Indian spices, nuts and variety of rare aromatic herbs. Served in a hot pot. A must try.)

### Mosaranna (Curd Rice)

(White rice prepared in curd, south Indian spices and variety of aromatic herbs.)

### Puliogare (Tamarind Rice)

(White rice prepared in fresh tamarind pulp, south Indian spices and variety of aromatic herbs.)

### Thenghai Anna Rice

(White rice prepared with spicy grated coconut, south Indian spices and variety of aromatic herbs.)

### Tharakari Anna (Veg Rice)

(White rice prepared in finely chopped vegetable, south Indian spices and variety of aromatic herbs.)

## Sweets And Desserts

### Kesri Bhath

(Hot semolina cake prepared with fresh pineapples, raisins and cashew nuts)

### Holige with Ghee & Payasam \*

(Sweet gram flour & jaggery based flat bread served with ghee & payasam)

### Payasam

(Sweetened rice broth prepared with milk, cardamom, cashew nuts, pistachio, raisins and almonds.)

### Mysore Pak (1 Pc)\*

(Sweet gram flour cakes prepared in ghee. A must try.)

### Boondi Ladoo (2 Pcs)

(Sweet gram flour balls prepared with nuts, cloves, raisins & cardamom)

### Gulab Jamun(2 Pcs)

(Deep fried milk flour balls in sugar syrup.)

### Naivedyam Special

(Scoops of Vanilla, Strawberry & Butter scotch Ice cream glazed with honey & dry fruits)

### Manglorean Gud Bud

(Scoops of Butter Scotch & chocolate Ice cream topped with a variety of fruits)

### Hot Chocolate Fudge

(Scoops of Vanilla, Butter Scotch & Chocolate Ice cream topped with dry fruits & hot chocolate syrup)

### Fruit Salad with Ice Cream Banana Split

(Scoops of Vanilla, Strawberry, Butter Scotch Ice Cream placed between 2 slices of Banana ; Topped with Tutty Fruity & a variety of dry fruits)

## Hot Beverages

### Filter Coffee

### Tea

### Hot Chocolate

### Masala tea

### Nescafe



## **Cold Beverages**

**Badam Milk**

**Cold Coffee**

**Lassi (Sweet/salt)**

**Butter Milk**

**Aerated Drinks**

**Mineral water**

## **Fresh Fruit Juices**

*(Available as per season)*

**Fresh Lime water (Sweet/Salted)**

**Fresh Lime Soda (Sweet/Salted)**

**Orange Juice**

**Mausambi (Sweet Lime)**

**Watermelon Juice**

**Pineapple Juice**

**Tender Coconut Water**

**Anar Juice**

**Grape Juice**

**Mango Juice**

**Litchi Juice**

