



RAWAN PACHADI

Spicy Prawn curry cooked with Coconut Milk .

✓ IN ALL-MAIN-COURSE, SEA-FOOD-MAINS, SOUTH-INDIAN-SPECIALS



94 ZAR

MUTTON VARUVAL

Simple, spicy dish of Lamb made with seasoned spices and ground pepper powder.

✓ IN ALL-MAIN-COURSE, LAMB-MAINS, SOUTH-INDIAN-SPECIALS



84 ZAR

CHICKEN KORMA

Very mild flavoured Chicken dish cooked with coconut milk or coconut paste base.

✓ IN ALL-MAIN-COURSE, MAIN-CHICKEN, SOUTH-INDIAN-SPECIALS



109 ZAR

MADRAS FISH

Fish cooked in a spicy and tangy curry with tamarind, green chillies, onions and ginger.

✓ IN ALL-MAIN-COURSE, SEA-FOOD-MAINS, SOUTH-INDIAN-SPECIALS



89 ZAR

CHETTINADU CHICKEN

Spicy curry with roasted sundried coconut & chettinadu spices (cinnamon, cardamom, cloves, cumin, red chillies, coriander seeds)



PRAWN KORMA

A very mild flavoured Prawn dish cooked with coconut milk or coconut paste base and very limited spices.

✓ IN ALL-MAIN-COURSE, SEA-FOOD-MAINS, SOUTH-INDIAN-SPECIALS



89 ZAR

CHICKEN MILAGU VARUVAL

A simple, spicy Chicken dish made with seasoned spices and ground pepper powder.

✓ IN ALL-MAIN-COURSE, MAIN-CHICKEN, SOUTH-INDIAN-SPECIALS



65 ZAR

VEG KORMA

Assorted Vegetables cooked with coconut milk or coconut paste base with spices.

✓ IN ALL-MAIN-COURSE, SOUTH-INDIAN-SPECIALS



94 ZAR

CHETTINADU LAMB

A spicy curry with roasted sundried coconut & chettinadu spices (cinnamon, cardamom, cloves, cumin, red chillies, coriander seeds)

✓ IN ALL-MAIN-COURSE, LAMB-MAINS, SOUTH-INDIAN-SPECIALS



89 ZAR

KERALA CHICKEN ROAST

Kerala Chicken curry is a spice rich chicken preparation which is a traditional dish in Kerala.



FISH KOLIWADA

Marinated Fish is dipped in a spicy batter and then deep fried.

✓ IN ALL-MAIN-COURSE, SEA-FOOD-MAINS, SOUTH-INDIAN-SPECIALS



94 ZAR

LAMB KORMA

A very mild flavoured Lamb dish cooked with coconut milk or coconut paste.

✓ IN ALL-MAIN-COURSE, LAMB-MAINS, SOUTH-INDIAN-SPECIALS



64 ZAR

URULAI VARUVAL

South Indian style Potato curry with Garam Masala and other spices.

✓ IN ALL-MAIN-COURSE, SOUTH-INDIAN-SPECIALS, VEGETARIAN-MAIN-COURSE



149 ZAR

CHETTINADU PRAWNS

A spicy curry with roasted sundried coconut & chettinadu spices (cinnamon, cardamom, cloves, cumin, red chillies, and coriander seeds)

✓ IN ALL-MAIN-COURSE, SEA-FOOD-MAINS, SOUTH-INDIAN-SPECIALS



64 ZAR

VEG CHETTINAD

A mixed vegetable curry recipe with coconut and mild spices.

✓ IN ALL-MAIN-COURSE



MUTTON HYDERABADI

Mutton is cooked in the wholesome flavours of Mint Leaves, Coconut, Ghee, Fresh Yogurt and Spices with Nice Aroma.

✓ IN ALL-MAIN-COURSE, LAMB-MAINS, SOUTH-INDIAN-SPECIALS



84 ZAR

CHICKEN HYDERABADI

Chicken is cooked in the wholesome flavours of Mint Leaves, Coconut, Ghee, Fresh Yogurt and Spices with Nice Aroma.

✓ IN ALL-MAIN-COURSE, MAIN-CHICKEN, SOUTH-INDIAN-SPECIALS



129 ZAR

MADRAS PRAWNS

Prawns cooked in a spicy and tangy curry with tamarind, green chillies, onions and ginger.

✓ IN ALL-MAIN-COURSE, SEA-FOOD-MAINS, SOUTH-INDIAN-SPECIALS



94 ZAR

KERALA LAMB ROAST

Marinated and fried lamb pieces are simmered in a sauce made of crispy fried onions, green chillies, ginger and curry leaves.

✓ IN ALL-MAIN-COURSE, LAMB-MAINS, SOUTH-INDIAN-SPECIALS