

SOUTH INDIAN MENU SELECTION

Menu A

SGD 18+ per Pax

APPETIZER

SAMOSAS

Crispy Indian puff pastry stuffed with
savory potatoes & green peas

**

VEGETARIAN MAIN COURSE

SAMBAR

Lentils and mix vegetable stew with herbs and spices

MIXED VEGETABLE

Dry stir fry mixed vegetables with spices

**

NON VEGETARIAN MAIN COURSE

Chicken Masala

Chicken cooked in dry spiced gravy ,

CHILI FISH

Stir fry fish fillets in a sour & spicy gravy

**

RICE & BREADS

BIRYANI RICE

Basmati rice cooked together with spices, herbs & yoghurt

ASSORTED NAAN

(BUTTER / GARLIC / PLAIN)

Tandoor oven-baked flatbread

**

SALADS & CONDIMENTS

PICKLES

Lemon with Spices

MIXED RAITA

Youhurt Sauce with vegetables

MINT SAUCE

Chopped mint leaves with aromatics

**

DESSERT

PAYASAM

Vermicelli , whole milk and cardamom pudding

**

BEVERAGES

LIME CORDIAL

Refreshing lime flavoured drink

Menu B

SGD 20+ per Pax

APPETIZER

VEGETABLE PAKORA

Crispy fried vegetable fritters

SPRINGROLL

Savoury rolls with cabbage and other vegetable fillings

**

VEGETARIAN MAIN COURSE

SAMBAR

Lentils and mix vegetable stew with herbs and spices

ALOO GOBI

NON VEGETARIAN MAIN COURSE

MUTTON CHETTINADU

Stewed mutton with a selection of aromatic dry spices
and tomatoes

CHICKEN CURRY

Stew of Chicken , ground spices, tomatoes and potatoes

KADAI FISH

Spicy fish dish cooked with ground spices & tomatoes

**

RICE & BREADS

TOMATO RICE

Rice cooked with whole spices and herbs with tomatoes

ASSORTED NAAN

(BUTTER / GARLIC / PLAIN)

**

SALADS & CONDIMENTS

MIX VEGETABLE PACHIDI

Mix vegetable in herbs and youghurt

MIXED RAITA

Youhurt Sauce with vegetables

MINT SAUCE

Chopped mint leaves with aromatics

**

DESSERT

KESARI

Sweet dessert made from semolina with
dry fruits and nuts

GULAB JAMUN

Milk -solid based soft balls soaked in rose sugar syrup

BEVERAGES

FRUIT PUNCH

Zesty fruit flavoured drink

SOUTH INDIAN MENU

Menu C SGD 30+ per Pax

APPETIZER

Mix Vegetable Pakoras

Mixed vegetable fritters

Spring Roll with Thai Chili Sauce

Savory rolls with vegetable fillings

Murgh Malai Tikka

Chicken cubes marinated with yoghurt, spices cooked to perfection in the tandoor

VEGETARIAN MAIN COURSE

Vegetable Dalcha

Slow cooked lentils with vegetables

Mixed Vegetable

Stir fried mixed vegetables

Palak Paneer

Cottage Cheese cooked & simmered in spinach gravy with ginger and garam masala

NON VEGETARIAN MAIN COURSE

Mutton Masala

Boneless mutton cooked with tomatoes and dry spices

Chicken Black Pepper

Chicken cooked in tomatoes, herbs and black pepper

Chilli Fish

Stir fry fish fillets in a sour & spicy gravy

Egg Masala

Egg cooked with dry herbs and spices

BREAD

Assorted Naans - Plain, Butter & Garlic

(Tandoori Baked Indian Flat bread)

SALADS /CONDIMENTS

Garden Salad, Mixed Raita, Achar., Mint Sauce

RICE

Chicken Dum Biryani

Basmati Rice Cooked with Chicken and aromatic spices

DESSERTS

Rasmalai

Dumplings made from cottage cheese soaked in sweetened thickened milk delicately flavoured with cardamom & rose petals

Payasam

Pudding made with vermicelli, whole milk, sweetener and cardamoms

Fresh Fruits

BEVERAGES

Masala Tea

Creamy Milk Black Tea with aromatics and spices

Lime Cordial

Refreshing lime flavoured drink

