

CELEBRATING TRADITIONAL RICE VARIETIES

MENU

SOUP

- Cream Of Wild Rice (Mullan Kaima)

SALADS

- Red Rice (Karunkuruvai) & Mint With Soya Dressing
- Vegan Rice (Kuzhiyadichan) With Sweet Pepper
- Mappilai Samba With Jaggery & Coconut

MAIN COURSE

- Thengai Poo Samba Besibella Bath
- Seeraga Samba Kaai Brinji
- Mullan Kaima Malabar Biryani
- Kullakar Red Rice & Kadamba Sambar
- Kullkar Red Rice Kuzhi Paniyaram
- Madulai Aval (Kullakar Aval) Thayir Sadam

BREADS

- Akki (Seeraga Samba) Roti
- Kitchili Samba Idiyappam

LIVE COUNTER

- Karuppu Kowni Arisi Dosa & Kadamba Sambar
- Tomato / Coconut Podi /Curry Leaves Podi
Coriander/Tamarind With The Following Rices
Mappillai Samba/Thengaipoo Samba /Mullan Kaima,
Kuzhiadichan/Chakkhao Poireiton

DESSERT

- Karuppu Kowni Arisi Ladoo
- Ilupaipoo Samba Payasam
- Chakhao Poireiton Phirni