Appetizer
Thoothukudi Puli Eral Peratal                      950
Tiger prawn, shallots and curry leaf

Karaikudi uppu Kozhi                          600
Salt cured chicken, Garlic and Mundu chilly

Neelangarai Nethili Fry                        600
Anchovy, fresh turmeric and semolina

Madurai Kola Urundai                           600
Minced mutton dumplings with fennel

Pookose Varuval                                  475
Florets of Cauliflower, spices, coarse ponni rice

Vazhai poo Vada                                   475
Banana blossom, lentil and coriander

Main Course
Eral Kozhambu                                    1100
Bay Prawns, coconut cream, curry leaf and kokum

Ramnad Nandu Peratal                             850
Steamed crab, fresh ginger and chilly

Veetu Masala Meen                                  850
Leaf wrapped fish, pickled raw mango and crushed fenugreek

Nagapattinam Vavval                                850
Fried Pomfret, tamarind and ground mustard

Palkatti Yelai Chutathu                          700
Banana leaf wrapped Cottage cheese, shallots and home ground spices

Kalan Pattani Milagu Thokku                      700
Mushroom, green peas, tangy tomato and black pepper
(Served with Dal, Salna and Choice of Steamed Rice or Madurai Paratha)

Dessert of the day with Jigarthanda
Sorbet  425