

VEGETARIAN

20 Person Minimum

MIX 'N MATCH: Customize your meal.

STARTERS

\$ 2 / PIECE

VADA: URUD / MASALA

A light crispy lentil fritter.

VEGETABLE CUTLET

Potato, peas and shredded vegetables.

STEAMED IDLY

Soft and fluffy steamed rice-lentil cakes.
(Substitute for Rava Idly for \$0.50)

VEGETABLE BONDA

Vegetable balls. South India's answer to Samosa.

VEGETABLE SAMOSA

Potato, peas and shredded vegetables.

GOBI: 65/MANCHURIAN

Pan fried bite sized chicken in yogurt-turmeric marinade.
(Substitute for Paneer for \$1)

ENTREE

\$ 3 / PERSON

DUM BIRIYANI

Spice & herb infused rice with vegetables.
(Add Paneer for \$1)

VEGETABLE PULAV / FRIED RICE

Mild pilaf with carrots, beans and green peas.

PANEER BUTTER MASALA

Creamy onion-tomato curry with cubes of Indian cottage cheese.

SPINACH CURRY

Spinach legume dal (or) Saag Paneer.

MALAI KOFTA

Vegetable "kebab" in a creamy curry.

INDO-CHINESE

Choice of Hakka Noodles, "Manchurian"/"Chilli" Curry.

SIDES

\$ 1 / PERSON

WHITE RICE

Choice of Indian:
- Sona Masoori
- Basmati/Brown (+\$1)

BAROTA

Layered flaky bread

DAKSHIN DESSERT (+\$1.5)

- Kesari (Halwa)
- Mysore Pak
- Gulab Jamoon/Rasamalai
- Payasam

PACKAGES

SNACKS

Two starters and Masala Chai (or) Filter Coffee

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LUNCH

One starter, Lentil Soup, Channa Masala, Dal, Coconut Kurma and "Poriyal" Vegetable, White Rice, Barota, Papadum and a Dakshin Dessert.

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DOSA PACKAGE

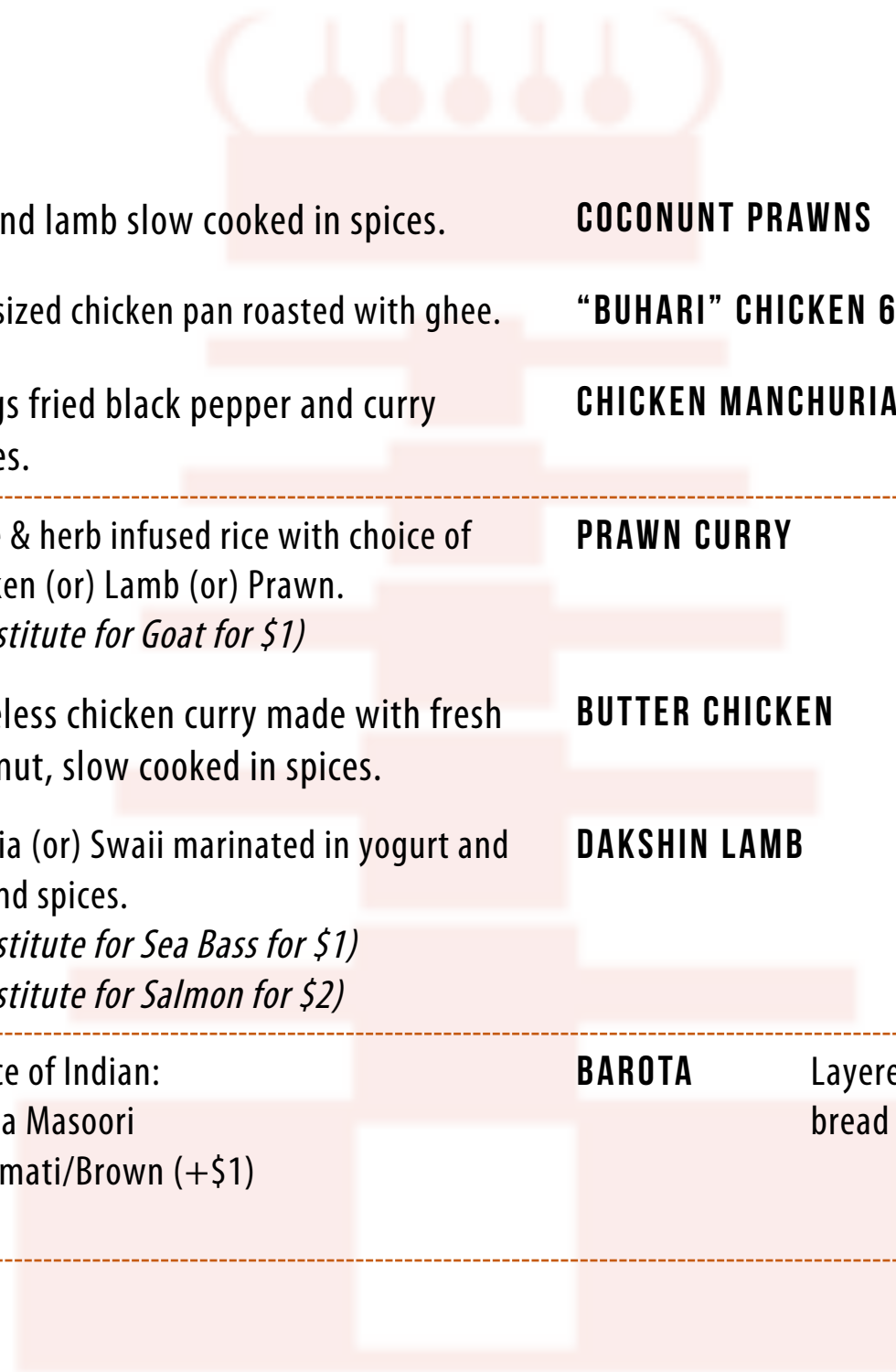
- Any two vegetarian starters (add non-vegetarian starter for \$1)
- Dosa varieties (includes Potato Masala): Plain, Mysore, Kara, Onion, Chocolate (or) Cheese (add Spinach Dosa for \$1, Chicken/Lamb Dosa for \$2)
- Masala Chai (or) Filter Coffee (or) Dakshin Dessert

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NON-VEGETARIAN

20 Person Minimum

MIX 'N MATCH: Customize your meal.



STARTERS

\$ 2 / PIECE

LAMB MEAT BALLS

Ground lamb slow cooked in spices.

COCONUT PRAWNS

Coconut prawns work seared in coconut oil.

GHEE ROAST CHICKEN

Bite sized chicken pan roasted with ghee.

“BUHARI” CHICKEN 65

Bite size chicken fried and tossed in onion and spices.

CHETTINAD CHICKEN WINGS

Wings fried black pepper and curry leaves.

CHICKEN MANCHURIAN

Hors d’oeuvre popular in Indo-Chinese cuisine. *Also try “Chicken Lollipop”: a frenched winglet.*

DUM BIRIYANI

Spice & herb infused rice with choice of Chicken (or) Lamb (or) Prawn. *(Substitute for Goat for \$1)*

PRAWN CURRY

Malabar curry with the tanginess of tamarind and the sweet taste of coconut milk.

ENTREE

\$ 3.5 / PERSON

COCONUT CHICKEN

Boneless chicken curry made with fresh coconut, slow cooked in spices.

BUTTER CHICKEN

A cousin to Chicken Tikka Masala and a crowd pleaser.

PAN SEARED FISH

Tilapia (or) Swaii marinated in yogurt and ground spices. *(Substitute for Sea Bass for \$1)*
(Substitute for Salmon for \$2)

DAKSHIN LAMB

Succulent lamb in a ginger-garlic-tamarind gravy: from a region that enjoys some of the spiciest dishes. *(Substitute for Goat for \$1)*

SIDES

\$ 1 / PERSON

WHITE RICE

Choice of Indian:
- Sona Masoori
- Basmati/Brown (+\$1)

BAROTA

Layered flaky bread

DAKSHIN DESSERT (+\$1.5)

- Kesari (Halwa)
- Mysore Pak
- Gulab Jamoon/Rasamalai
- Payasam

ANOTHER PLATTER

DAKSHIN MEALS

Tamarind and Lentil soups, Channa Masala, White Rice, Barota, Rice Crisps, Dessert and Buttermilk and your choice of Lamb (or) Chicken curry.