



THALI SET DINNER

Toor Dahl Rasam

Spiced yellow lentil & tomato soup with seafood

Urula Kizhangu Tikki

Potato stuffed with spicy yellow lentils

Tandoori Jinga

Prawns cooked in the tandoor with spicy yellow marinade & papaya salad

Kozhi Chettinad

Chicken cooked in fragrant spiced roasted coconut gravy

Meen Mappas

Local reef fish in thick spicy coconut & kokum gravy

Channa Dahl Tadka

Braised fennel scented gram lentils

Cabbage Poriyal

Sautéed cabbage with coconut, mustard seeds & curry leaf

Kaddu Kachumber & Koshimbir

Pumpkin, onion & coconut salad with spice infused lime dressing

Cucumber, tomato & onion with spiced yoghurt

Basmati, kerala parathas & traditional accompaniments

Kulfi

Cashew nut & cardamom iced dessert with fresh papaya salad & rosewater jelly