



Tamil New Year Menu (Veg)

Wed 16th April 2025

\$68 pp

ENTRÉE

TOMATO ONION AND CHEESE UTTAPPAM

South Indian savoury rice pancakes topped with onion, black pepper and tomatoes.

SAMBAR VADAI

Black lentil 'vada' in a lentil and tamarind 'sambar'

YAM VARUVAL

Hot spicy favourite from Chennai - fried yam with ginger, garlic, chilli, fried onions and crispy curry leaves

MAIN COURSE

KADAMBA PORRIAL

Cauliflower, broad beans, green beans, and carrots tossed with mustard seeds, baby shallots, green chilli, asafoetida, and fresh grated coconut

KATHRIKAI KOZHAMBU

Baby eggplant with turmeric, browned coconut, black pepper, and *kalpasi* (stone moss)

PUMPKIN PATANI KUTTU

Pumpkin with green peas cooked in a ground paste of cumin, coconut and green chilli

ACCOMPANIMENTS

Nei Sadam

Seerha Samba Rice, popular native south Indian rice with aromatic spices, ghee, cashew, and sultanas

Veechu Parantha

Flaky bread made on a flat pan.

Pappadums, Tomato & Onion 'Kachumber';
Cucumber & Yoghurt 'Raita'; Sweet Mango 'Chutney'

DESSERT

ELLANIR PAL PAYASAM

Tender coconut with jaggery, cardamon