



Tamil New Year Menu

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'

MEEN VARUVAL

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

MAIN COURSE

TANGAI KOZHI CURRY

Medium spiced chicken dish with green cardamom, yoghurt, star anise, cashew and poppy seeds

ATTUKAAL KOZHAMBU

Slow cooked leg of lamb 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