

A WARM BEGINNING

South Indian breakfast

Soft idlis, crisp dosas and familiar Karnataka favourites. Welcome your guests with a breakfast that feels generous, comforting and full of flavour.

Breakfast classics

Idli, dosa and comforting favourites

IDLI & DOSA

Idli · Idli & Vada · Mini Masala Dosa · Set Dosa · Khali Dosa

MORNING FAVOURITES

Shavige Bath · Chow Chow Bath · Khara Bath · Pongal

ON THE SIDE

Chutney · Sambar

Rice selections

A fragrant addition to the morning table

RICE & BATH

Vegetable Pulao · Vegetable Dum Biryani · Ghee Rice · Tomato Bath · Pudina Rice · Jeera Rice · Bisi Bele Bath · Lemon Rice · Puliyo Gare

A sweet beginning

Traditional sweets to complete breakfast

SWEET SELECTIONS

Gulab Jamun · Dry Jamun · Carrot Halwa · Kashi Halwa · Kesari Bath · Pineapple Kesari Bath

A warm beginning for your celebration

Share your occasion, venue, guest count and favourite breakfast dishes. Our team will help shape a suitable menu and service plan.

ROOTED IN TRADITION

The South Indian feast

A celebration served with the warmth of a traditional banana-leaf meal. Explore regional rice dishes, vegetable preparations, breads and sweets for a table your guests will remember.

The heart of the feast

Vegetables, rice and regional favourites

PALYA & VEGETABLES

Beans Palya · Tondekayi Palya · Potato Fry

FLAVOURED RICE

Vegetable Pulao · Vegetable Dum Biryani · Ghee Rice
· Methi Rice · Pudina Rice · Jeera Rice

REGIONAL RICE FAVOURITES

Chitranna · Puliyoogare · Vangi Bath

Breads, curries & accompaniments

Build a generous, balanced meal

CURRIES & KURMA

Chana Masala · Vegetable Kurma · Paneer Kurma ·
Palak · Kadai Vegetables

INDIAN BREADS

Poori · Palak Poori · Rumali Roti · Kulcha · Roti · Naan ·
Butter Roti · Butter Naan · Butter Kulcha

DOSA SELECTIONS

Mini Masala Dosa · Set Dosa · Neer Dosa

Breads, curries & accompaniments - continued

SAMBAR & ACCOMPANIMENTS

Sambar · Rasam · Majjige Huli · Buttermilk · Curd ·
Kosambari · Pickle · Papad · Salt

SAVOURY BITES

Chilli Bajji · Pakoda · Bonda · Gobi Manchurian · Aloo
Kebab

Sweets & finishing touches

A traditional conclusion to the meal

PAYASA & SWEETS

Shavige Payasa · Hesaru Bele Payasa · Sabakki Payasa
· Badusha · Dry Jamun · Carrot Halwa · Laddu · Mysore
Pak

HOLIGE

Kayi Holige · coconut · Bele Holige · dal

TO FINISH

Ice Cream · Beeda · paan

SERVICE ESSENTIALS

Banana-leaf service · 500 ml Water Bottle

Menu selections and service arrangements are confirmed with our team for your event.

A TABLE FULL OF FLAVOUR | PART ONE

The North Indian spread

Welcome drinks, lively starters and rich vegetarian mains. Begin with your favourites, then explore the rest of the menu on the following page.

Welcome & first tastes

Refreshing drinks, soups and starters

WELCOME DRINKS

Lemon Mint · Watermelon Juice

VEGETARIAN SOUPS

Tomato Soup · Baby Corn Soup · Mixed Vegetable Soup · Mushroom Soup

VEGETARIAN STARTERS

Gobi Manchurian · Gobi Chilli · Gobi 65 · Baby Corn Manchurian · Baby Corn Chilli · Baby Corn 65 · Mushroom Manchurian · Mushroom Chilli · Hara Bhara Kebab · Paneer Chilli · Aloo Kebab · Paneer Pakora

The main course

Breads, rice, gravies and vegetables

INDIAN BREADS

Poori · Chapati · Rumali Roti · Tandoori Naan · Butter Naan · Tandoori Roti · Kulcha

FLAVOURED RICE

Ghee Rice · Jeera Rice · Fried Rice · Vegetable Biryani · Vegetable Pulao · Peas Pulao · Palak Pulao

Accompanied by raita or kurma.

VEGETARIAN GRAVIES

Paneer Butter Masala · Kadai Paneer · Mixed Vegetable Curry · Paneer Tikka Masala · Chana Masala · Green Masala · Green Peas Masala · Aloo Gobi Masala · Bhindi Masala · Palak Paneer · Matar Paneer

Bring your favourite flavours together

Choose the courses that suit your gathering. Final dishes, availability, service requirements and pricing are discussed and confirmed with our team.

A TABLE FULL OF FLAVOUR | PART TWO

The finishing touches

Complete your North Indian spread with comforting dals, vegetable preparations, salads and traditional sweets. Consider every course as part of one generous table.

The main course - continued

DAL, RICE & CURD

White Rice · Dal Fry · Dal Makhani · Dal Palak · Dal Tadka · Methi Dal · Tomato Dal · Curd · Curd Rice

DRY VEGETABLE PREPARATIONS

Aloo Matar Dry · Aloo Gobi Dry · Aloo Jeera Dry · Mixed Vegetable Dry · Bhindi Dry

SALADS

Green Salad · Finger-cut Salad

Sweets & finishing touches

The final course and thoughtful essentials

TRADITIONAL SWEETS

Gulab Jamun · Dry Jamun · Gajar Ka Halwa · Jalebi · Besan Laddu · Bombay Halwa · Moong Dal Halwa · Boondi · Milk Kheer · Semiya Kheer · Sabudana Kheer · Rava Kheer

TO FINISH

Ice Cream · Paan

AT THE TABLE

Papad · Pickle · Salt

SERVICE ESSENTIALS

500 ml Water Bottle · Tissues

Let us plan your celebration

Call or WhatsApp +91 74834 21330 with your event date, venue and guest count. Tell us about dietary preferences and the dishes you would love to include.