



# DIWALI MENU - SOUTH INDIAN

## Welcome Drink

Nariyal Shikanji (d/g/v)

*coconut water, lemon, cumin*

## Entrées

Dal Vada (n/v)

*deep-fried lentil patties, ginger, curry leaf, coconut chutney*

Chef's Salads (v)

## Mains

Meen Moilee (g/h)

*boneless pieces of fish, ginger, curry leaf coconut cream*

Murgh Chettinad (g/h/n)

*morsels of chicken, south Indian spices*

Mutton Sukkha (g/h)

*lamb, coconut, onions*

Ennai Kathrikai (g/v)

*tangy & sweet eggplant curry*

Avial (g/v)

*vegetables, coconut & ginger gravy*

Sambhar (g/v)

*lentil & vegetable stew*

## Sides and Accompaniments

Coconut Rice (g/v)

*fragrant basmati rice, coconut, mustard seeds*

Mini Uttapam / Malabari Paratha (v)

*fluffy pancakes / layered flaky flatbread*

Poppadum (v)

*thin, crisp, fried cracker*

Beetroot Pachadi (v)

*beetroot, coconut, yoghurt*

Achar (v)

*mixed vegetable pickle*

## Desserts

Parippu Payasam (g/n/v)

*warm lentils & jaggery*

Narikel Burfi (n/v)

*desiccated coconut fudge*

(d) dairy free (g) gluten free (h) halal (n) contains nuts (v) vegetarian (ve) vegan