Mother's Day (31/03/2019)

YOU MIGHT THINK I NEVER
HEAR WHAT YOU SAY, MOM,
BUT THE TRUTH IS,
I LIVE BY YOUR WORDS **EVERY DAY.**

For the Table

Pappadoms/ Achappam/ Pappadavda/ Banana chips

Accompaniments

Mango pickle/ lemon pickle/ Chefs special home made pickles & kCoconut coriander chutney

Appetizer

KING PRAWN FRY
Kingprawn marinated in refreshing spices
and fried in the traditional way

POTATO BONDA
Mashed potatoes with ginger, curry leaves,
deep friedin a batter made of chickpeas

Chicken Butter Fry
Chicken marinated in Kerala spices &
cooked with bell pepper

ONION PAKORA
Onion fritters made with gram flour
& Indian spices

POTATO BONDA
Mashed potatoes with ginger, curry leaves,
deep friedin a batter made of chickpeas

CHILLY PANEER
Indian cheese cooked in chilly, chopped garlic,
green pepper tomato sauce

Entree

NADAN CHICKEN CURRY
Chicken roasted with spicy sauce cooked with
tomato, onion, ginger & coconut milk

COCHIN PRAWN CURRY
Tiger Prawns cooked in Kerala speciality sauce made with
onions & tomatoes and spices

COCHIN LAMB CURRY
Lamb cooked in tomato based sauce with spices made of
black pepper,coriander powder, garlic,

Served with

Spicy Potatoes

Rice
Breaad

ALOO GOBI MASALA
Potatoes, cauliflower cooked with tangy
tomatoes, onions & spices

TADKA DAAL
Yellow Lentils tempered with garlic,
cumin seeds and spices

VEGETABLE KORMA
Mixed vegetables cooked in onion
sauce flavoured with spices and coconut.

Served with

Green Beans coconut Thoran

Rice
Bread

Dessert

Banana Roast with Vanilla Ice-cream
Plantain stuffed with jaggery, coconut & rice flakes.
Deep fried with spiced lentil batter

Mango Kesari
Dessert made of mango, semolina & milk

Semiya Payasam
classic Indian dessert prepared with roasted vermicelli ,
milk and nuts.