



## THE SOUTHERN TABLE AT THE MANOR - VEGETARIAN

•Unlimited South Indian Feast - Served to your table•

*“From Madras to Malabar - A Culinary Journey”*

**\$48++/person**

**Weekend Experience | 12pm - 3pm  
(A 90-Minute Indulgent Experience)**

Dishes are served continuously to your table  
Refills available upon request

### CHAAT / STARTER

#### **Mint-Tamarind Elixir Orb**

*Crispy hollow puris filled with spiced potatoes and tangy herb-infused water, bursting with bold flavors in a single bite.*

#### **✦ Okra Vepudu Royale**

*Golden lady finger finished with toasted spices and curry leaf.*

### MAIN COURSE

#### **✦ Malabar Potato Velouté**

*Kerala-style potato stew simmered in coconut milk and curry leaves.*

#### **Kerala Buttermilk Curry**

*Delicate yogurt-based curry infused with South Indian aromatics.*

#### **Vegetable Varuval Delight**

*Seasonal vegetables, dry-roasted with aromatic spices and a crisp finish*

### LIVE & TABLE STAPLES

#### **✦ Live Dosa and Uttapam Selection**

##### **Gourmet Uttapam Selection**

*Light, fluffy uttapams topped with a vibrant assortment of fresh garnishes*

##### **Mysore Masala Dosa Royale**

*Golden, crisp dosa filled with spiced potato and South Indian aromatics*

##### **Mix Veg Chettinad Biryani**

*Spicy Chettinad biryani with aromatic rice, vegetables, and fresh ground masala.*

##### **Steamed Rice**



## THE SOUTHERN TABLE AT THE MANOR

‘Unlimited South Indian Feast - Served to your table’

*“From Madras to Malabar - A Culinary Journey”*

### TRADITIONAL ACCOMPANIMENTS

**Sambhar**

**Coconut, Beetroot, Peanut Chutney**

**House Pickles**

**Cooling Yoghurt Raita**

### DESSERTS

**Silken Vermicelli Kheer**

*Delicate vermicelli simmered in milk, flavored with saffron and cardamom.*

**Saffron-Kissed Jamun**

*Golden milk dumplings soaked in fragrant rose and saffron syrup.*

### OPTIONAL PAIRING:

**\$15++/glass**

Mimosa / Sangria / Wine (Red / White)

*Perfect for leisurely lunches, family gatherings, and long conversations.  
From spice - laden coasts to temple kitchens - a Southern story, told at your table.*



## THE SOUTHERN TABLE AT THE MANOR - NON VEGETARIAN

•Unlimited South Indian Feast - Served to your table•

*“From Madras to Malabar - A Culinary Journey”*

**\$48++/person**

**Weekend Experience | 12pm - 3pm  
(A 90-Minute Indulgent Experience)**

Dishes are served continuously to your table  
Refills available upon request

### CH A A T / S T A R T E R

#### **Mint-Tamarind Elixir Orb**

Crispy hollow puris filled with spiced potatoes and tangy herb-infused water, bursting with bold flavors in a single bite.

#### **\*\*\* Madras Ember Chicken 65**

*Tender chicken, delicately crisped and infused with bold aromatics.*

### M A I N C O U R S E

#### **\*\*\* Coconut Prawn Moilee**

*Coastal prawns elevated with fragrant coconut and subtle aromatics.*

#### **Andhra Chilli Roast Chicken**

*Tender chicken, dry-roasted with bold Andhra spices.*

#### **Tamil - Style Vegetable Varuval**

*Seasonal vegetables, dry-roasted with aromatic spices and a crisp finish*

### L I V E & T A B L E S T A P L E S

#### **\*\*\* Live Dosa and Uttapam Selection**

##### **Gourmet Uttapam Selection**

*Light, fluffy uttapams topped with a vibrant assortment of fresh garnishes*

##### **Mysore Masala Dosa Royale**

*Golden, crisp dosa filled with spiced potato and South Indian aromatics*

##### **Malabar Mutton Biryani**

*Malabar-style biryani with slow-cooked mutton and balanced spices.*

##### **Steamed Rice**



## THE SOUTHERN TABLE AT THE MANOR

‘Unlimited South Indian Feast - Served to your table’

*“From Madras to Malabar - A Culinary Journey”*

### TRADITIONAL ACCOMPANIMENTS

**Sambhar**

**Coconut, Beetroot, Peanut Chutney**

**House Pickles**

**Cooling Yoghurt Raita**

### DESSERTS

**Silken Vermicelli Kheer**

*Delicate vermicelli simmered in milk, flavored with saffron and cardamom.*

**Saffron-Kissed Jamun**

*Golden milk dumplings soaked in fragrant rose and saffron syrup.*

### OPTIONAL PAIRING:

**\$15++/glass**

Mimosa / Sangria / Wine (Red / White)

*Perfect for leisurely lunches, family gatherings, and long conversations.  
From spice - laden coasts to temple kitchens - a Southern story, told at your table.*