



Catering Menu – South Indian

STARTERS

VEGETARIAN

Crumbed Vegetable Spring Roll - *Subtly spiced curried potato pastry roll covered in bread crumbs*

Vegetable Patties - *Curried Mixed vegetable and potato filled pastry*

Vegetable Cutlets - *Spiced Potato and Cabbage cakes flavoured with mustard seeds and aromatic curry leaves and lemon*

Urid Vadai - *Deep fried Urid dhal doughnut with fennel seed and curry leaves*

Dahl Vadai - *Deep fried spicy Channa dhal with crushed chillies and onion*

Paneer Devilled - *lightly fried strips of Indian cottage cheese stir-fried in sautéed onion and spice with mixed peppercorn garnished with coriander leaves*

NON-VEGETARIAN

Mutton Rolls - *Mild curried mutton and potato pastry roll covered in bread crumbs*

Tuna Fish Cutlets - *Tangy spiced Potato and tuna fish cakes, Infused with mustard seeds and aromatic curry leaves*

Fish Patties - *Curried tuna and potato filled pastry*

Devilled Mutton - *Grilled bite size marinated mutton tossed and cooked with light spice, peppercorn, red onion and mixed bell pepper*

Devilled Chicken - *Grilled bite size tender Chicken piece tossed and cooked with light spice, peppercorn, red onion and mixed bell pepper*

Devilled Prawns - *Subtly spiced and grilled King Prawns tossed and cooked with peppercorn, red onion and mixed bell pepper*

Lamb Chop - *Juicy lamb chop marinated with herbs and aromatic spice, Grilled and tossed with black pepper and red onion*

Ceylon Chicken Satay - *Grilled tender piece of chicken seasoned with garlic and ginger, and selected spice. Served with mango chutney.*

PALA-AHARAM

Pala Aharam literally means 'Variety of Food'. It's a customary in sri lanka and southern Indian to provided. Pala-Aharam for the guest as a gesture of gratitude on their arrival or when the depart a function or a ceremony. It's ether given in a organza bag or in a decorative box consist of five item.

Payatham Urundai
Sweet Atchu Murukku
Bhoondi Laddu
Milk Toffee
Kesari
Rava Laddo
Mixture
Murukku
Pakoda
Cashew nut
Paruthythurai Vadai

MAIN COURSE

RICE & ROTTI

Fried Rice - *Fragrant basmati rice cooked with seasonal vegetable coriander and gee*
Vegetable Briyani - *Mixed Seasonal Vegetable cooked with aromatic spices, basmati rice and cashew nuts*
Ghee Rice - *Basmati rice cooked with ghee, fragrant spice and sprinkled with fried onion*
Plain Rice - *Plain boiled basmati rice*
Kothamba Rota - *Traditional Sri Lankan and South Indian Veechu Rotti*

KUZHAMBU

Potato & Tomato - *Spicy tomato and potato stew*
Okra Kuzhambu - *Spicy tomato and potato stew garnished with deep fried okra*
Aubergine Kuzhambu - *Deep fried aubergine curry cooked in tomato puree with onion, mustard and grilled potatoes piece*
Mour Kuzhambu - *Tempered mustard seeds, fenugreek, cumin stir fried with shredded Urid vadai then mixed with fresh curd*
Cauliflower & Potato Kuzhambu - *Lightly fried cauliflower & potato curry cooked in tamarind puree with onion, mustard and grilled potatoes piece*

PERATTLE

Kathari-kai - Dry Aubergine curry cooked in tamarind with sauteed onion, curry leaves and mustard seeds

Suran - Fried cubes of suran tempered in roasted chilli powder and simmered with coconut milk

Payatham-kai - Long bean milk curry cooked in coconut water with turmeric, mustard and sired with hint of thick coconut milk

Pusani-Kai & Maravelli - Cubes of pumpkin cooked in creamy cassava and mild coconut sauce

Soya Beans - TVP Soya nougats cooked in roasted sri Lankan curry powder with aromatic spices and curry leaves

Fresh Beans - Fresh cut green bean Cooke in light coconut milk and mustard

Potato & Cashew Nut Masala - Creamy potato curry cooked with turmeric mustard in coconut milk and garnished with Cashew Nuts

Chilli paneer - lightly fried cubes of Indian cottage cheese stir-fried in sauteed onion and tomato puree with mixed bell pepper, garnished with coriander leaves

VARAI

Cabbage & Greens Varai - Shredded white cabbage and spring greens stirred and tossed in mustard sees and grated coconut

Mixed Beans Varai - Mixed beans tossed with onion, sesame seeds, fried dried red chillies

Cauliflower Varai - Cauliflower florets tossed with onions roasted grated coconut and mustard seeds, garnished with curry leaves

Cabbage & Carrot Varai - Shredded white cabbage and carrot stirred and tossed in sauteed onion, mustard sees turmeric and boiled Channa dhal

Pusanikai varai - Cubes of Pumpkin Tempered with sauteed onion, red dry chilli, mustard, sprinkled with roasted pumpkin seeds

Cauliflower Manchurian - Deep fried spicy Cauliflower florets Fritters tossed with onions and curry leaves

PARUPPU & SAMBAR

Mysoor Paruppu - Lentils cooked with onion, garlic, and tampered with aromatic sauteed, cumin, mustard, onion and dry chilli

Moung Dahl - Roasted moung-dhal cooked with onion, garlic, and tampered with aromatic sauteed Fennel seed, mustard and onion

Keerai & Dahl - Lentils cooked in spinach with onion, garlic, and green chilli

Sambar - spiced lentils and mixed vegetable stew infused with aromatic curry leaf & mustard seeds

Avial - Mixed exotic vegetables Cooked with red lentil in turmeric, mustard and coconut milk

PORIYAL

Papadoms - *Fried Madras plain Papadoms*

Mour Mezha-kai - *Fried butter chilli*

Urid Vadai - *Deep fried Urid dhal doughnut with fennel seed and curry leaves*

ACCOMPANIMENT

SAMBOL

Red Coconut Sambol (V) - *Pounded coconut and dried red chilli sambol*

Coconut Ginger Sambol (V) - *Pounded coconut and green chilli with ginger and onion*

Paava-kai Sambol (V) - *Diced tomato, red onion salad with deep fried kerala rings, flavoured with squeezes of lemon juice*

Beetroot Sambol (V) - *Shredded beet root with diced red onion and green chillies*

Kathari-kai & Plantain Sambol (V) - *Creamy squashed steamed aubergine and plantain in lemon juice, chopped onion and green chilli with a hint of fresh coconut milk*

Carrot Sambol - *Shredded carrot with red onion and green chilli with ground pepper and lime juice*

PACHADI & SALAD

Thakkali & Onion Salad - *Tomato and red onion in lemon and vinegar garnished with chopped curry leaves*

Mixed Salad & Curd - *Shredded carrot, cucumber, copped red onion and tomato in curd, garnished with coriander leaves*

Mixed crispy salad - *Fresh mixed crispy leaves salad*

Cucumber Pachadi - *Cucumber raita with curd and mint*

DESSERT

Seasonal Fresh Fruit salad - *Banana, Jack Fruit, Mango, and Apple, dates, sprinkled with pomegranate and sugar candy*

Kesari - *Fragrant Semolina Halva with roasted cashew nuts and raisins.*

Pal Payasam - *Warm creamy tapioca pudding cooked in milk with cashew nuts and raisins.*

Ven Pongal - *Red Rice Pudding made with milk and cardamom*

Kithul Payasam - *Warm creamy tapioca pudding cooked in milk with cashew nuts and raisins flavoured with kithul syrup and dry ginger*

Rasavalli Payasam - *warm creamy tapioca & rasavalli pudding Cooked in milk with cashew nuts and raisins*

Wattelappam - *Traditional Sri Lankan Malayan steamed pudding made from Egg, coconut milk, kithul, roasted nutmeg, maze and sprinkled with roasted cashew nut.*

**The traditional Vegetarian Course contains eleven dishes which includes four curries, one sambol, one pachadi and the three poriyal which are compulsory along with one dessert.*

**Client can choose one dish from each variety of cooking*

**Pala Akarama are priced individually.*

NON-VEGETARIAN

BRIYANI & RICE

Mutton Briyani - Succulent pieces of lamb cooked with aromatic spices, rambe and basmati rice

Chicken Briyani - Tender piece of chicken cooked with aromatic spices, basmati rice and cashew nuts

Raal Briyani - King Prawn cooked with aromatic spices and basmati rice served with Raita and mixed leaf salad.

KOTTHU & NOODLES & TIFFIN

String Hopper Kotthu - Shredded Steamed rice noodles stirred with fried aubergine, onion, and potato in mild spices and curry leaf

Mutton Koththu Rotti - Shredded Kothamba Rotti stirred and tossed with egg, onion, green chilli in mild curried mutton piece

Vegetable Koththu Rotti - Shredded Kothamba Rotti stirred and tossed with onion and spice combined with shredded seasonal vegetables

Prawn Noodles - Ceylon style rice noodles sired-fried with King Prawns and mixed peppers

Vegetable Noodles - Ceylon style curried rice noodles with mixed bell peppers and shredded Carrots

Pittu Kotthu - Steamed rice flour granules stirred and tossed with fried vegetable, mild spice and curry leaf

Pittu White/Brown - Roasted rice flour spherical granules steamed with grated coconut in a bamboo flute

String Hopper White/Brown - Fine noodles made from rice flour, gently steamed in a round basket.

MEAT & POULTRY

Mutton Curry - Traditional Sri Lankan style sautéed mutton curry cooked with aromatic roasted curry powder

Ceylon Chicken Curry - Succulent piece of chicken on bone cooked with ground roasted curry powder, fennel seeds curry leaves and onion, simmer in coconut milk

Coconut Chicken Korma - Bone less tender chicken piece cooked in coconut milk with mild spice, green chillies and coriander

Egg Curry - Whole boiled egg in sauteed onion, stripes of bell pepper and sweat and spicy tomato sauce

Chilli Chicken - Grilled tender piece of chicken cooked in sweat spicy tomato sauce and mixed bell pepper

Mutton Madras - Fiery Mutton cooked with Madras curry powder, garnished with coriander

SEA FOOD

Meen Kuzhambu - King Fish cooked in tamarind and coconut milk, with Sri Lankan Curry Powder and flavoured with, garlic, shallots and curry leaves.

Raal Perattle Curry - King Prawns cooked with onion, tomato puree, aromatic spices, and green chillies with hint of coconut milk

Canavai Perattle Curry - Squid marinated in turmeric, sea salt and lime cooked with sri Lankan ground roasted spice and hint of coconut milk

Ambul Thiyal - Fresh tuna chunks dry sauteed in gurakka(black tamarinds) and roasted sri Lankan curry powder.

PORIYAL/COCKTAIL

Sea Food Cocktail - Marinated grilled squid, Prawn and King Fish morsels tossed and stir fried with mixed bell pepper and onion in fiery shrimp and tomato sauce

Fish Cocktail - Marinated grilled King Fish morsels tossed and Stir-fried with red pepper, onion and spicy tomato sauce

Meen Poriyal - Marinated chunks of fried fish with crisp fried onion and Butter chilli, lightly flavoured with oyster sauce and sauteed crushed chilli with hint of lime juice

Samuthra vakai Poriyal - Marinated fried fish, Prawn, Squid with crisp fried onion and Butter chilli lightly flavoured with oyster sauce and sauteed crushed chilli with hint of lime juice