

**SANKRANTI MENU - FOR THE WHOLE TABLE ALL GUESTS  
JANUARY 11 AND JANUARY 12 FROM 12.30 PM TO 3 PM**

**MENU**

kabbina halu panaka, sugarcane juice, sweet basil seed, cardamom, mint cold drink  
chakkuli saat, rice spirals, chutneys, salad, black chickpea **SES MUS**  
kosambri, tempered lentil, cucumber, tomato and spices **MUS**

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ragi dosa **MUS D**

*millet pancake, potato masala, served with mysore sambar*

anabe kempu **D**

*batter fried stuffed mushroom*

maragenasu ambade **MUS**

*tapioca patty stuffed with mango chutney*

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tondeykai palya **MUS**

*ivy gourd, tempered spices chilli and coconut*

kumbalakai huli **MUS**

*ash gourd curry*

kadale gassi **MUS D**

*black chickpea simmered in ground roasted spices*

tarkari saagu **MUS D**

*mixed vegetable, aromatic spices and coconut*

padavalakai palya **MUS**

*snake gourd stir fried with mild spices & coconut*

southekeyi samsi **D**

*mangalore cucumber temple style curry*

chapati / poori **G D**

lemon rice **D N**

ghee rice **D**

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holige **G D N**

*sweet flat bread, stuffed with lentil and jiggery cooked on a griddle with pure ghee*

gasa- gase payasa **D N**

*poppy seed and yellow lentil kheer*

ellu kai laddo **SES N D**

*sesame seeds, coconut laddu*

Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy, **E**-Eggs, **C**-Crustacean, **M**-Molluscan,  
**L**-Lupin, **S**-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-  
Peanuts, **SOY**-Soy Whilst every effort is made, we cannot guarantee that  
each dish is free from traces of allergens.