

Welcome to Machan's Kitchen!

We invite you to experience the rich and vibrant flavours of Tamil Nadu. Our menu celebrates the essence of Tamil cuisine, blending traditional recipes with a touch of modern flair.

We take immense pride in our commitment to quality and authenticity. Every dish is crafted from scratch in our kitchen, using only the freshest ingredients sourced locally and our own spices that capture the true taste of Tamil Nadu. From the hand-ground masalas to the slow-cooked curries, every bite tells a story of dedication and passion.

Thank you for dining with us. It is our privilege to share the warmth and tradition of Tamil cuisine with you.





Soup

Drumstick Lentil Soup முருங்கைக்காய் பருப்பு சாறு Soup made with drumstick pulp and native	\$6.40
spices from kongunadu Plantain Stem Soup வாழைத்தண்டு சாறு	\$6.40
Healthy soup made of plantain stem (Banana tree stem) Gooseberry Pepper Soup நெல்லிக்காய் மிளகு ரசம்	\$6.40
Soup made with gooseberry and pepper masala from Chettinadu Crab Soup	\$7.90
நண்டு ரசம் Best crab soup in town made with native spices from the coasts of Nanjilnadu	•
Mutton Rib Soup இ நெஞ்செலும்பு ரசம் Soup made with mutton chunks,bones and seasoned with pepper.	\$7.20
Pallipalayam Chicken Soup த பள்ளிபாளையம் கோழி சாறு Soup made with chicken and Pallipalayam	\$6.50
Hot & Sour Veg/Chicken Soup Diced chicken or vegetable cooked with tangy	\$6.40/6.90 \$6.40/6.90
Sweet Corn Veg/Chicken Soup Diced chicken or vegetable cooked with	φ 0.4 0/ 0. 70

*Prices stated are before 9% GST and 10% service charge. Bottled Water is chargeable.



sweet corn

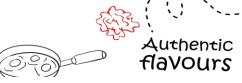




Veg-Starters •

Fried Cottage Cheese Cubes பால் கட்டி வறுவல் Deep fried cheese cubes seasoned with masala	\$11.20
Babycorn kurkure இளஞ்சோளம் வறுவல் Crispy fried babycorn tossed in chaat masala	\$10.50
Mushroom Fry கொங்கு காளான் வறுவல் Mushroom marinated with Kongunadu masala then deep fried	\$10.20
Ladies Finger Fry வெண்டைக்காய் வறுவல் Ladies Finger marinated with Kongunadu masala then deep fried	\$9.10
Cauliflower 65 கவிப்பூ 65 Cauliflower marinated with Chettinadu masala then deep fried	\$10.10
Fried Mixed Veg Platter கலப்பு காய்கறி வறுவல் Onion, green capiscum, cabbage marinated with Kongunadu masala then deep fried	\$11.00





Chilli Cauliflower மிளகாய்கவிப்பூ	\$11.10
Chilli Mushroom மிளகாய் காளான்	\$11.90
Chilli Paneer மிளகாய் பால்கட்டி	\$12.20
Chilli Babycorn	\$11.90
மிளகாய் இளஞ்சோளம் Manchurian Cauliflower (Dry/Semi-Gravy) மஞ்சூரியன் கவிப்பூ	\$11.00/11.10
Manchurian Mushroom(Dry/Semi-Gravy)	\$11.00/11.10
மஞ்சூரியன் காளான் Manchurian Paneer(Dry/Semi-Gravy	\$11.90/12.00
மஞ்சூரியன் பால்கட்டி Manchurian Babycorn(Dry/Semi-Gravy)	\$12.20/12.40
மஞ்சூரியன் இளஞ் சோளம்	
Green Salad சாலட்	\$6.00
Fresh slices of cucumber,onion,tomato,carrot and green chilli	
Cauliflower pepper fry	\$10.10
கவிப்பூ மிளகு வறுவல்	
A classic south Indian dish which consists of cauliflower marinated with pepper and Chettinadu masala then deep fried	
Veg Cutlet	\$10.00
காய்கறி கட்லெட்	-
The perfect snack made with potatoes, beans, carrot, peas, herbs and spices then deep fried.	





Non-Veg Starters

Chicken

Pepper Chicken	\$13.80
கோழி மிளகு பிரட்டல் Tender chicken with pepper flavored recipe from Karaikudi that will make you drool	
Ghee Chicken Fry 🌛 谷	\$13.90
நெய்க்கோழி வறுவல் Ghee chicken speciality from Keeranur	
Chicken Chukka 🌶	\$13.00
கோழி சுக்கா	
Tender Chicken cubes cooked with dry roast	
spicy masala	
Nellai Chilli Chicken 🌶 谷	\$13.80
நெல்லை மிளகாய் கோழி	
Fried boneless chicken cubes tossed with secret spicy masala	
Chicken 65	\$13.50
கோழி 65	
Fried boneless chicken cubes marinated in masala	
Chicken lollipop	\$12.00
கோழி லாலிபாப்	-

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lollipop.

A well marinated and deep fried chicken

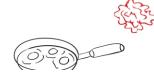
winglet, wherein the meat is cut loose from the bone end and pushed down creating a





Salted Chicken Chukka கோழி உப்பு கறி சுக்கா A popular South Indian dish. Boneless chicken cubes are immersed in flavours of dry chilli, caramelized onion and garlic	\$13.00
Pallipalayam Chicken Varuval இ பள்ளிபாளையம் கோழி வருவல் Pallipalayam chicken fry is a popular regional food of Erode made with boned chicken, dry red chilli, coconut bits, onion and tomato	\$13.10
Country Chicken Roast இ நாட்டு கோழி வறுவல் Tender country chicken cubes cooked withdry roast spicy masala	\$14.00
Chicken Manchurian (Dry/Semi-Gravy) கோழி மஞ்சூரியன்	\$13.10/13.40
Delicious fried boneless chicken in sightly sweet,hot &sour Manchurian sauce Salt and Pepper Chicken உப்பு மிளகு கோழி Indo-Chinese recipe which gives an explosion of delight	\$12.00









Mutton

Kottai Mutton Chukka 谷 கோட்டை கறி சுக்கா A dry and spicy mutton dish from Kottai region	\$14.90
Egg Mutton Chukka	\$15.00
முட்டை கறி சுக்கா A dry and spicy mutton dishwith egg, which is popular in Madurai	
Salted Mutton Chukka	\$14.90
உப்பு கறி சுக்கா A speciality from Kanadukaathan that is packed with flavour	
Mutton Meat Balls (Dry)	\$15.30
கறி கோலா உருண்டை Fried Mutton keema balls cooked to pure perfection	
Mutton Pepper Fry கறி மிளகு வறுவல்	\$14.90
Muttonfusedwith pepper masala andfried	

Mutton Rib Chops(Dry/Semi-Gravy) \$14.00/14.50 நெஞ்செலும்பு சாப்ஸ் Succulent Mutton ribs fused with pepper masala and fried

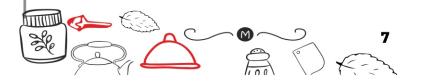
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Seafood (Fish)	\$11.00
Fish Tawa Fry மீன் தவா வறுவல் Seer fish pieces are coated well with thick rich masala paste and pan fried.	φ11.00
Curry Leaf Fish Fry கறிவேப்பிலை மீன் வறுவல் Seer fish marinated with flavourful curry leaf masala and pan fried	\$11.00
Chutney Fish Roast இ சட்னி மீன் வறுவல் Mouth-watering and delicious seafood dish. Doryfish is marinated with spices andpan fried	\$9.80
Fish Cutlets மீன் கட்லெட் Crispy on the outside, spicy and juicy on the inside	\$12.00
Fish Puttu சுறா மீன் புட்டு Stir friedbaby shark with onion, chilli and spices	\$10.50
Chilli Fish மிளகாய் மீன் Fish cooked in spicyIndo-Chinese sauce	\$12.00
Manchurian Fish (Dry/Semi-Gravy) மஞ்சூரியன்மீன் Indo-Chinese recipe whereby fish seasoned with spices and fried to perfection	\$11.80/12.00
Salt and Pepper Fish உப்பு மிளகு மீன் Fish cubes prepared using an Indo-chinese recipe	\$10.00





Fish 65	\$9.90
மீன் 65 Boneless fish cubes marinated and deep fried. Perfect crispy and delicious starter	
Fish Fingers Tender flaky fish coated with bread crumbs and deep fried to perfection	\$9.90
Anchovy (Nethili) Fry நெத்திலி வறுவல் Deep fried anchovies seasoned with masala	\$13.00
Seafood (Prawns) Chilli Prawn Roast த் இறால் மிளகாய் சுக்கா Prawns grilled to perfection with spicy masala	\$16.70
Prawn Elakal (அ இறால் எளக்கள் Succulent Prawns cooked with spices and curry leaves	\$16.90
Kanyakumari Prawn Fry	\$16.00
கன்னியாகுமாரி இறால் வறுவல் Prawn fry recipe which originated from a coastal area in South India	
Manchurian Prawns(Dry/Semi-Gravy) இறால் மஞ்சூரியன் Indo-Chinese style prawns	\$16.90/17.00
Salt and Pepper Prawns	¢1/ 00
உப்பு மிளகு இறால் Succulent prawns cooked in flavourful Indo- Chinese sauce	\$16.90







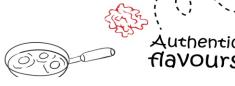
Crab

Crab Meat Balls	\$16.00
நண்டு கோலா உருண்டை	
Delicate crab meat mixed with spices and fried	
Crab Roast	\$14.60
நண்டு வறுவல்	
Spicy and delicious Kerala style roasted crab	
Crab Omelette	\$15.00
நண்டு முட்டை	
Original crab meat cooked with egg into a scrumptious omelette	
Squid	
Marina Beach Squid Fry	\$13.90
மரீனா பீச் கனவா வறுவல் Squid marinated with coastal region masala and fried	
Squid Pepper Fry	\$14.00
கனவா மிளகு வறுவல்	

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Squid fried with spicy pepper masala



Egg

Ladle Omelette 💬	\$8.50
கரண்டி முட்டை	
Uniquely shaped omelette cooked in a special ladle	
Indian Semi-cooked Eggs	\$5.20
கலக்கி	•
Beaten egg semi-cooked with masala. (With Gravy + \$0.30)	
Indian Scrambled Eggs	\$6.40
முட்டை பொடிமாஸ்	
South-Indian style scambled eggs	
Plain Omelette	\$4.30
சாதா முட்டை Egg cooked with salt and pepper as	
seasoning	
Masala Omelette	\$6.40
மசாலா முட்டை	
Tasty masala combined with eggs, onion and chilli	
Pudukkottai egg masala	\$8.00
புதுக்கோட்டை முட்டை மாஸ்	
Egg masala recipe from a region in South India	
Karaikudi egg masala 🌶 谷	\$8.00
காரைக்குடி முட்டை மாஸ் Karaikudi style masala made with spices,onion & tomato and boiled egg	

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Authentic

INDIAN MAIN COURSE

Biryani

Chicken Dum Biryani (Basmati Rice)

\$14.00

கோழி பிரியாணி An aromatic and authentic Indian dish with succulent chicken in layers of fluffy rice, flavoured with fragrant spice

Chicken Dum Biryani Bucket 3pax/6pax

\$30/\$58

Machan's Mutton Dum Biryani (SeeragaSamba Rice)

\$16.00

மச்சானின் கறி பிரியாணி

Chettinad Biryani famous in the Indian state of Tamil Nadu. It is made of Seeraga Samba rice, and smells of spices and ghee. It is best paired with Mutton Dalcha.

Machan's Mutton Dum Biryani Bucket 3pax/6pax \$34/\$60

Fish Biryani (Basmathi Rice)

\$16.30

மீன்பிரியாணி

Fish Biryani made with aromatic long-grain basmati rice cooked perfectly with marianted spiced fried fish.

Prawn Biryani (Basmati Rice)

\$17.00

இறால் பிரியாணி

Aromatic dum biryani cooked with prawns, herbs and spices

Pallipalayam Veg Briyani (Basmati Rice) 411.00

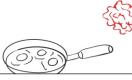


பள்ளிபாளையம் காய் பிரியாணி

A bold and flavourful Indian rice dish with peas, carrots and beans cooked in spiced rice.

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flavours

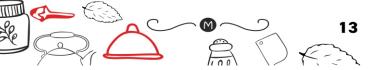
Mushroom briyani (Basmathi Rice) காளான் பிரியாணி	\$12.00
A vegetarian Chettinadu speciality made with savoury mushrooms	
Egg Briyani (Basmathi Rice) முட்டை பிரியாணி	\$11.00 \$13.00
Paneer Briyani (Basmathi Rice) பால் கட்டி பிரியாணி Plain Briyani (Basmathi Rice) சாதா பிரியாணி	\$8.20
Rice (Veg) Betel Leaf Garlic Rice (Basmati Rice) இ வெற்றிலை பூண்டு சாதம் A traditional Kongunadu special variety rice Curry Leaf Rice கறிவேப்பிலை சாதம்	\$11.50 \$7.80
This dish is a wonderful medly of fresh herbs and rice Gongura Leaf Rice	\$7.80
புளிச்சக்கீரை சாதம் A popular Andhra rice dish made using Gongura leaves (Red Sorrel Leaves)	
White Rice	\$3.80
Curd Rice	\$6.80
Veg Meals	\$9.40
*Veg Meals avaliable from 11am to 4pm	





Masala (Veg)

Potato Masala 🌶 உருளை தொக்கு	\$10.50
Potatoes covered with bold spices, pickling masala, onions and tomatoes	
Ladies Finger (Okra Masala)	\$10.10
வெண்டைக்காய் மசாலா Okra or Lady's finger which goes very well with rice or chappati	Ų i di i d
Pepper Mushroom Masala	
மிளகு காளான் மசாலா Chettinadu style pepper mushroom recipe is a spicythat packs a punch.	\$11.00
Moringa Drumstick Plantain Curry 🖨	444.00
முருங்கை வாழைப்பூ குழம்பு A lovable marriage between drumstick and grinded banana flowers solemnized by coconut	\$11.90
Paneer Peas Masala	\$11.90
பால்கட்டி பட்டாணி மசாலா	
A dish made with cottage cheese and peas combined in a rich, tomato gravy	
Paneer Butter Masala	\$11.90
பால் கட்டி வெண்ணெய் மசாலா Paneer butter masala is an Indian dish made with marinated paneer cheese served in a spiced gravy	
Paneer Pepper Masala	\$11.90
பால்கட்டி மிளகு மசாலா Paneer and peppers are cooked in a spicy masala and topped with freshly ground coriander and chillies	
Rasam	\$2.00
Sambar	\$2.00





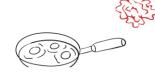
Kadai Paneer	\$12.00
கடாய் பால்கட்டி 🌽 谷	
Popular dish made by cooking bell peppers and	
paneer in fragrant,fresh ground spices.	
Brinjal Masala	\$11.20
கத்திரிக்காய் மசாலா	
Spicy side dish made with brinjal and masala	
Cauliflower Peas Masala	\$9.80
கவிப்பூ பட்டாணி மசாலா	
A favorite combination of vegetable in India, a	
beautiful medley of cumin,corinader,turmeric and	
red-pepper flakes	
Vegetable Stew	\$9.80
காய்கறி ஸ்டூ	
Popular vegetable based curry from Kerala which is also known as Ishtu	
is also kilowii as isiitu	40.00
Mixed Veg Masala	\$9.80
காய் கதம்பக் குழம்பு	
Healthy mix of vegetable and curry	
Dhal (Lentils) Fry	\$7.00
பருப்பு குழம்பு	
Dhal fry is a delicious and popular Indian dish	
made with lentils (Toor Dhal), onions, tomatoes,	
spices and herbs.	•
Channa (Chickepeas) Masala	\$10.20
கொண்டைக்கட லை மசாலா	
Popular North Indian dish with tender chickpeas	
cooked with spices in lightly caramelized onion	
and tangy tomato	
Potato Cauliflower Masala	\$10.50
உருளை கவகுப்பூ மசாலா	
Also famously known as Aloo Gobi masala. A	
delicious medly of potatoes,cauliflower, spices	
and herbs	(0)
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Chicken

Homestyle Chicken Masala இடிப்படி கோழி மசாலா Dish made with chunks of roasted marinated chicken in a spiced curry sauce	\$13.10
Kongunadu Country Chicken Curry 💬	\$13.00
கொங்குநாடு நாட்டுக்கோழி கறி A curry dish with whole spices and homemade curry masala	
Chicken Rasamani	\$13.10
கோழி ரசமணி The fragrance from spices and juicy chicken will pull you right in	
Roasted Chicken Curry	\$13.40
வறுத்த கோழி கறி If you're new to the world of curries , or even a seasoned pro, this curry is a must try!	
Karaikudi Chicken Masala 🌶 💬	\$13.10
காரைக்குடி கோழி மசாலா Extraordinary recipe from a South-Indian Region	
Chicken Chettinadu 🌶	\$13.00
கோழி செட்டிநாடு A classic from the region of chettinadu in Tamil nadu	
Butter Chicken Masala	\$13.10
வெண்ணெய் கோழி மசாலா	
A dish that is creamy and packed full of flavour	

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Chicken

Kadai Chicken (**) \$13.10
கடாய் கோழி
A delicious spicy gravy made by cooking chicken with spices, tomato, onions and herbs

Chicken Stew \$13.00
கோழி ஸ்டூ

Succulent chunks of chicken simmered in delicate southern flavours of coconut milk, curry leaves and cinnamon

Chicken Gravy S/M/L \$1/3/5

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Mutton

Homestyle Mutton Masala 谷	\$15.00
அடுப்படி கறி மசாலா Delicious,soft tender chunks of mutton in Indian style spiced onion tomato masala	
Madurai Mutton Curry 💬	\$14.90
மதுரை கறி குழம்பு This dish will bring you straight to Madurai city where all your cravings will be satisfied	
Roasted Mutton Curry 🌶	\$15.00
வறுத்த கறி குழம்பு Superb blend of roasted masala and tender meat	
Mutton Kasamusa	\$15.00
கறி கசமுசா Aromatic recipe from Selam made with shredded mutton	
Mutton Chettinadu 🌶	\$15.10
கறி செட்டிநாடு A classic from the region of chettinadu in Tamil nadu	
Mutton Stew	\$14.70
கறி ஸ்டூ Succulent chunks of mutton simmered in delicate southern flavours of coconut milk,curry leaves and cinnamon	
Mutton Gravy S/M/L	\$1/3/5

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Seafood

Machan's Special Fish Head Curry 🌶 谷	\$30.00
மச்சானின் சிறப்பான மீன் தலை குழம்பு Chef's recommendation of a village style fish curry that will be a treat to all your senses	
Pepper Prawn Masala இறால் மிளகு மசாலா A South Indian dish that is spicy, hot and totally delicious	\$15.30
Prawn Tomato Thokku 谷 இறால் தக்காளி தொக்கு	\$15.30
Tamilnadu Chettinadu style prawn masala	
Prawn Rasamani இறால் ரசமணி	\$16.50
Onion Crab Masala	\$15.80
நண்டு வெங்காய மசாலா	
A fragrant medley of spices andaromatics and a treat for crab lovers	
Mango Fish Curry 🌶 💬	\$14.90

மாங்காய் மீன் குழம்பு Salem style fish curry that goes well with rice. Fish cooked with spices and simmered in coconut milk and flavoured with raw mango

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Garlic Fish Curry 🌶	\$14.00
மீன் பூண்டு குழம்பு A home-style delicious fish in Tamil cuisine, with mild tanginess and spiciness	
Fried Fish Masala வறுத்த மீன் மசாலா	\$14.50
Deep Fried fish cubes tossed with tangy masala	
Pomfret Fish Curry	\$16.00
வௌவால் மீன் குழம்பு A home style tangy fish curry. Famous in Tamil cusine, made with tamrind and spices.	
Fish Gravy S/M/L	\$1/3/5







Chinese (Rice)

Veg Fried Rice	\$10.40
Schezwan VegFriedRice	\$10.60
Paneer Fried Rice	\$12.00
Schezwan Paneer Fried Rice	\$12.20
Egg Fried Rice	\$11.90
Schezwan Egg FriedRice	\$12.10
Chicken Fried Rice	\$14.70
Schezwan Chicken FriedRice	\$15.00
Mixed FriedRice	\$17.00
Schezwan Mixed FriedRice	\$17.20
Chinese (Noodles)	
Veg Fried Noodles	\$11.00
Schezwan Veg Noodles	\$11.20
Egg Fried Noodles	\$12.00
Schezwan Egg Noodles	\$12.20
ChickenFriedNoodles	\$14.70
SchezwanChickenNoodles	\$14.90
Mixed Fried Noodles	\$17.00
SchezwanMixedNoodles	\$17.20







South Indian Breads

Chappati	\$5.50
சப்பாத்தி A popular Indian flat bread made with wheat flour	
Appam	\$7.60
ஆப்பம் A type of pancake originating from South India and Sri Lanka, made with fermented rice batter and coconut milk	
Egg Appam	\$8.70
முட்டை ஆப்பம் A type of pancake originating from South India and Sri Lanka, made with fermented rice batter, coconut milk and egg	
KalThosai	\$5.30
கல் தோசை A famous soft and spongy South Indian dosa made with idli rice, urid dal	
Egg Kal Thosai	\$7.00
முட்டை கல் தோசை A famous soft and spongy South Indian dosa made with idli rice, urid dal and egg	
Plain Thosai	\$5.00
சாதா தோசை A south Indian savoury, thin pancake made from a batter of various fermented pulses and rice flour	

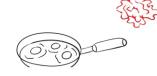






Ghee Thosai	\$5.70
நெய் தோசை Thin pancake made from a batter of various fermented pulses,rice flour and layed with ghee	
Podi Thosai	\$5.70
பொடி தோசை Thin pancake drizzled with spicy powder	
Butter Thosai	\$5.70
வெண்ணெய் தோசை Thin pancake made from a batter of various fermented pulses, rice flour and layered with butter	
Cheese Thosai	\$6.20
பாலாடைக்கட்டி தோசை Thin pancake made from a batter of various fermented pulses, rice flour and layered with cheese	
Masala Thosai	\$6.60
மசாலா தோசை A crispy rice & lentil crepes that are stuffed with a spiced potato filling	
Egg Thosai	\$7.00
முட்டை தோசை A popular street food from South India. Crispy rice & lentil crepe with egg	
Madurai Special Mutton Thosai 💬	\$13.00
மதுரை சிறப்புமிக்க கறி தோசை	
A popular street food from Madurai. Rice & lentil crepe, with minced mutton and egg	





Chicken Keema Thosai	\$11.90
கோழி கீமா தோசை Rice & lentil crepe with minced chicken and egg.	
Parotta இ பரோட்டா A layered flatbread, originating from South India, made with Maida flour	\$ 6.00
Cheese Parotta	\$ 7.80
Egg Parotta	\$ 7.00
Kothu Parotta Veg	\$8.30
காய்கறி கொத்து	
Kothu Parotta Paneer	\$11.00
பன்னீர் கொத்து	¢ 0.00
Kothu Parotta Egg	\$9.00
முட்டை கொத்து	¢12.00
KothuParottaChicken	\$12.00
கோழி கொத்து	\$13.50
Kothu ParottaMutton கறி கொத்து	ф13.30
Kothu Parotta Fish 🥒 💬	\$13.10
மீன் கொத்து Idli*	\$5.80
இட்லி * Available from 6.30pm	







Desserts

Coconut Pudding (2)	\$7.00
தேங்காய் புடிங் Creamy, flavourful,sweet and delicious homemade coconut pudding	
Tender Coconut Payasam (Cold)	\$7.00
இளநீர் பாயசம்	
A recipe from the heart of Tamilnadu made with tender coconut Kheer	
Milk Payasam (Hot)	\$6.90
பால்பாயசம்	
Classic dessert made with rice, milk and sugar	
Pearl Millet Halwa	\$8.70
காட்டு கம்பு அல்வா A south indian delight made with pearl millet	
Gulab Jamun	\$5.60
குலாப் ஜாமூன் Deep-fried dumplings/donuts made of dried milk(Khoya) are dipped in a rose-cardamom flavoured sugar syrup	
Pista Kulfi	\$7.50
பிஸ்தா குல்ஃபி	
Creamy and delicious pista kulfi is the indian version of pistachio ice cream	
Mango Kulfi	\$7.50
மாங்கனி குல்ஃபி	
Creamy and delicious mango kulfi is the indian version of mango ice cream	
Banana Thosai	\$7.20
Vanilla Ice cream	\$6.50
Chocolate Ice cream	\$6.50

*Prices stated are before 9% GST and 10% service charge. Bottled Water is chargeable.







Beverages

Cold

Panagam 😩	\$6.00
பானகம்	
Panagam means "a sweet drink" in Sanskrit. It is a traditional South Indian Summer drink made of jaggery, lime juice and flavoured with cardamom	
Nannari Sarbath	\$5.50
நன்னாரி சர்பத்	
Made with Nannari syrup which is rich in health benefits and cooling properties	
Vasantha Neer 😄	\$6.00
வசந்த நீர் Made fresh coconut water, lime juice and honey.	
Rose Milk	\$5.10
முரளிபூ பால் Made with Rose syrup and milk.	
Neer Moru	\$5.50
நீர் மோரு A refreshing South Indian Style spiced buttermilk flavoured with herbs and spices	
Lime Juice	\$5.00
எலுமிச்சை சாறு	
Refreshing lime juice to quench your thirst	

*Prices stated are before 9% GST and 10% service charge. Bottled Water is chargeable.





Lemon Soda Sweet or Salt	\$5.00
Lemon Soda Sweet & Salt	\$5.30
Mango Lassi	\$6.50
மாங்கனி லஸ்ஸி	
A blend of yoghurt and mango	
Sweet Lassi	\$6.50
இனிப்பு லஸ்ஸி	
A blend of yoghurt and sugar	
Salt Lassi	\$6.50
உப்பு லஸ்ஸி	
A blend of yoghurt and salt	
Ice Bru Coffee	\$4.30
Ice Tea	\$4.30
Ice Milo	\$4.30
Ice Boost	\$4.30
Bottle Water	\$1.9 0
Hot	
	40.00
Bru Coffee	\$2.95
Filter Coffee	\$3.95
Black Coffee	\$2.00
Tea	\$2.85
Tea Masala	\$3.00
Tea Ginger	\$3.00
Black Tea	\$2.00
Milo	\$3.00
Boost	\$3.00





