

Dakshin

Citibank Restaurant Week Delhi September 2013

Vegetarian Set Menu

(CHOICE OF ANY ONE)

RASAM

A stimulating tomato and pepper soup garnished with freshly chopped coriander

VASANTHA NEER

Fresh Tender Coconut water

PRARAMBHAM

KUZHI PANIYARAM

Tempered rice and lentil dumplings shallow fried in a unique and traditional concave mould

CAULIFLOWER MELAGU PERATTI

Florets of cauliflower tossed with onions, mustard and crushed peppercorns

AAGARAM

URLAI VARUVAL

Baby potatoes tossed with spices, fennel seeds and asofetida

CHOLAM KEERAI KOZHAMBU

Tender Corn kernels and fresh greens cooked with spices and lentils

PATCHAKARI STEW

Vegetable mélange simmered in coconut milk with onion,
ginger and green chilli

(Please choose one from the above selection)

....Accompanied with *Veechu Parotta, Appam, Steamed Rice*

MADHURAM

(Choice of Any One)

BASUNDI

Reduced milk cooked with sugar and almonds

ADAI PRADHAMAN

Cooked rice sheets broken and simmered in coconut and jaggery
gravy flavoured with cardamom and garnished roasted
cumin powder

ELANEER PAYASAM

Tender coconut cooked in reduced cardamom flavoured coconut milk

DEGREE KAPI

Hot filter coffee from southern lands of India

PRICE PER HEAD : Rs. 1000/-* at LUNCH & RS. 1200/-* at DINNER

* GOVERNMENT TAXES & SERVICE CHARGES AS APPLICABLE WILL BE CHARGED EXTRA

Title sponsor



In association with



Charity partner



Dakshin

Citibank Restaurant Week Delhi September 2013

Non-Vegetarian Set Menu

(CHOICE OF ANY ONE)

RASAM

A stimulating tomato and pepper soup garnished with freshly chopped coriander

VASANTHA NEER

Fresh Tender Coconut water

PRARAMBHAM

MEEN VARUVAL

Seasonal fish marinated in a secret recipe of Chettinad family and pan-fried

YETTI SUKKA

Shrimps subtly tempered with mustard, curry leaves and finished with coconut shavings

AAGARAM

VEINCHINA MAMSAM

Lamb morsels tossed with browned onions, coriander and spices

KORI GASSI

A typical Mangalorean preparation of chicken with bedgi chilies and coconut

MEEN MOILEE

Sole fish simmered in gravy of coconut milk, flavored with turmeric, ginger, green chilies

....Accompanied with Veechu Parotta, Appam, Steamed Rice

MADHURAM

(Choice of Any One)

BASUNDI

Reduced milk cooked with sugar and almonds

ADAI PRADHAMAN

Cooked rice sheets broken and simmered in coconut and jaggery

gravy flavoured with cardamom and garnished roasted

cumin powder

ELANEER PAYASAM

Tender coconut cooked in reduced cardamom flavoured coconut milk

DEGREE KAPI

Hot filter coffee from southern lands of India

PRICE PER HEAD : Rs. 1000/-* at LUNCH & RS. 1200/-* at DINNER

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