



 where vegetarian dining is a cultural experience  
**annalakshmi**

EXPERIENCE  
VEGETARIAN CULTURAL DINING



MENU  
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 where vegetarian dining is a cultural experience  
**tinnalakshmi**

# ஸ்வாகதம் Swagatham

## WELCOME

To a whole new world of vegetarian dining; Where the unique blend of cuisine & culture, Delights the senses and nourishes the spirit, For, Annalakshmi' is more than a restaurant, It is our homage to 'She' Who is the Goddess of bounty... The Divine Mother Who nourishes all, in a thousand different ways.

## LOVINGLY

We have ornamented Her  
With the beautiful and inspired works of Art ,  
By the Artisans of india.

## AND WITH LOVE

Mothers and Grandmothers, Brothers & Sisters,  
Cook each day in Her honour,  
Delicacies from all over India;  
And serve with joy to all who come to Her.

But Her beauty lies in the fact that the proceeds are channeled to fund, The Temple of Service - Medical Charity and The Temple of Fine Arts - Cultural wing of Shivanjali Trust' Through these charitable projects, We hope to enhance the health and bring joy to those in need.

We feel honoured to serve You,  
Experience the splendorous beauty of  
**Mother India, Affectionately**  
**known as 'Bharat Mata'!**

## SOUP

₹

Soup of the day / Rasam of the day 130

## SALADS

Cucumber & Pineapple 175

Channa Salad 175

Cucumber & Peanut 175

Carrot & Pomegranate 190

Green Salad 190

## RAITHA

Cucumber Raitha 150

Cucumber Onion Raitha 150

Pineapple Raitha 150

Mix. Vegetable Raitha 150

Boondi Raitha 150

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

## FRITTERS

|                                         | ₹   |
|-----------------------------------------|-----|
| Pappad / Masala                         | 70  |
| Aloo Bonda                              | 120 |
| Sabudhana Vadai                         | 120 |
| Mysore Bonda                            | 150 |
| Bajji                                   | 150 |
| Sambar / Rasam vadai                    | 150 |
| Gobi / Babycorn Fritters                | 250 |
| Paneer Fritters                         | 275 |
| Manchurian                              | 280 |
| Choice of Gobi / Baby Corn<br>Vegetable |     |
| Paneer Manchurian                       | 300 |
| Panner Tikka                            | 320 |
| Malai Panner Tikka                      | 340 |
| Spring Rolls                            | 300 |

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

# **KAVERI**

Annalakshmi brings to you countless delicious subtleties &  
flavours traditional & wholesome from the South  
(Served during Lunch)

## **Madhuvanthi**

Sweet

## **Prarambha**

Starter

## **Pradhan**

South Indian Rice Preparation

Vegetable With Coconut / Hot Curry

Kootu

Steamed Rice

Dhal Powder With Ghee

Sambar

Moor Kulambu / Vathu Kulambu

Rasam

Crispy (Appalam)

Pickles

Curd Rice

₹ 300

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

# **NARMADA**

Annalakshmi brings to you countless delicious subtleties  
& flavours traditional & wholesome from the North  
(Served during Lunch)

## **Madhuvanthi**

Sweet

## **Prarambha**

Fritters

## **Pradhan**

Naan / Roti

Panner Sabji

Pulav

Dhal

Biryani

Raitha

Pappad

Vegetable

Salad

Pickles

₹ 300

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

# **GODAVARI**

A sumptuous meal, served in courses with a combination of North and South Indian dishes

## **Dhara**

Soup / Rasam of the day

## **Prarambha**

Starters / Salad

## **Pradhan**

Wheat Base

Poori

Sabiji

South Indian Tiffen

Pulav

Dhal

Rice

Dhal Powder With Ghee

Sambar

Rasam

Kootu & Vegetable

Curd Rice, Pickles

## **Madhuvanthi**

Sweet

Ice Cream

₹ 450

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

## TANDOOR

|                                                                                | ₹   |
|--------------------------------------------------------------------------------|-----|
| Phulka                                                                         | 40  |
| Tandoori Roti                                                                  | 60  |
| Rumali Roti                                                                    | 70  |
| Naan<br>Choice of Panner / Cheese / Cheese Garlic<br>Garlic / Pudina / Butter  | 100 |
| Cashew Nut Naan                                                                | 140 |
| Kashmir Naan                                                                   | 160 |
| Kulcha<br>Choice of Kabuli / Onion<br>Panner / Vegetable                       | 80  |
| Paratha<br>Choice of Vegetable / Paneer / Peas<br>Cheese / Mint / Aloo / Onion | 105 |
| Cashewnut Paratha                                                              | 140 |
| Laccha Paratha                                                                 | 110 |

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

## SIDE DISH

|                                           | ₹   |
|-------------------------------------------|-----|
| Aloo Mutter                               | 280 |
| Bhindi Masala                             | 280 |
| Paneer Butter Masala                      | 300 |
| Palak / Paneer/ Aloo / Mutter / Vegetable | 300 |
| Paneer Koftha                             | 300 |
| Paneer Lababdar                           | 300 |
| Malai Koftha                              | 300 |
| Veg. Makhanwala                           | 250 |
| Veg Kurma                                 | 250 |
| Aloo Gobi Masala                          | 250 |
| Navratna Korma                            | 300 |
| Kaju Masala                               | 300 |
| Kaju Paneer                               | 350 |
| Channa Masala                             | 280 |
| Corn Peas Masala                          | 280 |

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

## RICE

₹

|                                                 |     |
|-------------------------------------------------|-----|
| Rice                                            | 150 |
| Choice of Tomato / Coconut /<br>Tamarind / Curd |     |
| Jeera Rice                                      | 200 |
| Vegetable Briyani                               | 250 |
| Vegetable Pulao                                 | 250 |
| Cauliflower Pulao                               | 250 |
| Peas Pulao                                      | 250 |
| Panner Pulao                                    | 275 |
| Cashew Pulao                                    | 275 |
| Veg. Fried Rice                                 | 275 |
| Burnt Garlic Fried Rice                         | 275 |
| Panner Fried Rice                               | 290 |
| Schezwan Fried Rice                             | 285 |
| Schezwan Panner Fried Rice                      | 300 |

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

## DAKSHINAYANAM...

### South Indian Preparation

Served during dinner

|                           | ₹   |
|---------------------------|-----|
| Idly (2 Nos.)             | 80  |
| Rava Idly (2 Nos.)        | 90  |
| Sambhar Idly              | 100 |
| Adai                      | 120 |
| Idiyappam & Coconut Milk  | 120 |
| Pidi Kozhakattai (4 Nos.) | 120 |
| Kuzhi Paniyaram           | 120 |
| Poori Masala              | 150 |
| Poori Channa              | 160 |
| Channa Bhature            | 180 |

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

## DOSA DYNASTY... Crispy Lentil Pancakes

Served during dinner

₹

|                                                                  |     |
|------------------------------------------------------------------|-----|
| Annalakshmi Special Dosa                                         | 225 |
| Mysore Masala Dosa                                               | 150 |
| Thokku Dosa                                                      | 150 |
| Panner Masala Dosa                                               | 165 |
| Plain Dosa                                                       | 85  |
| Ghee Dosa                                                        | 125 |
| Podi / Onion Podi / Veg Podi<br>Vegetable / Masala / Garlic Dosa | 125 |
| Cauliflower Masala Dosa                                          | 150 |
| Ragi Dosa                                                        | 150 |
| Chollam Dosa                                                     | 150 |
| Tomato & Onion / Veg Oothapam                                    | 150 |
| Cashew Oothapam                                                  | 150 |
| Plain / Mint / Onion / Masala Rava Dosa                          | 150 |
| Cheese Dosa                                                      | 165 |
| Cashew Rava Dosa                                                 | 190 |

## NOODLES

₹

|                         |     |
|-------------------------|-----|
| Vegetable Noodles       | 275 |
| Panner Noodles          | 290 |
| Schezwan Noodles        | 275 |
| Schezwan Panner Noodles | 300 |

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

## HOT BEVERAGES

|               | ₹   |
|---------------|-----|
| Filter Coffee | 75  |
| Tea           | 75  |
| Milk          | 60  |
| Badam Milk    | 200 |

## BEVERAGES

|                                       | ₹   |
|---------------------------------------|-----|
| Fresh Lime Water                      | 80  |
| Fresh Lime Soda                       | 110 |
| Butter Milk                           | 100 |
| Masala Butter Milk                    | 120 |
| <b>JUICE</b>                          | 140 |
| Choice of Orange / Grapes / Pineapple |     |
| Apple / Gingerpine / Mintlime         | 160 |

(All fruit juice are as per seasonal)

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

## BEVERAGES

|                    | ₹   |
|--------------------|-----|
| Triveni            | 160 |
| Rasmadunari        | 160 |
| Levani             | 160 |
| Aam tarang         | 180 |
| Sweet / Salt Lassi | 130 |
| Jeera Lassi        | 140 |
| Ginger Lassi       | 140 |
| Cucumber Lassi     | 140 |
| Mango Lassi        | 170 |
| Fruit Lassi        | 170 |
| Almond Lassi       | 200 |
| Mint Lime Juice    | 160 |
| Mint Lime Soda     | 170 |

(All fruit juice are as per seasonal)

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)

## ICE CREAM & DESSERT

₹

### ICE CREAM

120

Choice of Vanilla / Mango / Chocolate /  
Almond Pista / Strawberry / Blackcurrant /  
Butterscotch

### MILKSHAKE

190

Choice of Vanilla / Mango / Chocolate /  
Almond Pista / Strawberry / Blackcurrant /  
Butterscotch

### SWEETS

Gulab Jamoon

100

Payasam

100

Rabdi

100

Rasgulla

100

Carrot Halwa

120

Sweet With Ice Cream

150

Please allow a minimum of 20 Minutes for preparation (GST as per applicable)



ICON by Synchron,  
106, Race Course Road, Coimbatore - 641 018  
Email: annalakshmihospitality2021@gmail.com  
Tel: 0422-2225415

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INDIA | SINGAPORE | MALAYSIA | AUSTRALIA