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MENU

IDLY 30 RS (2)

DOSA 25 RS (1)

PONGAL - 40 RS

POORI 30 RS (2)

VADA 10 RS (1)



BREAKFAST



CHICKEN BIRIYANI - 120 RS

MUTTON BIRIYANI - 180 RS

- 80 RS

FISH BIRIYANI - 150 RS

FRIED CHICKEN - 200 RS

GRILLED CHICKEN - 200 RS

MUTTON CHUKKA - 150 RS

- 30 RS (2) PAROTTA NAAN - 30 RS (2) **VEG PULAV - 80 RS** EGG PULAV - 90 RS - 80 RS NOODELS - 30 RS **UPMA**

- 30 RS (2)

CHAPPATI

IDIYAPPAM - 30 RS



DINNER



DESSERTS

KAJU KATLI - 80 RS

GULAB JAMUN - 80 RS

- 80 RS **RAS MALAI**

STRAWI CREAM - 100 RS **CHOCOLATE LAVA** - 150 RS

VENNILA CAKE - 200 RS

200 RS **APPLE PIE**













DINDIGUL CHICKEN BIRIYANI

The city synonymous with its brand of biriyani, Dindigul enjoys a place i the hearts of all biriyani lovers with its matchless taste. Tamil Nadu's Biriyani city is also known for its unique security lock known as 'Dindigu Pootu' which has secured for the city a GI tag.

The oldest biriyani restaurant in Thalapakatti was established in 1957 where the combination of heady taste and aroma is said to have been achieved by a meticulous selection of ingredients.

The Dindigul biriyani tastes different from Chettinad and Hyderabadi biriyanis because of its sour taste. It has also been said that the water used in its preparation plays as much significance as any other spice. The water from Kamarajar lake in Athur is said to enhance the flavour of Dindigul biriyani.

The ingredients that make the biriyani taste otherworldly are the Jeera samba rice (also known as 'Parakkum sittu' chosen by Nagaswamy Naidwho founded the brand), pepper and green chilli.

The use of star anise, mace powder and cloves to make the mutton recipe elevates the taste quotient to new levels.

RATINGS: ★★★☆

CHICKEN BIRIYANY - 120RS



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