

## 26th Oct - Muhurtham Lunch Menu

### **Sweets**

Magaj Seeds Payasa with groundnut chikki topping
Seethaphal Pulp with Whipped Cream served in Katori
Chocolate Igloo
One More Sweet

### **Condiments**

Salt
Fresh Amla Pickle
Mango Pickle

### **Salads**

Sliced Thai Guava Kosambari topped with Pineapple, Pomegranate, Chilly powder
Smashed Cucumber Salad served in small Katori (BC)

### **Vegetable Palya**

Crispy American Corn Sticks-Palya
Lotus Stem Palya

### **Accompaniments**

Dry Grapes Gojju
Thovve

### **Starters**

Cocktail Onion Samosa in Shot Glass (BC)
Potato Croquettes with Garlic Herbed Mayo (BC)

### **Main Course**

Blue Pea Flower Rachina Roti
Cherry Tomato Ennegayi
Avakayi Gongura Rice with Small onion Served in Bamboo Cone
Muddanna Pulav + Ghee

Chutney
White Rice
Dum aloo Pappu Koora
Papad
Lemon Rasam
Curds
Digestive Drink
Khara After Lunch

### ***Paan Counter***

Maghai Pan
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### ***Dessert***

Ice Cream – Plant Ice Cream
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