

Thaligai / BREAKFAST

- PANAGAM
RS.74
- LEMON MINT GINGER COOLER
RS.74
- VETRI LAI SAARU
RS.74
- NEER MOR
RS.55
- LASSI
RS.75
- FILTER COFFEE
RS.45
- TEA
RS.45
- MASALA TEA
RS.50
- CHUKKU COFFEE
RS.50
- GREEN TEA / LEMON TEA
RS.50
- MILK
RS.45
- GOLDEN MILK
RS.50
- CHUKKU PAAL /
CHUKKU MASALA PAAL
RS.50
- MASALA PAAL
RS.50
- HOT CHOCOLATE
RS.60



THALIGAI SPECIAL
BREAKFAST COMBO

ICE CREAM (2 SCOOPS)

- Vanilla
RS.67
- Strawberry
RS.67
- Butterscotch
RS.86
- Mango
RS.86
- Chocolate
RS.86

MILK SHAKE

- Vanilla
RS.100
- Strawberry
RS.105
- Butterscotch
RS.105
- Mango
RS.105
- Chocolate
RS.105

SWEET OF THE DAY RS.58

- IDLI
RS.55
add milagai karamadhu RS.10 per serving

MEDHU VADAI RS.55

PONGAL WITH GOTHSU RS.80

POORI RS.110

ELAI VADAM RS.79

DOSAI RS.90

GHEE DOSAI RS.140

PODI DOSAI RS.125

MASALA DOSAI RS.130

GHEE MASALA DOSAI RS.155

UTHAPPAM RS.85

PODI UTHAPPAM RS.100

THAKKALI UTHAPPAM RS.110

THALIGAI HEALTH SPECIAL

WHEAT DOSAI RS.110

KAMBHU DOSAI RS.110



FILTER COFFEE

BREAKFAST COMBO

THALIGAI SPECIAL BREAKFAST COMBO

*Sweet of the day, one idly, one mini masala dosai,
one medhu vadai, one poori with masala, pongal,
sambhar, chutney and mini coffee
RS.156*

BREAKFAST IDLI COMBO

*Sweet of the day, two idlis, mini dosai with podi
or masala as stuffing, one medhu vadai, sambar,
chutney and mini coffee
RS.142*

BREAKFAST PONGAL COMBO

*Sweet of the day, pongal, mini dosai with podi or
masala as stuffing, one medhu vadai, sambar,
chutney and mini coffee
RS.142*

Thaligai / WEEKEND LUNCH

PANAGAM
RS.74

LEMON MINT GINGER COOLER
RS.74

VETRI LAI SAARU
RS.74

NEER MOR
RS.55

LASSI
RS.75

FILTER COFFEE
RS.45

TEA
RS.45

MASALA TEA
RS.50

CHUKKU COFFEE
RS.50

GREEN TEA / LEMON TEA
RS.50

MILK
RS.45

GOLDEN MILK
RS.50

CHUKKU PAAL /
CHUKKU MASALA PAAL
RS.50

MASALA PAAL
RS.50

HOT CHOCOLATE
RS.60

KALYANA THALIGAI

Served in traditional style on a plantain leaf exclusively in the first floor dining hall

Pazham chakkarai, thirukanamadhu or akkaravadisal, boli or similar special dish of the day, vadaï, kosmalli, chips, appalam, avial or kootu or regional specific special dish, kara karamudhu, thuvaïyal or paruppu podi thengai or paruppu usili karamudhu, thayir pachadi, paruppu podi, saadham, nei, paruppu, sambhar, vatha kuzhambhu or mor kuzhambhu, kalandha saadham, satramadhu, thayir saadham, urugai, mormilagai, panagam or lemon mint drink and thambulam.

RS.450



ICE CREAM
(2 SCOOPS)

Vanilla
RS.70
Strawberry
RS.70
Butterscotch
RS.80
Mango
RS.80
Chocolate
RS.80

MILK SHAKE

Vanilla
RS.100
Strawberry
RS.105
Butterscotch
RS.105
Mango
RS.105
Chocolate
RS.105

ALANKARA THALIGAI

Thirukannamadhu or akkara adisal, kara karamudhu, paruppu usili, vegetable or cauliflower pakoda, chapathi, avial or kootu, thayir pachadi, saadham paruppu, nei, sambhar, morkuzhambhu or vathal kuzhambhu, kalandha saadham, satramadhu, thayir sadham, urugai, chips/pakoda, vetrilai.

RS.320

SAPTASWARA THALI PREMIXED RICE VARIETIES

Each portion contains sweet of the day, karamadhu, chapathi, kootu, sambhar saadham, kalandha saadham (variety rice of the day) thayir pachadi, appalam, thayir saadham (curd rice) urugai and mormilagai.

RS.185

NAVARATNA THALI

The meal starts with the sweet of the day and chappathies accompanied by kootu followed by tasty accompaniments of nei with paruppu, kara karamadhu, thengai karamadhu, thayir pachadi, sambar, vathal / mor kuzhambhu, satramadhu (rasam), appalam, thayir saadham (curd rice) urugai and mormilagai.

RS.220

SAMBAR SAADHAM WITH APPALAM, KARAMADHU

Vegetables cooked slowly with rice and dhal, simmered to give the perfect hot and spicy mash finished with a dollop of ghee

RS.110

THAYIR SAADHAM

Our signature slow cooked blend of rice, curd and condiments. Served with urugai and mor milagai.

RS.110



PULIYODHARAI

PULIYODHARAI

Tangy and spicy rice made with a base of tamarind and chill. Crunchy, fried groundnuts and curry leaves are added for a tasty finish.

RS.110

E LAI VADAM

Spicy and hot thin crepe steamed carefully in banana leaf and served with spicy puli milagai

RS.79

MIXED VEGETABLE PAKODA

Vegetables mixed with besan and rice flour with spices. Deep fried and served crisp.

RS.70

SATRAMADHU SOUP

Light and clear soup usually made at home. Added with toppings like fried vepampoo or roasted kanda thipili for that unique taste and experience.

RS.65



Thaligai /

WEEKDAY LUNCH

PANAGAM
RS.74

LEMON MINT GINGER COOLER
RS.74

VETRI LAI SAARU
RS.74

NEER MOR
RS.55

LASSI
RS.75

FILTER COFFEE
RS.45

TEA
RS.45

MASALA TEA
RS.50

CHUKKU COFFEE
RS.50

GREEN TEA / LEMON TEA
RS.50

MILK
RS.45

GOLDEN MILK
RS.50

CHUKKU PAAL /
CHUKKU MASALA PAAL
RS.50

MASALA PAAL
RS.50

HOT CHOCOLATE
RS.57



SAPTASWARA THALI

ICE CREAM
(2 SCOOPS)

Vanilla
RS.67
Strawberry
RS.67
Butterscotch
RS.86
Mango
RS.86
Chocolate
RS.86

MILK SHAKE

Vanilla
RS.100
Strawberry
RS.105
Butterscotch
RS.105
Mango
RS.105
Chocolate
RS.105

ALANKARA THALIGAI

Thirukannamadhu or akkara adisal, kara karamadhu, paruppu usili, vegetable or cauliflower pakoda, chapathi, avial or kootu, thayir pachadi, saadham paruppu, nei, sambhar, morkuzhambhu or vathal kuzhambhu, kalandha saadham, satramadhu, thayir sadham, urugai, chips/pakoda, vetrilai.
RS.320

SAPTASWARA THALI
PREMIXED RICE VARIETIES

Each portion contains sweet of the day, karamadhu, chapathi, kootu, sambhar saadham, kalandha saadham (variety rice of the day) thayir pachadi, appalam, thayir saadham (curd rice) urugai and mormilagai.
RS.185

NAVARATNA THALI

The meal starts with the sweet of the day and chappathies accompanied by kootu followed by tasty accompaniments of nei with paruppu, kara karamadhu, thengai karamadhu, thayir pachadi, sambar, vathal / mor kuzhambu, satramadhu (rasam), appalam, thayir saadham (curd rice) urugai and mormilagai.
RS.220

SAMBAR SAADHAM
WITH APPALAM, KARAMADHU

Vegetables cooked slowly with rice and dhal, simmered to give the perfect hot and spicy mash finished with a dollop of ghee
RS.110

THAYIR SAADHAM

Our signature slow cooked blend of rice, curd and condiments. Served with urugai and mor milagai.
RS.110

VARIETY RICE OF THE DAY

Served with chips and karamadhu.
RS.110

HOT RASAM SAADHAM

Steamed rice expertly mixed with satramadhu (rasam) and a dollop of fresh ghee and condiments served with karamadhu.
RS.115

PULIYODHARAI

Tangy and spicy rice made with a base of tamarind and chill. Crunchy, fried groundnuts and curry leaves are added for a tasty finish.
RS.110

CHAPATHI WITH KOOTU

Wheat chapathi served with kootu in true South Indian style.
RS.85

ELAI VADAM

Spicy and hot thin crepe steamed carefully in banana leaf and served with spicy puli milagai
RS.79

MIXED VEGETABLE PAKODA

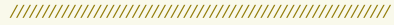
Vegetables mixed with besan and rice flour with spices. Deep fried and served crisp.
RS.70

SATRAMADHU SOUP

Light and clear soup usually made at home. Added with toppings like fried vepampoo or roasted kanda thipili for that unique taste and experience.
RS.85

Thaligai / EVENING AND DINNER

THALIGAI SPECIALS



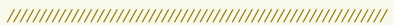
**IDIYAPPAM WITH
KURMA AND THENGAI PAL**
RS.85

CHAPATHI KURMA
RS.85

**SAMBAR SAADHAM WITH
APPALAM OR CHIPS**
RS.110

**THAYIR SAADHAM WITH
URUGAI AND MORMILAGAI**
RS.110

DAILY SPECIALITIES



BUTTER DOSAI

Loads of butter is used to make it crispy and golden in colour. An all time favourite.
RS.138

BUTTER PODI DOSAI

Milagai podi smeared lavishly over crisp dosai. Copious quantity of butter spread on top.
RS.155

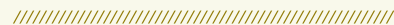
VAZHAIPOO VADAI

Spongy soft uradh dal vadai soaked in rasam.
RS.80

POORI

Deep fried whole wheat poori with our special urulai masala.
RS.110

THALIGAI HEALTH SPECIAL



WHEAT DOSAI

Freshly prepared wheat batter mixed with coriander and pepper powder, makes the fiber rich dosai easily digestible. All millet and wheat dosai are made using very less or no oil.
RS.110

CHOLAM DOSAI

Made of freshly prepared Sorgham batter. It is gluten free and fibre rich and digests easily.
RS.120

RAGI DOSAI

Made of finger millet, Gluten free non fermented fresh batter. Rich in calcium and high in fibre.
RS.120

DINNER COMBO



SPECIAL DINNER COMBO

Sweet of the day, podi idly 4 pieces, one chapathi, 2 pieces of idiyappam, kurma & thengai paal, mini dosai, sambhar and chutney, curd rice, pickle and mor milagai, mini masala/ sukku pal
RS.170

IDIYAPPAM DINNER COMBO

Sweet of the day, podi idly 6 pieces, idiyappam 2 pieces with kurma & thengai paal, mini dosai, sambhar and chutney, mini masala pal or mini sukku pal.
RS.150

CHAPATHI DINNER COMBO

Sweet of the day, podi idly 6 pieces, chapathi 2 pieces with kurma, mini dosai, sambhar chutney & mini masala / sukku pal
RS.150

ELAI VADAM

RS.79

MOR KALI WITH VATHAKUZHAMBHU

RS.95

SEVAI WITH MOR KUZHAMBHU

RS.95

IDLI

RS.55

add milagai karamadhu RS.10 per serving

PODI IDLY

RS.80

SAMBAR IDLI

RS.80

SAMBAR VADAI

RS.70

RASAM VADAI

RS.70

THAYIR VADAI

RS.75

MYSORE BONDA

RS.75

URULAI BONDA

RS.85

ASSORTED BAJJIS

RS.80

SUNDAL

RS.75

MIXED VEG PAKODA

RS.70

DOSAI

RS.90

GHEE DOSAI

RS.140

PODI DOSAI

RS.125

MASALA DOSAI

RS.130

GHEE MASALA DOSAI

RS.155

PAPER DOSAI

RS.160

RAVA DOSAI

RS.125

RAVA MASALA DOSAI

RS.140

GHEE RAVA MASALA DOSAI

RS.155

RAVA PODI DOSAI

RS.133

SPECIAL RAVA MASALA DOSAI

RS.152

UTHAPPAM

RS.85

PODI UTHAPPAM

RS.100

THAKKALI UTHAPPAM

RS.110

MIXED VEG UTHAPPAM

RS.120

SOJJI & BAJJI PLATTER

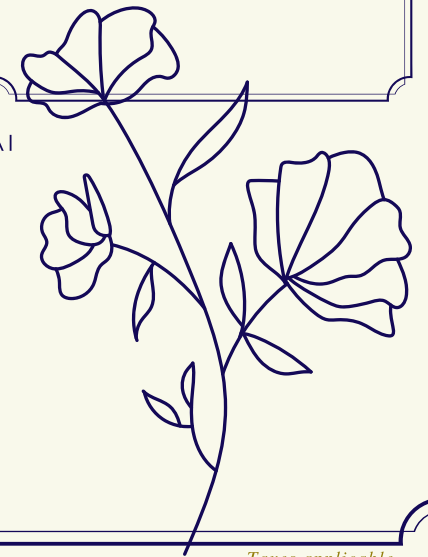
Kesari and three bajjis with hot coffee.
RS.115

THALIGAI SPECIAL SNACK COMBO PLATTER

Sweet of the day, one elai vadam with puli milagai, bonda or potato bajji one piece, sevai with morkuzhambhu or sambhar idly, coffee/tea or panagam.
RS.133



VAZHAIPOO VADAI



Thaligai / DINNER SPECIALS

BEVERAGES

PANAGAM
RS.74

LEMON MINT GINGER COOLER
RS.74

VETRILAI SAARU
RS.74

NEER MOR
RS.55

LASSI
RS.75

FILTER COFFEE
RS.45

TEA
RS.45

MASALA TEA
RS.50

CHUKKU COFFEE
RS.50

GREEN TEA / LEMON TEA
RS.50

MILK
RS.45

GOLDEN MILK
RS.50

CHUKKU PAAL /
CHUKKU MASALA PAAL
RS.50

MASALA PAAL
RS.50

HOT CHOCOLATE
RS.60

SWEETS

SWEET OF THE DAY
RS.58

PARUPPU BOLI
RS.70

KASI HALWA
RS.110

ASHOKA HALWA
RS.110

CARROT HALWA
RS.110



AKKARAVADISAL

ICE CREAM
(2 SCOOPS)

Vanilla
RS.67

Strawberry
RS.67

Butterscotch
RS.86

Mango
RS.86

Chocolate
RS.86

MILK SHAKE

Vanilla
RS.100

Strawberry
RS.105

Butterscotch
RS.105

Mango
RS.105

Chocolate
RS.105

WEEKDAY SPECIALS

MONDAY / CAPSICUM
UTHAPPAM

Very popular uthappam unique to Thaligai. Finely chopped capsicum is spread on top of the thick dosa batter and slowly cooked.
RS.120

TUESDAY / VENNAI DOSAI
WITH SPECIAL MASALA

Special potato masala spread on top of spongy dosai. served with dollop of butter.
RS.120

WEDNESDAY / MUDAKATHAN
DOSAI

Wholesome mudakathan keerai mixed and made into tasty crispy dosai..
RS.120

THURSDAY / PATTANI MASALA
UTHAPPAM

Fresh green peas cooked and mashed with mild spice & used as a topping on uthappam. Cooked slowly to give extra flavor.
RS.120

FRIDAY / NEER DOSAI

Fine string hopper steamed and served with kurma Traditional dosai made using unfermented batter of rice and coconut. Served with coconut chutney, freshly grated coconut and jaggery.
RS.120

WEEKEND SPECIALS

SATURDAY / ADAI AVIAL

All time favorite. Two pieces of adai served with avial, butter & jaggery.
RS.120

SATURDAY / DIAMOND
MASALA DOSAI

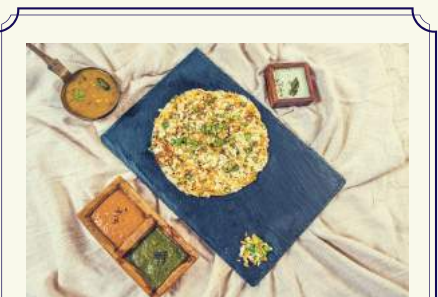
Thaligai special potato masala made using cashew nuts and tomatoes.
RS.130

SUNDAY / CAULIFLOWER
UTHAPPAM

Finely chopped cauliflower spread on the uthappam and cooked slowly.
RS.125

SUNDAY / DIAMOND
MASALA DOSAI

Thaligai special potato masala made using cashew nuts and tomatoes.
RS.130



MIXED VEGETABLE
UTHAPPAM