



## **BREAKFAST MENU**

(served between 8:00 to 9:00 pm)

This is the list of menu options we are able to prepare from ingredients “mostly” sourced from our farm or neighbors farm or farmers market in Chandapura or Hosur. We are happy to share how the ingredients were processed and cooked into meals.

<b>Hot Beverages options</b>	<b>Cut Fruit Options</b>
<ul style="list-style-type: none"><li>● Kashaya</li><li>● Black coffee</li><li>● Filter Coffee</li><li>● Tea</li><li>● Black tea</li><li>● Green Tea</li></ul>	<ul style="list-style-type: none"><li>● Papaya</li><li>● Pineapple</li><li>● Banana</li><li>● Seasonal Fruits -<ul style="list-style-type: none"><li>○ Guava, Mango</li><li>○ Watermelon &amp; musk melon</li><li>○ Jamun</li></ul></li></ul>
<b>Vegetarian options</b>	
<ul style="list-style-type: none"><li>○ Bread, butter &amp; jam (Toaster is available)</li><li>○ Idli &amp; Vada with sambar, coconut chutney &amp; chutney powder</li><li>○ Rice Pongal &amp; vada with Sambar &amp; chutney</li><li>○ Rava Idi with sagu &amp; chutney</li><li>○ Poori with sagu &amp; chutney</li><li>○ Poha with chutney</li><li>○ Upma with chutney</li><li>○ Rice Dosa - plain or masala with coconut chutney &amp; sambar</li><li>○ Ragi Dosa - plain or masala with coconut chutney &amp; sambar</li><li>○ Aloo paratha with curds &amp; pickle</li><li>○ Appam with veg stew (seasonal)</li></ul>	
<b>Egg Options</b>	
<ul style="list-style-type: none"><li>○ Plain or Masala Omelette</li><li>○ Boiled egg</li><li>○ Half boiled</li></ul>	



## LUNCH MENU

(served between 1:00 to 2:00 pm)

This is the list of menu options we are able to prepare from ingredients “mostly” sourced from our farm or neighbors farm or farmers market in Chandapura or Hosur. We are happy to share how the ingredients were processed and cooked into meals.

<b>Millet &amp; Wheat based options</b>	
<ul style="list-style-type: none"> <li>● Ragi Mude with “bas saaru” and “soppa palya” or “hurali kalu palya”</li> <li>● Ragi Mude with “Nati Koli” saaru</li> <li>● Sajje (Pearl Millet) or Joloda (Sorghum) roti with brinjal curry with groundnut chutney</li> <li>● Pongal with raita or Bisi Bele bath with khara boondi</li> <li>● Wheat based               <ul style="list-style-type: none"> <li>○ Chapatis served with veg or chicken curry</li> <li>○ Pooris served with veg or chicken curry</li> </ul> </li> </ul>	
<b>Rice based Option</b>	
<ul style="list-style-type: none"> <li>● Biryani (Veg &amp; Chicken) served with raita</li> <li>● Veg or peas pulao served with raita</li> <li>● Variety Rice mix - Lemon or Gooseberry or Mango or Heralikai (Citroen is seasonal) or Vangi bath served with dal vada and Kosambari salad</li> <li>● White rice with Chicken curry</li> <li>● White rice with Fish curry &amp; fish fry (seasonal)</li> <li>● White rice with sambar, palaya, rasam, pickles &amp; papadam</li> <li>● Curd rice with pickles &amp; papadam</li> </ul>	
<b>Drink options</b>	<b>Salad &amp; Dessert options</b>
<ul style="list-style-type: none"> <li>● Tender Coconut</li> <li>● Lemon Juice</li> <li>● Kokum Juice</li> <li>● Buttermilk</li> <li>● Virgin Mojito</li> <li>● Sweet Lassi</li> </ul>	<ul style="list-style-type: none"> <li>● Cucumber &amp; carrot,</li> <li>● Dahi vada</li> <li>● Kesari bath or Semiya or Yellow dal jaggery payasam</li> <li>● Idiyappam with dry fruit syrup (panakam) or coconut milk</li> <li>● Phirni (sweet rice)</li> <li>● Gajjar or white pumpkin ka Halwa</li> <li>● Banana leaf wrapped Tapioca Halwa (Seasonal)</li> </ul>



## HIGH TEA

(served between 5:00 pm to 6:00 pm)

This is the list of menu options we are able to prepare from ingredients “mostly” sourced from our farm or neighbors farm or farmers market in Chandapura or Hosur. We are happy to share how the ingredients were processed and cooked into meals.

### Hot beverage options

- Masala Tea with milk
- Lemongrass Tea with milk
- Ginger Tea with milk
- Black Tea
- Filter coffee (Cothas Coffee)

### Snack options

- Biscuits
- Kids - Popcorn or potato wedges
- Onion pakoda
- Balekai Bajji
- Mirchi Bajji
- Maddur vada

### Meal options for Infants

- Dal khichdi or soft chapati / phulka with yellow dal

### Meal options for pets

- Chicken rice



## DINNER MENU

(served between 7:30 to 9:00 pm)

This is the list of menu options we are able to prepare from ingredients “mostly” sourced from our farm or neighbors farm or farmers market in Chandapura or Hosur. We are happy to share how the ingredients were processed and cooked into meals.

<b>Starter options</b>
<ul style="list-style-type: none"><li>● Gobi Manchurian</li><li>● Baby corn kabab or manchurian</li><li>● Jackfruit Kabab (seasonal)</li><li>● Paneer Kabab</li><li>● Fish fry (seasonal)</li><li>● Chicken Kabab Deep fried</li><li>● Tandoori Kabab (sourced from outside)</li><li>● Barbeque (priced extra) - chicken, paneer, mushroom, capsicum, pineapple etc</li></ul>
<b>Millet and wheat based Option</b>
<ul style="list-style-type: none"><li>● Sajje (Pearl Millet) or Joloda (Sorghum) roti with brinjal curry or chicken curry with groundnut chutney</li><li>● <b>Wheat based</b><ul style="list-style-type: none"><li>○ Chapatis served with veg or chicken curry or aloo jeera or aloo mutter</li><li>○ Aloo or methi paratha with chicken or veg curry</li></ul></li></ul>
<b>Rice based options</b>
<ul style="list-style-type: none"><li>● Akki Roti with veg curry or chicken curry or pork curry (seasonal) with chutney</li><li>● Jeera rice with yellow dal with aloo &amp; simla mirch fry or aloo mutter</li><li>● Ghee rice with veg curry or chicken curry</li><li>● Dal Khichdi with papad, salad &amp; pickles</li><li>● White rice with chicken curry or fish curry</li><li>● White rice with sambar, palaya, rasam, pickles &amp; papadam</li><li>● Curd rice with pickles &amp; papadam</li></ul>
<b>Dessert options</b>
Ice cream or Custard

