

where vegetarian dining is a cultural experience

Tinnalakshmi



Swagatham!

*Welcome, to a whole new world of vegetarian dining;
Where the unique blend of cuisine and 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 beautiful and inspired works of Art,
By the artisans of India.*

*And with love, Mothers and Grandmothers, Brothers and 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 Siva Shanta 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.*



PhD's from the University of Tradition...!

The Bounty of Mother's Love...

The Beauty of Bharath Mata!



Mahalakshmi Preethi Bhojan

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

Dhara

Soup / Rasam of the day

Prarambhi

Starter nibbitts

Pradhian

Wheat preparation – Indian breads

Dal / Paneer Sabji

Pulao / Salad / Raitha

Dosa Variety - Served during dinner

South Indian Rice Preparations

Sambar / Rasam

South Indian Vegetables

Kuzhambhu

Steamed Rice with Podi, Pickles, Vathals...

Curd Rice

(with sun dried chillies, lotus stems)

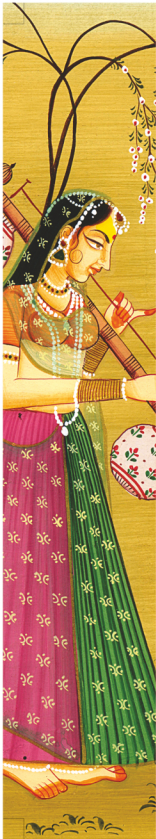
Madhuvanathi

Payasam

Gulab Jamoon

Ice Cream

Rs.975/-



What's happening here?

Menu at a glance

Mahalakshmi Preethi Bhojan

A Sumptuous lunch, served leisurely, with a daily change of menu from the Mogul influenced North, to the traditional South

Kaadambari

Are you in a hurry?

Try our kaadambhari Thali.

Wholesome and delicious: a light and balanced meal

Rajyalakshmi Arogya Ahar

Watching those calories! Dieting perhaps?

Try our special diet meal, simple and filling..

Akshaya... À la carte

From Mother India and Mothers of India, a delicious selection of exclusive & authentic, North Indian and South Indian vegetables, rice preparations, and Indian breads

Sampoorna

Indulge yourself in some extravangaza.

An exclusive seven course meal specially prepared and served elegantly

Swarnalakshmi

Takes you to the glorious past.

Experience the grandiose and splendour, the richness of a Royal treat. Be a Maharaja.

An exclusive service, offered in gold and exquisite crystalware.

A treat of a life time

Please enquire for details

Rajyalakshmi

*Dear Guest, permit us to rekindle your taste buds,
lead you into temptations, and indulge you
in a soul filling treat!*

*Annalakshmi offers you its delicacies from
the loving hearts of mothers and grandmothers*

We begin with,

*Lemon & Ginger Rasam, Then Kuzhal,
Pidi Kuzhukattai with Appalam Kuzhambu
Poritha Thayir Saadam with Eegee Thohayal*

*Steamed Rice with Parruppu Thohayal & Pasum Nei
Sutta Appalam, Thayir Saadam with Tamarai Thandu Vathal Kuzhambu*

*Arussi Uppuma with Vedicha Utta Moru Kuzhambu Milagu
Jeeraga Saadam, Sutta Appalam, Semiya Bagalabath,
Neer More, Veppumpoo Rasam*

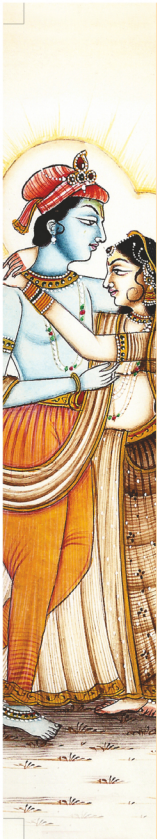
*Murungai Keerai Arussi Adai & Avial Ammini Kuzhakattai
Steamed Rice with Venthia Kuzhambu & Nallaennai
Sutta Appalam, Mezkhavaratti, Thayir Saadam with Puli Eegee*

*Thakkali Rasam, Tavala Adai Paruppu Saadam, Vazhakai Podi,
Javarussi Vadam, More Sadam, Veppalaikatti*

We could go on...!

Reservation required. Please enquire for details





Kaadambari

*A blend of our simple Indian cuisine
Annalakshmi offers a light nutritious meal*

Dhara

Soup / Rasam of the day

Prarambh

Starter titbits

Pradhan

Green Salad

Indian Breads

(Roti / Naan / Kulcha / Garlic Naan / Phulka)

Dal

North Indian Sabji

Pulao, Salad, Raitha

South Indian Mixed Rice

Curd / Spiced Buttermilk

Madhuwanthi

Sweet of the day / Fresh Cut Fruits with Honey

Jwala

Coffee / Tea

Rs.975/-





Sampoorna

... the complete meal

*Annalakshmi presents a combination of delicacies
and dishes from the four corners of the world.*

Amritha

*Herbal health drink – Ambrosia
Choice of fresh fruit juice*

Prarambhi

Starter tibbits

Dhara

*Soup / Rasam of the day
Srilankan Dosai
Nasi Lemak - Malaysian Delicacy*

Pradhan

*Choice of Indian breads
Salad / Raitha
North / South Indian delicacies
Annam Brahma - Rice preparations
Spiced Buttermilk*

Madhuwantfhi

Choice of Desserts

Jwala

Coffee / Tea / Hot Chocolate / Kesariah Doodh

Tamboolam

Rs.1800/-

Kindly reserve in advance

Aroghya Ahar

... a wholesome diet meal

*Hey! Are you on a diet? Feeling hungry also?
Try Annalakshmi's specially prepared Diet Meal
- less fat, less sugar, yet well-balanced and
deliciously sumptuous*

Amritha

Choice of fresh fruit juice / Herbal health drink

Dhara

Soup / Rasam of the day

Pradhian

Sprouted moong salad

Phulka

Dal

Special diet vegetables

Boiled legumes

Sevai

(Flavoured steamed rice noodles)

Raitha


Butter milk / Lassi

Madhurwantfi

Fresh cut fruits

Rs.975/-





Akshaya ... À la carte

Dhara

Soup / Rasam of the day

Rs. 260/-

Prarambh ... starter titbits

Baby Corn Fritters

Rs. 300/-

Tender baby corn, dipped in batter, stir fried with fresh mint & lime

Corn Cheese Balls

Rs. 330/-

Crushed corn balls with shredded cheese spiced with herbs

Vegetable Cheese Balls

Rs. 330/-

Cheese and vegetables spiced with pepper and deep fried

Paneer Tikka

Rs. 350/-

Cottage cheese cubes, marinated in a special sauce, baked in clay oven

Gobi Manchurian / Fritters

Rs. 330/-

Cauliflower florets marinated, deep fried, tossed with vegetables and flavoured with lime

Pakoras

Rs. 330/-

Deep fried snack made from chickpea flour available in cashew nuts, vegetables and spinach

Mangalore Bonda

Rs. 330/-

Hot, soft fritters, prepared from flour and yogurt, spiced with cumin and green chillies

Panner Fritters

Rs. 350/-

Cauliflower florets or Panner cubes, spiced and marinated with special sauce and deep fried

Sundervan ...Salad garden

Cachumber Salad

Rs. 280/-

Chopped cucumber, tomatoes, capsicums, carrots dressed with corianders and flavoured with lemon juice, and chaat masala

Classic Woldroff Salad

Rs. 350/-

Chopped apples, celery, walnuts, spread in a bed of fresh lettuce, flavoured with special sauce dressed with black pepper

Please allow a minimum of 20 minutes for preparation

Akshya... À la carte

From Mother India and the Mothers of India, we present a selection of exclusive and authentic varieties, which are highly nutritive and delightfully satisfying.

Our daily menu offers many varieties of Soups and Rasams, our delectable Dynasty of Dosai, Healthy Wheat Bread preparations and tasty dishes prepared with natural and nutritive ingredients like fresh vegetables, yoghurt, cheese and India's wealthy range of grains.



*Specify your personal choice
Please allow a minimum of 20 minutes for preparation*



Uttarayanam

... North Indian preparations

Hari Sabziyan ...Vegetables

Kadai Sabji

Vegetables tempered with mustard and cumin seeds, flavoured with curry masala

Rs.350/-

Channa Masala

Chick peas cooked in a spicy gravy, garnished with fresh cut onions and tomatoes

Rs.350/-

Gobi Masala

Cauliflower florets cooked in a spicy onion gravy

Rs.350/-

Gobi Mirch Kadai

Cauliflower dipped in batter, deep fried, tossed with vegetables, flavoured with herbs & chilly

Rs.350/-

Chilly Gobi

Stir fried cauliflower with vegetables spiced with chilly

Rs.350/-

Kaju Mutter

An exclusive cashew and green peas dish, cooked in mild gravy

Rs.420/-

Navaratna Kurma

Fresh fruits sautéed and cooked in a cashew rich gravy flavoured with herbs

Rs.380/-

Malai Koftha

Vegetable dumpling stuffed with cheese, cooked in rich tomato gravy, dressed with cream

Rs.380/-

Tamatar Mutter Corn Sabji

Fresh green peas & corn cooked with tomatoes flavoured with herbs

Rs.350/-

Tamatar Palak

Fresh spinach cooked with tomatoes and flavoured with herbs

Rs.350/-

Methi Malai Mutter

Fresh fenugreek leaves and peas cooked in a rich gravy, flavoured with curry masala

Rs.350/-

Please allow a minimum of 20 minutes for preparation

Akshya ... À la carte

Apple Dates Leeks Platter

Fresh cut apples with dates, dressed with leeks flavoured with pepper and mint

Rs.300/-

Carrot Platter

Shredded carrots mixed with pomegranate and dates, flavoured with lime juice and dressed with mint

Rs.300/-

Channa Salad

Boiled chickpeas with vegetables, green chillies coriander and flavoured with lime juice

Rs.280/-

Tossed Salad

Diced vegetables, flavoured with salad oil Dressed with parsley & pepper

Rs.280/-

Baby Corn Salad

Diced, tender baby corn with fresh green peas, pineapple, flavoured with lemon juice

Rs.280/-

Pineapple & Cucumber Salad

Diced pineapple and cucumber, spiced with freshly ground black pepper and lemon juice

Rs.280/-

Mexican Salad

Fresh cut vegetables, mixed with legumes, spiced with split black peppercorns, dressed with cream

Rs.280/-

Sprouted Moong Salad

Dates mixed with sprouted lentils, flavoured with lemon juice and mint

Rs.280/-

Cottage Cheese Bowl

Diced Panner, mixed with vegetables, sprinkled with pepper, cumin powder and lemon juice, garnished with mint leaves

Rs.280/-

Green Salad

A platter of fresh green vegetables

Rs.240/-

Pachadi / Raittha

Choice of vegetables mixed with curd, seasoned with spices

Rs.240/-

Please allow a minimum of 20 minutes for preparation





Uttarayanam

... North Indian preparations

Dal Panchmel

An exotic combination of five different lentils, cooked in a rich tomato gravy, flavoured with herbs and dressed with butter

Rs.350/-

Malai Gharana ... Cottage cheese preparations

Kadai Paneer

Diced cottage cheese tossed with vegetables, spiced with curry masala, flavoured with herbs

Rs.380/-

Paneer Makhan Masala

Cottage cheese cooked in fresh tomato gravy, flavoured with herbs, dressed with butter

Rs.380/-

Mutter Paneer

Green peas and cottage cheese cooked in an onion gravy, garnished with coriander leaves

Rs.380/-

Panner Methi

Cubes of cottage cheese, tempered with fresh fenugreek leaves, flavoured with mild spices and khoa

Rs.380/-

Palak Paneer

Diced paneer, cooked in fresh spinach gravy, garnished with tomatoes

Rs.380/-

Shahi Paneer

A royal Mogul paneer dish, made with fresh cashew nut gravy, flavoured with spices

Rs.420/-

Paneer Makhanwala

Strips of cottage cheese, cooked in fresh tomato and cashew nut gravy, garnished with butter

Rs.420/-

Paneer Bhujjiya

Shredded cottage cheese, stir fried with vegetables, flavoured with herbs

Rs.380/-

Paneer Shabnam

Fried cubes of cottage cheese, with tomatoes and onions, dressed with khoa, flavoured with spices

Rs.420/-

Please allow a minimum of 20 minutes for preparation



Uttarayanam

... North Indian preparations

Methi Makkai Palak

Fresh fenugreek leaves, spinach cooked and tossed with corn kernels, flavoured with curry masala

Rs.350/-

Aloo (Gobi / Mutter / Jeera/Masala)

Boiled potatoes seasoned with cumin and tossed with vegetables

Rs.350/-

Dal Lentil Bowl

Tadka Tur Dal

Pulses cooked in a spicy tempering of mustard and cumin seeds and garnished with diced tomatoes

Rs.300/-

Gujrathi Dal

Pulses cooked in a mild tempering of mustard, flavoured with jaggery dressed with tomatoes

Rs.300/-

Moong Dal

Lentils cooked in a tempering of cumin seeds

Rs.300/-

Masala Dal

Combination of moong and tur dal cooked in a tempering of cumin seeds, spiced with red chilly

Rs.300/-

Rajma Masala

Red kidney beans in a mild onion gravy, flavoured with herbs and dressed with butter

Rs.350/-

Dal Makhini

Combination of pulses cooked in a rich tomato gravy, dressed with butter

Rs.350/-

Dal Amirtsari

Pulses and lentils cooked with tomatoes dressed with cream

Rs.350/-

Teen Dal

Three different lentils cooked in a mild tomato gravy, flavoured with herbs and mint

Rs.350/-

Kala Dal

Black masoor dal tempered and cooked with onions and tomatoes

Rs.350/-

Please allow a minimum of 20 minutes for preparation

Uttarayanam

... North Indian preparations

Gehun Avatar... Breads

Tava Parantha / Poori - Served during lunch (4 pcs)
Whole wheat flour bread

Rs.180/-

Stuffed Parantha - Served during lunch (3 pcs)
Whole wheat flour bread, stuffed with choice of potato/capsicum
cheese/onions/green peas

Rs.180/-

Roti / Phulka
Whole wheat flour bread, baked in clay oven

Rs 80/-

Butter Naan
Unleavened, refined flour bread, baked in tandoor and smeared with butter

Rs 80/-

Pudina Parantha
Wheat bread, rolled with fresh mint

Rs.120/-

Kulcha (Vegetable / Paneer)
Bread stuffed with vegetables / panner

Rs.140/-

Garlic Naan
Bread stuffed with shredded garlic pearls

Rs.140/-

Rumali Roti
Soft, thin bread swirled, baked in special tava

Rs.140/-

Latcha Parantha / Tandoori Parantha (Maida / Wheat)
Soft, layered bread, smeared with ghee

Rs.140/-

Capsicum Cheese Naan
Bread stuffed with capsicum, shredded cheese

Rs.160/-

Kashmiri Naan
Bread stuffed with dry fruits, nuts

Rs.160/-

Please allow a minimum of 20 minutes for preparation



Uttarayanam

... North Indian preparations

Paneer Jaipuri

Strips of paneer, cooked in fresh mint and onion gravy, garnished with nuts

Rs.380/-

Paneer Methi Malai

Strips of paneer, cooked with fresh fenugreek leaves, onion and fresh cream

Rs.380/-

Annam Brahma... Pulaos (Rice preparations)

Vegetable Pulao

Mixed sautéed vegetables cooked in basmathi flavoured with herbs and spices

Rs.380/-

Mutter Pulao

Fresh sautéed green peas in basmathi

Rs.380/-

Dry Fruit Pulao

Almonds, cashews, pistas, and raisins sautéed with selected herbs in basmathi

Rs.450/-

Kashmiri Pulao

Selected fresh fruits sautéed in basmathi flavoured with herbs and spices

Rs.450/-

Jeera Pulao

Basmathi rice tempered with cumin seeds garnished with fresh coriander leaves

Rs.380/-

Vegetable Fried Rice

Stir fried vegetables in basmathi rice

Rs.380/-

Kaju Pulao

Basmathi rice tossed with roasted cashew nuts, flavoured with herbs

Rs.420/-

Vegetable Dum Briyani

Basmathi, mixed with green vegetables, flavoured with fresh mint

Rs.450/-

Paneer Gajjar Pulao

Basmathi tossed with fresh shredded carrots flavoured with herbs, dressed with grated paneer

Rs.380/-

Please allow a minimum of 20 minutes for preparation



Dhakshinayanam

... South Indian preparations

Annam Brahma ... Rice preparations

Ellumichai Saadhham

Rice with a tempering of mustard seeds, curry leaves, black gram and lemon juice

Rs.300/-

Thengai Saadhham

Rice tempered with mustard and flavoured with coconut gratings

Rs.300/-

Ellu Saadhham

Rice flavoured with sesame seeds and garnished with fried peanuts and curry leaves

Rs.350/-

Puliodharai

An authentic South Indian rice preparation, made with specially reduced tamarind pulp.

Rs.350/-

Bisi Bella Hulianna

A traditional rice dish from Karnataka, steamed rice cooked with pulses and spices

Rs.350/-

Karuvepilai Saadhham

Rice flavoured with fresh curry leaves dressed with cashew nuts

Rs.350/-

Milagu Jeera Saadhham

Roasted black pepper and cumin seeds, mixed with rice

Rs.300/-

Thayir Saadhham

Rice cooked in milk and mixed with curd

Rs.300/-

Steamed Rice with podi and Kuzhambhu

Cooked, plain white rice & authentic lentil sprinkles, sun dried herbal berries

Rs.350/-

Steamed Rice (Sona Masoori / Basmatfi)

Cooked, plain white rice

Rs.300/-

Arisi Sevai

(Thengai / Lemon / Pepper Jeera / Coriander / Peanut - Podi / Ellu - Podi)

Rs.350/-

Please allow a minimum of 20 minutes for preparation

Dhakshinayanam

... South Indian preparations

Pasumai Taavaram ... Vegetables

Mixed Vegetable Coconut Curry

Combinations of fresh green vegetables cooked in a tempering of red chilly and garnished with fresh coconut gratings

Rs.280/-

French Beans Coconut Curry

Fresh beans cooked and garnished with coconut gratings

Rs.280/-

Cabbage Coconut Curry

Strips of cabbage tempered with mustard and garnished with fresh coconut gratings

Rs.260/-

Potato Chettinad

Potato cubes cooked in a herb rich, spicy gravy of the Karaikudi region of Tamil Nadu

Rs.320/-

Oorulai Kizhangu Kara Curry

Potato diced, spiced and tempered in red chilly and garnished with curry leaves

Rs.280/-

Kootu (Mix Veg / Keerai)

South Indian vegetable stew, cooked with lentils and coconut

Rs.260/-

Sambar/Kuzhambu

Lentil based vegetable stew cooked with tamarind, spiced with red chillies

Rs.280/-

Vendaikai Kara Curry

Ladies finger / okra cooked in a spicy tempering of mustard and red chilly

Rs.280/-

Ennai Kathirikai curry

Brinjal sautéed and flavoured with red chilly and leaves

Rs.320/-

Avial

Boiled vegetables cooked in a tempering of mustard, cumin and green chilly with coconuts and flavoured with fresh yoghurt

Rs.300/-

Please allow a minimum of 20 minutes for preparation

Dosa Dynasty

... *crispy lentil pancakes* (Available only for Dinner)

Dosai (Kaf / Plain Dosai / Ghee Roast)

Soft thin lentil pancake

Rs.260/-

Vegetable Dosai

Choice of Veg Podi / Onion Podi / Aloo Masala / Butter Mint

Rs.280/-

Navaratna Dosai

An exotic dosa with shredded dry fruits & nuts

Rs.350/-

Mysore Masala Dosai

A delicacy from Mysore; dosai smeared with chutney, potato stuffing, topped with butter

Rs.350/-

Cheese & Pepper Dosai

Crispy dosai spiced with black pepper & cheese

Rs.350/-

Vegetable Oothappam

Choice of Veg Podi / Onion Podi / Tomato Onion Capsicum

Rs.280/-

Cauliflower Cheese & Pepper Oothappam

Grated cauliflowers, on a thick lentil pancake, spiced with pepper & dressed with cheese

Rs.350/-

Almond Mint Oothappam

Oothappam garnished with fresh mint leaves & roasted almonds

Rs.350/-

Please allow a minimum of 20 minutes for preparation





Videshi

...Continental /ASEAN preparations

Vegetable Au Gratin

*Selected boiled vegetables baked,
dressed with cheese, served with bread*

Rs.380/-

Pasta

(Tomato / Creamy white sauce)

Rs.380/-

Vegetable Fried noodles

*Crispy noodles, tossed with hot spicy
vegetables, garnished with cheese*

Rs.380/-

Vegetable noodles

Noodles, tossed with hot spicy vegetables

Rs.380/-

Laksa

*An authentic malay delicacy, noodles in spicy
vegetable stew, with chunks of cottage cheese*

Rs.380/-

Khoa Phat

*An exclusive rice dish from Thailand.
Carrot, babycorn, pineapple, green peas, pepper,
tossed with grated coconuts, mixed with special rice*

Rs.380/-

Nasi Lemak

*A traditional Malay rice preparation; rice cooked in
coconut milk, served with a spiced vegetable stew,
dressed with fried peanuts*

Rs.380/-

Please allow a minimum of 20 minutes for preparation



Jwala

...Hot Beverages

Indian Filter Coffee

A Traditional South Indian coffee prepared by using filtered coffee decoction

Rs 140/-

Flavoured Tea

An exotic range of exclusively flavoured black tea (Jasmine, Orange pekoe, Camomile, Mint, Herbal & Chrysanthemum)

Rs 180/-

Masala Chay

An aromatic Indian tea, flavoured with spices, mixed with milk

Rs 140/-

Darjeeling Tea

A mild, refreshing tea, brewed with tea leaves from gentle slopes of Darjeeling

Rs 160/-

Kesaria Doodh

Saffron flavoured hot milk, dressed with almond flakes

Rs 180/-

Hot Chocolate drink

Sweet chocolate drink prepared with hot milk

Rs 140/-

Madhuwanthi

... Desserts

Payasam

Traditional South Indian payasam, made from milk and flavoured with spices

Rs.380/-

Basant Bahar

Seasonal fresh cut fruits, dressed with honey

Rs.300/-

Carrot Hafwa

Shredded carrots, reduced in milk, flavoured with spices and sweetened with sugar, dressed with cashew and almond flakes

Rs.350/-

Cut Fruits (with ice cream)

Seasonal fresh cut fruits, dressed with honey and topped with a scoop of ice cream

Rs.380/-

Gulab Jamoon

Sweetened golden fried dumpling, made from milk flavoured with saffron and dressed with almond flakes

Rs.320/-

Ice cream

An exotic range of ice creams, available in Vanilla, Chocolate, Butterscotch, Mango, Strawberry

Rs.250/-

Please allow a minimum of 20 minutes for preparation

Dosa Dynasty

... crispy lentil pancakes

Grilled Vegetable Cheese Oothappam

Fine chopped vegetables garnished on an oothappam,
baked with cheese

Rs.350/-

Chilly Cheese Oothappam

Oothappam garnished with cheese,
spiced with green chillies

Rs.350/-

Rava Dosai

Crisp thin dosai made with semolina

Rs.260/-

Onion Rava Dosai

Crisp thin dosai prepared with semolina and sprinkled with
finely chopped onions & chillies

Rs.300/-

Masala Rava Dosai

Crisp thin dosa prepared with semolina accompanied
with potato masala

Rs.300/-

Sri Lankan Dosai

A light, soft dosai flavoured with fenugreek,
turmeric powder & coconut milk

Rs.300/-

Please allow a minimum of 20 minutes for preparation

