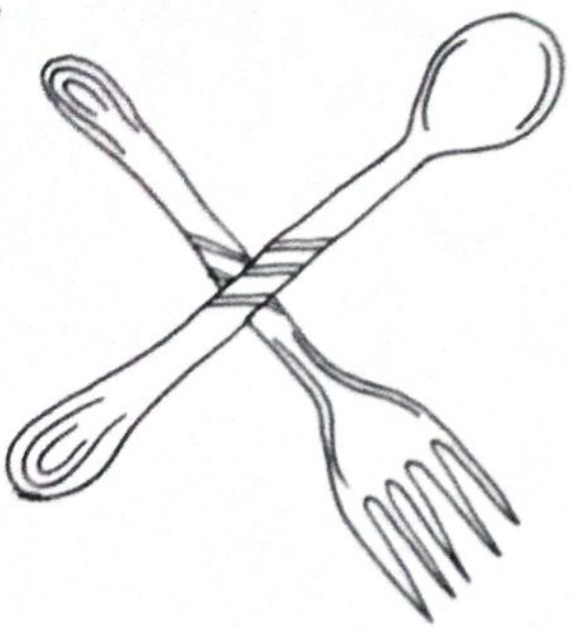


**MENU**

**CARD**



*Presentation:*

*S. Boyya & Co.*

STAYTMS



FRESH VEG SALAD

Tomato

Cucumber

Onion

JAVA PLUM SALAD  
SANTALINGPUN & MAU.

Java Plum - 10

Shilly Powder

Salt

Shree





## GOOSEBERRY CURD

### PACHADI

பெய்விதையி் துமிர் யச்சடி

Gooseberry - 10

Curd - 1 Cup

Coconut Grated - 2 Spoon

Green Chilly - 2

Salt

For Tempering - Mustard,

Chad Dal & Curry Leaves

## BANANA STEM & CORN

### CURD PACHADI

மாதுத்தண்டி் துமிர் யச்சடி

Banana stem Finally Chopped - 1

Grated Coconut - 2 Table Spoon

Curry - Small piece

Green Chilly - 2

Teem - 1 Table Spoon

Salt, Teem - 2 T.S

Curd - 1 Cup

For Tempering - Mustard,

Chad Dal & Curry & Coriander Ts.







2008



## MOETIGAI SOUP

മിറിക്കായ്

Chukku - 100 Grams  
Athi Machuram - 100 Grams  
Chittathai - 50 Grams  
Kadukkai Thol - 50 Grams  
Thippai - 50 Grams  
Onam - 5 Grams  
Lamparam - 5 Grams  
Peppercorn - 5 Grams  
Tamarind - 10 Grams  
Finely Chopped & Mixed  
With Peppers.

## PEARL MILLET

പാർലി

മിരിച്ച

Roast Millet - 1/2 cup  
Water - 2 1/2 cups  
Butter Milk - 2 cups  
Salt To Taste  
Finely Chopped Onions





STARTER



# BAVANA FLOWER &

## KEERAI VADAI

விதார்த்தி விடை

- Onion - 1/2 cup
- Channa Dal - 1 cup
- Coarse Chives - 5
- Red Chilly - 7
- Fennel - 1 T. Spoon
- Green - 1 T. Spoon
- Salt To Taste
- Oil For Frying
- Finely Chopped Bavana Flower
- Curry, Coriander &
- Mint Leaves

# GUAVA BATTI

கெராயா பழ பஜ்ஜி

- Channa Flour - 1 Cup
- Rice Flour - 1 Cup
- Red Chilly Powder - 1 Spoon
- Salt
- Ghee - 4







**MAIN**  
*main*

**COURSE**  
*course*



MURKAM SWEET

SALAD

ഉപഭോഗ് 11-12

Mango - 1

Jack Fruit - 4 Pieces

Banana - 1

Grated Coconut

Roasted Cashew

Hotly & Candied Peaches

GINGER PICKLE

ഉപ്പ് 20gms

Tamarind - 1 Tamarind size

But Sugar - 1 Tsp

Green Chilly - 10

Fenu Seed - 1 1/2 T. Spoon

Mustard - 1 T. Spoon

Chad Seed - 2 T. Spoon

Tapioca - 10 Green

Salt to taste

Green Peaches

Asafetida

Curry Leaves

Sesame oil - 12 Spoon

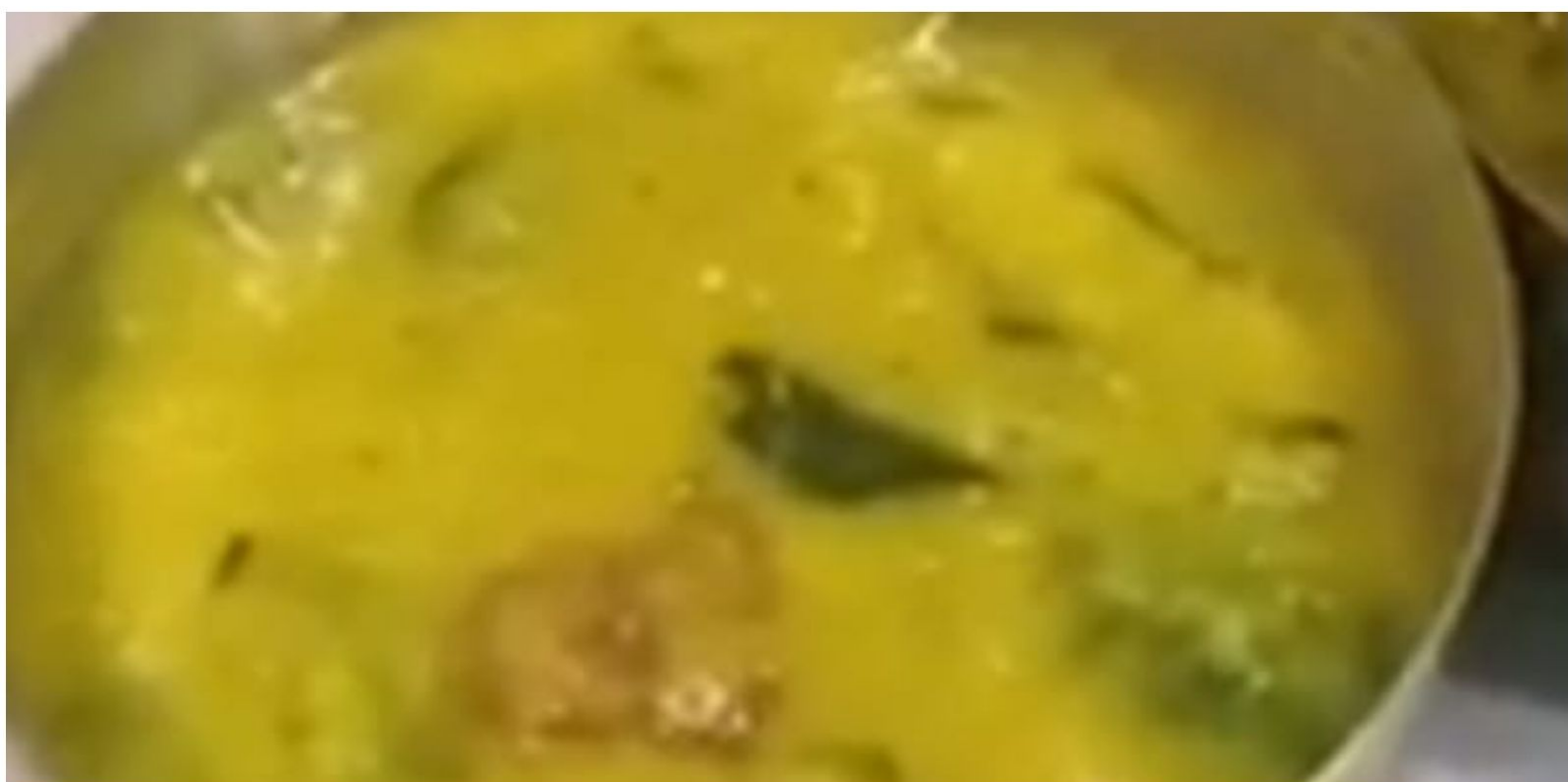














## LADY'S FINGER PORRAGE

മിശ്രിതം കൂട്ടിയ മൂലനീയം

Lady's Fingers -  $\frac{1}{2}$  kg

Red Chilly Powder - 1 T.S

Tomato Powder -  $\frac{1}{4}$  T.S

Green Peas -  $\frac{1}{2}$  T.S

Shanghai Peas -  $\frac{1}{2}$  T.S

Small Chives - 5

Peas Powder - 50 Gram

## LITTLE GOURD PORRAGE

കുറുത്ത കൂട്ടിയ മൂലനീയം

Little Gourd - 10

Peas powder - 50 Grams

Peas, Small

Green Chilly

Peas, Tomatoes

Tomato, Salt

Peas, Tomato

Red Chilly Powder

Tomatoes Peas







## CLUSTER BEANS THUWARAN

குதாத்தரங்காய் துளரம்

Finely Chopped Cluster Beans

Tomato's Powder

Too & Heat -  $\frac{1}{2}$  Tsp

Channa Dal -  $\frac{1}{2}$  Cup

Red Chilly - 10

Salt To taste

Aspartate

For Tempering: Mustard,

Heat oil, Sesoy's Oils.

## STUFFED BRINJAL

கத்திரிக்காய் கறி

Dry Roast: Chana - 1 T.S.

Leone -  $\frac{1}{4}$  T.S., Channa Dal,

Groundnut - 2 T.S.,

Red Chilly - 10,

Green's Chives - 10,

Sesame Seed - 1 T.S. Green,

Coriander - 1 T.S. Green,

Brinjal -  $\frac{1}{4}$  kg

Oil To taste

Salt To taste

Chilly Powder







**TOMATO RICE**  
தக்காளி சாதம்

- Tomato - 2
- Onion - 1
- Green Chilly - 2
- Curry Leaves
- Hot Tempering
- Mustard & Coconut oil
- Tomato Leaves
- Salt
- oil
- Steam masala - 1/2 T.S.P

**PEPPER GARLIC RICE**  
பூண்டு மிளகு சாதம்

- Garlic leaves - 10
- Pepper - 1/2 T.S.P
- Steam - 1/4 T.S.P
- Salt to taste
- Curry
- Mustard & Coconut oil
- Curry & Tomatoes Leaves

**MINI RICE**  
புதினா சாதம்

- Mini Leaves - 1 cup
- Green Chilly - 2
- Salt to taste
- Curry
- Coconut Coconut
- Mustard
- Coconut Oil







## RAGI FLOUR

### சாப்பாறு

ராகி சப்பாறு

Page: Three - 1 Type

The Water - 1 Type

Boiled

Salt To Taste

Oil - 1 T. Spoon

## GREEN GRAM DAL

### பிளா பயறு குடி

Green Gram Dal - 1 Type

Drum - 2

Oil & Ghee

Teem - 1 T. Spoon

Ringar Badi's paste - 1 T. Spoon

Teemari powder

Chilly powder

Coona masala powder

Sambor powder

Shanji powder

Teem powder

Tomato - 2

Salt To Taste

Curry & Coriander Leaves.







**DARUNASTHER & BROAD BEAN'S SAMBAR**

ഉണ്ടിക്കുഴിയ & ചുരുട്ടിക്കുഴിയ  
കുറുക്കു കുഴിച്ചിട്ട്

- Too Dal - 1 Type
- Tomarind - 1 Small piece
- Small Size Onions - 10
- Tomato - 1
- Commestible - 2 1/4 kg
- Broad Beans - 1/4 kg
- Sambor powder - 1 T. Spoon
- Tomaric powder
- Asyketide
- Salt
- Taggery
- Grated Coconut

**DHANN RASAM**

ഉപ്പു രുഴുപ്പു

- Tomato - 2
- Tomarind - 1 Small piece
- Tomaric powder
- Asyketide, (shae
- Too Dal - 1/4 Type
- Egg) crust powder.
- Spices - 6, Onions - 2 T. Spoon
- Hot Temperature
- Mustard, & Tama
- Salt
- Tomaric Leaves







**HORSE MILLET GUARD RICE**

குதிரைவிலாவி தயிர் சுரநாமி

Rough millet - 1 cup

Water - 3 cups

Ascorbic acid

Salt

Milk - 1 cup

Yeast - 1/2 cup

Yeast - 10 pieces

Hot Temp (rooming),

Mustard

Yeast 200

Yeast 200

Yeast 200

Yeast 200

**MOR RULAMBUR**

உருண்டை மொட்டாக்குடி

Yeast - 1 cup

Yeast 200 - 1 cup

Yeast 200 - 1/2 cup

Yeast 200 - 5

Yeast

Yeast

Salt

Yeast

Salt to taste







DESSERTS



**THIRUAI SEMIYA PAPPASAM**  
திருளை சேமியா பாய்சாமி

Thiruvai Semiyai -  $\frac{3}{2}$  part  
Milk - 1 Lt  
Lappam - 1 cup  
Cashew  
Cardamom  
Sugar - 1 T. Spoon  
Kisiris - 10  
Rice - 4 T. Spoon

**TENDER COCONUT PAPPASAM**  
இளநீர் பாய்சாமி

Tender Coconut water - 1 cup  
Tender Coconut Paste -  $\frac{1}{2}$  cup  
Coconut Milk - 1 cup  
Lappam -  $\frac{1}{2}$  cup  
Five pieces of Tender Coconut  
Jistha & Roasted Sesame  
Seed powder







**VARADU LADDU**

ചരട്ട ചിനി വീട്

Coconut - 1 cup

Roasted Sesame Oil - 1/2 cup

Tagar - 1 cup

Chilli

Cardamom

**SURYAN**

ചുവിയ

Roasted Coconut - 2 cups

Tagar - 1 cup

Chilli

Cardamom

Sally Butter - 2 cups

Oil







LEMON MARMALADE JUICE

எலுமிச்சை நன்கொறி சர்ப்பு

மணம்: சாறு - 1 T. Spoon

சுவை: சாறு - 1

நீர் - 1 கப்

Special Stems

Falviers...

Beads...

FRESH FRUIT SALAD

பழ சர்ப்பு:

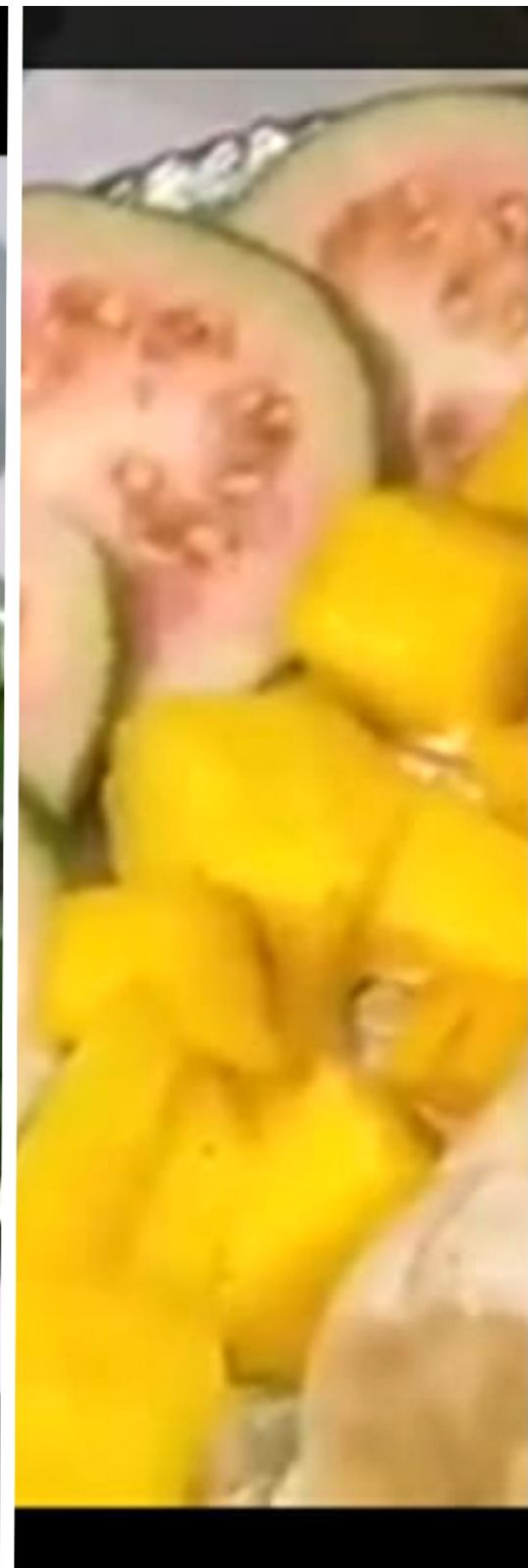
பழம்

சுவை

சுவை: சாறு









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By:

F. Bayard-Lesbans,

Chidambaram,

9894881155