

# A Taste of South Thali

**Chef: Nimesh Kumar Pavuluri**  
**Pastry Chef: Kimberlynn Throckmorton & Ashlyn Locicero**  
**Maitre d : Francisca Sanchez**

## Poori

Round deep Fried flat bread

## Tindora fry

An Ivy Gourd deliciously fried and seasoned with garlic, cumin and Chopped green chilis

## Potato Korma

Potatoes simmered in a flavorful indian gravy with cashews, tomatoes, onions

## Tomato Chutney

A bright piquant sauce with chili's and tamarind and garlic

## Rice

An aromatic steamed Sona Masoori Rice otherwise know as The Pearls of South India

## Fish Fry

Swai Fish seasoned with indian spices covered in a rice flour corn starch mix then fried

## Yellow dal tadka

An aromatic and flavor Legume soup cooked with fresh spices

## Chicken Chettinad

Savory Chicken cooked in a tomato onion gravy with spiced chettinad sauce

## Sambar

A lentil based soup with the right balances of sweet, salty and spiciness

## Desserts

### Apricot Delights

A sponge cake with apricot puree

### Rice Kheer

A rice pudding with cashews and golden raisins

## Signature Drinks

### Nimbu Soda

Sparkling water with a hint of lemon and salt

### Mango Lassi

Sweet and creamy mango yogurt drink

