

KOLAPASI MENU



RICE / BREAD

PLAIN BIRYANI	\$9.95
GHEE RICE	\$9.95
KETO CURD RICE	\$11.95
Basil seeds, yoghurt and a south indian seasoning which makes it a perfect replacement for curd rice.	
LENTIL SOUP RICE	\$11.95
Sambar Rice	
PAROTTA	\$4.95

BIRYANI / GHEE RICE BOWLS



CHICKEN BIRYANI

Served with raita which is the perfect compliment to a spicy Indian curry.

\$12.95

PALLIPAYAM CHICKEN BIRYANI / GHEE RICE

Served with raita which is the perfect compliment to a spicy Indian curry. Chee rice, cooked with clarified butter (ghee), Milk, Oil and aromatic spices, a platter of this tempting rice can elevate your simple menus into an elaborate meal and served along with protein of your choice.

\$19.95

NEELGIRI CHICKEN BIRYANI / GHEE RICE

Chee rice, cooked with clarified butter (ghee), Milk, Oil and aromatic spices, a platter of this tempting rice can elevate your simple menus into an elaborate meal and served along with protein of your choice.

\$19.95

MUTTON ROAST BIRYANI / GHEE RICE-WITH BONE

Chee rice, cooked with clarified butter (ghee), Milk, Oil and aromatic spices, a platter of this tempting rice can elevate your simple menus into an elaborate meal and served along with protein of your choice.

\$23.95

KP SPL GOAT ROAST BIRYANI / GHEE RICE -BONELES

Chee rice, cooked with clarified butter (ghee), Milk, Oil and aromatic spices, a platter of this tempting rice can elevate your simple menus into an elaborate meal and served along with protein of your choice.

\$24.95

PRAWN ROAST BIRYANI / GHEE RICE

Chee rice, cooked with clarified butter (ghee), Milk, Oil and aromatic spices, a platter of this tempting rice can elevate your simple menus into an elaborate meal and served along with protein of your

\$24.95

CHICKEN CHUKKA BIRYANI / GHEE RICE

Chee rice, cooked with clarified butter (ghee), Milk, Oil and aromatic spices, a platter of this tempting rice can elevate your simple menus into an elaborate meal and served along with protein of your choice.

\$19.95

VEG BIRYANI

PANEER FRY BIRYANI / GHEE RICE

Chee rice, cooked with clarified butter (ghee), Milk, Oil and aromatic spices, a platter of this tempting rice can elevate your simple menus into an elaborate meal and served along with protein of your choice.

\$12.95

SOYA ROAST BIRYANI / GHEE RICE

Chee rice, cooked with clarified butter (ghee), Milk, Oil and aromatic spices, a platter of this tempting rice can elevate your simple menus into an elaborate meal and served along with protein of your choice.

\$19.95



DRY CURRIES

CHICKEN CHUKKA

Chukka is an extremely popular dish slow cooked with onion, Tomato along with wide range of Indian spices.

\$19.95

NILGIRI CHICKEN

Nilgiri masala is made by blending onions, coconut, and green chillies with the right proportion of herbs and spices. This green masala curry gets its classic green colour from green chillies and coriander leaves.

\$19.95

PALLIPALAYAM CHICKEN

Pallipalayam chicken is a gourmet slow cooked dry curry that comes from the Northwestern region of Tamilnadu. It derives the taste from the medley of ground roasted spices along with shallots and sliced coconut. Red chillies when sautéed in coconut oil release a infused flavour of red chillies and onions.

\$19.95

SEA FOOD / RED MEAT

MUTTON PERATTAL

Goat peratal Roast(Bone) (Regular Serve)

\$23.95

KP. SPL. MUTTON

Boneless Goat Roast is a delicious and aromatic dish from the South Indian state of Kerala. It is a dry preparation of mutton (goat meat) that is cooked with a blend of spices and herbs, resulting in a flavorful and spicy dish. Kerala cuisine is known for its bold flavors, and this mutton fry is no exception. It is often served as a side dish or as an appetizer.

\$24.95

This dish is slow cooked for 120-150 mins to get its rich and authentic taste.

PRAWN CHUKKA

A slow-cooked dry curry straight from the heart of South India (Chennai). Extremely popular with the masses of Chennai, Prawn chukka is prepared by slow-cooking prawns along with a mix of a proprietary blend of south Indian masalas.

\$24.95

MADRAS FISH CURRY

Madras fish curry, meen kuzhambu, gets its flavour from the shallots, tamarind and tomatoes and features the taste of the just cooked fish to perfection.

\$19.95

VEG DRY CURRIES

BRINJAL PERATTAL

EggPlant Roast

\$19.95

PANEER TAWA FRY

Delicious South Indian dish prepared by simmering herbs, spices, onions, Capsicum and wide range of Indian spices. The rich texture and delicious aroma in the curry is from the mint and coriander leaves which add its signature green color.

\$19.95

SOYA ROAST

Delicious South Indian dish prepared by simmering Soya in herbs, spices, onions, and wide range of Indian spices.

\$19.95

SPL. CAULIFLOWER ROAST

\$21.95

OKRA ROAST

\$22.95

WET CURRIES

CHICKEN CHANGEZI

Chicken pieces that are marinated in a mixture of yoghurt and spices before being cooked in tomato and cashew based gravy.

\$19.95

CHETTINAD CHICKEN CURRY

\$19.95

MALABAR CHICKEN CURRY

\$19.95

LENTIL SOUP BOWLS

WITH ANY DRY CURRY

(80gm)

\$14.95

Sambar rice is a popular South Indian dish originating from the state of Tamil Nadu. It is a flavorful one-pot meal that combines rice, lentils, and a tangy and spicy sambar (a lentil-based vegetable stew) made with a variety of vegetables and aromatic spices which is served along with protein of your choice.



VEG WET CURRIES

PANEER CHANGEZI

\$19.95

EGGPLANT CHETTINAD

\$22.95

BUTTER CHICKEN

\$22.95



DESSERTS

TENDER COCONUT PAYASAM

\$5.95

BEETROOT HALWA

\$5.95

BREAD HALWA

Bread, ghee, nuts and sugar.

\$4.95

BEVERAGES

SLADO

\$6.95

FRESH SUGAR CANE JUICE

Contains essential nutrients and antioxidants.

\$4.95

MANGO LASSI

\$4.95

BUNDABERG

\$4.95

COCONUT WATER

Nectar tapped from the coconut blossom is naturally sweet, low glycaemic, nutrient-rich, containing 17 amino acids, minerals, vitamin C, and broad-spectrum B vitamins, and has a nearly neutral PH.

\$4.95

KOMBUCHA

\$4.95

LIPTON ICE TEA

\$4.95

TEA

\$4.95

COFFEE

\$4.95

PINK TEA

\$4.95



NO ARTIFICIAL COLORS | NO ADDED MSG