

RESTAURANT WEEK 2012 MENU

DAKSHIN, ITC WINDSOR, BANGALORE

Dakshin celebrates the rich diversity of south Indian cuisine offering the rare pleasure of authentic coastal and regional specialty. The Dakshin is one of the ITC Windsor's most prized restaurant

DASHIN Menu 1

Starter

Vadai

Crisp lentil dumpling. Please ask your service associate for the special vadai of the day.

Main Course

Ulli Theeyal

Shallots cooked in tangy tamarind gravy.

Tarkari Saagoo

Traditional udipi style of vegetable preparation in a coconut, coriander and green chilly gravy.

Tomato Pappu

Lentils cooked with tomatoes, onions, chillies and tempered with garlic and mustard.

Bendakkai Vepudu

Fried ladyfingers tossed with lentils & spices.

Idyappam

Steamed rice vermicelli.

Curd Rice

Curd and rice, tempered with mustard, red chillies and curry leaves.

Dessert

Eleneer Payasam

Tender coconut kernels in cardamom flavoured coconut milk.

DAKSHIN MENU 2

Starter

Gobi Kempu

Cauliflower florets tossed with kempu masale.

Main Course

Artikaya Batani Pulusu

Green peas and raw banana cooked in cinnamon essence coconut and coriander gravy.

Mathanga Olarthiyathu

Sweet pumpkin dices, tossed with onions, green chillies and tempered with mustard curry leaves and cumin.

Tarkari Kootu

A mildly spiced preparation of Bengal gram and seasonal green vegetables.

Aloo Gadde Badhane Masala

Mysore brinjals and potato cooked and finished in a tomato and onion gravy.

Malabar Paratha

Layered bread of refined wheat flour.

Curd Rice

Curd and rice, tempered with mustard, red chillies and curry leaves.

Dessert

Badam Halwa

A dense sweet confection made from almond paste, ghee and sugar.

Dakshin Option 3

Starter

Dakshin Yera

Masala coated fried prawns.

Main Course

Kothimiri Kodi

Boneless chicken in an aromatic carination, cooked in green macula of fresh coriander, poppy seeds, cashew nuts and spices.

Melagu Kari

Tender lamb pieces cooked in an exquisitely flavoured pepper gravy.

Kai Stew

Vegetable melange simmered in coconut milk.

Tomato Pappu

Lentils cooked with tomatoes, onions, chillies and tempered with garlic and mustard.

Appam

A delicious lace edged rice pancake, soft centered, best paired with kai stew.

Curd Rice

Curd and rice, tempered with mustard, red chillies and curry leaves.

Dessert

Adai Pradhamam

Rice flakes simmered in jiggery, finished with coconut milk

Dakshin Option 4

Starter

Kozhi Sukka Varuval

Chicken morsels cooked dry with a blend of ethnic spices.

Main Course

Mamsa Saaru

Morsels of boneless lamb cooked in traditional Mysore style.

Meen Kozhambu

Cubes of fish in a fiery and tangy gravy.

Cabbage Kalasu Kooru

A mélange of cabbage and yellow moong lentils and cooked together finished with tempering of cumin seeds, Mustard seeds, curry leaf and dry red chilli .

Soppu Kootu

Fresh spinach, dill and fenugreek leaves, blended and cooked with toor dal to perfection.

Nei Dosa

Dosa cooked in ghee.

Curd Rice

Curd and rice, tempered with mustard, red chillies and curry leaves.

Dessert

Basundi

Saffron flavored milk reduction.