



VEGETARIAN CATERING SERVICE

About Us

We specialize in providing pure, authentic vegetarian food for events.

- Weddings & Receptions
- Temple & Religious Functions
- Corporate Events
- Housewarmings & Gatherings

Contact Us

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Breakfast Menu - Kaalai Virundhu

Authentic South Indian

Main Items

- Idli
(with Sambar & Chuttney)
- Dosai (Plain, Ghee Roast, Masala Dosai)
- Poori with Potato Masala
- Uttapam (Plain, Onion, Tomato)
- Idiyappam
(with Vegetable Kurma)
- Vadai (Medhu Vadai & Masala Vadai)

Side Dishes

- Sambar (Classic South Indian Style)
- Coconut Chutney
- Tomato Chutney
- Mint Chutney
- Vegetable Kurma

Sweets

- Kesari (Saffron-Flavoured Semolina Dessert)
- Paal Payasam (Creamy Milk-Based Dessert)

Cordials / Hot Drinks

- Lemon Barley / Rose Syrup (Cordials)
- Filter Coffee / Masala Tea (Hot Drinks)

All Time Favourite Malaysian

Main Items

- Vegetarian Nasi Lemak
(with Sambal, Fried Peanuts, Cucumber Slices,
Vegetarian Rendang, and Papadam)
- Mee Hoon Goreng
- Vegetarian Curry Puffs
- Roti Canai
(with Dhal Curry)
- Spring Rolls
(with Sweet Chili Sauce)

Side Dishes

- Dhal Curry / Vegetable Kurma
- Sambal (Mild Vegetarian Version)
- Tofu Sambal / Mushroom Sambal

Sweets

- Kuih Seri Muka (Layered Coconut Milk Dessert)
- Kuih Lapis (Rainbow-Coloured Layered Dessert)

Cordials / Hot Drinks

- Rose Syrup / Lemon Barley (Cordials)
- Teh Tarik / Kopi O (Hot Drinks)

Lunch Menu - Mathiya Virundhu

Madurai Pandiyan Nadu

Main Items

- White Rice / Biryani Rice (Choice)
- Sambar (Traditional Madurai Style)
- Rasam (Pepper & Cumin-Based)
- Mor Kuzhambu (Buttermilk Curry)

Vegetable Dishes (3 Varieties)

- Kootu (Mixed Vegetables with Dal)
- Poriyal (Stir Fry – Beans / Cabbage / Carrot)
- Avial (Mixed Vegetables in Coconut-Yogurt Paste)

Curries & Gravies

- Paneer Butter Masala
- Vegetable Kurma
(Coconut-Based Curry with Mixed Vegetables)

Accompaniments

- Vadai (Medhu Vadai & Masala Vadai)
- Appalam (Crispy Papadum)
- Pickle (Mango / Lime / Mixed)
- Curd Rice (Cooling & Refreshing Finish)

Sweets

- Kesari (Rich, Saffron-Flavoured Semolina)
- Rava Laddu (Soft, Sweet, & Melt-in-the-Mouth)
- Kalkandu Payasam

Cordials / Hot Drinks

- Lemon Barley / Rose Syrup (Cordials)

Karaikudi Chettinad

Main Items

- White Rice / Seeraga Samba Biryani (Choice)
- Chettinad Kurma
(Vegetable Kurma with Rich, Spicy Coconut Base)
- Karaikudi Sambar (Thick, Spicy & Flavourful)
- Rasam (Chettinad Style)
- Mor Kuzhambu (Buttermilk Curry)

Vegetable Dishes (3 Varieties)

- Kootu (Mixed Vegetables with Dal)
- Poriyal (Stir Fry – Beans / Cabbage / Brinjal)
- Avial (Mixed Vegetables in Coconut-Yogurt Paste)

Curries & Gravies

- Paneer Chettinad Masala
- Vegetable Kurma (Chettinad Style)

Accompaniments

- Vadai (Medhu Vadai & Masala Vadai)
- Appalam (Crispy Papadum)
- Pickle (Lime / Mango / Mixed)
- Curd Rice (Refreshing & Cooling)

Sweets

- Paal Payasam (Rich, Creamy Milk-Based Dessert)
- Athirasam

Cordials / Hot Drinks

- Lemon Barley / Rose Syrup (Cordials)

Lunch Menu - Mathiya Virundhu

Coimbatore Kongu Nadu

Main Items

- White Rice / Vegetable Biryani (Choice).
- Kongu Nadu Sambar
- Rasam (Pepper & Cumin-Based)
- Mor Kuzhambu (Buttermilk Curry)
- Lemon Rice

Vegetable Dishes (3 Varieties)

- Kootu (Mixed Vegetables with Dal)
- Poriyal (Stir Fry – Beans/Cabbage/Drumstick)
- Avial (Mixed Vegetables in Coconut-Yogurt Paste)

Curries & Gravies

- Paneer Kurma (Coimbatore Style)
- Mixed Vegetable Curry
- Kongu Nadu Kurma

Accompaniments

- Vadai (Medhu Vadai & Masala Vadai)
- Appalam (Crispy Papadum)
- Pickle (Mango / Lime / Mixed)
- Curd Rice (Cooling & Refreshing Finish)

Sweets

- Kesari (Rich, Saffron-Flavoured Semolina)
- Aval Payasam

Cordials / Hot Drinks

- Lemon Barley / Rose Syrup (Cordials)

Palakkad Thamizh-Malayalam

Main Items

- White Rice / Coconut Rice (Choice)
- Palakkad Sambar (Iyer Style)
- Rasam (Milagu Jeeraga Rasam)
- Mor Kuzhambu (Palakkad Style)
- Thayir Sadam (Curd Rice)

Vegetable Dishes (3 Varieties)

- Erissery
- Olan
- Kootu (Mixed Vegetables with Lentils & Coconut)
- Thoran (Cabbage / Beans / Carrot)

Curries & Gravies

- Pachadi (Mango / Pineapple)
- Avial (Mixed Vegetables in Coconut-Yogurt Paste)

Accompaniments

- Vadai (Medhu Vadai & Masala Vadai)
- Appalam (Crispy Papadum)
- Pickle (Lime / Mango / Mixed)
- Pazham (Banana)

Sweets

- Paal Payasam (Rich, Creamy Milk-Based Dessert)
- Ada Pradhaman

Cordials / Hot Drinks

- Lemon Barley / Rose Syrup (Cordials)

Lunch Menu - Mathiya Virundhu

Tirunelveli Nellai

Main Items

- White Rice / Vegetable Biryani (Choice).
- Tirunelveli Sambar (Nellai Style)
- Rasam (Pepper & Cumin-Based)
- Mor Kuzhambu (Buttermilk Curry)
- Thayir Sadam (Curd Rice)

Vegetable Dishes (3 Varieties)

- Kootu (Mixed Vegetables with Dal & Coconut)
- Poriyal (Stir Fry – Beans/Cabbage/Drumstick)
- Avial (Mixed Vegetables in Coconut-Yogurt Paste)
- Puli Pachadi (Tamarind-Based Curry)

Curries & Gravies

- Paneer Kurma (Coimbatore Style)
- Mixed Vegetable Curry

Accompaniments

- Vadai (Medhu Vadai & Masala Vadai)
- Appalam (Crispy Papadum)
- Pickle (Mango / Lime / Mixed)
- Curd Rice (Cooling & Refreshing Finish)

Sweets

- Tirunelveli Halwa (our version)
- Gothumai Payasam

Cordials / Hot Drinks

- Lemon Barley / Rose Syrup (Cordials)

Kanchipuram Perumal

Main Items

- White Rice / Coconut Rice (Choice)
- Kanchipuram Sambar
- Rasam (Pepper Rasam)
- Mor Kuzhambu (Perumal Style)
- Lemon Rice / Tamarind Rice (Choice)

Vegetable Dishes (3 Varieties)

- Kootu (Mixed Vegetables with Lentils & Coconut)
- Poriyal (Dry Fry – Beans / Cabbage / Carrot)
- Avial (Mixed Vegetables in Coconut-Yogurt Paste)

Curries & Gravies

- Kanchipuram Kurma
- Paneer Butter Masala (Temple Style)
- Chettinad Vegetable Kurma

Accompaniments

- Vadai (Medhu Vadai & Masala Vadai)
- Appalam (Crispy Papadum)
- Pickle (Lime / Mango / Mixed)
- Curd Rice (Cooling & Refreshing Finish)

Sweets

- Kanchipuram Kesari
- Sakkarai Pongal Payasam

Cordials / Hot Drinks

- Lemon Barley / Rose Syrup (Cordials)

India & Malaysia À La Carte Menu

Rice Varieties Items

- White Rice
- Seeraga Samba Biryani
- Vegetable Biryani
- Paneer Biryani
- Ghee Rice
- Butter Rice
- Jeera Rice
- Lemon Rice
- Tamarind Rice (Puliyodarai)
- Coconut Rice
- Curd Rice (Thayir Sadam)
- Tomato Rice
- Sambar Rice
- Pongal Rice
- Bisibelebath (Karnataka Style)
- Fried Rice (Chinese Style)
- Fried Rice (Malaysian Style)
- Nasi Lemak (Vegetarian)

Indian Breads & Rotis

- Chapati
- Poori
- Roti Canai
- Naan
(Plain, Butter, Garlic, Cheese)
- Paratha
(Plain, Ghee, Aloo, Paneer, Gobi)
- Lacha Paratha
- Kulcha (Plain, Stuffed, Onion)
- Bhatura (with Channa Masala)
- Phulka
- Thengai Poli

Curries & Gravies

- Paneer Butter Masala
- Chettinad Kurma
- Mixed Vegetable Kurma
- Channa Masala
- Dal Tadka
- Dal Makhani
- Palak Paneer
- Mushroom Masala
- Potato Masala
- Gobi Masala
- Paneer Tikka Masala
- Malai Kofta
- Kadai Paneer
- Methi Malai Mutter
- Rajma Masala
- Kumbh Matar

Vegetable Dishes

- Kootu
- Poriyal
- Avial
- Thoran
- Erissery
- Olan
- Aloo Gobi
- Bhindi Masala
- Baingan Bharta
- Paneer Bhurji

Snacks & Savouries

- Vadai
(Medhu Vadai, Masala Vadai)
- Samosa
(Potato, Paneer, Mix Vegetable)
- Spring Rolls (Vegetable, Tofu)
- Pakoras
(Onion, Cauliflower, Mix Vegetable, Paneer)
- Cutlets (Vegetable, Paneer)
- Pani Puri
- Bhel Puri
- Aloo Tikki
- Masala Papad
- Mushroom 65

Beverages & Cordials

- Rose Syrup
- Lemon Barley
- Filter Coffee
- Masala Tea
- Badam Milk
- Rose Milk
- Lime Juice
- Orange Juice
- Falooda

Sweets & Desserts

- Kesari
- Paal Payasam
- Gulab Jamun
- Rava Laddu
- Coconut Ladoo
- Badam Halwa
- Ada Pradhaman
- Tirunelveli Halwa
- Athirasam
- Laddu (Besan, Rava, Boondi)
- Mysore Pak
- Jalebi
- Carrot Halwa
- Rasmalai
- Peda (Milk-Based Sweet)
- Coconut Barfi
- Chocolate Burfi

