AMRUT SAGAR

AUTHENTIC SOUTH INDIAN CAFÉ

CATERING SERVICES

The Catering Menu

TEMPLE-STYLE · PURE VEGETARIAN · SOUTH INDIAN

OUR KITCHEN PROMISE

Temple-style cooking

Pure vegetarian South Indian food, cooked fresh the traditional way.

Groundnut and rice bran oil only

The only oils we cook with. No palm oil, ever.

Amul butter and ghee

Sweets and richness come from Amul butter and ghee alone.

No artificial colours or flavours

In everything we cook in our kitchen.

From 15 guests

Any quantity above that

We call you back

To discuss your details

Every dish marked

With its spice level

SPICE GUIDE ○○○ Not spicy ●○○ Mild ●●○ Medium ●●● Hot † served as supplied by the maker

Complete menus: Breakfast, Lunch, Evening Tiffin, Dinner · Pick your own dishes · How to order

www.amrutsagarcafe.com/catering

THE BREAKFAST MENUS

Begin the day the temple-kitchen way

BREAKFAST · TAMIL NADU

Tiruvaiyaru Breakfast

- Sweet Ashoka Halwa ○○○
- Ven Pongal ●○○
- Mini Idli with Sambar ●○○
- Medu Vada or Masala Vada ●●○
- Coconut Chutney ●○○
- Coriander Chutney ●●○
- Tomato Onion Chutney ●●○
- Sambar ●●○
- Filter Coffee ○○○
- Masala Tea ●○○

BREAKFAST · KARNATAKA

Mysore Breakfast

- Rava Kesari ○○○
- Vermicelli Khichdi ●○○
- Mysore Bonda ●○○
- Mini Onion Uttapam ●○○
- Coconut Chutney ●○○
- Pudina Chutney ●●○
- Onion Chutney ●●○
- Sambar ●●○
- Filter Coffee ○○○
- Masala Tea ●○○

BREAKFAST · TAMIL NADU

Coimbatore Breakfast

- Sweet Pineapple Kesari ○○○
- Idli ●○○
- Coconut Chutney ●○○
- Onion Chutney ●●○
- Coriander Chutney ●●○
- Samba Wheat Rava ●○○
- Mini Poori ●○○
- Sambar Vada ●●○
- Filter Coffee ○○○
- Masala Tea ●○○
- Bournvita † ○○○

BREAKFAST · TAMIL NADU

Chidambaram Breakfast

- Sweet Kasi Halwa (Pumpkin Halwa) ○○○
- Lemon Sevai ●○○
- Coconut Sevai ●○○
- Onion Vada ●●○
- Mini Poori ●○○
- Potato Masala ●●○
- Coconut Chutney ●○○
- Chidambaram Gosthu ●●○
- Filter Coffee ○○○
- Masala Tea ●○○

BREAKFAST · TAMIL NADU

Kumbakonam Breakfast

- Sweet Almond Halwa ○○○
- Rava Pongal ●○○
- Coconut Chutney ●○○
- Kumbakonam Gosthu ●●○
- Sambar Vada ●●○
- Idli ●○○
- Masala Dosa ●○○
- Garlic Chutney ●●●
- Coriander Chutney ●●○
- Filter Coffee ○○○
- Masala Tea ●○○
- Bournvita † ○○○
- Horlicks † ○○○

BREAKFAST · TAMIL NADU

Kanchipuram Breakfast

- Aval Kesari ○○○
- Kanchipuram Idli ●○○
- Noy Pongal ●○○
- Ginger Chutney ●●○
- Tomato Thokku ●●●
- Thanjavur Kadappa (a type of sambar) ●●○
- Sunrise Coffee † ○○○
- Mint Tea ○○○
- Maltova † ○○○

BREAKFAST · KERALA

Alleppey Breakfast

- Sweet Wheat Halwa ○○○
- Kalkandu Bath (Sugar Candy Rice) ○○○
- Wheat Rava Pongal ●○○
- Onion Uthappam ●○○
- Podi Idli ●●○
- Idiyappam ●○○
- Coconut Milk or Vegetable Kurma ●○○
- Tomato Chutney ●●○
- Shallot Sambar ●●○
- Bru Coffee † ○○○
- Masala Tea ●○○
- Maltova † ○○○

THE LUNCH MENUS

The traditional feast

LUNCH · TAMIL NADU

Thanjavur Lunch

Sweet Gulab Jamun	○○○
Vermicelli Milk Payasam	○○○
Cucumber Curd Pachadi	●○○
Fruit Pachadi	○○○
Potato and Pea Masala Curry	●●○
Mixed Vegetable Kootu	●○○
Drumstick Sambar	●●○
Brinjal Vathakuzhambu	●●○
Tomato Rasam	●●○
Onion Vada	●●○
Pappadam	●○○
Lentils	●○○
Ghee	○○○
Raw Banana Chips	●○○
Lemon Pickle	●●●
Yogurt	○○○
Ice Cream †	○○○
Banana	○○○
Sweet Paan †	○○○

LUNCH · KERALA

Palakkad Lunch

Sweety Mini Jangiri	○○○
Milk Payasam	○○○
Carrot Tomato Curd Pachadi	●○○
Tomato Sweet Pachadi	○○○
Raw Banana Curry	●○○
Cabbage Coconut Curry	●○○
Avial	●○○
Okra Sambar	●●○
Mysore Rasam	●●○
Curd Sambar	●○○
Coconut Rice or Lemon Rice	●○○
Lentils	●○○
Ghee	○○○
Yogurt	○○○
Pickle	●●●
Badam Kheer (chilled)	○○○
Banana	○○○
Sweet Paan †	○○○

LUNCH · TAMIL NADU

Salem Lunch

- Sweet Ras Malai ○○○
- Sago Payasam ○○○
- Vegetable Biryani ●●○
- Onion Curd Raita ●○○
- Brinjal Gravy ●●○
- Lemon Rice ●○○
- Coconut Rice ●○○
- Potato Chips ●○○
- Coconut Chutney ●○○
- Pappadam ●○○
- Rice Crisps ●○○
- Curd Rice with Curd Chillies ●○○
- Mixed Vegetable Pickle ●●●
- Banana ○○○
- Paan † ○○○
- Ice Cream † ○○○

LUNCH · KERALA

Thrissur Lunch

- Sweet Cashew Barfi or Almond Barfi ○○○
- Paalada Pradhaman Payasam ○○○
- Okra Curd Pachadi ●○○
- Mango Sweet Pachadi ○○○
- Potato Podimas ●●○
- Carrot Beans Coconut Curry ●○○
- Malabar Avial ●○○
- Kaalan (Kerala curd sambar) ●○○
- Nendran Banana Chips ●○○
- Shallots Drumstick Sambar ●●○
- Garlic Rasam ●●●
- Rice Vathal ●○○
- Pappadam ●○○
- Lentils ●○○
- Ghee ○○○
- Tomato Pickle ●●●
- Cup of Yogurt ○○○
- Butterscotch Ice Cream † ○○○
- Banana ○○○
- Sweet Paan † ○○○

LUNCH · KARNATAKA

Bengaluru Lunch

- Sweet Rasgulla ○○○
- Vegetable Salad ○○○
- Jeera Rice ●○○
- Karaboondi Curd Raita ●○○
- Mini Poori ●○○
- Chana Masala ●●○
- Phulka Chapati ●○○
- Gobi Manchurian ●●○
- Bagala Bath ○○○
- Gooseberry Pickle ●●●
- Curd Rice with Chillies ●○○
- Appalam ●○○
- Rose Milk † ○○○
- Sweet Paan † ○○○
- Banana ○○○
- Vanilla Ice Cream † ○○○

LUNCH · KERALA

Kottayam Lunch

- Sweet Basundi ○○○
- Bengal Gram and Green Gram Sundal ●○○
- Tangy Pachadi ●○○
- Mixed Vegetable Curry ●●○
- Oil-fried Brinjal Curry ●●○
- Erissery (Kerala-style curry) ●○○
- Pumpkin Rasavangi (a type of sambar) ●●○
- Okra Buttermilk Curry ●○○
- Mysore Rasam ●●○
- Pappadam ●○○
- Dal ●○○
- Ghee ○○○
- Potato Chips ●○○
- Mixed Rice ●○○
- Mixed Pickle ●●●
- Curd ○○○
- Banana ○○○

LUNCH · TELANGANA

Hyderabad Lunch

- Sweet Coconut Poli ○○○
- Jackfruit Payasam ○○○
- Hyderabadi Biryani ●●●
- Mini Chapati ●○○
- Paneer Butter Masala ●○○
- Plain Rice ○○○
- Palak Paneer ●○○
- Onion Raita ●○○
- Pineapple Rasam ●○○
- Varieties of Vathal (crisps) ●○○
- Bagala Bath ○○○
- Buttermilk Chillies ●●○
- Fruit Salad ○○○
- Banana ○○○
- Paneer Beeda ○○○

LUNCH · TAMIL NADU

Madurai Lunch

- Sweet Kala Jamun ○○○
- Vegetable Biryani ●●○
- Onion Yogurt Raita ●○○
- Mint Rice ●○○
- Cauliflower Pakora ●●○
- Parotta ●○○
- Vegetable Kurma ●○○
- Curd Rice ○○○
- Potato Chips ●○○
- Curd Chilli ●●○
- Cut Mango Pickle ●●●
- Almond Kheer (cooling) ○○○
- Sweet Paan † ○○○
- Banana ○○○

LUNCH · TAMIL NADU

Srirangam Lunch

- Sweet Pongal ○○○
- Tomato Rice ●●○
- Tamarind Rice ●●○
- Curry Leaf Rice ●●○
- Curd Rice ○○○
- Rice Papad ●○○
- Potato Chips ●○○
- Papad Flower ●○○
- Malabar Avial ●○○
- Mango Pickle ●●●
- Curd Chilli ●●○
- Ice Cream with Fruit Salad † ○○○

THE EVENING TIFFIN MENUS

Light, fresh and fried to order

EVENING TIFFIN · TAMIL NADU

Ooty Evening Tiffin

Sweet Rava Kesari or Kasi Halwa (Pumpkin Halwa)	○○○
Semiya Khichdi or Lemon Sevai	●○○
Coconut Sevai	●○○
Kadamba Pakora	●●○
Coconut Chutney	●○○
Coriander Chutney	●●○
Filter Coffee	○○○
Masala Tea	●○○

EVENING TIFFIN · TAMIL NADU

Chennai Evening Tiffin

Ashoka Halwa or Aval Kesari	○○○
Mysore Bonda	●○○
Mini Masala Dosa	●○○
Coconut Chutney	●○○
Shallot Sambar	●●○
Filter Coffee	○○○
Masala Tea	●○○

EVENING TIFFIN · PUDUCHERRY

Pondicherry Evening Tiffin

Sweet Vermicelli Kesari	○○○
Potato Bajji	●●○
Coconut Chutney	●○○
Filter Coffee	○○○
Masala Tea	●○○

EVENING TIFFIN · TAMIL NADU

Tirunelveli Evening Tiffin

Sweet Milk Barfi	○○○
Mixture	●●○
Vegetable Cutlet	●●○
Tomato Sauce †	●○○
Nescafe Coffee †	○○○
Mint Tea	○○○

THE DINNER MENUS

A generous evening meal

DINNER · TAMIL NADU

Trichy Dinner

- Sweet Mini Gulab Jamun ○○○
- Dry Sweets ○○○
- Almond Barfi ○○○
- Navaratna Payasam (prepared with sago) ○○○
- Salad varieties (carrot, beetroot, cucumber, tomato) ○○○
- Carrot Coconut Curd Pachadi ●○○
- Tomato Sweet Pachadi ○○○
- Potato Pea Masala Curry ●●○
- Carrot Cabbage Coconut Curry ●○○
- Mixed Vegetable Kootu ●○○
- Raw Banana Chips ●○○
- Mango Pickle ●●●
- Buttermilk Chillies ●●○
- Drumstick Sambar ●●○
- Brinjal White Bean Vathakuzhambu ●●○
- Tomato Rasam ●●○
- Vegetable Biryani ●●○
- White Rice ○○○
- Leafy Lentils ●○○
- Cup of Yogurt ○○○
- Pickle ●●●
- Banana ○○○
- Blueberry Ice Cream † ○○○
- Sweet Paan † ○○○

DINNER · ANDHRA PRADESH

Guntur Dinner

- Sweet Kala Kand or Dry Gulab Jamun ○○○
- Rice Milk Payasam ○○○
- Salad Varieties ○○○
- Vegetable Pulao ●○○
- Aloo Matar Kurma ●●○
- Chilli Baby Corn Fry ●●●
- Chola Poori ●●○
- Chana Masala ●●○
- Bagala Bath ○○○
- Ginger Pickle ●●○
- Pepper Papad ●●○
- Red Banana ○○○
- Strawberry Ice Cream † ○○○

DINNER · KARNATAKA

Mangaluru Dinner

- Vermicelli Milk Payasam ○○○
- Sweet Soan Papdi ○○○
- Vegetable Salad ○○○
- Coconut Milk Rice ●○○
- Butter Naan ●○○
- Kadai Paneer ●●○
- Jeera Rice ●○○
- Onion Raita ●○○
- Mini Poori ●○○
- White Rice ○○○
- Mysore Rasam ●●○
- Rice Papad ●○○
- Mango Ginger Pickle ●●○
- Sweet Paan † ○○○
- Rasthali Banana ○○○

DINNER · ANDHRA PRADESH

Tirupati Dinner

- Sweet Calcutta Rasgulla or Carrot Halwa ○○○
- Poha Payasam ○○○
- Salad varieties ○○○
- Brinjal Rice ●●○
- Chola Poori ●●○
- Malai Kofta ●○○
- Kadai Paneer ●●○
- Rumali Roti ●○○
- Boondi Raita ●○○
- Tomato Rice ●●○
- Curd Rice ○○○
- Garlic Pickle ●●●
- Potato Stick Fry ●●○

PICK YOUR OWN

Choose dish by dish and build your own menu

SPICE GUIDE ○○○ Not spicy ●○○ Mild ●●○ Medium ●●● Hot † served as supplied by the maker

Welcome Juices & Coolers

Almond Kheer ○○○	Mixed Fruit Juice ○○○	Rose Milk † ○○○
Fresh Lemon Juice ○○○	Nannari Sharbat † ○○○	Sapota Juice ○○○
Grape Juice ○○○	Orange Juice ○○○	Watermelon Juice ○○○
Jigarthanda † ○○○	Pomegranate Juice ○○○	
Mango Juice ○○○	Rasna † ○○○	

Idli, Dosa & Uthappam

Bajra Dosa ●○○	Masala Rava Dosa ●○○	Podi Dosa ●●○
Beetroot Idli ●○○	Millet Dosa ●○○	Podi Idli ●●○
Black Kavuni Rice Dosa ●○○	Mini Idli ●○○	Podi Rava Dosa ●●○
Cabbage Mutter Uthappam ●○○	Mini Masala Dosa ●○○	Podi Uthappam ●●○
Coconut Rava Dosa ●○○	Mini Onion Uttapam ●○○	Ragi Dosa ●○○
Foxtail Millet Dosa ●○○	Onion Dosa ●○○	Rava Dosa ●○○
Fried Idli ●○○	Onion Uthappam ●○○	Rava Ghee Dosa ●○○
Idli ●○○	Paneer Uthappam ●○○	Rava Idli ●○○
Kanchipuram Idli ●○○	Paper Roast ●●○	Samba Rava Dosa ●○○
Masala Dosa ●○○	Peas Uthappam ●○○	Sambar Idli ●●○
Masala Idli ●●○	Plain Dosa ●○○	Tomato Dosa ●○○

Tomato Uthappam ●○○	Vegetable Idli ●○○	Wheat Dosa ●○○
Vegetable Dosa ●○○	Vegetable Uthappam ●○○	

Parotta, Roti & Breads

Aloo Parotta ●●○	Fried Parotta ●○○	Mushroom Parotta ●●○
Butter Naan ●○○	Ghee Chapati ○○○	Phulka Chapati ●○○
Ceylon Parotta ●●○	Idiyappam ●○○	Plain Parotta ●○○
Chapati ●○○	Methi Roti ●○○	Rumali Roti ●○○
Chilli Parotta ●●●	Mini Chapati ●○○	Sukka Chapati ●●○
Chola Poori ●●○	Mini Poori ●○○	

Vada, Bajji & Pakora

Almond Pakora ●●○	Medu Pakora ●●○	Raw Banana Bajji ●●○
Bangalore Vada ●●○	Medu Vada ●○○	Round Masala Vada ●●○
Brinjal Bajji ●●○	Mixed Vegetable Bajji ●●○	Sambar Vada ●●○
Cashew Pakora ●●○	Mysore Bonda ●○○	Samosa ●●○
Cauliflower Pakora ●●○	Onion Bajji ●●○	Spinach Masala Vada ●●○
Cauliflower Vada ●●○	Onion Pakora ●●○	Spinach Vada ●●○
Groundnut Pakoda ●●○	Onion Samosa ●●○	Thavalai Vada ●●○
Kadamba Pakora ●●○	Onion Vada ●●○	Vegetable Cutlet ●●○
Kunukku ●○○	Pappadam Bajji ●●○	Vegetable Vada ●●○
Mangalore Bonda ●○○	Potato Bajji ●●○	
Masala Vada ●●○	Potato Bonda ●●○	

Sweets, Halwa & Payasam

Adhirasam ○○○	Coconut Barfi ○○○	Maa Laddu ○○○
Almond Barfi ○○○	Coconut Poli ○○○	Milk Barfi ○○○
Appam (Kuzhi Paniyaram) ●○○	Dry Fruits Laddu ○○○	Milk Payasam ○○○
Ashoka Halwa ○○○	Dry Gulab Jamun ○○○	Millet Laddu ○○○
Aval Kesari ○○○	Ghee Mysore Pak ○○○	Mini Gulab Jamun ○○○
Aval Pori Urundai (flattened rice ball) ○○○	Groundnut Laddu ○○○	Mini Jalebi ○○○
	Gulab Jamun ○○○	Moong Dal Laddu ○○○
Badam Kheer ○○○	Health Mix Laddu ○○○	Navaratna Payasam ○○○
Badam Poori ●○○	Jackfruit Payasam ○○○	Paalada Pradhaman Payasam ○○○
Badusha ○○○	Jalebi ○○○	Palm Jaggery Mysore Pak ○○○
Basundi ○○○	Kala Jamun ○○○	Pathir Peni ○○○
Besan Laddu ○○○	Kala Kand ○○○	Peanut Laddu ○○○
Black Sesame Seed Laddu ○○○	Kalkandu Bath (Sugar Candy Rice) ○○○	Pineapple Kesari ○○○
Boondi Laddu ○○○		Plain Mysore Pak ○○○
Calcutta Rasgulla ○○○	Kasi Halwa (Pumpkin Halwa) ○○○	Poha Payasam ○○○
Carrot Halwa ○○○	Khoya Barfi ○○○	Pori Urundai (puffed rice ball) ○○○
Cashew Barfi ○○○	Kolkata Rasgulla ○○○	

Ragi Flour Laddu ○○○	Roasted Gram Laddu ○○○	Sweety Mini Jangiri ○○○
Ras Malai ○○○	Sago Payasam ○○○	Vermicelli Kesari ○○○
Rasgulla ○○○	Soan Papdi ○○○	Vermicelli Milk Payasam ○○○
Rava Kesari ○○○	Sugar Adhirasam ○○○	Wheat Flour Laddu ○○○
Rava Laddu ○○○	Sweet Almond Halwa ○○○	Wheat Halwa ○○○
Rice Milk Payasam ○○○	Sweet Pongal ○○○	White Sesame Seed Laddu ○○○

Traditional Snacks & Savouries

Bombay Mixture ●●○	Lentil Poli ○○○	Potato Stick Fry ●●○
Coconut Mixture ●○○	Medium Adhirasam ○○○	Raw Banana Chips ●○○
Dry Fruit Mixture ●○○	Mixture ●●○	Ribbon Pakoda ●●○
Hand-rolled Murukku (five lines) ●○○	Mullu Thenkuzhal ●○○	Salt Seedai ●○○
	Nendran Banana Chips ●○○	Somasi ○○○
Hand-rolled Murukku (seven lines) ●○○	Omam Karasev ●○○	South Indian Mixture ●●○
	Omam Podi ●●○	Sweet Karasev ○○○
Hand-rolled Murukku (two lines) ●○○	Onion Pakoda ●●○	Sweet Seedai ○○○
Jeera Poli ○○○	Pepper Karasev ●●○	Thattal ●○○
Kara Boondi ●●○	Plain Thenkuzhal ●○○	Traditional Adhirasam ○○○
	Potato Chips ●○○	

Rice, Biryani & Pongal

Bagala Bath ○○○	Lemon Rice ●○○	Tamarind Rice ●●○
Brinjal Rice ●●○	Lemon Sevai ●○○	Tomato Rice ●●○
Coconut Milk Rice ●○○	Mint Rice ●○○	Vegetable Biryani ●●○
Coconut Rice ●○○	Mixed Rice ●○○	Vegetable Pulao ●○○
Coconut Sevai ●○○	Noy Pongal ●○○	Ven Pongal ●○○
Curd Rice ○○○	Plain Rice ○○○	Vermicelli Khichdi ●○○
Curry Leaf Rice ●●○	Rava Pongal ●○○	Wheat Rava Pongal ●○○
Hyderabadi Biryani ●●●	Samba Wheat Rava ●○○	White Rice ○○○
Jeera Rice ●○○	Semiya Khichdi ●○○	

Curries, Kootu & Gravies

Aloo Matar Kurma ●●○	Carrot Cabbage Coconut Curry ●○○	Kumbakonam Gosthu ●●○
Avial ●○○	Chana Masala ●●○	Leafy Lentils ●○○
Bengal Gram and Green Gram Sundal ●○○	Chidambaram Gosthu ●●○	Lentils ●○○
	Chilli Baby Corn Fry ●●●	Malabar Avial ●○○
Brinjal Gravy ●●○	Coconut Milk ○○○	Malai Kofta ●○○
Brinjal Vathakuzhambu ●●○	Dal ●○○	Mixed Vegetable Curry ●●○
Brinjal White Bean Vathakuzhambu ●●○	Erissery (Kerala-style curry) ●○○	Mixed Vegetable Kootu ●○○
	Gobi Manchurian ●●○	Oil-fried Brinjal Curry ●●○
Cabbage Coconut Curry ●○○	Kadai Paneer ●●○	Okra Buttermilk Curry ●○○
Carrot Beans Coconut Curry ●○○		

Palak Paneer	●○○	Potato Masala	●●○	Thanjavur Kadappa	●●○
Paneer Butter Masala	●○○	Potato Podimas	●●○	Vegetable Kurma	●○○
Potato and Pea Masala Curry	●●○	Raw Banana Curry	●○○		

Sambar & Rasam

Curd Sambar	●○○	Mysore Rasam	●●○	Sambar	●●○
Drumstick Sambar	●●○	Okra Sambar	●●○	Shallot Sambar	●●○
Garlic Rasam	●●●	Pineapple Rasam	●○○	Shallots Drumstick Sambar	●●○
Kaalan (Kerala curd sambar)	●○○	Pumpkin Rasavangi	●●○	Tomato Rasam	●●○

Raita, Pachadi, Chutney & Pickles

Appalam	●○○	Ginger Chutney	●●○	Papad Flower	●○○
Boondi Raita	●○○	Ginger Pickle	●●○	Pappadam	●○○
Buttermilk Chillies	●●○	Gooseberry Pickle	●●●	Pepper Papad	●●○
Carrot Coconut Curd Pachadi	●○○	Karaboondi Curd Raita	●○○	Pudina Chutney	●●○
Carrot Tomato Curd Pachadi	●○○	Lemon Pickle	●●●	Rice Crisps	●○○
Coconut Chutney	●○○	Mango Ginger Pickle	●●○	Rice Papad	●○○
Coriander Chutney	●●○	Mango Pickle	●●●	Rice Vathal	●○○
Cucumber Curd Pachadi	●○○	Mango Sweet Pachadi	○○○	Tangy Pachadi	●○○
Curd	○○○	Mixed Pickle	●●●	Tomato Chutney	●●○
Curd Chilli	●●○	Mixed Vegetable Pickle	●●●	Tomato Onion Chutney	●●○
Cut Mango Pickle	●●●	Okra Curd Pachadi	●○○	Tomato Pickle	●●●
Fruit Pachadi	○○○	Onion Chutney	●●○	Tomato Sweet Pachadi	○○○
Garlic Chutney	●●●	Onion Curd Raita	●○○	Tomato Thokku	●●●
Garlic Pickle	●●●	Onion Raita	●○○	Varieties of Vathal (crisps)	●○○
Ghee	○○○	Onion Yogurt Raita	●○○	Yogurt	○○○

Coffee, Tea & Hot Drinks

Bournvita †	○○○	Horlicks †	○○○	Mint Tea	○○○
Bru Coffee †	○○○	Maltova †	○○○	Nescafe Coffee †	○○○
Filter Coffee	○○○	Masala Tea	●○○	Sunrise Coffee †	○○○

Salads, Desserts & Paan

Banana	○○○	Ice Cream with Fruit Salad †	○○○	Strawberry Ice Cream †	○○○
Blueberry Ice Cream †	○○○	Paneer Beeda	○○○	Sweet Paan †	○○○
Butterscotch Ice Cream †	○○○	Rasthali Banana	○○○	Vanilla Ice Cream †	○○○
Fruit Salad	○○○	Red Banana	○○○	Vegetable Salad	○○○
Ice Cream †	○○○	Salad varieties	○○○		

HOW TO ORDER

1. Choose a complete menu, or pick your own dishes, or ask our chef to suggest.
2. Fill in the enquiry form on our website, or send it on WhatsApp, with your guests, date and time.
3. You receive an Enquiry No. Our team will call you back to discuss the details.

Seasonal dishes. Selected items in the menu are seasonal and can be prepared on availability. If you have a special request, tell us in advance and we will gladly work on it. Prefer to talk first? Call us, or ask for a call back at www.amrutsagarcafe.com/catering.

TO RESERVE YOUR ORDER

+91 76700 00777

+91 76700 00797

Call or WhatsApp · Every day, 3:30 PM to 10:00 PM

www.amrutsagarcafe.com/catering

M/s. Amrut Sagar

Authentic South Indian Café

Ground Floor, Jagannath Plaza, A.S.T.C Tinali,

Dr. Jagannath Sarma Barooah Road (A.T Road), Sivasagar, Assam 785640

This is an enquiry menu, not a confirmed order. Quantities and prices are confirmed by our team after your enquiry. Minimum 15 guests. † Served as supplied by the maker: ice cream, packaged malt and coffee drinks, syrups, sauces and paan. Our promise of no palm oil and no artificial colours or flavours covers everything cooked in the Amrut Sagar kitchen.