
FOUR COURSE
Diwali
Menu
A four-course menu for Diwali, the festival of lights, with dishes inspired by South Indian celebration cooking.
29 per person
6-8 NOVEMBER 2026
madurai
SOUTH INDIAN INSPIRED CUISINE

DIWALI
at Madurai

In South Indian homes, Diwali preparations bring families together to prepare food to share with visiting friends, relatives and neighbours.

1

Murukku

Spiral-pressed savoury snack made from rice flour and urad dal, fried until crunchy.

Served with Tamarind Chutney.

The celebrations begin with a classic savoury, crisp and golden, offered to guests as a gesture of welcome.

2

Chicken & Vegetable Pakoda

A selection of chicken fritters and onion fritters, each coated in a spiced gram flour batter and deep-fried until crisp.

Served with Kara Chutney.

As visitors gather, freshly fried snacks are served hot from the kitchen, with conversation flowing and the excitement of the celebrations building.

3

Kozhi Urulai Kari

Chicken and potatoes slow-cooked with onion, tomato and freshly ground spices. A traditional home-style South Indian curry with a rich, well-balanced flavour.

Served with Pulao Rice, Thattu Dosa, Mango Pickle and Poppadoms.

The main meal brings everyone together around the table. Chicken, often reserved for special occasions, takes centre stage in a festive feast with rice, dosa and traditional sides.

4

Gulab Jamun

Soft, golden milk dumplings soaked in a fragrant rose and cardamom syrup, finished with a garnish of crushed pistachios.

Diwali is never complete without something sweet, shared as a gesture of happiness and good wishes.

If you have any food allergies, intolerances, or other specific dietary requirements, please speak to a member of our team before placing your order.