

Four States. One City. Countless Flavours – A South Indian Thali showcase at South of Vindhyas, The Orchid Hotel Mumbai

A curated thali experience inspired by Andhra, Tamil Nadu, Kerala, and Karnataka.

South India's most iconic flavours are about to take over the city; and they're arriving in full thali style. Think bold Andhra spice, rich Tamil Nadu gravies, coastal Kerala comfort, and Karnataka's soulful staples—all coming together in a power-packed new menu that celebrates the region like never before.

These vegetarian and non-vegetarian thalis aren't just meals—they're full-blown culinary experiences that bring the South to your table, one indulgent course at a time.

A True Sit-Down Experience Each thali is a sit-down experience designed to immerse you in the authenticity of traditional home-style flavours. From the fiery kick of Miriyala Rasam in the Andhra veg thali to the soul-soothing Mysore Rasam in the Karnataka spread, every element of the menu has been handpicked to highlight the essence of its region.

A Regional Rollout on Your Plate Kerala Thali: Enjoy Mathanga Erissery, Malabari Chicken Curry, and Moplah Mutton, paired with soft appams and kal dosa. Tamil Nadu Thali: Dive into peppery Kozhi Melagu Varuval, spicy Meen Kuzhambu, Beetroot Poriyal, and Paalkatti Chettinad. Karnataka Thali: Relish Kori Gassi, Kadale Manoli, Batani Kurma, and the unmissable Kori Ghee Roast. Andhra Thali: Experience the vibrancy of Aratikaya Masala, Kodi Koora, and tangy Chepala Pulusu.

Perfect Pairings & Sweet Endings Each thali is complete with curated rice options—ponni, lemon, or plain steamed—alongside comforting phulkas, rich dals, house-made curd and koshimbir, and irresistible desserts like Ada Payasam, Madgane Payasam, Malai Angoori Jamun, and Laccha Rabdi. When: 11th July Onwards Where: South of Vindhyas, The Orchid Hotel Mumbai