



BLUE ELEPHANT CATERING

Award Winning Finest Sri Lankan Cuisine

VEGETARIAN MENU

DHAL
PARRIPPU MYSOOR
PAYARU
EGG PLANT CURRY
EGG PLANT WITH MUSHROOM FRY
BRINJAL PAHI
BRINJAL "MOJU"
LONG BEANS CURRY (PAAL CURRY)
LONG BEANS AND JACK SEEDS CURRY
TOMATO AND OKRA CURRY
OKRA FRY/ MUSHROOM FRY
PUMPKIN CURRY
PUMPKIN AND TAPIOKA
CASHEW CURRY
CASHEW AND GREEN PEA CURRY
CASHEW AND BEANS CURRY
KARANA KLANGU CURRY
VENTHAYA KULAMBU
TEMPERED POTATO / PIRATEL
WHITE POTATO CURRY
TEMPERED POTATO WITH GREEN BEANS
CHANNAI MASALA CURRY
VEGETABLE CURRY / KHORMA
SOYA CHICKEN CURRY
DEVILLED TOFU
PALAK PANEER
BUTTER PANEER
MATTa PANEER
ALOO GOBI
CABBAGE and CARROT
CABAGE VARAI/MULLUNG
GALE MULLUNG
MULLUNG (CONT PARSLEY.)



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RICE

WHITE RICE
SAFFRON RICE
JEERA RICE
VEGETABLE BIRIYANI
SAMBA RICE
FRIED RICE

KOTHU ROTTI (Vegetarian, Chicken, and Lamb)

NOODLES

STRING HOPPER PILLAU

ACCOMPANIMENTS

COCONUT SAMBOL
SENISAMBOL
LUNU MIRIS
RAITHA
TOMATO and RED ONION SAMBOL
MALAY PICKLE
ACHCHARU
RASAM
LEAMON /MANGO PICKLE
FRESH GARDEN SALAD
PAPADAM / FRIED CHILLI

BREADS

NAAN PLAIN / GARLIC / CHEESE
PARATA
GODAMBA ROTTI / EGG ROTTI
HOPPERS /EGG /MILK

BEVERAGES

MASALA TEA
CHENNAI COFFEE
MANGO LASSI
FALOODA
ASSORTED JUICES

CONDIMENTS

NON-VEGETARIAN
HALLMASSO WITH CASHEW