REVIEW OF LEGENDARY THALAPAKATTI BIRIYANI

DR.P.RAJA

Abstract: Biriyani is a famous Dish in whole of south India, especially in Tamilnadu, when People remembers Biriyani Their mind and taste buds automatically Murmur The word Thalapakatti, this article Pays The Tribute to the founder Mr.Nagasamy and his Son Mr.Dhanabalan and his Grandson Mr.Sathish who Took lot of Pains to Reach heights of hospitality and their Restaurants Gave Plenty of working Opportunities for More Than Thousand Families with high quality of work life, Adding High values to His Small home Town Now It is Famous Across The world and Gives lot Of fame To Tamilnadu By their Restaurants Which Caters to Food Global Economy Served with Rich Cultural Heritage

Key Words: Traditional cooking Style, Medicinal value, Organic, Quality of Meat Selection,

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INTRODUCTION

The Thalappakatti Biriyani Was Started all the way back to 1957. Founded by Mr. Nagasamy Naidu under the name Anandha Vilas Biriyani Hotel in Dindigul. He always wore a turban called THALAPA(a traditional head dress), which over the years became synonymous with his brand and cooking styles, leading him to earn the nick name "Thalappakatti Naidu" which would eventually became the name of the brand and restaurants. Right from the beginning, he always emphasized on taste and ensured that the Biriyani made at his hotel was both delicious and unique. This was achieved and still is by meticulous selection of ingredients prepared from quality masala products. Biriyani was prepared using superior quality Seeraga samba rice, known as Parakkum sittu and meat obtained from top-class breeds of cattle particularly found in the famous cattle-markets of Kannivadi and Paramathi.

The unswerving nature and mouth-watering taste of Thalappakatti Biriyani can be attributed to the fact that all the ingredients were prepared by Thalappakatti Naidu, himself and took great care in doing so. He also prepared a palatable dish know as "Dalcha" (a useful combination dish with Biriyani) by making use of mutton bones and adding vegetables like brinjals, potato, thoor and dhal to it. Despite its roots going back 50 years, his cookery style and secrets passed down to his family members are followed strictly meticulously and thereby have ensured that the "Thalappakatti Biriyani" taste remains unchanged.High quality and taste are of prime importance, and because of this the brand of Biriyani and other food products have attained widespread popularity all across South India. There are numerous articles published in different journals about our Biriyani and other food products. As a result of our efforts, the word "Thalappakatti" for a common man in South India today refers to High Quality Biriyani.Politicians, former Chief Ministers of South India and South Indian cinema legends have all experienced the flavour of Thalappakatti Biriyani. The Great South Indian cinema Legend Sivaji Ganesan who on visiting his farm house at soorakottai would always stop at Dindigul Thalappakatti Biriyani without fail.

Thalappakatti Biriyani has been delighting people from the rich to the poor for the last 50 year

Started as a Betel nut shop, Mr. Nagasamy Naidu took the chance of opening a small 4-seater hotel which made him realise that his wife's unique style of biriyani had potential to go places. Started by serving his locality, the biriyani brought in many fans from the neighbouring cities. A special blend of spices is used for the biryani. A type of short grain seeraga samba rice, called Parakkum Sittu and Kannivadi meat which comes from tender grass-fed goats makes the taste distinct. This rice, unlike basmati has no taste of its own, so it completely absorbs the flavours of the spices. Dindigul Thalappakatti offers a sophisticated dining experience for those seeking to explore beyond the ordinary and discover the full potential of south-indian dining experience.Promising an elite experience, each table will have a designated 'captain' that provides personalised service to the regal guests. We have carefully handpicked the staff from all over India and have been given special training.

Soup

Veg Spring Roll

Chicken Starter

Mutton Starter

South Indian Chicken Starter

Barbeque Chicken Starter

Sea Food Starter

Barbeque Sea Food Starter

Biriyani Cuisine

Veg Biriyani Cuisine

Idiyappam

Mutton Gravy

Chicken Gravy

Veg Gravy

Indian Bread

Dosa

Noodles & Fried Rice

Desserts

Thalappakatti Special

Bucket Biriyani

Meals

Egg

Kuchi Mutton

Mutton Cravy

Kola Urundai

Black Pepper Chicken

Chilli Chicken

ARTICLE ABOUT THE LEGENDARY KING

THE HINDU METROPLUS CHENNAI
WEDNESDAY, AUGUST 30, 2017
CHENNAI 5

California dreamin'

With its foreign antecedents and home-grown aroma, biryani has conquered the world. Now, Dindigul Thalappakatti has taken its version, starring seeraga samba, to the US

:: SHONALI MUTHALALY

Last week, a familiar scent filled a new restaurant at McCarthy Ranch Plaza, in Milpitas, California. The South Indians gathered patiently inside, all hankering for a taste of home, took a deep appreciative breath. Practically every table ordered the same item off the menu: biryani chunky with tender mutton and stocky *seeraga samba* rice.

Judging by social media reviews of the 400 people who ate on the first day, most were delighted about the launch of this American outpost offering typical Southern Tamil Nadu biryani. Or "namma ooru biryani" as one commentator put it on the restaurant's Facebook page.

From a tiny eight-seater restaurant in Dindigul in 1957 to a high-powered chain of 42 restaurants serving about 2.5 lakh customers across the world everyday, Dindigul Thalappakatti has come a long way. Back in Chennai, owner D Nagasamy settles down to chat about his rapidly expanding empire at his Anna Salai restaurant (one of 24 he has in Chennai) over a bowl of fragrant biryani teamed with cups of sweet, milky chai.

"We are still using my grandmother's recipe, nothing has been changed... Well, except the method of cooking. Because we now make 1,500 kilos of biryani a day in the central kitchen in Chennai alone. And 2,000 kilos on weekends. However, we still use the same spices: cinnamon, cardamom, cloves, all hand-ground on stones with a little water to maximise flavour."

Rice and spice

The biryani is now made in a largely automated central kitchen. "For every kilogram of rice, we use 10 grams of the spice blend. The spices are put along with onions, garlic and water into a machine to be made into a masala. It takes three hours for each cycle. At full capacity, the machine can yield 450 litres of the biryani masala. Mutton and rice are added after this."

Nagasamy pauses for a few seconds to do the math. "That much masala makes 7,000 biryanis." Which means they still have plenty of bandwidth for expansion in Chennai.

Determined to standardise flavour despite the burgeoning number of restaurants, the team is particular about ingredients and technique. The meat comes from Kannivadi, from tender grass-fed goats. (Kannivadi is a small town in Dindigul district.) The rice is a type of short grain *seeraga samba*, called *parakkum sittu*, from Tiruchi and Thuraiyur. Cinnamon comes from Theni. Combined, they create a unique style of biryani, popular in Southern Tamil Nadu. Which is why, for the past 10 years, most of their expansion has been in the State. "If you serve basmati biryani in Tiruchi, people won't accept it. They want *seeraga samba*," Nagasamy says.

Turban tales

Business was given an unexpected fillip by a rash of pretenders who used the chain's trademark name, and now-iconic logo of a turban, to advertise. "When my grandfather opened his restaurant in 1957 serving my grandmother's biryani, his customers began to call it thalapakatti because he wore a turban, so that became our logo," says Nagasamy, discussing how he advertised his first restaurant in Chennai (Anna Nagar) in 2008.

A number of other establishments then sprung up, following the same theme. "At one point, there were 70 restaurants using some version of 'thalapakatti' in their name."

Nagasamy finally went to court against Chennai-based Rawther Thalappakattu Biryani. Both sides defended their right to use the name and turban in a long-drawn legal battle from 2008 to 2013. Finally, the Intellectual Property Appellate Board ruled in favour of Dindigul's Thalappakatti, stating that Rawther's version – Thalappakattu – did not have a significant phonetic difference. Nagasamy says the episode turned out to be an advantage. "By 2013, everyone had heard about us."

Leading the way into the kitchen, past sacks of charcoal, bubbling kadais and vats of payasam topped with puddles of golden ghee, Nagasamy carefully lifts a cloth-covered lid on a large pot of biryani, which has just arrived from the central kitchen.

Chamber of flavours

The room is enveloped in a steamy fog of cardamon, cinnamon and ghee. He uses an oversized spoon to gently stir the meaty rice. "This rice is easily digestible. It absorbs flavours so it's very tasty. And we traditionally make the biryani with boneless mutton as it's easy to cook and eat."

Last year, he opened restaurants in Dubai, Malaysia and Paris. "A lot of our customers in France come from Puducherry and Dindigul. We use the local meat in our international restaurants, but follow our traditional recipe."

He adds, "We still have expansion plans in Tamil Nadu. Salem and Erode are next on the list. By the end of the year, we plan to open 10 more restaurants. Including one in Abu Dhabi, which should be ready to launch in three months."

Although he works with partners for the international launches ("We invest 51% in each one), he keeps the Indian business small and fairly intimate. "We have 2,000 employees, and many of them have worked for us for decades. Till now, I have taken no franchises. It's fully owned by me. So it's my baby," he says, adding with a grin, "So if anything goes wrong, I'm the one who feels the pain."

BY ANOTHER NAME

Tahari is a vegetarian version of biryani, prepared by adding potatoes to rice. In Kashmir, it is sold as street food and the dish became popular during World War II, when meat was a rarity.

The taste of home D Nagasamy says there are plans to expand the brand across West Asia and Tamil Nadu • R. RAVINDRAN

WHAT'S SO SPECIAL ABOUT DINDIGUL BIRYANI?

According to legend, the water from Kamarajar Lake in Athoor enhances the flavours of the biryani made in Dindigul.

Traditionally, it is prepared with a superior *seeraga samba* rice, known as *parakkum sittu*.

The meat comes from top-class breeds of cattle found in the famous cattle-markets of Kannivadi and Paramathi.

INTERESTING HIDDEN FACTS

Earlier days people use to stand in the Queues to Get the top layer of the Dum Biriyani which cures their Stomach ailment, because the special Ingredients used is pure ghee, Elachi, Cinnamon, Cloves, Pepper, High quality of Cashew nuts, Each Ingredient is unique and which got its own Medicinal values, which contribute more to Healthy Eating Habits, Moreover they are not using Artificial colours.

ONLINE TIE-UPS

They have tied up with International Food delivery Platforms like SWIGGY, ZOMATO, UBEREATS, FOOD PANDA, GO GRAB.
This Table clearly indicates the amount of Biriyani orders delivered Via International Food Tie ups

Branch	DT Online order	Zomoto Online order	SWIGGY Online order	Uber eats	Food Panda
	No of Orders	No of Orders	No of Orders	No of Orders	No of Orders
DINDIGUL REGION					
DINDIGUL	500	100	0	0	0
THENI	200		0	0	0
MADURAI KK NAGAR	100	412	574	0	117
MADURAI Kalavasal	100	382	414	0	103
KARUR	100	0	0	0	0
PALANI	300	0	0	0	0
TRICHY	220	0	643	0	0
TOTAL	**1520**	**894**	**1631**	**0**	**220**
NAGARCOIL REGION					
NAGARCOIL	183	0	0	0	0
TOTAL	183	0	0	0	0
COIMBATORE REGION					
COIMBATORE	48	53	1167	0	81
TIRUPPUR	68	0	0	0	0
TOTAL	116	53	1167	0	81
PUDUCHERY REGION					
PUDUCHERY	14	105	1321	0	109
TOTAL	14	105	1321	0	109
BANGLORE REGION					
BLR - INDRA NGR	220	691	1808	893	
BLR - MG ROAD	300	272	1170		
TOTAL	0	963	2978	893	

Source : Obtained From Internal Records

Recipient Awards

SAIRAM BEST INDUSTRY AWARD 2017
Survey based Award to
Dindigul Thalappakatti Hotels Pvt. Ltd.
Awarded by
SAI RAM INSTITUTE OF MANAGEMENT STUDIES
SAI RAM ENGINEERING COLLEGE
www.sairamgroup.in
Sairam
SAIRAM BEST INDUSTRY AWARD 2017
(Non-Vegetarian Hotel Category)

IRAS
FOOD FESTIVAL @ LITTLE INDIA 2011
IN APPRECIATION OF YOUR
KIND PARTICIPATION
DINDIGUL THALAPPAKATTI

ZEE BUSINESS
Dare to Dream Awards
In association with
SAP
COMPANY OF THE YEAR
Food
Dindigul Thalappakatti Restaurant

CELEBRITY'S VISIT TO THE LEGENDRY CHAIN

This Table below indicates the highest Consumption of Biriyani and other starters in the outlets.

Sample Value Of Legendary Biriyani Report

S.NO	ITEMS	AN	NBM	T.N	VEL	PA	B.N	DLF	ASK
1	MUTTON BRIYANI (BONE)	250	302	410	520	152	256	136	185
2	MUTTON BIRYANI	348	264	264	516	180	252	60	480
3	CHICKEN BRIYANI	264	216	276	528	204	216	24	336
4	NATTUKOZHI BIRIYANI	50	65	0	0	0	0	0	0
5	KUSHKA	140	150	220	290	160	210	20	330
6	MUTTON CHUKKA	10	15	25	35	15	20	5	25
7	MUTTON CHOPS GRAVY	6	6	8	10	5	6	0	12
8	MUTTON MASALA	2	2	2	3	2	2	0	5
9	LIVER	2	2	3	5	2	2	0	6
10	BRAIN ROAST	3	4	4	6	3	3	0	6
11	PRAWN THOKKU	2	2	2	2	2	2	0	3
12	MATTI FISH KULAMBU	1	1	1	1	1	1	0	1
13	CHICKEN VARUVAL	6	11	11	15	5	11	0	15
14	CHICKEN CHOPS	0	0	2	2	0	0	0	2
15	KATTABOMAN CHICKEN	3	3	3	5	3	3	0	4
16	KODAIKANAL CHICKEN KULAMBU	0	0	0	0	0	0	0	0
17	CHICKEN LEG PEPPER MASALA	0	2	1	3	2	1	0	2
18	CHICKEN B/L CHUKKA	0	0	0	0	0	0	0	0
19	PALLIPALYAM CHICKEN	0	0	0	0	0	0	0	0
20	FISH CHUKKA	2	2	2	3	2	2	0	3
21	NATTUKOZHI CHUKKA	2	2	2	3	2	2	0	3
22	MUTTON NALLI CHOPS GRAVY	4	4	5	10	5	6	0	10
23	CHICKEN VARUVAL KULAMBU	6	8	8	13	8	9	0	12
24	KUCHI MUTTON	2	3	3	4	3	3	0	5
25	CHICKEN VARUTHA CURRY	0	0	0	0	0	0	0	0
26	THEEPORI LOLIPOP	2	2	2	3	2	2	0	5
27	KIDNEY FRY	0	0	0	0	0	0	0	0
28	KUDAL FRY	0	0	0	0	0	0	0	0
29	THALACURRY FRY	0	0	0	0	0	0	0	0
30	AATTUKAL SOUP	6	6	9	11	8	8	0	16
31	AATTUKAL PAYA	4	6	6	8	4	7	0	8
32	NATTUKOZHI CHOPS GRAVY	4	5	5	6	4	5	0	7
33	NATTUKOZHI SOUP	7	6	6	10	6	5	0	14
34	CHICKEN 65 B/L	115	125	100	225	75	125	0	155
35	CHICKEN 65 BONE (DLF)	10	10	10	25	8	10	45	20
36	MUTTON KOLA	10	10	10	10	10	10	0	10

37	DHALCHA	3	5	5	8	4	4	2	7
38	MUTTON BONE KULAMBU	51	46	46	100	36	48	18	65
39	ONION RAITHA	46	41	41	85	31	36	10	55
40	DOSA MIX	22	25	25	25	20	20	5	26
41	CURD	0	2	0	0	0	2	2	0
42	CURD RICE	0	0	0	0	0	0	1	0
43	VEG KURMA	1	1	1	1	1	1	0	1
44	RASAM(MORNING & EVENING)	0	0	0	0	0	0	0	0
45	GRAVY VEG	0	0	0	0	0	0	0	0
46	GRAVY BONE	0	0	0	0	0	0	0	0
47	PORIYAL	0	0	0	0	0	0	0	0
48	SPL SAMPAR	0	0	0	0	0	0	0	0
49	SPL RASAM	0	0	0	0	0	0	0	0
50	SPL KARAKULAMBU	0	0	0	0	0	0	0	0
51	SPL PORIYAL & KOOTU	0	0	0	0	0	0	0	0
52	TIFFEN SAMPAR	3	3	3	3	3	3	2	3
53	CHUTNEY RED	2	2	2	2	1	2	1	2
54	CHUTNEY MALLI	2	2	2	2	1	2	1	2
55	KESARI	0	0	0	0	0	0	0	0
56	CARROT HALWA	0	0	0	0	0	0	0	0
57		0	0	0	0	0	0	0	0
58		0	0	0	0	0	0	0	0
59		0	0	0	0	0	0	0	0
60		0	0	0	0	0	0	0	0

	TOTAL	MB-BONE	0
		MB-B/L	1700
		CB	1600
		NKB	0
		VB	3300

Source : Obtained From Internal Records

OUTLETS

National Outlets

1. **Parrys**
   New No.229, Old No.372,375,N.S.C. Bose Road,George Town,Chennai - 600001,Tamil Nadu India
2. **Mount Road**
   87/3, Varna Towers,Anna Salai,Chennai - 600002,Tamil Nadu India
3. **Nungambakkam**
   142, Ground Floor,Mahatma Gandhi Road,Nungambakkam,Chennai - 600012,Tamil Nadu India

4. **Anna Nagar**
   F-11, 2nd Main Road, Anna Nagar East, Near Valliammal College,Chennai - 600012,Tamil Nadu India
5. **Perambur**
   Plot No. 55 Ground Floor, Jawahar Nagar, Chennai - 600082, Tamil Nadu, India
6. **T.Nagar**
   27, Venkatanarayana Road,T.Nagar,Chennai - 600017,Tamil Nadu India
7. **Shanthi Colony**
   AJ-213, 4th Avenue,Shanthi Colony,Anna Nagar,Chennai - 600040,pTamil Nadu India
8. **Ashok Nagar**
   B-211, 11th Avenue,Ashok Nagar,Chennai -600083,Tamil Nadu India
9. **Besant Nagar**
   No.36, II Main Road, No.35N,5th Avenue,Besant Nagar,Chennai - 600090,Tamil Nadu India
10. **Mogappair West**
    3/701, 1st Ave, Main Road,Mogappair West,Chennai - 600037,Tamil Nadu India
11. **Guindy**
    New No.2, Old No.1, Venu Reddy Street,Guindy,Chennai - 600032,Tamil Nadu India
12. **Ramapuram**
    No. 55, Mount Poonamalle High Road,Ramapuram,Chennai - 600087,Tamil Nadu India
13. **DLF I.T Park**
    Block 5, Ground Floor,DLF IT Park,1/124, Mount Poonamallee Road,Shivaji Garden,Manapakkam,Chennai - 600089,Tamil Nadu India
14. **Velachery**
    38/1, 100 Feet by Pass Road,Velachery,Chennai - 600042,Tamil Nadu India
15. **Porur**
    New No. 21A, Arcot Road,Porur,Chennai - 600116,Tamil Nadu India
16. **Ambattur**
    Door No:12, MTH Road, opp. vivekananda school,Thirumulaivail,LVR Towers, chennai-600062
17. **ECR**
    No.47, ECR High Road, Vettuvankeni,Chennai - 600115,Tamil Nadu India
18. **Chennai International Airport - Arrival**
    Airport Terminal Link, Meenambakkam, Chennai, Tamil Nadu 600016
19. **Chennai International Airport - Departure**
    Chennai International Airport, Meenambakkam, Meenambakkam, Chennai, Tamil Nadu 600016
20. **OMR**
    Plot No. 18,19 & 20, Vinayak Avenue,Okkiyam Thoraippakkam,OMR High Road,Chennai - 600097,Tamil Nadu India
21. **Chromepet**
    No.165, G.S.T Road,Chromepet,Chennai - 600044,Tamil Nadu India
22. **Medavakkam**
    24, Velachery - Tambaram Main Road,Medavakkam,Chennai - 600100,Tamil Nadu India
23. **Poonamalee**
    No.479, Bengaluru High Way,Nazarathpet,Poonamalee,Chennai - 600123,Tamil Nadu India
24. **Selaiyur**
    No.208, Velachery Main Road,Selaiyur Junction,Selaiyur,Chennai -600073,Tamil Nadu India
25. **Tambaram**
    Old No. 104, New No. 26,Kadaperi,Tambaram,Chennai - 600045,Tamil Nadu India
26. **Navalur**
    No. 3 & 4, OMR,Opp. OMR Food Street,Navalur,Chennai - 603103,Tamil Nadu India
27. **Vandalur**
    Plot 2&3 Bharathidasan Street, Kelambakkam Village, Vandalur,Chennai - 600 048, Tamil Nadu, India
28. **Kanchipuram**
    No.610 &610A, JJ Nagar,Bangalore - Chennai National Highway,Enathur Village,Kanchipuram - 631561,Tamil Nadu India

29. **Pondicherry**
    D.No.108, Kamaraj Salai (Near Balaji Theatre), Puducherry - 60501 India
30. **Kattukuppam, Pondicherry**
    Kattukuppam, Puducherry - 607402 India
31. **Ambur**
    5, Govindapuram, MC Road, Ambur,Vellore District, Tamil Nadu, India
32. **Ulundurpet**
    Ulundurpet,
33. **Bengaluru - Indranagar**
    1st Floor, No 2021, 100 Feet Road, HAL 2nd Stage, Indranagar,Bengaluru - 560008 India
34. **Bengaluru - HSR Layout**
    HSR Layout No 1, Third Floor, Sector 7, 14th Main Road, Near BDA Complex, Bengaluru - 560102 Karnataka
35. **Trichy**
    Near Ravi Mini Hall, Chatram Bus Stand, Karur Road,Trichy - 620002,Tamil Nadu India
36. **Namakkal**
    235/2B 1B, Main Road, Keerambur,Near Toll Gate,Namakkal - 637207, Tamil Nadu, India
37. **Karur**
    New No.174 & 176, Kovai Road,Karur - 639001,Tamil Nadu India
38. **Tiruppur**
    5E, Municipal Office Street,near valarmathi bus stop,Tiruppur 641604,Tamil Nadu India
39. **Dindigul Collector Office**
    No.643/2A, Near Anjali Roundana,Thadikombu Road,Palaniappa Nagar,Dindigul - 624001,Tamil Nadu India
40. **Bathalagundu**
    Meenakshi Nursery Garden,Kodaikanal Road,Bathalagundu - 624202,Tamil Nadu India
41. **Dindigul R.S. Road**
    D.No.11&12,St.Joseph Church Campus,Dindigul - 624001,Tamil Nadu India
42. **Ottanchathiram**
    D.No.1025C, 1/4, V.S.R Building,Society Colony,Ottanchathiram,Dindigul - 624619,Tamil Nadu India
43. **Dharapuram**
    No 23-F, Bypass Road,Dharapuram,
44. **Palani**
    South Anna Nagar, Palani,Tamil Nadu,
45. **Madurai**
    1, Melur Main Road, Vinayagar Nagar,KK Nagar,Madurai - 625020,Tamil Nadu India
46. **Madurai-Kalavasal**
    No:22-A,Jayasakthi Hotel,Bypass Road,Kalavasal,Madurai - 625016,
47. **Coimbatore**
    7th Cross Cut Road, Gandhipuram,Coimbatore - 641012, Tamil Nadu, India
48. **Theni**
    345E, Nehruji Road, Allinagaram,Near Aravind Eye Hospital,Theni - 625531, Tamil Nadu, India
49. **Nagercoil**
    No. 14A, K.P Road,Nagercoil - 629 001,

International Outlets

1. **Sri Lanka**
   No. 8, De Fonseka Place, Bambala Pitty, Colombo - 4, Sri Lanka
2. **Kuala Lumpur, Malaysia**
   130, Jalan Tun Sambanthan, Brickfields,50470 Kuala Lumpur,Wilayah Persekutuan Kuala Lumpur,Kuala Lumpur,Malaysia
3. **Malaysia**
   No.59, Leboh Ampang, City Center, Kuala Lumpur - 50100, Malaysia
4. **Singapore**
   195, Kitchener Road, Singapore - 208535, Singapore

5. **Dubai**
   Shop No.9, Al Sherouq Building,20 B Street,AL Karama,Dubai,UAE

6. **Paris**
   #176, Rue Du Faubourg,Saint Denis,Paris - 75010,France
7. **California, USA**
   McCarthy Ranch Plaza, 252, Ranch Drive, Milpitas, California- 95035, USA

Conclusion

This article clearly deprives Peoples crave towards their favourite Biriyani, Because of Their Hygiene Production and Their Standards of Service The legendry Biriyani Always remain Top Position in Chennai and Remains Unchanged In number One position As Per their Verdict And Peoples Acceptance "**Biriyani Means Thalapakatti '' AND 'Thalapakatti Means' Biriyani** .

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