



GLUTEN FREE MENU

SMALL PLATES

Tuna betel leaf with lemongrass green tomato sambal matah and bumbu pasih
Chicken betel leaf flat leaf coriander lime leaf roasted chilli capsicum relish
Indian Chinese style dumplings stuffed with pork & mango pickle mint yoghurt & tamarind chutney
Grilled paneer salad with beetroot green beans grated coconut and coriander
Lime cured snapper with coconut urab dahl chutney & fennel curry leaf kachumber
Indian style tomato salad with yoghurt pomegranate sweet onion chutney served with cumin spiced
Tandoori raan lamb skewers with a potato green chilli & pomegranate salad

FISH, TANDOORI & CURRIES

Barramundi baked in coconut coriander green chilli & cashew nuts served with a beetroot yoghurt & micro herb
Grilled fish with lemongrass garlic coriander and white pepper served with green nam jhim dressing
Spicy prawn malvani cooked in a Goan style coconut masala with baby star fruit & chopped coriander
Prawns kirri hodi with curry leaves pandan leaf turmeric & black pepper served with steamed slice coconut cake

MEAT, TANDOORI & CURRIES

Mumbai chicken tikka kebab marinated in cheese cashew nut fennel greek leaves garam masala served with hoppers
Sri lankan style roast chicken curry with roasted spices pandan mustard seeds & tamarind
Butter chicken with cashew nut ginger garam masala kasoori methi & tomato sauce
Slow cooked lamb curry with coriander cumin lemongrass & curry leaves
Lamb saag with spinach kassori methi ajiwani tomato

LOCALLY SOURCED VEGETABLES PULSES RICE

Sri Lankan apple eggplant curry with ginger onion tomato pandan leaves
Aloo tandoori stuffed cashew nuts paneer green chili & coriander
Stir fried Chinese broccoli with garlic
Stir fried rice with green bean shitake mushroom peas and sweet corn
Seared cauliflower with tempered spices of turmeric curry leaves & chili
Beetroot curry with pandan leaf mustard chilli & coconut milk
Dal makhani slow cooked black lentils simmered in a rich tomato sauce with kidney beans cumin garam masala
Tandoori broccoli with cheddar cashew nut pistachio cumin & yoghurt
Roasted pumpkin makhani with grated paneer cauliflower tomato & cashew nuts
Zafferani paneer tikka grilled cottage cheese marinated with north Indian chutney

DESSERT

Vietnamese cream caramel with coffee granite & coconut ice cream
Traditional Thai mango sticky rice with mango ice cream toasted sesame seeds
“Kampung Snickers” peanut butter parfait with chocolate honeycomb butterscotch caramel & dark Balinese chocolate praline
Selection of sorbets / ice cream