



DAIRY 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
Vindaloo pork bao with coconut cabbage thoran & achari mint chutney
Nepalese chicken momo dumplings with tomato sauce & mint chutney
Indian Chinese style dumplings stuffed with pork & mango pickle mint chutney & tamarind chutney
Chapati fish taco with iceberg onion tomato kechumber mint chutney & tamarind chutney
Naan bread stuffed with lamb potato chopped coriander garam masala served with mint chutney
Tuna tataki with daikon pickled ginger basil flower and yuzu thai basil dressing
Lime cured snapper with coconut urab dahl chutney & fennel curry leaf kachumber
Chili miso glazed black cod Yunnan pickled cucumber sesame seed black bean
Signature crispy pork belly with Sichuan chili salt tamarillo & tamarind sauce
Slow roasted pulled lamb shoulder with green shallots shiso leaf hoisin Mandarin pancake & sesame dipping sauce

FISH, TANDOORI & CURRIES

Barramundi baked in coconut coriander green chilli & cashew nuts served with a tamarind chutney & 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
Southern Indian seafood biryani with green chili garam masala coriander mint & basmati rice
Prawns kirri hodi with curry leaves pandan leaf turmeric & black pepper served with steamed slice coconut cake

MEAT, TANDOORI & CURRIES

Goan slow cooked pork belly with liver simmered in tamarind with red chili cloves & black pepper
Sri lankan style roast chicken curry with roasted spices pandan mustard seeds & tamarind
Slow braised beef in aromatic masala with shaved coconut curry leaf mustard seed served in a bone marrow & green pepper chettinad sauce
Slow cooked lamb curry with coriander cumin lemongrass & curry leaves

LOCALLY SOURCED VEGETABLES PULSES RICE & BREADS

Sri Lankan apple eggplant curry with ginger onion tomato pandan leaves
Wok tossed green beans with sambal ulek
Pakora cauliflower with smoked chili mayo & chat masala
Seared cauliflower with tempered spices of turmeric curry leaves & chili
Beetroot curry with pandan leaf mustard chilli & coconut milk
Jasmine rice
Naan bread , plain, cheese or garlic

DESSERT

Selection of sorbet