



NUT FREE MENU

SMALL PLATES

Chicken betel leaf flat leaf coriander lime leaf roasted chilli capsicum relish
Vindaloo pork bao with coconut cabbage thoran & achari yoghurt
Nepalese chicken momo dumplings with tomato sauce & mint chutney
Indian Chinese style dumplings stuffed with pork and mango pickle mint yoghurt & tamarind chutney
Chapati fish taco with iceberg onion tomato kechumber mint yoghurt & tamarind chutney
Naan bread stuffed with lamb potato chopped coriander garam masala yoghurt served with raita yoghurt
Tuna tataki with daikon pickled ginger basil flower and yuzu thai basil dressing
Kashmiri crispy chicken with achari yoghurt garam masala green chilli with date & tamarind chutney
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 flat bread
Chili miso glazed black cod Yunnan pickled cucumber sesame seed black bean
Jalapeno poppers with house smoked pork belly cottage cheese red cheddar garam masala served mint & tamarind chutney
Soft shell crab with potato crab cakes & beetroot raita
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

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
Tandoori ajwani seafood Tikka with prawn squid & fish marinated with cream gram flour ajwani & garam masala

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
Tandoori duck breast with pickled duck chutney and paneer kulchar & mango relish
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
Lamb saag with spinach kassori methi ajiwani tomato

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 and 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
Jasmine rice
Pilaf rice
Onion masala dosa
Plain dosa
Naan bread, plain, cheese or garlic
Cheese dosa
Egg hopper

DESSERT

Vietnamese cream caramel with coffee granite & coconut ice cream
Traditional Thai mango sticky rice with mango ice cream sesame seeds
Balinese dark chocolate tart with candied orange & orange ice cream
Selection of sorbets / ice cream