



sarong
restaurant • bar • lounge

SMALL PLATES

Tuna betel leaf with lemongrass green tomato sambal matah & bumbu pasih
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 & 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
Kashmiri crispy chicken with achari yoghurt garam masala green chilli with date & tamarind 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
Indian style tomato salad with yoghurt pomegranate sweet onion chutney served with cumin spiced flat bread
Jalapeno poppers with house smoked pork belly cottage cheese red cheddar gram masala served mint & tamarind chutney
Soft shell crab with potato crab cakes & beetroot raita
Tandoori raan lamb skewers with a potato green chilli & pomegranate salad
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

Sri lankan string hoppers with snapper curry mustard seeds cardamom quails egg and pol sambol
Snapper methi mutter malai simmered in green chilli cashew nut paste gram masala kasori methi & green peas
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
Southern Indian seafood biryani with green chili garam masala coriander mint & basmati rice
Tandoori ajwani seafood Tikka with prawn squid & fish marinated with yoghurt gram flour ajwani & garam masala

MEAT, TANDOORI & CURRIES

Goan slow cooked pork belly with liver simmered in tamarind with red chili cloves & black pepper
Mumbai chicken tikka kebab marinated in cheese cashew nut fennel greek leaves garam masala served with pea malai curry
Sri Lankan style roast chicken curry with roasted spices pandan mustard seeds & tamarind
Sri Lankan hoppers with chicken curry seeni sambol pol sambol coconut chutney and tomato chutney
Butter chicken with cashew nut ginger garam masala kasoori methi & tomato sauce
Tandoori duck breast with pickled duck chutney and paneer kulchar & 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

Wok tossed green beans with sambal ulek
Sri Lankan apple eggplant curry with ginger onion tomato pandan leaves
Aloo tandoori stuffed cashew nuts paneer green chili & coriander
Seared cauliflower with tempered spices of turmeric curry leaves & chili
Pakora cauliflower with smoked chili mayo & chat masala
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
Jasmine rice
Pilaf rice
Coriander miso roti
Naan bread , plain, cheese or garlic
Plain dosa
Egg hopper
Cheese dosa, onion masala dosa, potato masala dosa