

SHELLFISH 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
 Kashmiri crispy chicken with achari yoghurt garam masala green chilli with date & tamarind chutney
 Tandoori raan lamb skewers with a potato green chilli & pomegranate salad
 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

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 fish malvani cooked in a Goan style coconut masala with baby star fruit & chopped coriander

MEAT, TANDOORI & CURRIES

Goan slow cooked pork belly with liver simmered in tamarind with red chili cloves & black pepper
 Butter chicken with cashew nut ginger garam masala kasoori methi & tomato sauce
 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
 Tandoori duck breast with pickled duck chutney and paneer kulchar and 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
 Aloo tandoori stuffed cashew nuts paneer cauliflower green chili and coriander
 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
 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