

DISCOVER

Menu a la Carte

Explore texture, color and of course the ultimate tastes with our menu of the season. All the ingredients are fresh and carefully selected by our chefs. Enjoy an extraordinary dining experience.

STARTERS

DOSAI

MAINS

RICE & NAAN

STARTERS

- **Garlic & Peppar Rasam\$7.5**

Fresh tomatoes and tamarind, flavoured with whole garlic, cumin and Malabar pepper corns

- **Cauliflower & Potato Bonda\$10**

Cauliflower florettes mixed with spicy potato, fresh coriander, and red onions

- **Patti Samosa\$8**

Filo pastry triangles filled with baby green peas, onion julienne and dry red chilli

- **Mellagu Prawns\$19**

Tiger Prawns tossed in Malabar peppercorns, red onion, tomato relish and fennel seeds

- **Barramundi Varuval\$15**

Wild caught barramundi in a coulis of crushed coriander, chilli powder and turmeric tempered with homegrown curry leaves.

- **Kodi Vepudu\$14**

Marinated oven roasted chicken, tossed in a burst of red chillies, curry leaves and garam masala

- **Tandoori Chicken Tikka\$16**

Chicken marinated overnight in 'Tandoori masala' and yoghurt, roasted on high fire in the tandoor

DOSAI

- A dosai is a South Indian speciality, a light crispy fermented rice and lentil crepe wrapped around a delicate filling of your choice from the list below. ***Great to share and highly recommended!***
- **Masala Dosai\$11**

Hand-mashed potatoes slowly stirred with red onion, curry leaves and crackled mustard seeds

- **Bangalore Dosai\$12**

Hand-mashed potatoes covered with a sprinkle of 'Bangalore Podi': pestled chilli, sesame seeds and coconut flakes

- **Kheema Dosai\$13**

Homemade lamb mince with fenugreek leaves, fresh ginger and a hint of cinnamon

- **Kozhi Paneer Dosai\$13**

Pulled chicken with Indian paneer, tomatoes, and dried fennel seeds with a touch of black pepper

- **Cheemeen Perkangai Dosai\$19**

Prawns tossed with salubrious ridge gourd in a tangy and spicy tomato relish with green capsicum

MAINS

- **Prawn Konkan\$29**

King prawns sautéed in thinly sliced onion, ginger, crackled mustard seeds and turmeric. Finished with kokum, green chilli and light coconut milk.

- **Prawn Balchao\$29**

Finely blended Kashmiri chilli with cumin and vinegar in a tangy Goan balchao masala tossed with king prawns and tomato.

- **Goan Fish Curry\$29**

Fiery green chilli is softened by light coconut milk and kokum. Seasoned with dry roasted and ground chilli, turmeric and cumin seed.

- **Goat Mappas\$26**

Pieces of baby goat marinated in green chilli and turmeric. Slow cooked with fresh coconut paste and poppy seeds.

- **Beef Kerala\$24**

Seared beef cubes slow cooked with grated ginger, chilli and coriander. Finished with fresh coconut milk and sliced baby potatoes.

- **Beef Vindaloo\$24**

Diced beef cooked with garlic, bay leaves and ginger, in a hot and sour sauce based on fresh tomatoes and vinegar.

- **Lambshank Roganjosh\$24**

Fennel seeds and sliced onion browned in sizzled cardamon. Slowly cooked in yoghurt and chunky tomato with Ratanjot and ginger

- **Lamb Khurumah\$25.5**

Braised lean diced leg of lamb in a light creamy sauce from ground cashews, slowly cooked with a hint of green chilli flavours, bay leaves and a touch of mint.

- **Lamb Varutha\$25.5**

Lean diced leg of lamb braised with homegrown curry leaves and coarse peppercorns. Seasoned with fennel and star anise. Tender little cubes of pepper goodness

- **Duck Moilee\$28**

Skinned duck legs slowly simmered in coconut milk extract and red chilli, seasoned with coriander and fennel powder. Tremendously tasty and oh-so-exotic

- **Chicken Makhani\$24**

Marinated chicken slowly cooked in a silky creamy tomato based sauce, sweetened with honey and flavoured with fenugreek leaves.

- **Chicken Chettinad \$24**

Crushed peppercorns and a smooth masala based on poppy seeds, star anise and fennel sautéed in onions with a hint of curry leaves. Cooked in its juices without a trace of oil or dairy, its peppery spicy and light.

- **Railway Chicken \$24**

Marinated chicken cooked with ginger, turmeric and dry red chilli. Finished in medium spiced coconut milk with coriander powder.

- **Matthanga Kootu \$17**

A ballet of channa dal (split chickpea) and chunks of pumpkin, this healthy combination is cooked with coconut paste, ginger, green chilli and cumin and dry red chilli.

- **Palak Paneer \$19**

Crackled cumin seeds and onions cooked with pureed spinach leaves and chunky silky home made farmers cheese.

- **Baby Eggplant & Potato \$17**

Baby eggplant is gently stirred with a generous pinch of panch phoran, natural yoghurt, chunky onions and chat potatoes, finished semi dry

- **Vendakkai Masala \$19**

Tender baby okra stirred with chunky capsicum, tomato and onions. A little spicy and tangy.

- **Mixed Vegetable Curry \$17**

Seasonal cauliflower, carrots, green peas and potatoes in a taste sensation of light coconut milk and blended chilli.

- **Dal Makhani \$16**

Five kinds of lentils cooked as a dal; dark, rich and full of flavour – prepared for 24 hours, gently nudged by cloves of garlic and power packed fenugreek.

RICE

- **Basmati Rice\$3**
 - **Brown rice\$3.5**
 - **Naan\$3.5**
 - **Garlic & Coriander Naan\$4**
 - **Roti\$4**
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Made from stoneground wholemeal flour

- **Kerala Parotta\$5**
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Flaky layered bread baked on the hotplate
