



**SIT BACK, RELAX AND LET OUR CHEFS TAKE YOU  
ON A JOURNEY AROUND THE SUB-CONTINENT,  
SAMPLING DISHES FROM EACH PART OF OUR MENU.**

**CLASSIC FEAST \$65**

**DELUXE FEAST \$80**

(Vegetarian Feast available at \$60)

### CLASSIC

**Sri Lankan string hoppers**, kiri hodi, coconut sambol

**Eggplant moju**, green chilli, pistachio

**Egg hopper**, eggplant pickle, pomegranate, goats curd,  
coconut sambol

**Goan pork curry** with crispy crackling, coconut milk, cardamom

**Kale mallung salad**, red onion, coconut, cumin

**Amma's red lentil daal**, mustard seeds, coconut

**Beetroot and lime raita**, pomegranate, rose

**Homemade paratha bread**

**Steamed basmati rice**

**Chocolate and rose mousse**

### DELUXE

**Sri Lankan string hoppers**, kiri hodi, coconut sambol

**Cured kingfish**, young coconut, puffed rice, herb oil

**Egg hopper**, eggplant pickle, pomegranate, goats curd, coconut  
sambol

**Albacore tuna croquettes**, black garlic mayo, caramelised sambol.

**Great lamb raan** – 48 hour slow cooked lamb shoulder, lunu miris,  
mint chutney

**Kale mallung salad**, red onion, coconut, cumin

**Amma's red lentil daal**, mustard seeds, coconut

**Beetroot and lime raita**, pomegranate, rose

**Homemade paratha bread**

**Steamed basmati rice**

**Carrot cake**, coriander icing, walnut cream