

ENTREE



Signature Hot Buttered Calamari (GF) – <i>Our signature dish</i>	E - 16.9
Deep fried battered calamari tossed with spring onion, capsicum, garlic and chilli	M - 22.9
Tandoori Lamb Cutlets (2pcs) (GF)	14.9
Lamb cutlets marinated with yoghurt and Indian spices. Cooked in a clay oven and served on a sizzling platter with a side of mint chutney	
Chicken Tikka (4pcs) (GF)	10.9
Succulent chicken pieces marinated with yoghurt, mustard oil and spices. Cooked in a clay oven and served on a sizzling platter with a side of mint chutney	
Sri Lankan Mixed Platter (2pcs ea)	15.9
A combination of fish cutlets, fish patties and vegetable pan rolls on a platter served with a spicy sauce	
Samosa (2pcs) (V)	7.9
Deep fried pastry filled with potatoes and green vegetable masala, infused with cumin and coriander. Served with date and tamarind chutney	
Devilleed Cashew (V) (GF) (N)	14.9
Roasted cashew nuts and fried curry leaves with chilli and a hint of lime juice	
Tandoori Mushroom (4pcs) (GF)	8.9
Tandoori marinated mushrooms baked in a clay oven, served on a sizzling platter	
Oysters	
Natural Oysters	3.5 ea
served on crushed ice with a wedge of lemon	
Rani Oysters	3.9 ea
Served in shooter glass/shot glass, with signature chilli and kaffir lime dressing	

(V) Vegan (GF) Gluten Free

(N) Contains nuts

In case of allergies please consult our friendly staff

All food items can be made mild, medium or spicy as required

No split bills - sorry for any inconvenience

BYO \$7.5 Cakeage \$10

CHICKEN DISHES



- Kukul Mas Curry (Chicken curry)** (GF) 18.9
Tender pieces of chicken on the bone cooked with onion, garlic, cardamom, chilli & finished with coconut milk
- Devilleed Chicken** (GF) 18.9
Deep fried pieces of chicken on the bone, tossed with onion, garlic and pandan leaves in a tomato pepper chilli sauce
- Butter Chicken** (GF) (N) 18.9
Tandoori marinated chicken baked in a clay oven, simmered in tomato, cashew, methi, mustard oil and finished with cream
- Tandoori Whole Chicken** (8pcs) (GF) 18.9
Tandoori marinated whole chicken cooked in a clay oven served on a sizzling platter with raita and mint chutney
- Chicken Khorma** (GF) (N) 18.9
Boneless chicken pieces cooked with onion, tomato, garlic, cumin, turmeric and finished with a creamy khorma sauce
- Chicken Saagwala** (GF) 18.9
Boneless chicken pieces cooked with Indian spices and a freshly blended spinach puree, finished with a touch of coconut cream

LAMB & GOAT DISHES



- Matara Goat Curry** (GF) 19.9
Diced goat on the bone simmered with mustard, vinegar and secret village spices
- Goat Vindaloo** (GF) 19.9
Tender goat pieces on the bone cooked with onion, garlic, tomato, vinegar, chilli and traditional all spice
- Ceylon Lamb Curry** (GF) 19.9
Boneless diced lamb sautéed with onion, lemongrass, garlic, freshly ground pepper & home-made roasted curry powder, finished with coconut milk
- Lamb Rogan Josh** (GF) 19.9
Yoghurt marinated diced lamb with bay leaves, black cardamom, ginger, garlic cooked with tomato onion sauce
- Lamb Vindaloo** (GF) 19.9
Diced lamb cooked in a spicy tangy Indian curry sauce

BEEF DISHES



- Colombo Style Pepper Beef Curry** (GF) 19.9
Boneless juicy diced beef cooked with onion, garlic, ground pepper and Chef's secret Colombo spices
- Devilleed Beef** (GF) 19.9
Wok fried succulent beef tossed with onion, garlic, curry leaves and pandan leaves in a tomato pepper chilli sauce

PORK DISHES



- Wattala Pork Curry** (GF) 19.9
Diced pork cooked in tomatoes, onion, lemongrass and Ceylon spices
- Pork Vindaloo** (GF) 19.9
Marinated pork with Goan flavours influenced from with Portuguese flavours
- Devilleed Pork** (GF) 19.9
Wok fried pork with onion, garlic, curry leaves and pandan leaves tossed in a tomato pepper chilli sauce

SEAFOOD DISHES



- Malu Mirisata (Red Fish Curry)** (GF) 21.9
Seasonal fish cooked in spicy tamarind sauce
- Down South Fish Ambul Thiyal** (GF) 21.9
Yellow fin tuna marinated with black tamarind, vinegar, curry leaves and pepper
- Kiri Malu (White Fish Curry)** (GF) 21.9
Seasonal fish cooked in Madras style curry sauce, with coconut cream
- Jaffna Style Crab Curry** (GF) 25.9
Fresh blue swimmer crab cooked with lemongrass, roasted cumin and coconut with Jaffna curry powder
- Maharajah Prawn Curry** (GF) 25.9
Fresh prawns cooked in tomato, onion sauce with fresh coriander, capsicum, okra and cream
- Devilleed Prawns** (GF) 25.9
Wok fried prawn with onion, capsicum and garlic in a tomato pepper chilli sauce

VEGETABLE DISHES



Polos Ambula (Young Green Jackfruit) (GF) (V)	17.9
Young green jackfruit cooked in an onion base with tomato, capsicum, black tamarind, traditional spices and coconut milk	
Dhal Curry (GF) (V)	14.9
Red lentil curry, with onion, garlic, chilli, fenugreek, curry leaves, turmeric and coconut milk	
Tempered Ladies Fingers with Cashew (Okra with Cashew) (GF) (V) (N)	21.9
Fresh ladies fingers sautéed with onion, garlic, chilli, cashew, turmeric, curry leaves and a touch of ground black pepper	
Navratna Korma (Mixed Vegetable Curry) (GF) (N)	17.9
Mix vegetables in a creamy khorma sauce	
Aloo Gobi (GF) (also available V)	17.9
Fried potato and cauliflower cooked in an onion and tomato sauce topped with fresh coriander	
SLK Style Ala Thel Dala (Tempered Potato) (GF) (V)	11.9
Tempered potatoes tossed with onion, curry leaves, pandan leaves, chilli and pepper	
Cashew Curry (GF) (V) (N)	19.9
Whole cashews cooked with Sri Lankan spices and coconut cream	
Traditional Eggplant Moju (GF) (V)	14.9
Fried eggplant tossed with shallots, capsicum, mustard, vinegar, chilli and a touch of sugar	
Dhal Makhani (GF) (also available V)	14.9
Mix variety of lentils cooked with Indian spices and cream	
Palak Paneer (GF)	18.9
Cubes of cottage cheese cooked with Indian spices in an onion sauce, freshly blended spinach puree, finished with cream	
Kiri Hothi (GF) (V)	4.50
Onion, curry leaves, fenugreek and Maldivian fish simmered in thick coconut cream	add potato / egg extra \$2.00

RICE DISHES



Traditional Ceylon Lamprais	19.9
Dutch-Burgher influenced rice, wrapped in a banana leaf served with a combination of pork, lamb, chicken or a meat of your choice, ash plantain, eggplant pahi , fish cutlet and blachan	
Fried Rice	16.9
Wok-tossed rice with vegetables, eggs and Chef's special sauce	Chicken 18.9 Seafood 20.9 Mix 20.9
Biriyani	
Long -grain basmati rice infused with Indian spices cooked with fresh mint leaves, coriander served with boiled egg, tomato cucumber raita, chilli mint chutney & papadam	
	Chicken 18.9 Lamb 18.9 Goat (on the bone) 18.9 Seafood 21.9 Vegetable 16.9
Kashmir Rice (N)	5.0
Long-grain basmati rice tossed with ghee, cumin, roasted cashews, sultanas, fried onion and coriander	
Saffron Rice	3.5
Aromatic Basmati Rice	3.5

BREAD



Plain Naan	3.5
Leavened flat bread from the tandoori oven	
Butter Naan	3.5
Flatbread with ghee	
Garlic Naan	3.5
Flatbread with garlic	
Chilli Cheese Naan	4.5
Plain naan stuffed with cheese, spring onion, freshly cut chilli and garlic	
Kashmir Naan (N)	4.5
Plain naan stuffed with a mix of cashew, sultana, pistachio and coconut	
Roti / Paratha	3.5
Wholemeal leavened bread baked in Tandoor oven	

SRI LANKAN FAVOURITES



Signature kottu roti

Wok tossed shredded flatbread with egg, curry leaves, vegetable and chilli

(Also available with string hoppers)

Chicken	19.9
Beef	19.9
Lamb	19.9
Seafood	21.9
Vegetable	16.9

String Hoppers (15 per serve)

7.9

Mix of freshly steamed red and white pressed rice flour in noodle form served on a platter

Highly recommend with Kiri hothi

Godhamba (3 roti per serve)

11.9

Sri Lankan flat bread

Egg Godhamba (1 piece)

4.9

SIDES



Pol Sambol

5.5

Freshly grated coconut mixed with onion, chilli, Maldivian fish and seasoned with lime juice

Bittergourd Onion Salad

5.5

Deep fried bitter gourd tossed with onion, tomato, chilli, Maldivian fish and lime juice (vegan option available)

Tomato, Onion, Egg Salad

4.5

Freshly cut tomato, onion, chilli tossed with egg and freshly ground pepper and lime juice

Cashew with Sprats

10.9

Deep fried cashew and Sprats seasoned with Chef's secret special ingredients and fried curry leaves

KIDS



Calamari Rings & Chips with garlic aioli	11.9
Coconut Crushed Deep Fried Prawns & Chips with kaffir lime aioli	11.9
Crumbed Chicken Strips with sweet chilli sauce	11.9
Chips	4.9

DESSERTS



Watalappan Steamed palm jiggery with eggs and coconut milk garnished with a burnt toffee sugar nest	9.9
Curd & Treacle Buffalo curd served with treacle	8.9
Fruit Salad with Ice cream Mix of seasonal fresh fruits served with ice cream	8.9
Coconut Caramel Coconut flavour infused cream caramel	8.9
Gulab Jamun Warm milk solid dumpling served with sugar syrup topped with almond flakes	7.9
Kulfi Pista ^(N) Pistachio flavoured Indian ice cream	7.9



ENTREE



Coconut Tree Mixed Platter (2 ea) (N)	15.9
Mixed platter of satay chicken, money bag, chicken spring roll and vegetable curry puff served with satay sauce and Thai sweet chilli sauce	
Satay Gai (Chicken) (3pcs) (N)	8.9
Grilled Chicken skewers marinated with curry powder, soy, ginger and served with curry peanut sauce	
Thai Fish Cake (Tod Mun Pla) (4pcs)	8.9
Home-made Thai fish cake with exotic herbs, lime leaves and peas served with a cucumber sweet chilli sauce	
Money Bags (Tung tong) (4pcs)	8.9
Traditional money bag filled with minced chicken, corn, peas and fried until golden colour served with Thai sweet chilli sauce	
Vegetable Curry Puffs (4pcs)	7.9
Puff pastry filled with curry flavored potatoes and mixed vegetable served with chilli sauce	
Chicken Spring Rolls (4pcs)	8.9
Minced chicken wrapped in filo pastry with julienne carrot, cabbage and holy basil served with cucumber chilli sauce	
One Bite Wrap (Mieng Kham) (N)	14.9
Betel leaf tidbits with grilled prawns or scallops served with ginger, onion, peanut, coconut and lime with savoury sweet sauce. Authentic Thai traditional do-it-yourself snack	

SALADS



Som Tum Salad (Thai Papaya Salad)	12.9
Papaya salad with cherry tomato, long beans, peanut and crispy dry shrimp	
	Crispy soft-shell crab 23.9
	King Prawns 24.9
Grilled Lamb Salad	19.9
Grilled Thai marinated lamb fillet served with green apples, tomatoes, Spanish onion and mint in a chilli jam lime dressing	
Lab Gai (Chicken Salad)	17.9
Thai's most popular spicy salad with minced chicken served with shallots, chilli, mint, coriander, spring onion and diced capsicum	

SALADS cont.



Thai Style Apple Salad with Seared Scallops (3 scallops per serve) (N)	20.9
Matchstick apple with peanut, cherry tomatoes, Thai chilli in a kaffir lime dressing served with seared scallop on the shell	add scallop 3.5

CURRY AND SOUP



Thai Green Curry Chicken (also available beef and vegetable)	18.9
Succulent sliced chicken braised in a homemade Thai curry sauce with apple, eggplant, sliced green/red chilli, green beans, bamboo shoots and Thai basil	
Thai Red Curry Chicken (also available beef and VEGETABLE)	18.9
Succulent sliced chicken braised in homemade Thai red curry served with capsicum, sliced red/green chilli, green beans, bamboo shoot, Thai basil and coconut cream	
Red Duck Curry (Kaeng PED Pett yang)	22.5
Roasted duck with homemade Thai red curry served with pineapple, lychee, grapes and Thai basil	
Massaman Beef (N)	18.9
Slow cooked beef in a massaman curry with potatoes, pineapple, peanut and coconut cream	
Bangkok Golden Coconut Seafood Curry (Yellow Seafood Curry)	28.9
Chef's homemade secret curry served with prawns, scallops, black mussels, calamari, fish and seasonal vegetables	
Tom Yum (Seafood Soup)	11.9
Traditional authentic Thai soup with mushrooms, lemon grass, kaffir lime, galangal served with King Prawns	
Tom Kha (Chicken Coconut Soup)	10.9
Creamy coconut soup served with chicken, galangal, kaffir lime, lemon grass, ginger, cherry tomatoes and shallots	

SIGNATURE DISHES



Signature Coconut Soft Shell Crab	34.9
Crispy soft-shell crab tossed with capsicum, basil, bamboo shoot, spring onion and chilli in homemade curry sauce served in a fresh coconut kernel	
Kra Prow Kai Dao (also available pork)	18.9
A hot classic wok-fried chicken tossed with red capsicum, chilli, holy basil, long beans served with Jasmine rice and a fried egg	
Kra Prow Squid	18.9
Chilli basil marinated squid with onion, garlic, sliced red/green chilli, long beans and holy basil	
Fried Barramundi with Green Mango Salad (Pla Kapong)	24.9
Deep fried crispy baby barramundi with julienne green mango, chilli, mint, shallots and Spanish onion in a kaffir lime dressing	
Steamed Barramundi Fillet with Mixed Vegetables	20.9
Steamed barramundi fillet with freshly cut vegetables, lime, chilli, Chinese broccoli and blanched wombok	

NOODLES / RICE DISHES / STREET FOODS



Pad Thai	18.9
Wok-fried pad Thai noodle served with tender juicy chicken, spring onion, bean sprout, peanut and served with a wedge of lemon	
	Beef 18.9
	Seafood 20.9
	Vegetable 18.9
Pad See Ew	18.9
Wok-fried Flat rice noodle with succulent chicken, Chinese broccoli, mix Thai vegetables in duck soy sauce, seasonal sauce, oyster and fish sauce	
	Beef 18.9
	Seafood 20.9
	Vegetable 18.9
Pad Khee Mao (Drunken Noodles)	18.9
Stir fried rice noodle with tender chicken and mixed vegetable in chilli, garlic and basil sauce	
	Beef 18.9
	Seafood 20.9
	Vegetable 18.9

NOODLES / RICE DISHES / STREET FOODS cont.



Thai Fried Rice	18.9
Traditional Thai fried rice with chicken, chinese broccoli, onion, tomatoes and egg	
	Crispy Pork 18.9
	Beef 18.9
	Prawn 25.9
	Vegetable 18.9
Pineapple Thai Fried Rice (N)	22.9
Delicious wok-fried chicken Thai fried rice served in a pineapple with prawns and cashew nuts	
Stir-fried Cashew Nuts (Med Mamuang) (N)	19.9
Wok-fried juicy succulent chicken with roasted cashew nuts, broccoli, capsicum, carrot and spring onion	
Crispy Pork (Kana Moo Krob)	19.9
Deep fried crispy pork served with stir fried Chinese broccoli, Thai red chilli in a garlic oyster sauce	
Chilli Lobster Tail	29.9
Grilled Lobster tail in butter with Thai holy basil, chilli and spring onion served with spicy coconut dipping sauce	

SIDES



Steamed Thai Jasmine Rice (GF)	3.5
Coconut Rice (Kao Ma Phraw) (GF)	3.9
Roti (recommended with curry dishes)	3.9

KIDS MENU



Thai Fried Rice	12.9
Pat See Ew	12.9

DESSERTS



Thai Mango Sticky Rice (Khanom Wan Thai) - <i>Seasonal</i> Authentic Thai street dessert with glutinous sticky rice with mango	10.9
Rubies in Coconut Milk (Tub-Tim Krob) Thai red Ruby dessert with water chestnut served with sweetened coconut cream and crushed ice	10.9
Thai Coconut Custard (Khanom Thuay) Steamed egg custard with coconut cream and condensed milk	9.9
Thai Banana Sticky Rice (Khao Tom Madt) Banana and glutinous rice with black beans. Wrapped in banana leaves	9.9