

ENTREE



| | |
|---|----------|
| Signature Hot Battered Calamari (GF) – <i>Our signature dish</i> | E - 17.9 |
| Deep fried battered calamari tossed with spring onion, capsicum, garlic and chilli | M - 23.9 |
| Tandoori Lamb Cutlets (2pcs) (GF) | 15.5 |
| 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) | 12.5 |
| 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) | 16.9 |
| 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) 19.9
Tender pieces of chicken on the bone cooked with onion, garlic, cardamom, chilli & finished with coconut milk
- Devilleed Chicken** (GF) 19.9
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) 19.9
Tandoori marinated chicken baked in a clay oven, simmered in tomato, cashew, methi, mustard oil and finished with cream
- Tandoori Whole Chicken** (8pcs) (GF) 19.9
Tandoori marinated whole chicken cooked in a clay oven served on a sizzling platter with raita and mint chutney
- Chicken Khorma** (GF) (N) 19.9
Boneless chicken pieces cooked with onion, tomato, garlic, cumin, turmeric and finished with a creamy khorma sauce
- Chicken Saagwala** (GF) 19.9
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) 21.9
Diced goat on the bone simmered with mustard, vinegar and secret village spices
- Goat Vindaloo** (GF) 21.9
Tender goat pieces on the bone cooked with onion, garlic, tomato, vinegar, chilli and traditional all spice
- Ceylon Lamb Curry** (GF) 21.9
Boneless diced lamb sautéed with onion, lemongrass, garlic, freshly ground pepper & home-made roasted curry powder, finished with coconut milk
- Lamb Rogan Josh** (GF) 21.9
Yoghurt marinated diced lamb with bay leaves, black cardamom, ginger, garlic cooked with tomato onion sauce
- Lamb Vindaloo** (GF) 21.9
Diced lamb cooked in a spicy tangy Indian curry sauce

BEEF DISHES



- Colombo Style Pepper Beef Curry** (GF) 21.9
 Boneless juicy diced beef cooked with onion, garlic, ground pepper and Chef's secret Colombo spices
- Devilleed Beef** (GF) 21.9
 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) 21.9
 Diced pork cooked in tomatoes, onion, lemongrass and Ceylon spices
- Pork Vindaloo** (GF) 21.9
 Marinated pork with Goan flavours influenced from with Portuguese flavours
- Devilleed Pork** (GF) 21.9
 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) 23.9
 Seasonal fish cooked in spicy tamarind sauce
- Down South Fish Ambul Thiyal** (GF) 23.9
 Yellow fin tuna marinated with black tamarind, vinegar, curry leaves and pepper
- Kiri Malu (White Fish Curry)** (GF) 23.9
 Seasonal fish cooked in Madras style curry sauce, with coconut cream
- Jaffna Style Crab Curry** (GF) 27.9
 Fresh blue swimmer crab cooked with lemongrass, roasted cumin and coconut with Jaffna curry powder
- Maharajah Prawn Curry** (GF) 26.9
 Fresh prawns cooked in tomato, onion sauce with fresh coriander, capsicum, okra and cream
- Devilleed Prawns** (GF) 26.9
 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) | 19.9 |
| Cubes of cottage cheese cooked with Indian spices in an onion sauce, freshly blended spinach puree, finished with cream | |
| Kiri Hothi (GF) (also available V) | 5.50 |
| Onion, curry leaves, fenugreek and Maldivian fish simmered in thick coconut cream | add potato / egg extra \$2.00 |

RICE DISHES



| | |
|--|--|
| Traditional Ceylon Lamprais | 21.9 |
| 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 19.9 Seafood 21.9 Mix 23.9 |
| 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 19.9 Lamb 19.9 Goat (on the bone) 19.9 Seafood 23.9 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 | 4.9 |
| Plain naan stuffed with cheese, spring onion, freshly cut chilli and garlic | |
| Kashmir Naan (N) | 4.9 |
| 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 | 20.9 |
| Beef | 20.9 |
| Lamb | 20.9 |
| Seafood | 22.9 |
| 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, Maldive fish and seasoned with lime juice

Bittergourd Onion Salad

5.5

Deep fried bitter gourd tossed with onion, tomato, chilli, Maldive 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) | 17.5 |
| 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) | 9.9 |
| 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) | 9.9 |
| Traditional money bag filled with minced chicken, corn, peas and fried until golden colour served with Thai sweet chilli sauce | |
| Vegetable Curry Puffs (4pcs) | 8.9 |
| Puff pastry filled with curry flavored potatoes and mixed vegetable served with chilli sauce | |
| Chicken Spring Rolls (4pcs) | 9.9 |
| Minced chicken wrapped in filo pastry with julienne carrot, cabbage and holy basil served with cucumber chilli sauce | |

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 25.9 |
| | King Prawns 26.9 |
| Grilled Lamb Salad | 21.9 |
| Grilled Thai marinated lamb fillet served with green apples, tomatoes, Spanish onion and mint in a chilli jam lime dressing | |
| Lab Gai (Chicken Salad) | 19.9 |
| 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) | 19.9 |
| 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) | 19.9 |
| 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) | 20.5 |
| Slow cooked beef in a massaman curry with potatoes, pineapple, peanut and coconut cream | |
| Bangkok Golden Coconut Seafood Curry (Yellow Seafood Curry) | 29.9 |
| Chef's homemade secret curry served with prawns, scallops, black mussels, calamari, fish and seasonal vegetables | |
| Tom Yum (Seafood Soup) | 12.9 |
| Traditional authentic Thai soup with mushrooms, lemon grass, kaffir lime, galangal served with King Prawns | |
| Tom Kha (Chicken Coconut Soup) | 11.9 |
| Creamy coconut soup served with chicken, galangal, kaffir lime, lemon grass, ginger, cherry tomatoes and shallots | |

SIGNATURE DISHES



| | |
|--|------|
| Signature Coconut Soft Shell Crab | 35.9 |
| 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) | 21.9 |
| 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 | 19.9 |
| Chilli basil marinated squid with onion, garlic, sliced red/green chilli, long beans and holy basil | |
| Fried Barramundi with Green Mango Salad (Pla Kapong) | 26.9 |
| 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 | 22.9 |
| Steamed barramundi fillet with freshly cut vegetables, lime, chilli, Chinese broccoli and blanched wombok | |

NOODLES / RICE DISHES / STREET FOODS



| | |
|---|----------------|
| Pad Thai (N) | 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 19.9 |
| | Seafood 22.9 |
| | 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 19.9 |
| | Seafood 22.9 |
| | 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 19.9 |
| | Seafood 22.9 |
| | 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 19.9 |
| | Beef 19.9 |
| | Prawn 26.9 |
| | Vegetable 18.9 |
| Pineapple Thai Fried Rice (N) | 23.9 |
| Delicious wok-fried chicken or pork Thai fried rice served in a pineapple with prawns and cashew nuts | |
| Stir-fried Cashew Nuts (Med Mamuang) (N) | 21.9 |
| Wok-fried juicy succulent chicken or pork with roasted cashew nuts, broccoli, capsicum, carrot and spring onion | |
| Crispy Pork (Kana Moo Krob) | 20.9 |
| Deep fried crispy pork served with stir fried Chinese broccoli, Thai red chilli in a garlic oyster sauce | |
| Chilli Lobster Tail with wonton salad | 31.9 |
| 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> | 10.9 |
| Authentic Thai street dessert with glutinous sticky rice with mango | |
| Rubies in Coconut Milk (Tub-Tim Krob) | 10.9 |
| Thai red Ruby dessert with water chestnut served with sweetened coconut cream and crushed ice | |
| Thai Coconut Custard (Khanom Thuay) | 9.9 |
| Steamed egg custard with coconut cream and condensed milk | |
| Thai Banana Sticky Rice (Khao Tom Madt) | 9.9 |
| Banana and glutinous rice with black beans. Wrapped in banana leaves | |