

## ENTREE



<b>Signature Hot Battered Calamari</b> (GF) – <i>Our signature dish</i>	E - 24.9
Deep fried battered calamari tossed with spring onion, capsicum, garlic and chilli	M - 28.9
<b>Tandoori Lamb Cutlets</b> (2pcs) (GF)	22.9
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	
<b>Chicken Tikka</b> (4pcs) (GF)	18.9
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	
<b>Sri Lankan Mixed Platter</b> (2pcs ea)	20.9
A combination of fish cutlets, fish patties and vegetable pan rolls on a platter served with a spicy sauce	
<b>Samosa</b> (2pcs) (V)	10.9
Deep fried pastry filled with potatoes and green vegetable masala, infused with cumin and coriander. Served with date and tamarind chutney	
<b>Devilled Cashew</b> (V) (GF) (N)	18.9
Roasted cashew nuts and fried curry leaves with chilli and a hint of lime juice	
<b>Tandoori Mushroom</b> (4pcs) (GF)	12.9
Tandoori marinated mushrooms baked in a clay oven, served on a sizzling platter	
<b>Oysters</b>	
<b>Natural Oysters</b>	4.9 ea
served on crushed ice with a wedge of lemon	
<b>Rani Oysters</b>	5.9 ea
Served in shooter glass/shot glass, with signature chilli and kaffir lime dressing	

## CHICKEN DISHES



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| <p><b>Kukul Mas Curry (Chicken curry)</b> (GF) 24.9</p> <p>Tender pieces of chicken on the bone cooked with onion, garlic, cardamom, chilli &amp; finished with coconut milk</p> | 24.9 |
| <p><b>Devilleed Chicken</b> (GF) 24.9</p> <p>Deep fried pieces of chicken on the bone, tossed with onion, garlic and pandan leaves in a tomato pepper chilli sauce</p>           | 24.9 |
| <p><b>Butter Chicken</b> (GF) (N) 23.9</p> <p>Tandoori marinated chicken baked in a clay oven, simmered in tomato, cashew, methi, mustard oil and finished with cream</p>        | 23.9 |
| <p><b>Tandoori Whole Chicken</b> (8pcs) (GF) 26.9</p> <p>Tandoori marinated whole chicken cooked in a clay oven served on a sizzling platter with raita and mint chutney</p>     | 26.9 |
| <p><b>Chicken Khorma</b> (GF) (N) 23.9</p> <p>Boneless chicken pieces cooked with onion, tomato, garlic, cumin, turmeric and finished with a creamy khorma sauce</p>             | 23.9 |
| <p><b>Chicken Saagwala</b> (GF) 23.9</p> <p>Boneless chicken pieces cooked with Indian spices and a freshly blended spinach puree, finished with a touch of coconut cream</p>    | 23.9 |

## LAMB & GOAT DISHES



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| <p><b>Matara Goat Curry</b> (GF) 26.9</p> <p>Diced goat on the bone simmered with mustard, vinegar and secret village spices</p>  | 26.9 |
| <p><b>Goat Vindaloo</b> (GF) 26.9</p> <p>Tender goat pieces on the bone cooked with onion, garlic, tomato, vinegar, chilli and traditional all spice</p>  | 26.9 |
| <p><b>Ceylon Lamb Curry</b> (GF) 27.9</p> <p>Boneless diced lamb sautéed with onion, lemongrass, garlic, freshly ground pepper &amp; home-made roasted curry powder, finished with coconut milk</p> | 27.9 |
| <p><b>Lamb Rogan Josh</b> (GF) 27.9</p> <p>Yoghurt marinated diced lamb with bay leaves, black cardamom, ginger, garlic cooked with tomato onion sauce</p>  | 27.9 |
| <p><b>Lamb Vindaloo</b> (GF) 27.9</p> <p>Diced lamb cooked in a spicy tangy Indian curry sauce</p>  | 27.9 |

## BEEF DISHES



- Colombo Style Pepper Beef Curry** (GF) 26.9  
Boneless juicy diced beef cooked with onion, garlic, ground pepper and Chef's secret Colombo spices
- Deville Beef** (GF) 26.9  
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) 25.9  
Diced pork cooked in tomatoes, onion, lemongrass and Ceylon spices
- Pork Vindaloo** (GF) 25.9  
Marinated pork with Goan flavours influenced from with Portuguese flavours
- Deville Pork** (GF) 25.9  
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) 28.9  
Seasonal fish cooked in spicy tamarind sauce
- Down South Fish Ambul Thiyal** (GF) 28.9  
Yellow fin tuna marinated with black tamarind, vinegar, curry leaves and pepper
- Kiri Malu (White Fish Curry)** (GF) 28.9  
Seasonal fish cooked in Madras style curry sauce, with coconut cream
- Jaffna Style Crab Curry** (GF) 33.9  
Fresh blue swimmer crab cooked with lemongrass, roasted cumin and coconut with Jaffna curry powder
- Maharajah Prawn Curry** (GF) 32.9  
Fresh prawns cooked in tomato, onion sauce with fresh coriander, capsicum, okra and cream
- Deville Prawns** (GF) 32.9  
Wok fried prawn with onion, capsicum and garlic in a tomato pepper chilli sauce

## VEGETABLE DISHES



<b>Polos Ambula (Young Green Jackfruit)</b> (GF) (V)	21.9
Young green jackfruit cooked in an onion base with tomato, capsicum, black tamarind, traditional spices and coconut milk	
<b>Dhal Curry</b> (GF) (V)	18.9
Red lentil curry, with onion, garlic, chilli, fenugreek, curry leaves, turmeric and coconut milk	
<b>Tempered Ladies Fingers with Cashew (Okra with Cashew)</b> (GF) (V) (N)	26.9
Fresh ladies fingers sautéed with onion, garlic, chilli, cashew, turmeric, curry leaves and a touch of ground black pepper	
<b>Navratna Korma (Mixed Vegetable Curry)</b> (GF) (N)	22.9
Mix vegetables in a creamy khorma sauce	
<b>Aloo Gobi</b> (GF) (also available V)	22.9
Fried potato and cauliflower cooked in an onion and tomato sauce topped with fresh coriander	
<b>SLK Style Ala Thel Dala (Tempered Potato)</b> (GF) (V)	14.9
Tempered potatoes tossed with onion, curry leaves, pandan leaves, chilli and pepper	
<b>Cashew Curry</b> (GF) (V) (N)	24.9
Whole cashews cooked with Sri Lankan spices and coconut cream	
<b>Traditional Eggplant Moju</b> (GF) (V)	17.9
Fried eggplant tossed with shallots, capsicum, mustard, vinegar, chilli and a touch of sugar	
<b>Dhal Makhani</b> (GF) (also available V)	18.9
Mix variety of lentils cooked with Indian spices and cream	
<b>Palak Paneer</b> (GF)	21.9
Cubes of cottage cheese cooked with Indian spices in an onion sauce, freshly blended spinach puree, finished with cream	
<b>Kiri Hothi</b> (GF) (also available V)	8.90
Onion, curry leaves, fenugreek and Maldivian fish simmered in thick coconut cream	add potato / egg extra \$3.00

## RICE DISHES



<b>Traditional Ceylon Lamprais</b>	26.9
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	
<b>Fried Rice</b>	18.9
Wok-tossed rice with vegetables, eggs and Chef's special sauce	Chicken 22.9 Seafood 26.9 Mix 28.9
<b>Biriyani</b>	
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 23.9 Lamb 24.9 Goat (on the bone) 24.9 Seafood 26.9 Vegetable 18.9
<b>Kashmir Rice</b> (N)	6.9
Long-grain basmati rice tossed with ghee, cumin, roasted cashews, sultanas, fried onion and coriander	
<b>Saffron Rice</b>	5.9
<b>Aromatic Basmati Rice</b>	5.9

## BREAD



<b>Plain Naan</b>	4.0
Leavened flat bread from the tandoori oven	
<b>Butter Naan</b>	4.2
Flatbread with ghee	
<b>Garlic Naan</b>	4.2
Flatbread with garlic	
<b>Chilli Cheese Naan</b>	6.9
Plain naan stuffed with cheese, spring onion, freshly cut chilli and garlic	
<b>Kashmir Naan</b> (N)	6.9
Plain naan stuffed with a mix of cashew, sultana, pistachio and coconut	
<b>Roti / Paratha</b>	4.2
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	23.9
Beef	24.9
Lamb	26.9
Seafood	26.9
Vegetable w/ egg	17.9
Roast chicken w/ cheese	27.9

### Hopper Deal - \$25.90

AVAILABLE SUNDAY & MONDAY NIGHT ONLY

**5 Plain Hoppers + 2 Egg Hoppers  
+ Katta Sambol + Seeni Sambol  
+ One Curry**

( pork / lamb / chicken / beef / dhal / jackfruit ) only  
(extra \$2.50 for red/white fish curry) **(No other curries allowed)**

**String Hoppers** (15 per serve) 13.9  
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) 14.9  
Sri Lankan flat bread

**Egg Godhamba** (1 piece) 7.9

## SIDES



**Pol Sambol** 8.9  
Freshly grated coconut mixed with onion, chilli, Maldive fish and seasoned with lime juice

**Bittergourd Onion Salad** 10.9  
Deep fried bitter gourd tossed with onion, tomato, chilli, Maldive fish and lime juice (vegan option available)

**Tomato, Onion, Egg Salad** 10.9  
Freshly cut tomato, onion, chilli tossed with egg and freshly ground pepper and lime juice

**Cashew with Sprats** 14.9  
Deep fried cashew and Sprats seasoned with Chef's secret special ingredients and fried curry leaves



## KIDS

<b>Calamari Rings &amp; Chips</b> with garlic aioli	13.9
<b>Crumbed Chicken Strips</b> with sweet chilli sauce	13.9
<b>Chips</b>	7.9



## DESSERTS

<b>Watalappan</b> Steamed palm jiggery with eggs and coconut milk garnished with a burnt toffee sugar nest	14.9
<b>Curd &amp; Treacle</b> Buffalo curd served with treacle	12.9
<b>Fruit Salad with Ice cream</b> Mix of seasonal fresh fruits served with ice cream	11.9
<b>Coconut Caramel</b> Coconut flavour infused cream caramel	12.9
<b>Gulab Jamun</b> Warm milk solid dumpling served with sugar syrup topped with almond flakes	12.9
<b>Kulfi Pista</b> (N) Pistachio flavoured Indian ice cream	12.9

**ENTREE**

<b>Coconut Tree Mixed Platter</b> (2 ea) (N)	24.9
Mixed platter of satay chicken, money bag, chicken spring roll and vegetable curry puff served with satay sauce and Thai sweet chilli sauce	
<b>Satay Gai (Chicken)</b> (3pcs) (N)	12.9
Grilled Chicken skewers marinated with curry powder, soy, ginger and served with curry peanut sauce	
<b>Thai Fish Cake (Tod Mun Pla)</b> (4pcs)	11.9
Home-made Thai fish cake with exotic herbs, lime leaves and peas served with a cucumber sweet chilli sauce	
<b>Money Bags (Tung tong)</b> (4pcs)	11.9
Traditional money bag filled with minced chicken, corn, peas and fried until golden colour served with Thai sweet chilli sauce	
<b>Vegetable Curry Puffs</b> (4pcs)	11.9
Puff pastry filled with curry flavored potatoes and mixed vegetable served with chilli sauce	
<b>Chicken Spring Rolls</b> (4pcs)	12.9
Minced chicken wrapped in filo pastry with julienne carrot, cabbage and holy basil served with cucumber chilli sauce	

**SALADS**

<b>Som Tum Salad (Thai Papaya Salad)</b>	18.9
Papaya salad with cherry tomato, long beans, peanut and crispy dry shrimp	
	Crispy soft-shell crab 25.9
<b>Grilled Lamb Salad</b>	26.9
Grilled Thai marinated lamb fillet served with green apples, tomatoes, Spanish onion and mint in a chilli jam lime dressing	
<b>Lab Gai (Chicken Salad)</b>	25.9
Thai's most popular spicy salad with minced chicken served with shallots, chilli, mint, coriander, spring onion and diced capsicum	



## SALADS cont.



<b>Thai Style Apple Salad with Seared Scallops</b> (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



<b>Thai Green Curry Chicken</b> (also available beef and vegetable)	26.9
Succulent sliced chicken braised in a homemade Thai curry sauce with apple, eggplant, sliced green/red chilli, green beans, bamboo shoots and Thai basil	
<b>Thai Red Curry Chicken</b> (also available beef and vegetable)	26.9
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	
<b>Red Duck Curry (Kaeng PED Pett yang)</b>	28.9
Roasted duck with homemade Thai red curry served with pineapple, lychee, grapes and Thai basil	
<b>Massaman Beef</b> (N)	28.9
Slow cooked beef in a massaman curry with potatoes, pineapple, peanut and coconut cream	
<b>Bangkok Golden Coconut Seafood Curry (Yellow Seafood Curry)</b>	34.9
Chef's homemade secret curry served with prawns, scallops, black mussels, calamari, fish and seasonal vegetables	
<b>Tom Yum (Seafood Soup)</b>	14.9
Traditional authentic Thai soup with mushrooms, lemon grass, kaffir lime, galangal served with King Prawns	
<b>Tom Kha (Chicken Coconut Soup)</b>	12.9
Creamy coconut soup served with chicken, galangal, kaffir lime, lemon grass, ginger, cherry tomatoes and shallots	

## SIGNATURE DISHES



<b>Signature Coconut Soft Shell Crab</b>	38.9
Crispy soft-shell crab tossed with capsicum, basil, bamboo shoot, spring onion and chilli in homemade curry sauce served in a fresh coconut kernel	
<b>Kra Prow Kai Dao</b> (also available pork)	26.9
A hot classic wok-fried chicken tossed with red capsicum, chilli, holy basil, long beans served with Jasmine rice and a fried egg	
<b>Kra Prow Squid</b>	26.9
Chilli basil marinated squid with onion, garlic, sliced red/green chilli, long beans and holy basil	
<b>Fried Barramundi with Green Mango Salad (Pla Kapong)</b>	34.9
Deep fried crispy baby barramundi with julienne green mango, chilli, mint, shallots and Spanish onion in a kaffir lime dressing	
<b>Steamed Barramundi Fillet with Mixed Vegetables</b>	28.9
Steamed barramundi fillet with freshly cut vegetables, lime, chilli, Chinese broccoli and blanched wombok	

## NOODLES / RICE DISHES / STREET FOODS



<b>Pad Thai</b> (N)	24.9
Wok-fried pad Thai noodle served with tender juicy chicken, spring onion, bean sprout, peanut and served with a wedge of lemon	
	Beef 24.9
	Seafood 28.9
	Vegetable 20.9
<b>Pad See Ew</b>	24.9
Wok-fried Flat rice noodle with succulent chicken, Chinese broccoli, mix Thai vegetables in duck soy sauce, seasonal sauce, oyster and fish sauce	
	Beef 24.9
	Seafood 28.9
	Vegetable 20.9
<b>Pad Khee Mao (Drunken Noodles)</b>	24.9
Stir fried rice noodle with tender chicken and mixed vegetable in chilli, garlic and basil sauce	
	Beef 24.9
	Seafood 28.9
	Vegetable 20.9

**NOODLES / RICE DISHES / STREET FOODS cont.**

<b>Thai Fried Rice</b>	24.9
Traditional Thai fried rice with chicken, chinese broccoli, onion, tomatoes and egg	
	Crispy Pork 26.9
	Beef 24.9
	Prawn 30.9
	Vegetable 20.9
<b>Pineapple Thai Fried Rice</b> (N)	32.9
Delicious wok-fried chicken or pork Thai fried rice served in a pineapple with prawns and cashew nuts	
<b>Stir-fried Cashew Nuts (Med Mamuang)</b> (N)	28.9
Wok-fried juicy succulent chicken with roasted cashew nuts, broccoli, capsicum, carrot and spring onion	
<b>Crispy Pork (Kana Moo Krob)</b>	26.9
Deep fried crispy pork served with stir fried Chinese broccoli, Thai red chilli in a garlic oyster sauce	
<b>Chilli Lobster Tail</b> with wonton salad	42.9
Grilled Lobster tail in butter with Thai holy basil, chilli and spring onion served with spicy coconut dipping sauce	

**SIDES**

<b>Steamed Thai Jasmine Rice</b> (GF)	6.5
<b>Coconut Rice (Kao Ma Phraw)</b> (GF)	6.9
<b>Roti</b> (recommended with curry dishes)	5.9

## KIDS MENU

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<b>Thai Fried Rice</b>	14.9
<b>Pat See Ew</b>	14.9

## DESSERTS

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<b>Thai Mango Sticky Rice (Khanom Wan Thai) - <i>Seasonal</i></b>	16.9
Authentic Thai street dessert with glutinous sticky rice with mango	
<b>Thai Coconut Custard (Khanom Thuay)</b>	14.9
Steamed egg custard with coconut cream and condensed milk	
<b>Thai Banana Sticky Rice (Khao Tom Madt)</b>	14.9
Banana and glutinous rice with black beans. Wrapped in banana leaves	