

South Asian Menu

Vegetable Pulao

Aromatic basmati rice tossed with cumin seeds and veggies.

Chicken or Mutton Biryani

An aromatic combination of saffron and herb flavoured basmati rice, vegetables and chicken or mutton

Stringhopper Kottu

A Sri Lankan street-side specialty prepared from strings of rice-flour dough and steamed to perfection. The stringhopper is chopped into shreds, stir fried with vegetables, onions, eggs and mutton or chicken.

Pittu Kottu

Pittu is a mixture of fresh rice meal mixed with fresh grated coconut, and steamed in a bamboo mould. The pittu is stir fried with vegetables, onions, eggs and mutton or chicken

Kottu Roti

A Sri Lankan street-side specialty prepared from roti chopped into shreds, stir fried with vegetables, onions, egg and mutton or chicken or beef

Entrees

Chicken

Butter Chicken

Boneless chicken roasted and blended with a rich tomato-butter sauce

Chicken Korma

Chicken cooked with mild spices in a cream sauce, garnished with almonds & cashew nuts

Chicken Jalfrezi

Boneless chicken braised with tomatoes, bell peppers, onions, herbs and spices.

Deville Chicken

Stir fried hot and spicy chicken tossed with red pepper, green onion, ginger and garlic

Ceylonese Curry Chicken

Chicken stewed in a coconut milk sauce with a blend of traditional Ceylonese spices

Meat

Mutton Vindaloo

Mutton cooked with potatoes and herbs in a hot and spicy sauce

Mutton Rogan Josh

Mutton marinated with speciality spices & rattan josh

Keema Mutter

Ground meat and peas cooked in ginger, garlic and spicy sauce

Ceylonese Curry Mutton

Goat meat braised in a coconut milk sauce with a blend of traditional Ceylonese spices

Seafood

Vindaloo Shrimp

Shrimp cooked in tamarind, coconut, ginger and Indian spices

Devilled Shrimp or Squid

Stir fried hot and spicy shrimp or squid tossed with red pepper, green onion, ginger and garlic

Ceylonese Shrimp Curry

Shrimps sautéed in a coconut milk sauce with a blend of traditional Ceylonese spices

Ceylonese Squid Curry

Squid stewed in a coconut milk sauce with a blend of traditional Ceylonese spices

Vegetarian

Bengan Bharta

Tandoor-smoked eggplant sautéed with onions, fresh tomatoes and ginger

Mutter Paneer

Homemade farmer's cheese cooked with green peas, tomatoes, herbs and spices

Aloo Gobi Shimla Mirch

Fresh cauliflower and cubes of potatoes tossed with bell peppers and onions with a curry touch.

Veggie Korma

Vegetables cooked with mild spices in a cream sauce

Aloo Bainjan

Cubes of potatoes and eggplant tossed in a curry.

Bhindi Masala

Tender okra cooked in a moderately spiced curry sauce with onions and tomatoes.

Channa Masala

Garbanzo beans cooked with fresh tomatoes, ginger, garlic, coriander, bay leaves and spices

Parippu

Yellow lentils stewed over a slow fire and gently tempered

Lady's Finger Kulambu

Ceylonese styled okra stewed over a slow fire.

Fried Eggplant

Eggplant pan fried with Ceylonese spices, sesame oil and onions

White Eggplant

Baked eggplant mashed with green chillies, coconut milk and tamarind

Cassava & Pumpkin Curry

Ceylonese style cassava and pumpkin, spiced to perfection