

SMALL PLATES

Pol Sambol Miang (4pcs) 16
Sri Lankan coconut sambol and Thai papaya salad inspired filling (contains nuts), wrapped in sesame leaves | VG, DF

Chaat Potatoes 14
Crispy fried potatoes seasoned with Indian street style chaat masala, tossed through tamarind glaze & served with coriander & mint chutney | V, DF, GF

Bigne (2pcs) 16
Fried profiterole filled with North Indian style smokey beef mince | DF

Beef Kabab (2pcs) 16
Chargrilled tender beef boti on skewers, marinated in our masala and papaya paste, served with pickles and smoked raita | GF

Baby Octopus Skewers (2pcs) 18
Barbecued over charcoal and served with mushrooms and tom yum butter | GF

Salmon Tartare 22
Raw salmon dressed with coriander, makrut lime, red chillies, shallots and served with green apple and sesame | DF, GF

Please advise staff of any dietary requirements
V- Vegetarian VG - Vegan
DF - Dairy Free GF - Gluten Free

ADD ONS Jasmine rice 5 | Roti 6

CHUTNEYS, SAMBALS & PICKLES

Tasting Plate 26
Selection of two chutneys, a sambal and a pickle, with assorted crackers | GF

CHUTNEYS

Roasted capsicum, cashew & coriander

Prune & tamarind

Sesame, coriander & green chilli

Roasted tomato & mustard

SAMBALS

Sambal Matah
Raw sambal of shallots, garlic, lemongrass, makrut lime leaves and red chillies

Sambal Ijo
Caramelised sambal of tomatillos, lemongrass, makrut lime leaves and green chillies

PICKLES

Cauliflower
Turmeric, chaat masala, cumin, coriander seed

Chaat Edamame
Charred soybean pods, chaat masala

LARGE PLATES

Pumpkin Schnitty with Red Curry 27
Roasted pumpkin seasoned with coriander seed and garlic, crumbed and fried, then served with Thai style red curry sauce | VG, DF

Charred Cauliflower 26
Wedge of cauliflower cooked over fire, served with tamarind sauce, cumin raita, sambal hijau and finished with garlic crumbs

Butter Chicken Pappardelle 34
Succulent tandoori chicken in a velvety tomato and cashew gravy with pappardelle pasta, pickles, breadcrumbs and brown butter.

Goat Bhuna 36
Bengali style slow-cooked goat on the bone with aromats and spices served with caramelised onions | DF, GF

Rendang Beef Short Ribs 40
Slow roasted beef short ribs marinated in Indonesian style rendang paste | DF

Prawn Curry 36
Peranakan style curry with a vibrant base of red chillies, curry leaf, pineapple, lemongrass and coconut | DF, GF

Whole Grilled Fish 45
Whole charred fish with Southeast Asian style caramelised tamarind and tomato sauce (Requires 30 minutes) | DFO, GF

OGNI

10% surcharge applies on Sundays and public holiday
10% service charge for groups of 7+