

# CHEF'S MENU

\$ 89 per person (Minimum 2 persons)  
portion sizes to accommodate whole table

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## Tasting Plate

Selection of chutneys, sambal and pickles with assorted crackers

## Pol Sambol Miang

Sri Lankan coconut sambol and Thai salad inspired filling (contains nuts), wrapped in sesame leaves.

## Beef Kabab

Chargrilled tender beef boti on skewers, marinated in our masala and papaya paste, served with pickles and smoked raita.

## Baby Octopus Skewers

Barbecued over charcoal and served with mushrooms and tom yum butter.

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## Pumpkin Schnitty with Red Curry

Roasted pumpkin seasoned with coriander seed and garlic, crumbed and fried, then served with Thai style red curry sauce.

## Prawn Curry

Peranakan style curry with a vibrant base of red chillies, curry leaf, pineapple, lemongrass and coconut.

OR

## Goat Bhuna

Bengali style slow-cooked goat on the bone with aromats and spices served with caramelised onions.

## Rice & Roti

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## Sticky Date Roti

Fried baked roti with butterscotch, cinnamon crumb & ice cream

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# OGNI