

# PONDI

---

## SMALL BITES

---

### AVOCADO MESS

Black Chickpeas, Pomegranate, Corn,  
Yoghurt Dressing & Papadums. (V+GF)  
95

### DUCK RILLETTE

Sour Cherries, Duck Jus Curry, Hoagie Crisp.  
188

### ESCARGOT GRATIN

Sambal Breadcrumbs, Chilli Garlic Coconut,  
Cabbage Slaw.  
168

### TAMARIND ROASTED BEETROOTS

Crispy Paneer, Parsnip Pureé,  
Honey Garlic Vinaigrette, Dill Oil. (V+GF)  
128

### PRAWN & LEEKS SAMOSA

Blueberry Relish. (2pc)  
110

---

## VEGETARIAN

---

### BAKED AUBERGINE

Flowering Cauliflower, Coriander Chutney,  
Semi-Dried Capers. (VG+GF)  
185

### SWEET POTATO & RICOTTA PILLOWS

Tempered Coconut Dressing,  
Mushroom Relish,  
Sweet Potato Chips. (GF)  
150

CHEFS TASTING  
\$450 Per Person  
Minimum 2 Pax

---

## MAINS

---

### GRILLED BUTTER CHICKEN

Leeks, Scallion Salsa.  
¼, ½, Whole  
188 / 368 / 528

### CURED SALMON

French Beans, Tomatoes, New Potatoes,  
Anchovy Brown Butter. (GF)  
230

### STUFFED CALAMARI

Smoked Pork Belly, Fenugreek Leaves,  
Clams, Fino Sherry, Pistachio. (GF)  
190

### ROASTED LAMB FILLET

Black Cumin Gravy, Braised Cabbage,  
Pomegranate and Mint Chimichurri. (GF)  
290

### CHARGRILLED STEAK AND FRIES

Steak of the Day, Vadouvan Béarnaise  
Sauce, Peri Peri.  
MP

---

## SIDES

---

BASMATI 35  
FLATBREAD 35  
GOUEGERE 55  
PERI PERI FRIES 55  
MIXED GREENS 65

---

## DESSERT

---

### SPICED CARROT CHEESECAKE

Cream Cheese, Toasted Pistachio,  
Vanilla Ice Cream. (GF)  
78



**PONDI**