

PONDI

SMALL BITES

AVOCADO MESS

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

DRY-AGED BEEF TARTARE

Sambal Mayo, Pickled Watermelon Skin,
Crispy Puri. (GF)
158

DUCK KANDA BHAJI

Duck Confit, Sour Coconut Gravy, Parsley Oil.
135

ESCARGOT GRATIN

Sambal Breadcrumbs, Chilli Garlic Coconut,
Cabbage Slaw.
168

TAMARIND ROASTED BEETROOTS

Goat Cheese, Parsnip Pureé,
Honey Garlic Vinaigrette, Dill Oil. (V+GF)
128

PRAWN & LEEKS SAMOSA

Blueberry Relish, Mango Chutney. (2pc)
110

VEGETARIAN

BAKED AUBERGINE

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

TOFU KORMA

Onsen Egg, Crispy Tofu, Green Chili,
Garlic Crumbs.
128

CHEF'S TASTING

\$500 Per Person

Minimum 2 Pax

MAINS

GRILLED BUTTER CHICKEN

Leek Ash Yoghurt, 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

AIR DRIED LAMB LOIN

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

CHARGRILLED STEAK AND FRIES

24 Hour Bone-In Short Rib,
Vadouvan Béarnaise, Jalapeño Chimichurri.
480

SIDES

BASMATI 35

FLATBREAD 35

GOUEGERE 55

PERI PERI FRIES 55

DESSERT

SPICED CARROT CHEESECAKE

Vanilla Ice Cream, Cream Cheese, Toasted Pistachio.
85

FRIED COCONUT MILK

Rhubarb Strawberry Compote, Coconut Caramel.
85