

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)
Add on: Hokkaido Uni MP
158

DUCK KANDA BHAJI

Duck Confit, Sour Coconut Gravy, Parsley Oil.
135

ESCARGOT GRATIN

Sambal Breadcrumbs, Chilli Garlic Coconut,
Cabbage Slaw.
168

PRAWN & LEEKS SAMOSA

Blueberry Relish, Mango Chutney. (2pc)
110

VEGETARIAN

BAKED AUBERGINE

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

SPINACH TORTELLINI

Vegan Pork, Parmesan Paneer Sauce,
Crispy Shimeji Mushroom.
158

TOFU KORMA

Onsen Egg, Crispy Tofu, Green Chili,
Garlic Crumbs. (GF)
128

CHEF'S TASTING

6 Course - \$500 Per Person

8 Course - \$680 Per Person

+ \$380 Per Person for Wine Pairing!

MAINS

GRILLED BUTTER CHICKEN

Leek Ash Yoghurt, Scallion Salsa.
¼, ½, Whole
188 / 368 / 528

VADOUVAN BRANZINO

Warm Tartare, Mussels Juice Reduction,
Mixed Herbs. (GF)
240

STUFFED CALAMARI

Smoked Pork Belly, Fenugreek Leaves, Clams,
Fino Sherry, Pistachio. (GF)
220

LAMB BIRYANI

Dirty Rice, Paratha, Pineapple Yoghurt.
230

STEAK AU POIVRE

Rump Cap, Black Peppercorn Masala,
Peri Peri Fries. (GF)
480

SIDES

BASMATI 35

FLATBREAD 35

PERI PERI FRIES 55

DESSERT

SPICED CARROT SUNDAE

Vanilla Ice Cream, Toasted Pistachio.
85

CHAI AND ALMOND BAKLAVA

Franzipagne, Chai Syrup, Coconut Cream Anglaise.
95

FIG STICKY TOFFEE PUDDING

Black Tea Coconut Toffee, Salted Whipped Cream,
Walnut Crumble.
110

