

# PONDI

Where old world French charm meets the vibrant warmth of India

## CHEF'S TASTING

Get a taste of all our favourites!

Just let us know if there's anything you really want and we can make it happen!

**6 Course** \$500 Per Person  
**8 Course** \$680 Per Person  
**Wine Pairing** \$350 Per Person

## STARTERS

### PANI PURI

Green Water, Beluga Lentils, Jicama, Jalapeño. (V+GF) 108

### DRY-AGED BEEF TARTARE

Homemade Mayo, Potato Pavé, Black Garlic Purée. (GF) 168

### DUCK KANDA BHAJI

Duck Confit, Sour Coconut Gravy, Parsley Oil. 138

### ESCARGOT GRATIN

Sambal Breadcrumbs, Chili Garlic Coconut, Cabbage Slaw. 168

### JACKFRUIT KOFTA

Malai Gravy, Chilli Oil, Sour Shallots. 128

### LASOONI SCALLOP

Crispy Pancetta, Garlic Chive Butter. (2pc) 188

## VEGETARIAN

### BAKED AUBERGINE

Flowering Cauliflower, Coriander Chutney, Semi-Dried Capers. (VG+GF) 178

### SPINACH TORTELLINI

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

### TOFU KORMA

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

## ESSENTIALS

### POTATO CHAAT

Chive Yoghurt, Tamarind, Shaved Red Onion Slaw, Potato and Chickpea Crisp. (V+GF) 120

### GRILLED BUTTER CHICKEN

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

### STUFFED CALAMARI

Smoked Pork Belly, Fenugreek Leaves, Clams, Fino Sherry, Pistachio. (GF) 250

### FLATBREAD

Enjoy our must have dishes with our homemade beer flatbread. You won't regret it.  
40

## MAINS

### MARKET FISH MOLIEE

Fresh Coconut and Tumeric Curry, Fermented Cherry Tomatoes, Confit potato. (GF) 240

### LAMB CHAAP

Hung Yoghurt, Mint Chutney, Greenpeas Mash. 360

### BOTI BEEF

16 Hour Shortrib, Pepper Purée, Charred Shallots, Pickled Chayote. (GF) 388

## SIDES

**BASMATI** 35

**PAPADUM** 35

**PERI PERI FRIES** 55

# PONDI

## PONDI FREE FLOW MOMO

### PANI PURI

Green Water, Beluga Lentils, Jicama, Jalapeño.

### POTATO CHAAT

Chive Yoghurt, Tamarind, Shaved Red Onion Slaw,  
Potato and Chickpea Crips.

### PRAWN VINDALOO

Saffron Butter, Curry Leaves, Coconut Crumble.

### PORK or CABBAGE MOMO (FREE FLOW)

Tomato Sesame Chutney, Coriander and Mint Yoghurt.

### DAILY DESSERT

\$398 / person  
House Wine + \$80 / glass

All prices in Hong Kong Dollars. Subject To 10% Service Charge.