

PONDI

French Charm, Indian Warmth.

TASTING EXPERIENCE

Savor a selection of our favourites!

6 COURSE	500
8 COURSE	570
WINE PAIRING	350/P

SMALL PLATES

PANI PURI	80
Grape tomato water, basil, Beluga lentils (V+GF)	
SHRIMP BALCHÃO PICKLE	125
Lime, serrano chilli, cucumber, guacamole, rice papadum	
WAGYU BEEF TARTARE	135
Eye round, potato pave, black garlic cream	
CONFIT LAMB KEBAB	130
Slow cooked shank, mint persillade, pickled shallots	
SCALLOP LASOONI	150
Onion jam, chive butter, crispy bacon	
VADOUVAN ESCARGOT	135
Seashell pasta, curry leaf butter, mushroom duxelle	
BEETROOT CHOPS	125
Spinach porridge, avocado, brussel sprouts, (V+GF)	
POTATO CHAAT	115
Hung yoghurt, tamarind, chickpea noodles (V)	

MEAT

GRILLED BUTTER CHICKEN	¼ 180
Leek ash yoghurt, lime, spring onion slaw	
STEAK AU POIVRE	320
Grassfed Angus rib-eye, carrot almondine, peppercorn cream	

SEAFOOD

STUFFED CALAMARI	250
Smoked pork belly, fenugreek, clams, fino sherry, pistachio	
FISH MOLEE	240
Fresh coconut & tumeric curry, confit potato	

VEG

MISO BAKED PANEER	220
Whipped pumpkin, mustard greens, olive pistou (V+GF)	
SMOKED EGGPLANT	200
Cauliflower, sesame, cashew korma (V+GF)	

SIDES

BASMATI RICE	25
FLATBREAD	30
CREAMED BELUGA LENTILS	35
OKRA FRIES W/CHLLI MAYO	45

PLAT DU JOUR

Please ask about today's sweet
& savoury specials