







BHARATA


APPETISERS

Curry Patta and Kali Mirch Murgh Tikka   **4200**
Succulent chicken thigh marinated with fragrant curry leaves and Kerala black pepper. Charred in the tandoor and served with mint chutney




Kerala Beef Coconut Pepper Fry   **5500**
Tender beef sirloin, cooked with peppercorns, shallots, chillies, coriander seeds and coconut


Tandoori Prawns   **4900**
Fresh river prawns marinated with curd and spice mix, charred in the tandoor. Served with mint chutney


SOUP

Mulligatawny  **2900**
Creamy lentil soup flavoured with curry powder, carrot and apple tempered with curry leaves and spices. Finished with fresh coconut milk and cream

MAINS




Kerala Fish Curry    **5500**
Seer fish curry flavoured with fenugreek, chillies, Kerala spices, tamarind and finished with coconut cream. Served with steamed rice



Nadan Kozhi Curry  **5000**
Flavourful chicken thigh curry cooked with onion, ginger, garlic, peppercorns, turmeric and finished with a generous amount of coconut milk. Served with steamed rice

Pineapple Pullissery  **3400**
A mélange of sweet and sour pineapple cooked with mustard, chillies, turmeric, curry leaves, yoghurt and coconut milk. Served with steamed rice



SERENDIB


APPETISERS

Coconut and Lime-scented Prawn Cutlet    **4900**
Crispy-fried Negombo prawns with delicate Sri Lankan spices and lime. Served with coconut pol mayonnaise



Jackfruit and Cashew Roll   **4200**
Tender baby jackfruit and Ceylon cashews flavoured with roasted curry powder and pepper. Crumbed with cashew nibs and panko. Served with curry leaf and lime yoghurt sauce

MAINS

Negombo Crab Curry   **8900**
Fresh mud crab cooked in cinnamon, cloves, cardamom and pandan leaves. Finished with fresh coconut milk. Served with typical Sri Lankan roasted brioche

Sri Lankan Cashew Peas Curry  **4500**
Ceylon cashews and peas cooked with cloves, onion, pandan leaves, curry leaves, cinnamon, turmeric and finished with rich coconut milk. Served with steamed rice




DESSERTS





Watalappam Brûlée   **3400**
Sri Lankan custard pudding flavoured with coconut milk, palm jaggery, eggs, cardamom, cloves, cashew nuts



Seasonal Fruit Platter **2900**
Seasonal fruit from local fruit orchards



SIAM

APPETISERS




Chicken Pandan Wraps    **4200**
Succulent chicken thigh cubes marinated with garlic, cilantro roots, oyster sauce and peppercorns, wrapped in pandan leaves

Som Tam     **3100**
Flavourful shredded green papaya, long beans, red chillies, cherry tomatoes, peanuts and shrimps tossed with palm sugar flavoured sweet and sour dressing



Larb Gai   **4200**
Succulent chicken mince cooked with fresh mint, coriander, red chillies, lime and fish sauce

Tamarind Fish   **4500**
Crisp-fried tilapia fish, tossed with spicy tamarind, coriander, rice powder, lemongrass, kaffir lime sauce

SOUP

Tom Yum    **Prawns 3200 | Chicken 3100 | Vegetable 2900**
Hot and sour soup flavoured with lemongrass, galangal, kaffir lime, mushroom, onion, coriander, tomatoes, chillies

MAINS

Green Curry   **Prawns 4900 | Chicken 4500 | Vegetable 3400**
Flavourful Thai curry infused with lemongrass, galangal, garlic, kaffir lime, basil, green chillies, coriander roots and finished with coconut milk. Served with steamed rice

Phad Thai    




Prawns 4900 | Chicken 4500 | Vegetable 3400
Stir-fried rice noodles tossed with cabbage, carrot, bean sprouts, spring onions, egg and tamarind sauce

DESSERTS




Mango Sticky Rice **3400**
Coconut flavoured sticky rice served with sweet mangoes and coconut sauce




MALACCA


SOUP








Seafood Laksa    **5200**
Freshly grilled assorted seafood, laksa flavoured with lemongrass, galangal, turmeric. Finished with coconut milk and fresh herbs


MAINS

Grilled River Prawns    **5900**
Fresh river prawns marinated with garlic, chilli and chargrilled. Served with sambal butter



Cuttlefish    **4500**
Asian herb-infused prawn mousse stuffed cuttlefish, steamed, yellow curry. Served with steamed rice




Beef Rendang  **8200**
Succulent beef sirloin cooked with Malacca spices, onion, garlic, lemongrass, chillies, kaffir lime, coconut milk and grated coconut. Served with coconut rice

Char Kway Teow        **Mixed seafood 3800 | Prawns 3600 | Chicken 3500**
Rice noodles tossed with Chinese cabbage, bok choy, bean sprouts, spring onion, soy and sambal belacan

Vegetable Gulai  **3400**
Malaccan style mixed vegetable curry flavoured with lemongrass, chillies, galangal, turmeric and finished with coconut milk. Served with steamed rice




DESSERTS





Green Banana   **3400**
Steamed banana wrapped in a pandan-flavoured pancake, served with caramel sago, coconut sauce and passion fruit sorbet




Nyonya Kuih    **3400**
Glutinous rice flavoured with coconut, palm jaggery and pandan leaves

MACAO


APPETISERS





Vegetable Dumplings    **2900**
Steamed dumplings with mushroom, cabbage, carrot, bok choy, garlic, ginger, onion. Served with chilli soy sauce

Prawn Dumplings     **5200**
Steamed dumplings with fresh minced prawns, garlic, ginger and spring onion. Served with orange ginger sauce




Vegetable Spring Rolls    **3400**
Crisp spring rolls with mushroom, cabbage, carrot, bok choy, garlic, ginger, vermicelli, onion. Served with chilli soy sauce





MAINS






Fragrant spiced Lamb Chops  **12800**
Smoked paprika and roasted cumin-flavoured grilled lamb chops served with cucumber yoghurt

Steamed Seabass     **6100**
Fresh seabass marinated with light soy-vinegar sauce, ginger, kaffir lime, garlic, onion, wrapped in banana leaf and steamed. Served with steamed rice




SIDES

Stir-Fried Greens    **2300**
Bok choy, Chinese cabbage, green beans, baby corn and mushroom tossed with choice of sauce.
Sambal sauce / butter-tossed / garlic sauce / steamed

Garlic Fried Rice      **Prawns 3600 | Chicken 3200 | Vegetable 2300**
Wok-tossed fried rice flavoured with ginger, garlic, spring onion





XO Fried Rice      **2500**
Wok-tossed fried rice with ginger, garlic, spring onion and XO sauce





DESSERTS

Pastel de Nata    **3400**
Famous Macanese dessert, egg custard cooked in thin phyllo tart.




DAI VIET

APPETISERS

Fresh Prawns Spring Roll     **4200**
Rice paper wrapped cooked prawns, lettuce, carrot, basil, mint, cucumber. Served with hoisin-peanut sauce and nuoc cham

Lemongrass Lamb Skewers     **5200**
Succulent lamb mince flavoured with shallots, mint, basil, cloves, lemongrass, fish sauce, kecap manis, lime, coriander stalks, black pepper. Chargrilled. Served with nuoc cham

MAINS

Caramelised Pork Belly    **5200**
Tender pork belly marinated with soy, fish sauce, honey, cinnamon, five-spice and braised with coconut water

Bun Cha **5200**
Juicy grilled minced pork patties and pork belly on rice vermicelli, leafy herbs, homemade nuoc cham sauce

DESSERTS

Lotus Tea and Lychee Sorbet **2900**
Delicate lotus tea infused lychee sorbet

Vietnamese Chocolate Mousse **3400**
Spiced ginger and lemongrass infused milk-chocolate mousse

SIGNATURE COCKTAILS

Serendib Sour **3000**
Local dry gin, curry leaves, and fresh lime & simple syrup

Rathna Deepa **3000**
Local coconut arrack, ginger beer, cinnamon, and bitter lime

Bawa Collins **3000**
Local dry gin, elderflower, fresh lime & simple syrup, and soda water

Ginger Margarita **3300**
Tequila, triple sec, ginger, fresh lime & simple syrup, and ginger salt

Kalu Gan Thota **3500**
Spiced rum, Kahlúa, frangelico, double cream, and nutmeg

Arrack Trickle **3000**
Local coconut arrack, yoghurt, kithul treacle

MOCKTAILS

Market Punch **1450**
Fresh passion fruit, caramel syrup, ginger beer

Mint Lime Limbo **1450**
Fresh mint, fresh lime juice, lemonade

The Pink Pearl **1450**
Cranberry juice, strawberry purée, yoghurt, milk

Coco Pine **1450**
Pineapple, mint, king coconut, coconut syrup

Essence of Estuary **1450**
Fresh watermelon, king coconut, coconut syrup

CLASSIC COCKTAILS

Negroni **3300**
Gin, Campari, sweet vermouth, orange zest

Passion Fruit Martini **3300**
Vodka, triple sec, cranberry, lime

Old Fashioned **3300**
Bourbon whiskey, bitters, demerara sugar

Mojito **3300**
White rum, mint, lime, brown sugar, soda

Bloody Mary **3300**
Vodka, tomato juice, Worcestershire sauce, Tabasco, salt, pepper, lime

Whiskey Sour **3300**
Bourbon whiskey, sour mix, bitters

Cosmopolitan **3300**
Vodka, triple sec, cranberry, lime



BEER (330 ml)

Lion Lager **1200**
Carlsberg **1200**
Heineken **1500**
Somersby Cider **1500**

CHAMPAGNE

Laurent-Perrier Brut Cuvée Rosé **63000**
Laurent-Perrier Brut **78000**
Veuve Clicquot Yellow Label Brut **90000**
Moët & Chandon Ice Impérial **45000**
Moët & Chandon Brut Impérial **76500**
Taittinger Brut **58500**

SPARKLING WINE


 
Bottega Prosecco, Veneto, Italy **3250** **16200**
Cuvée Jean-Louis Blanc de Blancs Brut, France **2600** **13200**
Jacob's Creek Rose, Barossa, Australia **3250** **16200**

WHITE WINE

FRANCE
Jean-Marc Brocard Chablis Grand Cru Les Clos **60120**
Bouchard Aîné & Fils Pouilly-Fuissé, Burgundy **45000**
Pouilly Fumé Fournier, Loire Valley **36000**
Hugel Riesling, Alsace **24000**
Hugel Gewürztraminer, Alsace **22500**



NEW ZEALAND
Oyster Bay Sauvignon Blanc, Marlborough **18000**

AUSTRALIA
Punt Road Chardonnay DOM, Yarra Valley **21000**
Yalumba Organic Chardonnay, South Australia **21000**

 
BY THE GLASS & BOTTLE
Banrock Station Chardonnay, Australia **2300**
Millaman Estate Reserva Sauvignon Blanc, Chile **2400** **11850**
Zonin Ventiterre Pinot Grigio, Italy **2500** **12300**

ROSE WINE

Studio by Miraval Rose, Provence, France **24000**
Torresella Pinot Grigio Rosé, Veneto, Italy **13500**

 
BY THE GLASS & BOTTLE
Beach House Rosé, South Africa **2900** **14100**

RED WINE

FRANCE
Joseph Drouhin Nuits-Saint-Georges, Bourgogne **51000**
Châteauneuf Du Pape La Ferme Du Mon Rhone valley **43500**
Chateau Rollan De by, Medoc **43800**
Chateau Graysac, Medoc **39600**
Bouchard Aine & Fils Macon Rouge, Bourgogne **21240**

SPAIN
Parés Baltà Camino Romano, Catalunya **27000**

 
BY THE GLASS & BOTTLE
Cono Sur Bicicleta Reserva Cabe:Sauvi, Chile **2300** **11500**
Kiwi Cuvée Pinot Noir, France **2550** **12600**
Banrock Station Shiraz, Australia **2300**
Zonin Ventiterre Valpolicella, Italy **2650**



Alcohol



Crustaceans



Egg



Fish



Gluten Free



Locally Sourced



Milk



Nuts



Peanuts



Pork



Sesame



Soybeans



Spicy



Tree Nuts



Vegan



Vegetarian



Lactose Free



▲
ANANTARA
KALUTARA RESORT

Spice

TRADERS

A CULINARY VOYAGE ALONG THE
ANCIENT SPICE ROUTE