

ENTREE

Tomato & Vegetable Gazpacho  	2,850
Celery Cucumber Bell Peppers	
Mushroom Soup  	2,850
Baguette Toast	
Baba Ghanoush Brule  	3,900
Pita Bread Zucchini Salad Pine-nuts	
 Option available	
Trio of Beets  	3,900
Roasted and Pickled Beets Beetroot Hummus Walnuts Feta Pita Bread	
 Option available	
Roasted Cauliflower  	3,900
Celery Cashew Nuts Pomegranate	
Sticky Aubergine Salad  	3,900
Pomegranate Coriander Cashew Nuts Spiced Curd	
Chili Lime Prawn Salad  	5,200
Mango Cucumber Green Chili Coriander Peanuts	
Prawn Croquettes	3,000
Sriracha Mayonnaise	
Char Grilled Squid Salad  	4,500
Chana Dhal Red Peppers Harissa Coriander	
Panko Crusted Squid	4,200
Lime Leaf Garlic Mayonnaise	
Tuna Crudo  	3,900
Nahm Yam Dressing Mango Salad Peanuts	
Coconut Lime Ceviche 	3,500
Mahi Mahi Coconut Milk Lime Onion Green Chilli Coriander	
Asian Chicken Salad  	4,300
Mint Cabbage Roasted Peanuts Coriander Fish Sauce	
Beef Egg Empanadas 	4,000
Tamarind Sauce	
Malabar Mezze Platter to share	
Baba Ghanoush Hummus Tabouleh  	
Labneh with Nut & Seed Dukkah Grilled Pita	
Chickpea Falafel 	7,500
Chicken Kebab	8,950

While we have taken every precaution to highlight the key allergens next to each dish, we also have a more detailed Allergen Menu available.

SEAFOOD | MAINS

Prawn Aglio Olio	6,900
Pasta Chili Garlic Oil Parsley	
Crispy Skin Barramundi  	7,000
Lemon Butter Bean Chermoula Harissa Butter	
Malabar Prawn Curry 	6,900
Kachumber Salad Rice	
Jaffna Crab Curry  	21,000
Sri Lankan Mud Crab Cooked in Spices Coconut Milk Murunga Leaves String Hopper Coconut Sambol	
Grilled Seafood Platter to share (Allow 60 min)  	40,000
Whole Lobster, Fish, Prawns & Squid Garlic Herb Butter Tomato, Cucumber & Herb Salad Fries	
Grilled Lobster  	22,500
Garlic Herb Butter Tomato, Cucumber & Dill Salad Fries	
CATCH OF THE DAY  	
Pan Fried Oven Baked Char Grilled Steamed Nuoc Cham Dressing Chilli Garlic Butter Sauce Tomato, Cucumber & Herb Salad Fries or Steamed Rice	

FROM SEA TO TABLE EXPERIENCE 

We only buy the best seafood if what you desire is not available, please let us know and we will try to source for the following day.

Our Chef would love for you to join the fish market visit
Please inform the front desk

Per Person 15,000

SANDWICH | BURGER | FLATBREAD

Grilled Cheese Sandwich 	4,350
Slaw Pickles Fries	
Vegetarian Burger 	3,500
Roasted Capsicum Fries	
Beef Cheeseburger	5,500
Caramelized Onion Pickles Fries	
Chicken Burger	5,500
Sriracha Mayonnaise Cheese Bell Pepper Fries	
Slow Roast Lamb Chermoula Flatbread 	7,000
Hummus Chermoula Herbs Dukkah	
Moroccan Chicken Flatbread	5,500
Raita Cucumber Sultanas	
Pumpkin Hummus Flatbread  	4,500
Harissa Smoked Feta Zucchini Dukkah	

CURRY | MAINS

Malabar Rice & Curry Platter to share 	
Fragrant Yellow Rice Dhal Green Beans Tempered Pineapple Curry Cutlets Brinjal Moju Papadam Baduma	
Jackfruit Curry 	8,000
Chicken	9,000
Prawn Curry	12,000
(Half portion available at half price for one person)	
Mattar Paneer  	5,200
Onion & Green Chili Sambol Mango Chutney Roti Paratha	
Jackfruit Curry  	3,400
Tempered Coconut Sambol Yellow Rice	
Butter Chicken  	5,300
Onion & Green Chili Sambol Mango Chutney Roti Paratha or Rice	
Homemade Gnocchi	4,500
Cheese Sauce  or Tomato Sauce  or Cashew Pesto  	
Leaf Masala Mutton 	8,500
Raita Ghee Curry Leaf Roti Paratha or Steamed Rice	
Beef Smore  	7,000
Sri Lankan Pot Roast Coconut Milk Cabbage Mallung Red, White or Yellow Rice	
Hoppers or Coconut Roti or String Hoppers	
Coconut Sambol Kiri Hodi Dhal Curry Katta Sambol Seeni Sambol	
Jackfruit Curry 	3,400
Chicken or Fish Curry	4,200
Moroccan Chicken  	5,300
Herb Couscous Yogurt Pine Nuts Coriander	
Black Pepper Tofu Bowl 	4,500
Smashed Cucumber Salad Jasmine Rice	
Twice Cooked Pork Belly with Dipping Sauce  	8,500
Pickled Red Cabbage Jasmine Rice Toasted Sesame Seeds	

SIDE

Red, White or Yellow Rice	1,200
Ginger Garlic Rice  	1,700
Fries 	1,700
Stir Fried Vegetables  	2,500
Truffle Mash Potato  	2,500
Smoked Curd Almonds & Green Beans  	2,500
Pumpkin Chermoula Pepitas  	2,500



MALABAR HILL

VEGETARIAN & VEGAN MENU

ENTREE

Cucumber & Cauliflower Soup  	2,850
Served Chilled	
Cream of Roasted Carrot & Pumpkin   	2,850
Carrot Pumpkin Peanut Coconut Cream	
Mushroom Soup  	2,850
Baguette Toast	
Samosa 	2,850
Potato Green Peas Raita	
Vadai  	2,850
Chickpea Onion Chili Curry Leaves Coconut Chutney	
Zucchini Salad  	2,850
Smoked Whipped Feta Pomegranate Pine-nuts Basil  Option available	
Trio of Beet   	3,900
Roasted and Pickled Beets Beetroot Hummus Walnuts Feta  Option available	
Roasted Cauliflower Salad   	3,900
Celery Cashew Nuts Pomegranate	
Sticky Aubergine Salad   	3,900
Pomegranate Coriander Cashew Nuts Spiced Curd	
Summer Salad  	3,600
Avocado Chickpea Zucchini Feta Cheese  Option available	
Baba Ganoush Brule   	3,900
Pita Bread Zucchini Salad Pine-nuts	
Quinoa Salad  	3,900
Bell Pepper Cherry Tomato Cucumber Onion Cilantro	
Carpaccio of Tomato  	3,900
Onion Ginger	

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MAINS

Paneer Tikka Kebab  	5,200
Mango Chutney Raita Mint Chutney Roti Paratha	
Mattar Paneer   	5,200
Onion & Green Chili Sambol Mango Chutney Roti Paratha	
Jackfruit Curry  	3,400
Tempered Coconut Sambol Yellow Rice	
Black Pepper Tofu Bowl 	4,500
Smashed Cucumber Salad Jasmine Rice	
Homemade Gnocchi	4,500
Cheese Sauce  or Tomato Sauce  or Cashew Pesto  	
Grilled Cauliflower Steak  	4,500
Cauliflower Onion Garlic Red Rice Chermoula Sauce	

FROM GARDEN TO TABLE EXPERIENCE

While visiting our on-hill garden select the freshest vegetables and our chefs will prepare something especially for you.
(Please check with the Server)

Garden Bowl with Scrambled Tofu  	4,500
Sticky Rice Cucumber Carrot Mango Cabbage Mushroom Homemade Chips	
Chickpea or Manioc  	3,400
Lunu Miris Fresh Grated Coconut	
Kurakkan Roti  	3,400
Lunu Miris Seeni Sambol Dhal Curry Vegetable Curry of the Day	
String Hopper Kottu  	3,400
Kiri Hodi Vegetable Curry of the Day	
Rice Flour Hoppers - The Sri Lankan Staple  	3,400
Dhal Curry Katta Sambol Seeni Sambol Vegetable Curry of the Day	

TO SHARE

Malabar Mezze Platter   	7,500
Chickpea Falafel Baba ghanoush Hummus Tabouleh Labneh with Nut & Seed Dukkah Grilled Pita	
Malabar Rice & Curry Platter  	8,000
Jackfruit Curry Fragrant Yellow Rice Dhal Tempered Potato Pineapple Curry Brinjal Moju Papadum Baduma	

SANDWICH | BURGER | FLATBREAD

Hummus Mushroom Paratha Wrap 	4,500
Caramelized Onion Pickles Fries	
Grilled Cheese Sandwich 	4,350
Slaw Pickles Fries	
Vegetarian Burger 	3,500
Roasted Capsicum Fries	
Pumpkin Hummus Flatbread  	4,500
Harissa Smoked Feta Zucchini Dukkah	

SIDES

Red, White or Yellow Rice  	1,200
Ginger Garlic Rice 	1,700
Fries 	1,700
Truffle Mash Potato  	2,450
Stir Fried Vegetables  	2,450
Smoked Curd, Almonds & Green Beans   	2,500
Pumpkin Chermoula Pepitas  	2,500
Tomato, Cucumber & Dill Salad  	2,500

 Vegetarian  Vegan & Vegetarian  Contain Nuts  Gluten Free  Gluten Free Option available

Half Board Select a 3 course meal for Dinner | Full Board Select 2 course meal for Lunch and 3 Course for Dinner

All prices are inclusive of service charge & government taxes.