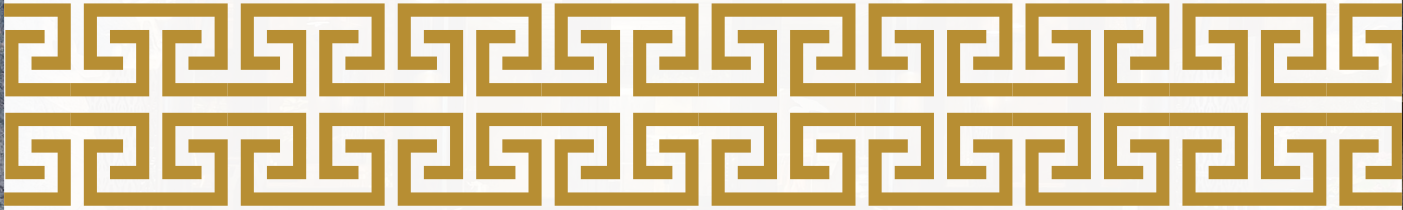









ANANTARA  
KALUTARA·RESORT





# APPETIZER

<b>Som tam goong sod</b> 	8.50
Hot & spicy shredded thai green papaya salad, dried shrimps, fish sauce, cherry tomatoes, lightly spiced lime and tamarind dressing and crispy prawns	
<b>Vietnamese spring roll</b>   	7.50
Vegan, gluten and lactose free options are available Rice paper wrap with nuoc cham and hoisin sauce	
<b>Panjabi samosa</b>	5.50
Potato and pea stuffed crispy samosa served with tamarind chutney	
<b>Sabji pakora</b>	5.50
Vegetarian and vegan options are available Crispy chickpea batter fried assorted vegetables serve with tamarind and mint chutney	
<b>Mix vegetable and seafood tempura</b>	12.00
Batter fried vegetable and seafood with chili soy dip	
<b>Down south ocean lasooni jhinga</b>	19.50
Prawn cooked in the tandoori oven with garlic and green sauce	
<b>Murgh tikka</b>	14.00
Charcoal oven baked boneless chicken serve with butter naan, kachumber and mint chutney	
<b>Choose your favored satay</b>	
<b>Chicken satay</b> 	13.00
<b>Prawn satay</b> 	13.50
Served with cucumber dipping and peanut sauce	
<b>Gyoza mix</b>	13.50
Mix of vegetable chicken and seafood with hoisin sauce	
<b>Bao buns trio</b>	13.00
Duck, pork and beef stuffed three steam buns serve with hoisin and soy dipping	

 Lactose Free  Gluten Free  Vegan  Vegetarian  Contains Pork  Wine  Contains Nuts

All seafood are sustainably sourced. Please inform us of your dietary preferences or allergies  
Prices are in US Dollars (USD) subjected to 10% service charge and applicable government taxes.

## SOUP

<b>Tom kha gai</b> 	5.00
Hot and sour coconut scented chicken soup, galangal and kaffir lime, mushroom, lemon grass	
<b>Tomato shorba</b>   	4.00
Traditional Indian flavored tomato soup	
<b>Ramen</b>	6.00
Mix of assorted vegetables, grill chicken, in light chicken broth	

## SIDES

Butter naan	2.50
Garlic naan	3.00
Cheese naan	4.00
Steam jasmin rice	3.00

Seasonal choice - ask from your server

# MAIN COURSE

## Thai green curry with jasmin rice

Spicy green coconut curry, kaffir lime, bamboo shoot thai sweet basil

<b>Vegetable</b> <small>(Vegan, lactose and gluten free options are available)</small>	12.00
<b>Chicken</b>	13.50
<b>Prawn</b>	15.00

## Nasi goreng

Mixed chicken and seafood rice, chicken satay, fried egg

16.00

## Pad Thai

Traditional wok fried - rice noodle, peanut, chili flakes, tamarind sauce

<b>Vegetable</b>	12.00
<b>Chicken</b>	13.50
<b>Prawn</b>	15.00

## Biriyani

Authentic Indian flavored rice with vegetables and cucumber raita, papad and chutney

<b>Vegetable</b>	14.00
<b>Mutton</b>	19.00
<b>Prawn</b>	18.00

## Kashmiri gosht rogan josh

Curd base aromatic slow cooked mutton curry serve with choice of naan or steamed rice

19.50

## Murgh makhani

Tomato based thick creamy curry served with choice of naan or steamed rice

13.00

## Dal bukhara

Slow cooked Panjabi style whole black urad dal curry serve with choice of naan or steamed rice

14.00

## Matar paneer masala

Green pea and cottage cheese, mild spicy curry serve with choice of naan or steamed rice

13.50

## Choose your favored sweet and sour dish

Tossed in tangy flavored gravy with pineapple and steam rice

<b>Fish</b>	13.50
<b>Pork</b>	13.50

## Pecking duck

Crispy shredded duck, pancake, plum and hosing sauce

27.00

## Hot butter cuttlefish

Batter fried crispy cuttlefish tossed with chili, scallion and butter

14.50

## Steamed fish with Thai spicy chili sauce

Thai-style steamed sea bass fillet with woked vegetables, crushed chilli and lime sauce

18.00

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## DESSERTS

<b>Gulab jamun</b> Soft delicious milk pearls in rose and sugar syrup	6.00
<b>Rasmalai</b> Cottage cheese dumpling in cardamom and saffron milk	6.00
<b>Fried banana ice cream</b> Batter fried banana with vanilla ice cream	6.00
<b>Saku piak</b>   Sago-coconut milk pudding	6.00
<b>Coconut ice cream</b> Frozen coconut puree served with fresh coconut shaves	6.00
<b>Khao niaow ma muang</b>   Mango and sticky rice	6.00

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