## DUM kilchहn



1st December - 24th December
(For groups of 2 or more)

A culinary trip to Sri Lanka that inspire us to put a unique and inquisitive menu together with modern spin

Popadom \& Chutney
Pulled Ceylon Kid Goat Tacos in Sticky Pomegranate Glaze Sri Lankan Lamb Cutlets, Chili Cranberry Chutney


## PLEASE CHOOSE 1PP

Tamil Soft Shell Chili Crab \& Tiger Prawn Curry, Costal Style Jaffna Spicy Goat Curry Sri Lankan Black Chicken Curry

All items served with Pol Roti (Coconut Roti), Coconut Sambol and Rice

Coconut \& Cardamom Icecream

Pol Sambol - 2.5
Coconut \& Chilli Chutney - 2
Lankan Mixed Fried Rice (Vg) - 6.5
Pol Roti (2pc) - 3.5
Plain Rice - 4
Parota-2.5

## DUM kitchen



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A culinary trip to Sri Lanka that inspire us to put a unique and inquisitive menu together with modern spin

Popadom \& Chutney<br>Winter Beetroot \& Coconut Cutlets (with Chili Cranberry Chutney) Sri Lankan Pumpkin, Potato \& Coconut Curry \& Lentil Stuffed Puri



## Brinjal Moju

(Egg Plants in Coconut Oil, pink Shallot, Curry Leaves \& Crushed Chillies)
Amba Maluwa (Green Mango Curry) (Green mango gently softened in coconut milk. It's Sweet, Tangy and Spicy at the same time)

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Coconut \& Cardamom Icecream

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