



Vegetarian Menu

Entrées

Mushroom GF Porcini soup, Jerusalem artichoke	18
Burrata GF Heirloom vegetables, basil dressing, 30yo Balsamic	23
Tagliolini A Angel hair, truffle, bisque	27
Beetroot N,GF Risotto, walnut, chard, goat's ash	23

Mains

Artichoke N Cannelloni, broccoli sprouts, wild mushrooms, Bella lodi sauce, 30yo balsamic	30
Vegetables Fondant potato, heirloom vegetables. watercress, charred baby onions, smoked confit garlic	27

Side Dishes

<ul style="list-style-type: none"> Ocean water cooked Kipfler potatoes, sour cream GF Maldivian young coconut salad w. lime & coriander GF Parmesan truffle fries GF Sautéed baby vegetables, spiced butter GF Green salad, sugar snaps, asparagus, Dijon GF 	10
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South Asian Specialties

Entrées

Onion Bhaji Onion lightly fried in crisp batter	10
Gobi Pakora J Cauliflower Pakora	11
Aloo Chaat GF Potato w. tamarind & masala	11
Aloo Mutter Ke Samosa Potato & green pea fried pastries	10

Mains

Paneer Tikka GF Homemade cheese w. capsicum, marinated in spices	20
Dhal Makhni GF Mixed lentils cooked in a spiced tomato sauce	20
Palak Kofta GF Punja style spinach kofta cooked w. onions & tomatoes	20
Malai Korma GF Mixed vegetables w. cashew nuts in rich cream sauce	20
Paneer Makhni J Homemade cheese w. tomato and butter sauce	20
Sabzi Jalfrazi Vegetables sautéed w. capsicum sauce & spices	20
Plain Basmati Rice GF	6
Naan/Paratha Plain - Aloo - Paneer (Cheese) - Garlic	9
Roti J Plain - Butter	9

Sweets

Gajjar Halwa N, J Carrot cooked in milk w. nuts	9
Kulfi N, J Cardamom ice cream w. pistachios and rose petals	9
Gulab Jamun N, J Reduced milk dumplings in rose syrup	9
Sooji Halwa N, J Semolina pudding w. nuts and sultanas	9

Thila Special Wine Selection \$ AI

Champagne & Sparkling

Ca del Bosco Rose - Franciacorta Italy Fine chalk minerality w. mild strawberry aromas.	126	85
Billecart Salmon Brut - France Floral and fruity aromas with long & lovely finish.	111	70
Moet & Chandon - France Sharp acidity, w. lemon, pear & minerals.	97	55
Pares Balta Cava Brut - Penedes Spain Delicate and dry w. nice purity & moderate length.	61	20
Montenisa Brut - Franciacorta Italy Aromas of spiced pear, baked apple & yeasty toast.	57	10

White

2013 Cloudy Bay -Sauvignon Blanc- NZ Fresh, citrus fruit & tropical fruit characters.	93	50
2013 Gobelsburg -Gruner Veltliner- Austria Light, crisp with stony minerality & green herbs.	70	35
2012 Domaine du Colombier -Chablis- France Clean, crisp wine w. lemon & grapefruit notes.	69	30
2013 Brokenwood -Semillon- Australia Aromas of citrus, lemongrass & sweet fruit flavours.	62	20
2013 Allegrini -Pinot Gris- Italy Enticing fruity aromas of pear, plum & ripe citrus.	52	10

Red

2010 Ornellaia Le Volte -Merlot, Cab- Italy Full body, blueberry & blackberry aromas.	97	55
2011 Kaiken -Cab Sauv, Malbec- Argentina Full body, blueberry & blackberry aromas.	72	35
2009 Robert Mondavi -Merlot- California Nut aromas w. silky dry, juicy crimson & cacao finish.	60	20
2009 Marques de Caceres -Tempranillo- Spain Rich, pleasant raspberry, cherry & vanilla notes.	60	20
2010 Palliser Estate -Pinot Noir- NZ Delicate black cherry & dark raspberry aromas.	55	10

Rose

2011 Pascal Jolivet -Pinot Noir, Rose- France Beautiful soft red fruits on the palate with elegance.	75	35
2013 Turkey Flat Rose - Grenache, Shiraz- Aus Red berries w. soft tannins & crisp dry balance finish.	62	20

Full Kurumba Wine Selection available upon request

GF gluten-free A alcohol J jain N nuts

Gluten free bread & pastas are available upon request. Kindly notify one of our team member if you have any allergic intolerance.

Prices are in USD & subject to 23.2% government taxes & service charge