

café landaa

dinner

INDIAN SUBCONTINENT

STARTERS

-   TELICHERRY SHRIMP 24
Shrimp tossed in kerala pepper, coconut, curry leaves
-  MALAI CHICKEN TIKKA NAAN  20
Saffron & cream chicken tikka on minty flat bread
-  SHAHI SALMON & REEF FISH TIKKA  26
Royal cumin, mace, hung curd, laccha onion, mint chutney
-  [V] TANDOORI PHOOL  18
Tandoor baked heirloom cauliflower & broccoli florets, masala green pea mash
-   KANJIVARAM FISH FRY 18
Semolina crumbed fish, beetroot & ginger pachadi





MAINS | FAMILY STYLE

-  MUGHLAI PRAWN KORMA 38
White onion & creamy yoghurt sauce, aromatic kewara essence
-   CHANGEZI CHAMPEIN 56
Tandoori lamb chops, royal cumin, ginger, fennel, sheermal bread
-   CHICKEN CHETTINAD 34
Classic from chettinad region, dry roasted spices poppy seeds, black pepper
-  MALDIVIAN REEF FISH CURRY 36
Pandan leaves, Maldivian chili, coconut milk
-  HYDERABADI CHICKEN BIRYANI  38
Basmati rice, chicken, aromatic spices, yoghurt and rose water, cooked in a clay pot
-  [V] PALAK SAAG 26
Creamy spinach with cottage cheese or mushrooms

SIDES

-   DAL MAKHANI 16
Slow cooked black lentils
-  KALE YELLOW DAL TADKA 16
Yellow lentils, garlic
-  TEMPERED BEETS 16
Beetroot, mustard seeds

RICE & GRAIN

-   COCONUT RICE 14
Tempered mustard seeds
-   PESHWARI NAAN 12
Sweet naan, dry fruits & nuts
- NAAN 10
Choice of plain, butter, garlic or cheese

SOUTH EAST ASIA






STARTERS

-  PRAWN SALT & PEPPER 24
Crispy prawns, white pepper, ginger & scallion
-   SWEET & SPICY MUSHROOMS  20
Caramelized mushrooms, fish sauce, chili & garlic
-  CRISPY FRIED SQUID RINGS  20
Kafir lime chili sauce
-   [V] VIETNAMESE SUMMER ROLL  16
Bean sprouts, Landaa basil, peanuts, sweet chili dip





MAINS | FAMILY STYLE

-   FIVE SPICED WAGYU STRIPLOIN  68
Steamed bok choy, sesame seeds
-   LOBSTER RENDANG 86
Nasi lemak style, boiled egg, steam rice, fried anchovies, morning glory, spicy rendang sauce
-  [P] HONG SHAO ROU 36
Braised pork belly, shanghai style
-  PRAWN CHAR KWAY TEOW 34
Flat rice noodles, shrimp, chili sambal, oyster sauce stir fried, Penang specialty
-   WHOLE STEAMED REEF FISH 42
Soy-ginger broth, Cantonese style

SIDES

-   WOK FRIED SUMMER VEGETABLES 16
-   MA PA TOFU 16
Sichuan pepper, black bean sauce
-  MORNING GLORY 16

RICE & GRAIN

-   GARLIC KIMCHI FRIED RICE 14
-  STIR FRIED EGG NOODLES 16
-  SAFFRON PULAO RICE 12
- JASMINE RICE 12

PLANETARY WELL-BEING

SUSTAINABLY SOURCED SIGNATURE DISHES

  MAKE YOUR OWN SALAD 18

Daily picked garden herbs, pea flower, parmesan, kopee leaf amazu

  BLACK PUMPKIN CURRY 22

Soft skin pumpkin, roasted coconut, pandan rice

  LEMONGRASS, CHILI, BASIL REEF FISH 34

Vatta Pitta Kapha Landaa Garden Herbs Vegetarian

    [V]

Prices quoted are in US\$ and subject to 10% service charge and applicable taxes