

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 VEGETABLE S	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





SUBSTAINABLY 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