

















café landaa

dinner

STARTERS

 	TELICHERRY SHRIMP Shrimp tossed in Kerala pepper, coconut, curry leaves	32
	MALAI CHICKEN TIKKA NAAN 	30
 	BALINESE SATAYS Beef, chicken, rice cake, chili sambal, peanut sauce	48
	PRAWN SALT & PEPPER Crispy prawns, white pepper, ginger & scallion	32
 	TANDOORI PHOOL Heirloom cauliflower, broccoli florets, masala green pea mash	22
 	[V] LUMPIA SPRING ROLL Crispy rolls, carrot, cabbage, sweet chili sauce	22
 	[V] VIETNAMESE SUMMER ROLL 	20
	YONAHA'S SUSHI [FOR 2]	70
	TODAY'S SASHIMI [FOR 2]	64

PLANETARY WELL-BEING SUSTAINABLY SOURCED SIGNATURE DISHES

Island Salad 25

Daily picked garden herbs, baby spinach, bilimbi, watermelon, Landaa quail egg, coriander mint dressing










BLACK PUMPKIN CURRY 26

Soft skin pumpkin, roasted coconut, pandan rice

BASIL REEF FISH, LEMONGRASS, CHILLI 48

Landaa garden basil, chili, garlic, jasmine rice

INDIAN MAINS

	MUGHLAI PRAWN KORMA White onion & creamy yoghurt sauce, aromatic kewara essence	48
 	CHANGEZI CHAMPEIN Tandoori lamb chops, royal cumin, ginger, fennel, sheermal bread	62
 	BUTTER CHICKEN Chicken tikka, creamy tomato sauce	42
	MALDIVIAN REEF FISH CURRY Pandan leaves, Maldivian chili, coconut milk	38
	HYDERABADI CHICKEN BIRYANI Basmati rice, chicken, aromatic spices, yoghurt and rose water, cooked in a clay pot	42
 	[M] PANEER CHETTINAD Cottage cheese, onion, pepper, dry roasted spices	28

Vata



Pitta



Kapha



Landaa Garden Herbs













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

Please advise your server of any food allergies and dietary preferences















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SOUTH-EAST ASIAN

 	FIVE SPICED WAGYU STRIPLOIN Steamed bok choy, sesame seeds	95
 	LOBSTER RENDANG Nasi lemak style half lobster, boiled egg, steam rice, fried anchovies, spicy rendang sauce	66
	[P] HONG SHAO ROU Braised pork belly, shanghai style	52
	PRAWN CHAR KWAY TEOW Flat rice noodles, shrimp, chili sambal, oyster sauce stir fried, Penang specialty	34
 	WOK FRIED EGGPLANT Tofu, cashew, scallion, sesame	32
 	MAPO TOFU Sichuan pepper, black bean sauce	28

SIDES

  	DAL MAKHANI Slow cooked black lentils	16
 	KALE YELLOW DAL TADKA Yellow lentils, garlic	16
	NAAN Choice of plain, butter, garlic or cheese	12
 	TANDOOR ROTI Whole wheat bread	10
 	MORNING GLORY Stir fried water spinach	16
  	SUMMER VEGETABLES Wok fried	16
 	ALOO PUDINA Potato, onion, tomato, mint	14

RICE & GRAIN

 	COCONUT RICE Tempered mustard seeds	14
  	GARLIC KIMCHI FRIED RICE Garlic, spicy	16
 	JASMINE RICE	12
	EGG NOODLES	16

Vata



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