

A Malaysian Tamil Experience

மலேசிய தமிழ்நின் அனுபவம்!



STARTERS & LIGHT BITES

Masala Fries (v) (Masala Urulaikilangu Poriyal)	RM19
Cauliflower 65' (v) (Madras Gobi 65')	RM19
Bendi & Sour Cream (v) (Vendikkai Pachadi)	RM23
Mutton Meat Balls (Kola Urundai)	RM19
Boneless Mutton Varuval (Aadu Eraichi Varuval)	RM29
Grilled Mackerel (Karaikudi Tava Vanjaram Meen)	RM29
Grilled Squid (Marina Beach Sutta Kanava Meen)	RM33



SPECIALS

SHANKAR'S PERSONAL FAVOURITES

Spice-rubbed Ribeye <i>Argentinian Devesa ribeye. masala potatoes rocket. pomegranate salad. spice butter</i>	RM49/100g
Masala Lamb Chops <i>New Zealand lamb chops. masala potatoes rocket. pomegranate salad. mint yoghurt</i>	RM89
Salmon Coconut Cream Spinach <i>Chilean salmon. chili flakes coconut cream spinach</i>	RM49
Cauliflower Steak (v) <i>Grilled cauliflower. chimichurri rocket and pomegranate salad</i>	RM39
Mutton Varuval Fried Rice <i>Varuval fried rice. mutton. fried egg</i>	RM33
Mutton Burger <i>Spiced ground mutton. caramelized onions garlic aioli. hand-cut fries</i>	RM33
Penang Chicken Chop <i>Crisp chicken. oriental sauce hand-cut fries. peas. tomatoes</i>	RM29

SIDES

Hand Cut Fries with Aioli	RM15
House Salad	RM15
Coconut Cream Spinach	RM19
Masala Potatoes	RM19

Dinner Menu 5.30 PM - 11.00 PM

last kitchen orders at 10.30pm
10% service charge & 6% SST



INDIANS ARE THE ITALIANS OF ASIA

Spicy Mutton Linguine <i>Mutton varuval. marinara sauce. basil. parmesan</i>	RM33
Chili Prawn Spaghetti <i>Sea prawns. spicy chili-garlic sauce. chives</i>	RM39
Chicken Varuval Pizza <i>Chicken varuval. caramelised onions. mozzarella</i>	RM33
Mutton Varuval Pizza <i>Mutton varuval. jalapeno. mozzarella</i>	RM39

(Vegetarian Pastas and Pizzas can be made to order)

SWEETS

Pandan Panna Cotta <i>Pandan infused. coconut palm sugar caramel</i>	RM19
Coconut Sorbet <i>Churned fresh coconut cream. kerisik</i>	RM19
Carrot Halwa <i>Carrots. milk. cardamom</i>	RM19

A Malaysian Tamil Experience மலேசிய தமிழனின் அனுபவம்!



Dinner Menu 5.30 PM - 11.00 PM
last kitchen orders at 10.30pm
10% service charge & 6% SST

SHANKAR'S MALAYSIAN TAMIL SPECIALS

Vanakkam!

Tamil people who migrated from south India form the largest Indian diaspora in Malaysia.

Iconic Malaysian eateries, like the ubiquitous “mamak” restaurants primarily originate from Tamil Nadu, in particular from the Ramanathapuram district. In addition, traders from the Karaikudi Chettinad region also impacted Malaysian Tamil cuisine.

My family's dining table was an amalgamation of all these styles, driven by the ingredients that were available in northern Malaysia, namely Penang Island.

My version of Malaysian Tamil food is influenced by my mother, grandmothers, and my Penang grandfather's demanding taste profile. Enjoy.

KULAMBHU (CURRIES)

Local Goat Curry (Varutharacha Naatu Aadu Kulambhu)	RM49
Chicken Curry with Potatoes (Urulaikilangu Kolli Kulambhu)	RM29
Salmon Curry (Kaala Meen Kulambhu)	RM39
Spinach and Dhall (v) (Paruppu Mulai Keerai Kadayal)	RM23

MEAT/SEAFOOD SIDES

Karaikudi Goat Fry (Karaikudi Uppu Kari)	RM43
Fried Mutton (Aadu Eraichi Poriyal)	RM39
Curry Leaf Prawns (Karuvepillai Yeral)	RM33
Chicken Varuval (Kolli Varuval)	RM29

VEGETABLE SIDES

French Beans with Grated Coconut (Beanskai Poriyal)	RM19
Chettinad Brussel Sprouts Masala (Kalaikose Masala)	RM19
Cabbage with Ghee Dhall (Muttai kose Nei Kootu)	RM15



RICE & FRIENDS

Kaveri River Bank Rice (Ponni Arisi Soru)	RM5
Ghee Rice (Nei Soru)	RM9
Fried Bread (3 pieces Poori)	RM5
Home-style Ghee Tosai (Veetu Nei Tosai)	RM5