

A Malaysian Tamil Experience மலேசிய தமிழனின் அனுபவம்!



Menu 12.00 PM - 3.00 PM
5.30 PM - 11.00 PM
last 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.

STARTERS & LIGHT BITES

Masala Fries (v) (Masala Urulaikilangu Poriyal)	RM19
Bendi & Sour Cream (v) (Vendikkai Pachadi)	RM23
Mutton Meat Balls (Kola Urundai)	RM19
Grilled Mackerel (Tava Vanjaram Meen)	RM29

SHANKAR'S SPECIALS

Spice-rubbed Ribeye <i>Argentinian Devesa ribeye. spiced cauliflower rocket. pomegranate salad. spice butter</i>	RM49/100g
Masala Lamb Chops <i>New Zealand lamb chops. spiced cauliflower 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 Burger <i>Spiced ground mutton. caramelized onions garlic aioli. hand-cut fries</i>	RM33

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
Mutton Varuval Pizza <i>Mutton varuval. jalapeno. mozzarella</i>	RM39
(Vegetarian Pastas and Pizzas can be made to order)	

SIDES

Hand Cut Fries with Aioli	RM15
House Salad	RM15
Coconut Cream Spinach	RM19
Spiced Cauliflower	RM19

MALAYSIAN TAMIL SPECIALS (portion for 1 person)

Local Goat Curry (Varutharacha Naatu Aadu Kulambhu)	RM39
Salmon Curry (Kaala Meen Kulambhu)	RM39
Boneless Mutton Varuval (Aadu Eraichi Varuval)	RM29
Curry Leaf Prawns (Karuvepillai Yeral)	RM29
Chicken Varuval (Kolli Varuval)	RM23
Spinach and Dhall (v) (Paruppu Mulai Keerai Kadayal)	RM19
French Beans with Grated Coconut (v) (Beanskai Poriyal)	RM19
Chettinad Brussel Sprouts Masala (v) (Kalaikose Masala)	RM19
Cabbage with Ghee Dhall (v) (Muttai kose Nei Kootu)	RM19
Kaveri River Bank Rice (Ponni Arisi Soru)	RM5
Home-style Ghee Tosai (Veetu Nei Tosai)	RM5

SWEETS

Pandan Panna Cotta <i>Coconut palm sugar caramel</i>	RM19
Carrot Halwa <i>Carrots. milk. cardamom</i>	RM19