TASTE OF HOPPERS

35 per person To be taken by the entire table

Banana Chips

Bone Marrow Varuval + Roti
Mutton Rolls + SL Hot Sauce
Devilled Squid
Mutton Kothu Roti

Hopper or Dosa or Pilau Rice (choose one per person)

Dhal Kari, Pol Sambol, Seeni Sambol, Yoghurt

> Chicken Kari or Prawn Kari or

Black Pork Ribs (+4pp)

Jaffna Lamb Chops (+6pp)
(choose one per person)

VEGETARIAN TASTE OF HOPPERS

35 per person To be taken by the entire table

Banana Chips

Hot Butter Chilli Paneer

Podi Butter Corn on the Cob + Coriander Chutney

Idli + Sambhar + Chutney

Vegetable Kothu Roti

Hopper or Dosa or Pilau Rice (choose one per person)

Dhal Kari, Coriander Chutney, Tomato Chutney, Yoghurt

Aubergine Kari

or

Parsnip + Squash Kari (choose one per person)

A traditional Sri Lankan style family feast featuring 42-hour Ceylonese Roast Lamb Shoulder or Crab Kari is available to book in our semi private vaults. Kindly note that we require 48 hours notice to the experience. Please feel free to ask a member of our team for more information.

GLOSSARY

Acharu – Sri Lankan pickle

Arrack - spirit distilled from coconut palm toddy

Buriani - fragrant layered rice and meat dish

 ${\bf Dosa}$ - pancake made using a fermented lentil and rice batter

Drumstick Sambhar - lentil stew with drumsticks and onions

Goraka - smoked dried sour berries commonly used
in seafood and pork dishes

 $\begin{array}{lll} \textbf{Hopper (or Appam)} & - \text{ bowl shaped fermented rice} \\ \text{and coconut milk pancake} \end{array}$

Idli - steamed rice cake

Kalupol - blackened curry powder made with coconut, rice and chillies

Kari- the Tamil term for curry

Kiri Hodi - a mild coconut milk gravy

Kothu - popular street dish made with
finely chopped roti cooked with vegetables, meat
or seafood

 $\begin{tabular}{lll} \textbf{Maldive Fish} & - & \textbf{sun dried bonito fish} \\ \end{tabular}$

Moju - pickled aurbergine jam

Paneer - soft homemade Indian cheese

 $\ensuremath{\mathsf{Podi}}$ - coarse spice mix of ground dry spices and lentils

Pol Sambol - Sri Lankan relish made with fresh ground coconut, Maldive fish, onion & red chilli

Seeni Sambol - caramelised onion relish

String Hopper (or Idiyappam) – steamed handmade rice flour noodles pressed into discs

Tamarind - dried sour fruit

Toddy - the fermented alcoholic sap of the coconut or palm flower