

The Hoppers Experience

35 per person

for the whole table

*the perfect way to experience our most-loved dishes,
a little bit of everything, for everyone to share*

Short Eats

for the table

Chickpea + Cucumber Salad *vg*

choose two for the table

Mutton Rolls + Chilli Ketchup | Hot Butter Squid | Idli Sambar *vg* | Yoghurt Vadai *v* | Devilled Paneer *v*

Karis + Sides

choose one per person

Lankan Chicken Kari | Black Pork Kari | Jaggery Lamb Kari | Jaffna Jackfruit Kari *ve* | Upcountry Aubergine Kari *vg*

for the table to share

Squash & Spinach Dhal Kari *vg* + Beet, Cabbage & Kale Mallung *vg* + Seeni Sambol + Tomato Chutney *vg*

Hoppers, Dosas + Rice

choose one per person

Hopper *vg* | Egg Hopper *v* | Dosa *vg* | String Hoppers *vg* | Pilau Rice *vg*

Add Signatures

Bone Marrow Varuval + Roti
+5 per person

Prawn Paniyaram 3pcs
+6 per person

No Marrow Varuval + Roti *vg*
+5 per person

Kerala Chilli Chicken Chop
+9 per person



Add Dessert

Chocolate Biskut
Pudding *v*

- or -

Coconut
Trifle *vg*

+5 per person

*Our menu is shaped by meals we've loved across Sri Lanka and South India, from late-night tawa classics
and toddy shop curries to the kind of home cooking that's been passed down generations.*

*Dishes are best enjoyed shared, as we do back home. Start with a few short eats for the table, then add a curry or two
and one of our signature tawa and rice dishes, perfect as a centrepiece.*

Hoppers, dosas and rotis are for tearing, dipping, scooping, and catching every last bit of gravy.

*Our specials change often, with a contribution from each one going to our charity, Feeding the Future.
If you fancy a deeper dive, our glossary below explains a few dishes and ingredients.*

Glossary

Benne Dosa	Bangalore-style dosa enriched with butter, crisp outside and soft inside
Brinjal	South Asian name for aubergine or eggplant
Dingdigul	Tamil Nadu town famed for peppery, tangy biryanis
Drumstick	moringa pod, mild and earthy, often used in South Indian cooking
Goraka	sun-dried fruit lending gentle sourness to Sri Lankan curries
Jaggery	unrefined palm or cane sugar with deep caramel sweetness
Kari	the Tamil term for a curry or gravy

Paneer	soft homemade Indian cheese
Paniyaram	fluffy, round savoury griddle cakes with lentil batter
Podi Powder	spiced South Indian seasoning powder
Pol Sambol	Lankan relish made with ground coconut, onion & chilli
Seeni Sambol	sweet, tangy, and spicy caramelised onion relish
Tawa	flat griddle used for roasting, frying or searing
Vadai	savoury fritter made with fermented lentils and spices