

Kid Curry

Curry is a made-up word that means more to us in the West than it does in its traditional homes of SE Asia and the Subcontinent. It broadly describes saucy and flavour-packed dishes - eaten with lots of rice or bread.

Here is a rotating selection of our favourite Curries from around the world. These renditions aim to stay true to the spirit of the original dish but are at times updated or adapted to suit our Sub-Tropical home.

RENDANG. Confit Duck in a Dry and Spiced Sauce with Potato - INDONESIA gf/x \$28

Indonesian history is deeply etched by colonialism and immigration. Its cuisine is clearly Asian but it has influences from all over. Here spices from India and Arabia coalesce in a fragrant sauce served over confit duck. Born in West Sumatra, versions now exist from all over the Malay archipelago.

BUTTER CHICKEN. Roasted Chicken in a Smoked Tomato and Butter Sauce - DELHI, INDIA gf/x \$24

This world famous curry was created in the 1950s in a small Tandoor cafe in Delhi. In order to not waste the unsold tandoor chicken, they stir-fried the day's leftovers with spices, butter and tomato. Our recipe calls for a long marination, traditional roasting, smoked tomato and ample butter.

HANG LAE. Slow-Cooked Pork Belly, Peanuts, Tamarind, Golden Shallots - THAILAND/BURMA gf \$25

The food from Northern Thailand looks considerably different to that of the capital Bangkok. This region borders Burma which has a heavy Indian influence, as can be seen here by the ample use of cumin and turmeric. This dish is saucy, salty and sweet with a tangy edge from the tamarind.

KHIAO WAN (GREEN CURRY). Beef with Green Chilli, Eggplant and Coconut Milk - THAILAND gf \$28

Versions of this dish exist everywhere - in Thailand it is salty and spicy - not sweet. Named after green chilli, it also showcases galangal, kaffir lime and lemongrass. The beef is slow cooked in coconut milk and then quickly flash fried for a unique texture before being soaked in the rich green curry sauce.

MASSAMAN. Slow Cooked Lamb and Potatoes in a Rich Spiced Gravy - THAILAND gf \$30

This dish first appeared in the royal Thai court around the 17th Century. Rich with foreign spices brought to Thailand by Persian merchants, many believe the name "Massaman" to refer to these Muslim traders. Our version is decadent with lamb falling apart in the Coconut cream based gravy.

SAMBAL UDANG. Flash-Fried Prawns with House Fermented Chilli Paste - MALAYSIA gfo \$29

You'd be forgiven for thinking chilli was native to Asia but in fact it arrived from Sth America via Portuguese traders. Here we see a dish that uses Chilli to its best effect - both heat and aroma. Flash Fried prawns are drowned in a tart, sweet and spicy red sauce fragrant with the perfume of chilli.

KUMAR KI SUBZI. Pan-Fried Pumpkin with a Rich Dry Spice - AWADH, INDIA v/gf/x \$17

Awadhi cuisine is most famous for its Seekh Kababs but it also has a wealth of interesting vegetable dishes where you can feel the influence of the Mughal empire. This dish sees sweet pumpkin pan-fried to give a toothsome texture tossed in a savoury dry spice sauce.

DAL MAKHANI. Black Lentil Dhal (No cream) - PUNJAB, INDIA v/gf/x \$12

One of the most popular Dhals in India, it originated in the Northern state of Punjab. Urid Dhal (Black Lentils) are usually slow cooked with cream and butter, our version does without the dairy making it vegan. Still rich and bursting with flavour, it is a great accompaniment to a curry or two!

SIDES

PAK BOONG FI DANG. Stir Fried Greens (Morning Glory) with a Yellow Bean Sauce - Thailand v \$10

YUM SUM-O. Herb Salad with New Season Pomelo, Red Shallots and Chilli Jam Dressing - Thailand vo/gf \$11

KARIPAP. Large Curry Puff with Buttered Pastry, Curried Vegetables, Chicken and Egg - Malaysia (2) vo \$11

PARATHA. Grilled Flakey Flat Bread (2) v \$6

RAITA. Cucumber and Yoghurt v/gf \$2

RELISH/PICKLES. Selection of Matched House Made Chutney/Pickles (enough for one) v/gf \$5

PAPPADUMS. Thin Crackers (3) v/gf \$3

RICE. Steamed (serves one) v/gf \$3