

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	vo/gf/x	\$28
<i>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.</i>		
BUTTER CHICKEN. Roasted Chicken in a Smoked Tomato and Butter Sauce - DELHI, INDIA	gf/x	\$24
<i>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.</i>		
BLACK PORK CURRY. Slow-Cooked Pork Belly in a Rich Charred Curry Paste - SRI LANKA	gf/x	\$26
<i>Sri Lanka has been exporting its spices to the world since Roman times. This dish is named for the black, roasted curry powder which stars black pepper and not Chilli. Pork Belly is slow cooked in a sour Tamarind sauce until tender and then tossed through the dry paste. N.B traditionally this is a drier dish and uses a fattier cut of pork.</i>		
PHAENANG. Tender Beef Cheek in a Red Curry Paste with Peanuts and Coconut Milk - THAILAND	gf	\$28
<i>Phaenang Curry originated in central Thailand and has an Indian influence as can be seen by its use of ground peanuts to thicken the dish. Coconut milk braised beef cheek is quickly flash fried at the last minute to create a unique texture and bring out the beef's own nutty aroma. Served with lots of thai basil and red chilli.</i>		
ROGHAN JOSH. Slow Cooked Lamb in a Rich Spiced Gravy with Tomatoes - KASHMIR, INDIA	gf/x	\$30
<i>It is thought that Roghan Josh evolved from early Persian dishes brought to Kashmir via the Mughal court's tradings with the nations around the Arabian Peninsula. The name alludes to its red sauce, coloured by vibrant Kashmiri chillies. It is rich and the spice mix helps fully capture the savoriness of slow-cooked lamb.</i>		
CHOO CHEE. Flash-Fried Prawns in a Red Curry Paste - THAILAND	gf	\$31
<i>Choo chee is an onomatopoeic word representing the sound curry paste makes when it is heated in the wok and splits into rich coconut cream and fragrant red chilli oil. This sauce is only ever served with seafood and matches perfectly with juicy flash-fried prawns. A variation on a red curry paste this is a bit less saucy than a normal curry.</i>		
KHIAO WAN (GREEN CURRY). Snapper with Green Chilli, Eggplant and Coconut Milk - THAILAND	gf	\$30
<i>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. Snapper is steamed in larger pieces before being soaked in the rich curry sauce and served with the Thai apple eggplant.</i>		
CARROT CURRY. Braised Carrot in a Spiced Coconut Milk Sauce - SRI LANKA	v/gf/x	\$18
<i>A daily staple in Sri Lanka, this dish takes carrot and makes them something to be savoured. Curry leaf and pandan infused coconut milk is sauteed with a myriad of spices. This base is then used to slow braise carrots till tender and full of flavour.</i>		
OTHER		
DAHL MASOOR. Split Red Lentils in a Rich Spiced Sauce with Shaved Coconut - INDIA	v/gf/x	\$12
PAK BOONG FI DANG. Stir Fried Greens (Morning Glory) with a Yellow Bean Sauce - THAILAND	v/x	\$10
YUM MA MUANG. Green Mango Salad with Chilli, Coriander, Dried Shrimp and Cashews - THAILAND	vo/gf/xo	\$11
KARIPAP. Curry Puff with Buttered Pastry, Veg, Chicken and Egg (veg option avail) - MALAYSIA. (2)	vo/x	\$11
PARATHA. Grilled Flakey Flat Bread (2)	v/x	\$6
RAITA. Cucumber and Yoghurt	v/gf/x	\$2
RELISH/PICKLES. Selection of Matched House Made Chutney/Pickles (enough for one)	v/gf/x	\$5
PAPPADUMS. Thin Crackers (3)	v/gf/x	\$3
RICE. Steamed (serves one)	v/gf/x	\$3