



Join us for a Crab Curry feast on the last Sunday of every month.

Sri Lanka is famous for its spicy crab curry, eaten all over the island and best enjoyed by the edge of the ocean with the sand between your toes. While there is no sand in inner-city Sydney, we do have access to some very fine seafood and in particular to the freshest of crabs.

With that in mind, each month we celebrate our favourite crustacean by cooking it in a curry and serving it as a banquet meal. We use blue swimmer crabs, but you are more than welcome to request mud crab.

Bookings can be made online.

Price \$90 per head (not including drinks)

Mud Crab upgrade is based on market price, approximately \$220-\$280 per head

No alternative menu on the day / 2 sittings / 12 pm & 2.30 pm

SAMPLE MENU

MURRUKU

PINEAPPLE WITH HOUSE FERMENTED CHILLI POWDER

MALU PAAN

TOMATOES & KATTA SAMBOL

BLACK CRAB CURRY

GENTLE BEETROOT CURRY

HONEYDEW, CORIANDER OIL & GOTU KOLA

DHAL

LANKAN ORGANIC HEIRLOOM RICE

PAPADUMS

SAMBOLS

GELATO & SORBET