

NATIVE

Native is an acronym for indigenous cuisine that is based on the preparation of cooking recipes with products obtained from native species of a Specific area. Our menu is a retrospective look at the origins of our cuisine, showcasing modern cooking methods recipes and ingredients. Our team do not purely strive to give guests a memorable experience. Instead, with a team of in-house Craftsman, we hope to paint an entire picture of Native by relating personal stories about the intricacies of key ingredients which goes beyond just a cursory explanation of provenance and taste profiles. The meal experience is built around the diner's dietary inclinations using local produce & revolves heavily around spices sourced from India, Sri Lanka & Indonesia. At Native, we believe that excellent food and personalized service is a team effort. Both elements carry equal weightage in crafting a unique and memorable dining experience for their guests. "Each experience is as unique as the diner themselves"

APPETIZER

NATIVE GREEN 28
Ulam Raja, Selom, Pegaga, Water Chestnut, Mango, Honey Cardamom Vinaigrette

AVOCADO TARTARE 38
Fresh Avocado | Bombay Onion | Fresh Mustard | Scallion | Cilantro | Jalapeno | Cranberries

MIGNON TARTARE 48
Tenderloin | Fresh Mustard | Gherkin | Capers | Quail Yolk | Chives

SOUP

BUTTERNUT SQUASH 28
Sri Lankan Crabmeat, Arruga, Spiced Coconut Cream, Crisp Sourdough

SURFCIOPPINO 48
Bird Nest | Fresh Clam | Baby Squid | Prawn | Mussel | Spiced Broth

ENTRÉE

FOIE GRAS 48
Pan Seared | Peach & Citrus Coulis | Raspberry Jam

KAPEL'LENI 48
Matale Ground Pepper | Chives | Vinaigrette, White & Black Truffle Oil | Shrimp Roe | Trout Roe | Herring Roe

SHUCK OYSTER 6 pieces 108
Fresh Oyster | Pink Ginger | Calamansi 12 pieces 208

GRATINATED OYSTER 6 pieces 128
Fresh Oyster | Cheddar Cheese 12 pieces 248

MAIN'S

CAULIFLOWER STEAK 28
Roasted, Chickpea Purée, Vine Ripen Tomatoes, Coriander & Mint Chutney

KING SALMON 78
Grilled Salmon | Spiced Sour Sauce | Aubergine | Kesum-Dust

CHICKEN 38
Grilled, Basmati Mushroom Risotto, Naturel Jus

BONED-IN CHICKEN LEG 38
Roasted Chicken | Glaze Plum Sauce | Prune Compote

"Satti Sooru simplified as Claypot Rice is traditionally made by combining meat, fish, vegetables and other ingredients cooked together with masala and rice. This traditional dish has been cooked by my ancestors for many generations using specially selected herbs & spices to create the base of the masala, which has been a close guarded recipe for many generations. The cooking method and recipe has been passed down from the beginning of my ancestors to my great grandmother, to my mother and lastly to me which became my inspiration to master this classic heritage dish. At Native, I will re-create this classic authentic dish using carefully sourced hand selected herbs & spice to make our home-made masala that would be used to cook this amazing dish and served in a modern etiquette".

ORGANIC CHICKEN KADHAI 38

BLACK PEPPER AUSTRALIAN LAMB LEG 48

*Above Dishes Are Served with Home-Made Chutney. - (Please allow up to 45 minutes preparation time)

NATIVE SIGNATURE by CHEF SHANGKAR

AUSTRALIAN LAMB 68
Braised Shank, Rogen Josh, Sweet Potato Purée

LAMB THOKKU 178
Pan Seared | Pudina Thokku | Caramelized Crimson Grape

THE GRASS FED RACK OF LAMB 178
Pan-Seared | Parmesan Pistachio Crumble | Naturel Jus | Fondant Potatoes | Heirloom Tomatoes

MEAT SELECTION - Our Meats Are Grilled Over Hexagon Charcoal Briquette

AUSTRALIAN - Signature Angus, O'Connor, South Gippsland - (Grain Fed - Marbling 4/5)

Rib Eye 250gms 188

Striploin 250gms 188

*Above Meats Are Served with Scallions, Onion Chutney, Mardon Sea Salt & Smoked Salt

DESSERT

THE COOKED CREAM 28
Fresh Vanilla | Pandan Tamarind Compote | Frangelico & Gula Melaka |

TIRAMISU 28
Layers of Sponge Cake Soaked in Coffee with Powdered Sweet Cinnamon | Cardamoms Chocolate and mascarpone Cheese