

# KOTUWA

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SRI LANKAN FLAVOURS

TEL +65 6518 4278

## ශාකමය

### LYCHEE ACHCHARU • \$8

Lychee pickled in mustard,  
apple cider and chilli

### DEVILLED CASHEW • \$8

Jumbo Sri Lankan cashew nut,  
curry leaves and chilli salt

### CRAB CUTLET • \$16

Sri Lankan style croquette,  
with spiced crab meat brandade

### MUTTON ROLLS • \$16

Panko crumbed spice mutton rolls

### BANANA BLOSSOMS • \$16

Sri Lankan patties filled  
with spiced banana blossom

## Stir-Fries

### PORK RIBS • \$22

Tossed with spiced kithul caramel  
served with guindilla peppers

### PORICHA ERACHI • \$26

Fried beef cheek in sweet  
tamarind, chilli and lime

### ISSO DEVIL • \$34

Stir fried prawns with curry leaves,  
green chilli and tomatoes

### DALLO BADUMA • \$24

Crispy Fried Calamari tossed in  
chilli butter and spring onion



## මාංශ

### Meat

### LAMB SHANK • \$42

Lamb shank braised in Sri Lankan red curry

### JAFFNA DUCK CURRY • \$32

Duck cooked in light coconut gravy

## සීනිFOOD



### SRI LANKAN MUD CRAB • MARKET PRICE (LIMITED)

Curry cooked with cumin,  
fenugreek, chilli and coconut

or  
Garlic butter, green chilli,  
and Ceylonese pepper

### MALU BADUMA • \$36

Crispy jade perch, sour curry and fresh pomelo

## Vegetables

### AMBA CURRY • \$18

Green mango cooked in turmeric and coconut

### KAJU CURRY • \$22

Cashew nut and green peas cooked  
in an aromatic coconut gravy

### GOWA MAL KIRI HODI • \$18

Cauliflower cooked in mustard and turmeric

### WATTAKKA KALU POL • \$18

Butternut squash cooked in  
blackened coconut gravy



## Sides

### SALADE • \$14

Tomato, cucumber and bitter gourd salad with  
fermented green chilli dressing

### DAHL • \$12

Red lentils tempered with black mustard

### POL SAMBOL • \$8

Fresh shredded coconut with chilli and lime

### SEENI SAMBOL • \$8

Spiced caramelised onion with tamarind

### WAMBATU MOJU • \$8

Sri Lankan spiced eggplant  
pickled in coconut vinegar



## Kottu Rotti

Chopped up Rotti cooked with vegetables,  
eggs, and gravy — one of Sri Lanka's  
famous street food.



### CHICKEN KOTTU • \$26

### CRAB KOTTU • \$34

Softshell crab

### POLOS KOTTU • \$22

Baby jackfruit



### PLAIN HOPPER • \$5



### EGG HOPPER • \$7

### WHITE RICE • \$3 / \$6

### YELLOW RICE • \$5 / \$10

Cashew nuts and  
caramelised onions

## LANKAN FEAST • \$68 PER PERSON



### SNACKS

Crab Cutlets  
Mutton Rolls

### STIR-FRIES

Dallo Baduma  
Poricha Erachi

### MAINS

Malu Baduma  
Jaffna Duck Curry

### RICE & HOPPERS

White Rice  
Plain Hopper

### SIDES

Dahl  
Pol Sambol  
Seeni Sambol  
Wambatu Moju

### DESSERT

Watalappam Tart



46 Kim Yam Road, #01-03, S.239351  
WWW.KOTUWA.COM.SG @KOTUWA.SG

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## BAR SNACKS

### LYCHEE ACHCHARU · \$8

Lychee pickled in mustard,  
apple cider and chilli

### BANANA BLOSSOM PUFFS · \$16

Sri Lankan patties filled with  
spiced banana blossom

### DEVILLED CASHEW · \$8

Jumbo Sri Lankan cashew nuts,  
curry leaves & chilli salt

### MUTTON ROLLS · \$16

Panko crumbed spiced mutton rolls

### CRAB CUTLET · \$16

Sri Lankan style croquette  
with spiced crab meat brandade

### KOTTU ROTTI

Chopped up Rotti cooked with vegetables,  
eggs, and gravy — one of Sri Lanka's famous  
street food

### DALLO BADUMA · \$14

Crispy fried calamari tossed in  
chilli butter and spring onion

### CHICKEN KOTTU · \$26

### CRAB KOTTU · \$34

Softshell crab

### POLOS KOTTU · \$22

Baby Jackfruit



### WATALAPPAM TART · \$16

Coconut custard with jaggery,  
candied orange and spices



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## Desserts

### JACKFRUIT FRITTERS · \$16

Apiary vanilla ice cream, lime curd and arrack

### WATALAPPAM TART · \$16

Coconut custard with jaggery, candied orange and spices

### COCONUT SUNDAE · \$14

Salted Kithul caramel, cashew nuts and toasted coconut



## The Adventure of Arrack

Taste the island's finest spirit, arrack.

It is centuries old, making it one of the oldest distilled spirits in the world.

Coaxing the milky nectar, the natural precursor of arrack, from the unopened inflorescence of the coconut tree is an art that has remained virtually unchanged for the many centuries through which it has been practiced – the secrets of tapping this toddy handed down from father to son.

CEYLON ARRACK · \$16

ROCKLAND OLD ARRACK · \$18

ROCKLAND VAT 9 · \$18

ROCKLAND SPICED · \$22

ROCKLAND VX · \$22

ROCKLAND HALMILLA · \$22



IDL GOLD LABEL · \$22

OLD ARRACK · \$22

OLD RESERVE 34 · \$22

OLD RESERVE RARE 47 · \$24

OLD CASK PREMIUM · \$24

ROCKLAND DOUBLE DISTILLED · \$24

45ML PER SERVING

## Coffee

ESPRESSO · \$5

BLACK COFFEE · \$6

SRI LANKAN FILTER COFFEE · \$8

SPICED SRI LANKAN ICE COFFEE · \$6

## Tea

GINGER TEA · \$8

CHAMOMILE TEA · \$8

SRI LANKAN CEYLON TEA · \$8

POMEGRANATE HIBISCUS TEA · \$8

