

KOTUWA

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SRI LANKAN FLAVOURS

TEL +65 6518 4278

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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



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Meat

LAMB SHANK · \$42

Lamb shank braised in Sri Lankan red curry

JAFFNA DUCK CURRY · \$32

Duck cooked in light coconut gravy



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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.



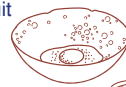
CHICKEN KOTTU · \$26

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

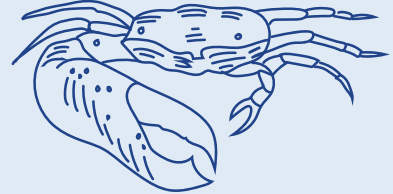


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SRI LANKAN FLAVOURS

@KOTUWA.SG



\$155++/pax

Minimum order for 2pax

Preorder required at least 2 days in advance

SNACKS

CRAB CUTLET

Sri Lankan style croquette,
with spiced crab meat brandade

MUTTON ROLLS

Panko crumbed spice mutton rolls

CRAB

CHOICE OF
CURRY OR GARLIC BUTTER

STIR-FRY

DEVILLED LINGUS

Stir fried Sri Lankan pork sausage
with dried chilli

VEGETABLES

KAJU CURRY

Cashew nut and green peas cooked in an
aromatic coconut gravy

WATTAKA KALU POL

Butternut squash cooked in blackened
coconut gravy



SIDES

DAHL

Red lentils tempered with black mustard

SALADE

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

POL SAMBOL

Fresh shredded coconut with chilli and lime

SEENI SAMBOL

Spiced caramelised onion with tamarind

WAMBATU MOJU

Sri Lankan spiced eggplant pickled in
coconut vinegar

HOPPERS | WHITE RICE

DESSERT

WATALAPPAM TART

Coconut custard with jaggery,
candied orange and spices