

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 nuts,
curry leaves and chilli salt

CRAB CUTLET • \$16

Sri Lankan style croquette
with spiced crab meat brandade

MUTTON ROLLS • \$16

Panko crumbed spiced mutton rolls

BANANA BLOSSOMS • \$16

Sri Lankan patties filled
with spiced banana blossom



Stir-Fries

PORK RIBS • \$24

Tossed with spiced kithul caramel
and guindilla peppers

PORICHA ERACHI • \$26

Fried beef cheek in sweet
tamarind, chilli and lime dressing

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

Seafood



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 nuts 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
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KOTUWA

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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

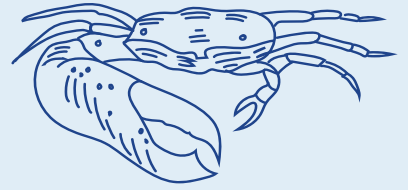
POMEGRANATE HIBISCUS TEA · \$8



Kotuwawa

கோடுவா கோட்டை

SRI LANKAN FLAVOURS



\$155++ per person
Min. 2 persons | Pre-order required

SNACKS

CRAB CUTLET

Sri Lankan style croquette with spiced crab meat brandade

MUTTON ROLL

Panko crumbed spiced mutton rolls

CRAB

CHOICE OF CURRY OR GARLIC BUTTER

STIR FRIES

PORK RIBS

Pork ribs tossed with spiced kithul caramel and guindilla peppers

VEGETABLES

KAJU CURRY

Cashew nut and green peas cooked in an aromatic coconut gravy

WATTAKKA KALU POL

Butternut squash cooked in blackened coconut gravy

SIDES

DAHL

Red lentils tempered with black mustard

SALADE

Tomato, cucumber and bitter gourd 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

WHITE RICE | HOPPERS

DESSERT

WATALAPPAM TART

Coconut custard with jaggery, candied orange and spices