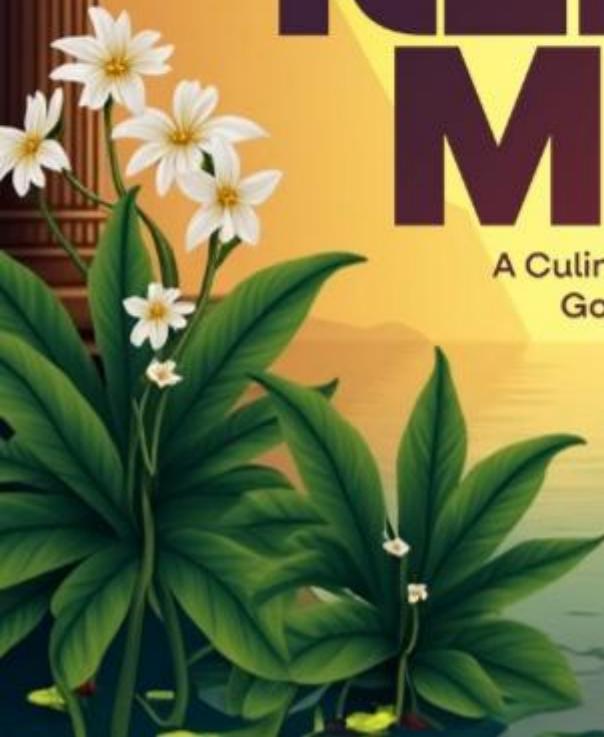




CASUARINA BISTRO - MUNTHIRIKKALLU

# KERALA MENU

A Culinary Journey through  
God's Own Country



# STARTERS

\$11.90

## CHICKEN 65

Crispy fried chicken tossed  
in spicy sauce.



\$11.90

## CHICKEN PAKORA

Crispy fried bites of marinated chicken coated in a spiced gram flour batter.



\$11.90

## DRAGON CHICKEN

A spicy Indo-Chinese dish featuring crispy fried chicken tossed in a fiery sauce with garlic, ginger, and chili peppers, resulting in a bold and flavorful appetizer.



\$13.90

## SQUID ROAST

Tender squid pieces marinated in aromatic spices and herbs, then Deep-fried to perfection.



\$8.90

## VEG PAKORA

Made with a mix of vegetables coated in a spiced gram flour batter.



\$13.90

## BEEF DRY FRY (BDF)

Beef strips stir-fried with aromatic spices, curry leaves, and chilies. The dry fry method enhances the beef's texture & intensifies the flavors, resulting in a crispy exterior & tender interior.



\$12.90

## KERALA STREET CHICKEN FRY

Marinated chicken pieces are deep-fried to perfection with a blend of aromatic spices, curry leaves, and chilies, resulting in a flavorful and crunchy exterior.



\$12.90

## TRAVANCORE CHICKEN FRY

It's a flavorful and aromatic dish from the Travancore region of Kerala, India. Marinated chicken pieces are fried with a blend of traditional spices, and curry leaves, resulting in a crispy exterior and tender interior.

# BREADS & SIDES



\$5.90

## GHEE RICE

Ghee Rice is a simple yet indulgent dish where fluffy kaima rice is cooked with generous amounts of ghee, bringing out the rice's natural flavors



\$2.00

**HAND-MADE  
KERALA  
PAROTTA**

A flaky, layered flat bread



\$2.00

**CHAPATHI**

A soft flat bread made from whole wheat flour.



\$2.00

**APPAM**

A thin, crispy rice & coconut milk pancake.



\$5.00

**TAPIOCA  
KAPPA**

A traditional Kerala dish made with boiled & mashed tapioca (kappa), mixed with coconut, spices, and curry leaves



\$6.50

**MILKY-TAPIOCA  
PAL KAPPA**

Boiled tapioca is cooked in sweetened milk.



\$3.00

**WHITE  
RICE**



\$5.00

**PUTTU**

Made from steamed rice flour cylinders, often served with coconut.

# BEEF



\$13.90

## HOME STYLE BEEF ROAST

Made from slow-cooked beef, typically a prime cut, and is seasoned with herbs and spices, then slow-cooked till reaches a rich, fall-apart tenderness.



\$13.90

## KERALA BEEF CURRY

Beef Curry is a flavorful and aromatic dish made with tender beef, simmered in a rich and spicy curry sauce.



\$13.90

## BEEF COCONUT FRY

Tender beef strips cooked in a spicy based sauce. The combination of coconut, spices, & beef creates a rich and savory flavor profile.

# CHICKEN



\$22.90

## FIERY SMOKY CHICKEN PLATTER

Spicy smoked chicken, served sizzling hot with bold flavours and a kick of heat



\$11.90

## KERALA CHICKEN ROAST

Marinated chicken is roasted to perfection with a blend of traditional spices, & curry leaves, resulting in a crispy exterior & tender interior.



\$10.90

## MALABAR CHICKEN CURRY

The curry is made with tender chicken cooked in a blend of aromatic spices, coconut milk, and fresh curry leaves, resulting in a creamy and slightly spicy sauce. The dish originating from the Malabar region of Kerala, India.



\$12.90

## CHICKEN MANCHURIAN

Chicken Manchurian is a popular Indo-Chinese dish made with deep-fried chicken pieces tossed in a savory & slightly spicy Manchurian sauce, typically made with soy sauce, vinegar, and spices.



\$14.90

## BUTTER CHICKEN

Marinated chicken cooked in a velvety tomato-based sauce with butter, garam masala, & spices, resulting in a flavorful & aromatic comfort food.



\$12.90

## CHILLI CHICKEN

Chilli Chicken is a popular Indo-Chinese dish made with marinated chicken pieces stir-fried with green chilies, onions, garlic, and spices.

# PORK



\$23.90

## FLAME-PLATE PORK INFERNO

Tender pork pieces cooked to perfection, served in sizzling hot with spices, aromatic herbs and vegs



\$14.90

## ANGAMALY PORK ROAST

Angamaly Pork Roast is a culinary gem from Kerala, celebrated for its bold flavors and tender texture. The pork is slow-cooked with a blend of aromatic spices, garlic.



\$14.90

## CHILI PORK

A spicy and indo-chinese fusion dish featuring crispy pork pieces tossed in a flavourful blend of chillies, garlic and sauces



\$14.90

## PORK PEPPER FRY

Pork Pepper Fry is a flavorful & aromatic dish made with tender pork pieces cooked with a generous amount of black pepper, along with other spices & herbs



\$14.90

## BBQ PORK-RIBS

Tender pork ribs slow cooked in a sweet & tangy BBQ Sauce resulting in fall-off-the-bone texture and rich, smoky flavours.

# MUTTON



\$24.90

## BLAZING LAMB-PLATE

a flavour-ful dish featuring tender lamb, served sizzling hot with aromatic spices and veg



\$15.90

## MUTTON ROAST

A sizzling, spice-infused mutton roast with tender meat & aromatic veggies —bold, hearty, & full of flavor.



\$15.90

## MALABAR MUTTON CURRY

Malabar Mutton Curry is a culinary delight from Kerala, characterized by its rich and spicy flavors. The mutton is slow-cooked with a blend of aromatic spices, and curry leaves, creating a deep and satisfying curry.



\$15.90

## MUTTON COCONUT STIR-FRY

It is a delicious and spicy dish where Juicy mutton pieces are stir-fried with sliced coconut, curry leaves, and a blend of aromatic spices.

# BIRIYANI

Claypot Biryani is a flavorful and aromatic rice dish made with marinated fish, prawn or meats cooked in a mixture of spices, kaima rice. The clay pot in which it's traditionally cooked, adding a unique earthy flavor. This biryani style is often associated with slow-cooked, rich flavors with tender fish, prawn or meats .



\$13.50

**CHICKEN  
CLAYPOT  
BIRYANI**



\$14.90

**BEEF  
CLAYPOT  
BIRYANI**



\$14.90

**PORK  
CLAYPOT  
BIRYANI**



\$15.90

**MUTTON  
CLAYPOT  
BIRYANI**



\$14.90

**FISH  
CLAYPOT  
BIRIYANI**



\$15.90

**PRAWNS  
CLAYPOT  
BIRYANI**



\$10.50

**VEGETABLE  
BIRIYANI**

We slow-cook each biryani in traditional claypots, allowing the rice and spices to steam together perfectly. This ancient method creates deeper flavors and that authentic taste you can't get any other way.



**TAPIOCA  
BIRYANI  
PORK**



**TAPIOCA  
BIRYANI  
MUTTON**

Tapioca Biryani is a creative and savory dish where tender tapioca pieces are blended with a mix of spices, herbs, and choice of meat .

**\$13.90**

**TAPIOCA  
BIRYANI  
CHICKEN**





\$18.90

## MEEN POLLICHATHU (BANANA LEAF FISH)

Traditional Kerala dish from South India, where fish is marinated in spices, wrapped in banana leaves, and cooked in a steamy parcel.

# SEA FOOD



\$16.90

## FISH NIRVANA

Kerala-style dish where shallow fried fish poached in a coconut milk and ginger sauce, typically served in a banana leaf-lined earthenware pot.



\$17.90

## PRAWN NIRVANA

Kerala-style dish where shallow fried prawn poached in a coconut milk and ginger sauce, typically served in a banana leaf-lined earthenware pot.



\$15.90

## FISH TAWA MASALA FRY

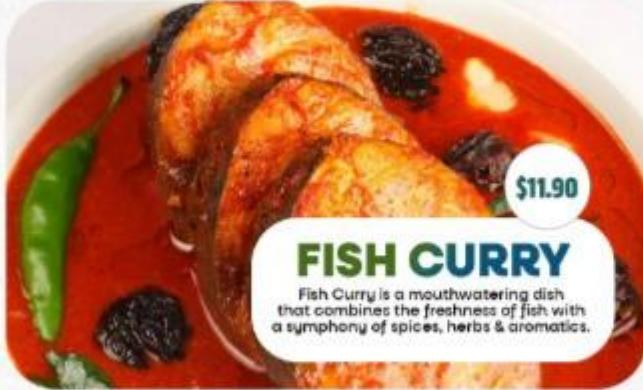
Fish is marinated in spices and slow cooked on a tawa (Pan) to perfection.



\$16.90

## FISH KANTHARI CHILLI

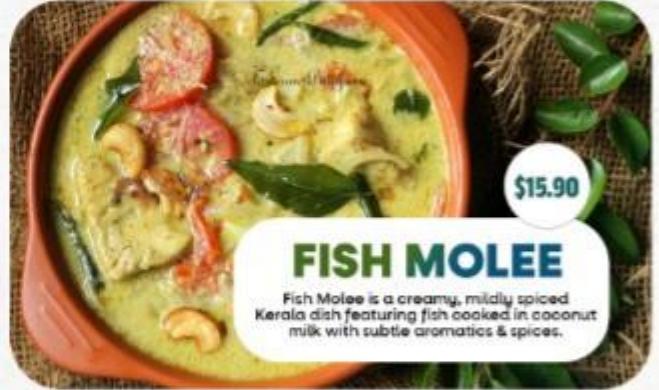
kanthari (small chili- poddy)chilies adding a fiery kick, this dish is perfect for those who love spicy food.



\$11.90

## FISH CURRY

Fish Curry is a mouthwatering dish that combines the freshness of fish with a symphony of spices, herbs & aromatics.



\$15.90

## FISH MOLEE

Fish Molee is a creamy, mildly spiced Kerala dish featuring fish cooked in coconut milk with subtle aromatics & spices.



\$13.90

## SQUID MASALA ROAST

Spicy, aromatic squid dish with a blend of masalas, herbs.



\$13.90

## SQUID MASALA FRY

Tender squid pieces marinated in aromatic spices and herbs, then pan-fried to perfection.



\$14.90

## SPICY PRAWNS ROAST

Prawns marinated in bold spices and herbs, roasted to perfection with a fiery kick.



\$14.90

## PRAWNS MASALA FRY

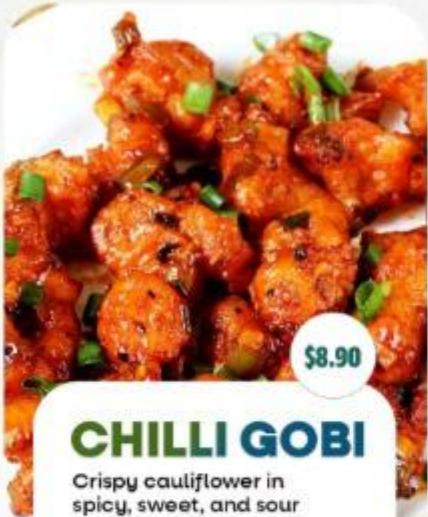
Prawns marinated in aromatic spices and herbs, then pan-fried to perfection.

# VEG. FOODS

\$8.90

## GOBI MANCHURIAN

This popular Indo-Chinese dish features crispy cauliflower florets tossed in a savory and slightly spicy sauce.



\$8.90

## CHILLI GOBI

Crispy cauliflower in spicy, sweet, and sour chilli sauce.



\$8.90

## MUSHROOM PEPPER FRY

Mushrooms tossed in a bold, aromatic pepper, perfect for a quick and spicy side dish.



\$10.90

## MUSHROOM ROASTED MASALA

Herb spiced mushroom in a fragrant, flavourful sauce



\$9.90

## PANEER BUTTER MASALA

Soft paneer (Indian cheese) in a rich, creamy tomato sauce with butter & spices.



\$7.90

## VEGETABLE KURMA

Rich coconut based veggie curry with aromatic spices

# STEW

Tender meat slow-cooked in a rich, flavorful broth, coconut milk and with vegetables like carrots, potatoes, and onions, resulting in a hearty and comforting meal.



## KIZHI POROTTA (STEAMED POROTTA PACKET)

Layered porotta is wrapped in a Banana Leaf and gently tossed with spiced meat.



Prawns

\$18.90



Fish

\$17.90



Mutton

\$17.90



Chicken

\$15.50



Beef

\$16.90



Pork

\$17.90

## **KOTHU POROTTA** **(POROTTA STIR-FRY)**

Shredded porotta is stir-fried with spiced meat or vegetables, eggs, and seasonings.



Mutton

**\$15.90**



Chicken

**\$14.90**



Beef

**\$15.90**



# കളർ TODDY





\$15.00

**KALLU  
(ORIGINAL  
FLAVOR)**

500ml



\$18.00

**MUNTHIRI  
GRAPES  
KALLU**



\$18.00

**GINGER  
KALLU**



\$18.00

**STRAWBERRY  
KALLU**

Toddy is a traditional beverage made from the sap of coconut trees. Toddy is a popular traditional drink in many tropical regions, often enjoyed for its refreshing and unique slightly sweet or tangy flavor.



\$18.00

**KANTHARI  
CHILLI KALLU**

# HOT DRINKS

<b>MASALA MILK TEA</b>	<b>\$3.90</b>
<b>MILK TEA</b>	<b>\$3.50</b>
<b>BLACK TEA</b>	<b>\$2.00</b>
<b>COFFEE</b>	<b>\$3.90</b>
<b>BLACK COFFEE</b>	<b>\$2.50</b>
<b>HOT LEMON TEA</b>	<b>\$2.90</b>



# JUICES



\$4.3  
\$13.9

**FRESH LIME**  
GLASS | JUG



\$5.3  
\$14.9

**FRESH LIME SODA**  
GLASS | JUG



\$5.3  
\$14.9

**FRESH MINT LIME**  
GLASS | JUG



\$5.9  
\$17.9

**FRESH MINT LIME SODA**  
GLASS | JUG



\$5.5  
\$18.9

**GRAPE LIME**  
GLASS | JUG



\$5.9  
\$20.9

**GRAPE LIME SODA**  
GLASS | JUG



\$5.90

**WATERMELON**



\$3.90

**APPLE**



\$3.90

**ORANGE**



\$3.90

**MANGO**



\$3.90

**CRANBERRY**



\$3.90

**PINEAPPLE**



**MILKY MELON**

Watermelon + Milk

\$3.90

# LASSI CORNER



# FRUITFUL CREATIONS



## STRAWBERRY BLISS

Strawberries, Yogurt, Milk, Honey

\$10.90

## MANGO PEACH DELIGHT

Mango, Peaches, Yogurt, Milk

\$9.90

## BERRY BANANA BOOST

Mixed berries, Banana, Yogurt, Milk

\$9.90

## CHOCOLATE BANANA

Banana, Chocolate, Yogurt, Milk

\$9.90

## AVOCADO SMOOTHIE

Avocado, Milk

\$9.90

## MANGO SMOOTHIE

Mango, Milk

\$9.90



## **STRAWBERRY SMOOTHIE**

Strawberries, Milk

**\$10.90**



## **NUTTY BANANA**

Nuts, Banana, Milk, Honey

**\$10.90**



## **NUTTY AVACADO**

Nuts, Avacado, Milk, Honey

**\$10.90**

# DESSERTS



\$14.90

**SIZZLING BROWNIE  
WITH ICECREAM**



\$10.9/13.9

## BROWINE WITH ICECREAM

SINGLE | DOUBLE



\$12.9/15.9

## CHURROS (6/10)



\$11.90

## TIRAMISU



\$9.90

## VANILA FLAN



\$4.90

## ICECREAM SCOOP



\$19.90

## PUTTU ICECREAM

   /casuarina bistro

Our culinary journey through God's Own Country brings you the authentic flavors of Kerala, where aromatic spices meet coconut, and time-honored recipes are crafted with love. From the backwaters of Alleppey to the spice gardens of Munnar, each dish tells a story of our rich heritage. We thank you for allowing us to share these treasured family recipes that have been passed down through generations. May every bite transport you to the lush landscapes and warm hospitality of Kerala. Come back soon to explore more of our traditional delicacies – after all, in Kerala, every meal is a celebration, and every guest is family.



## **CASUARINA BISTRO & MUNTHIRIKKALLU**

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