



APPETISERS

CHICKEN KARAAGE (GF)

Japanese fried chicken with chilli and garlic. Served with kewpie mayo, pickled cucumber and a ginger salad.

DUCK AND WATERMELON SALAD (GF) ✂

A salad of crispy duck, cucumber, fresh herbs, watermelon and cashew nuts, tossed in sweet fish sauce.

ALOO BONDA (V)

A south India street food favourite – deep-fried potato balls with coriander, chilli and lemon. Served with green chutney.

GYOZA (VO) ✂

Japanese vegetable or pork steamed dumplings, served with yuzu sauce.

SEAFOOD PANCAKE

Crispy Korean seafood pancake with sesame and chilli soy dip and kimchi.

SUMMER ROLLS (VE, GF)

Vietnamese rice paper rolls filled with fresh vegetables, dressed with coriander, garlic and lime. Served with a chilli and peanut dipping sauce.

MAIN COURSES

PHO (GF)

A bold and hearty beef broth with thin slices of beef steak, glass noodles, chilli, bean sprouts, coriander and mint, finished with beef fat for richness.

SEA BASS (GF) ✂

Braised fillet of sea bass, plum-glazed and wrapped in a bamboo leaf.

BANG BANG CAULIFLOWER (VE)

Roasted cauliflower in a coconut and peanut sauce. Served with steamed rice and sweet pickles.

(V) Vegetarian (GF) Gluten-free (GO) Gluten-free option available

(VE) Vegan (VO) Vegan option available ✂ Chefs Special

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your waiter who will advise you of the menu options available to you.

*Public Health Advisory: Consuming **raw or uncooked meats, poultry, seafood, shellfish, or eggs** may increase your risk for foodborne illness, especially if you have certain medical conditions.



SPECIALITY CURRIES

Choose to have your **chicken, beef, prawns or paneer**, prepared in the following ways, just tell us how hot you like it! (GF, V)

KASHMIRI Rich saffron and aromatic herbs.

MADRAS Garam masala, tomato puree and herbs.

MAKAHANI Creamy tomato, spices and butter.

THALI EXPERIENCE

'Thali' translates as 'a large plate' and is a celebration of fresh ingredients, flavours and textures from a full range of Indian cuisine. Sit back and enjoy the Kora la Thali experience curated by our Kora la Chef de Cuisine. A platter of smaller dishes including three curries, tarka dal, onion bhaji, naan, rice and condiments. Pick your selection and spice level.

SIDES

NAAN BREAD (V)

FRAGRANT STEAMED RICE (VE, GF)

KORA LA FRIED RICE (GF) ✂

ONION BHAJI (V)

TARKA DAL (V, GF)

STIR FRIED ASIAN VEGETABLES (VE, GF) ✂

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COCKTAILS 3.50*

K2 COOLER

Sake, blue Curaçao, fresh mint and a splash of soda water.

MANGO LASSI

Bacardi Dark, yoghurt, milk, mango purée, sugar, ground cardamom.

KACHUMBER CRUSH

Bombay Sapphire Gin, cucumber, coriander, lime juice, sugar syrup, fresh chilli.

NEPAL SPRITZER

Jack Daniel's, coriander, apricot jam, lemon juice, Perrier.

GINGER SAKETINI

Absolut Vodka, Sake, fresh grated ginger, sugar syrup.

MINT CHUTNEY MOJITO

Bacardi Rum, mint chutney, mango and fresh lime, soda water.

THE ROAD TO MANDALAY

Clarke's Old Grog Rum, turmeric, pineapple, lime juice, sugar syrup, Perrier, dusted with paprika.

ASIAN BEERS

Regionalised bottled beers to complement your meal experience.

TIGER – Singapore **3.90***

SINGHA – Thailand **3.90***

WINE RECOMMENDATIONS

WHITE WINE

	175ml	Bottle
Familia Barriobero vino de España 1964 blanco	4.70*	20.00
Il Poggio Dei Vigneti, Veneto IGT, Italy	4.70*	20.00

RED WINE



DESSERTS

MOCHI ICE-CREAM (V, GF)

Bite-sized sticky rice dough buns filled with ice-cream, a Japanese favourite.

KHEER (V, GF)

An ancient Indian dessert made from sweet, slow-cooked rice pudding.

BANANA HOTTOEK (V)

Korean-style pancake with caramelised banana and coconut ice-cream.

COTTON CHEESECAKE (V)

A soufflé-style Japanese cheesecake with minted strawberry compote.

HOT BEVERAGES

Serving Lavazza coffee

ESPRESSO

1.15*

CAFFÈ LATTE

1.35*

CAPPUCCINO

1.35*

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SPECIALITY BEVERAGES 3.50*

HIGHLAND COFFEE

Chivas Regal mixed with hot coffee and cream.

CHOCOLATE ORANGE COFFEE

Grand Marnier, hot chocolate and a generous helping of cream.

CAFÉ ROYAL

Martell VS and hot coffee, topped with cream.

ITALIANO COFFEE

Sambuca, hot coffee and cream.

COGNACS, BRANDY AND PORTS

MARTELL VS

3.40*

MARTELL VSOP

4.10*

CARDENAL MENDOZA

3.55*

SANDEMAN RUBY PORT

COCKBURN'S SPECIAL RESERVE PORT

Prices marked with an * indicate a supplement payable for guests with the All Inclusive Drinks Package