

WEDNESDAY STREET FEAST

• *Sri Lanka Edition* •

FIVE PLATES TASTING MENU

£22.50 per person

PLATE ONE

Lentil Isso Wade

*Crisp lentil fritters inspired by coastal street traditions,
served with fresh coconut sambol*

PLATE TWO

Pol Roti with Seeni Sambol

*Coconut flatbread served with caramelised onion sambol,
rich, sweet and gently spiced*

or

Jaffna Crab Cutlets

Spiced crab croquettes with a crisp golden exterior

PLATE THREE

Jackfruit Ambul Thiyal

*Young jackfruit slow-cooked in roasted spices and sour goraka,
deep, earthy and intensely flavoured*

or

Fish Ambul Thiyal

*Sri Lanka's iconic sour fish curry, slow-reduced
with bold, concentrated spices*

PLATE FOUR

Ash Plantain Curry with Red Rice

*Sri Lankan-style plantain curry cooked with coconut,
curry leaves and mustard seed*

or

Kukul Maas

*Traditional Sri Lankan chicken curry
served with red rice*

PLATE FIVE

Watalappam

*Traditional coconut and jaggery custard,
gently spiced and slow-set*

A note on this menu

*A journey through Sri Lanka's coastal kitchens and home-style cooking,
where coconut, spice and slow cooking define
the rhythm of everyday meals.*

AAMCHA

• EASTERN KITCHEN •

