













Westgate Mall #02-28 T. 6270 3866

www.pavilionbananaleaf.com FB & IG: @pavilionbananaleaf



HOT DRINKS

Teh Tarik \$3.20

Teh Halia \$3.90

Masala Chai \$4.60

Coffee \$3.20

Hot Milo \$3.60

Bru Coffee \$4.50

Black Coffee \$2.50

Black Tea \$2.50



COLD DRINKS

Iced Bru Coffee \$5.50

Iced Milk Coffee \$4.20

Iced Black Coffee \$3.50

Iced Milk Tea \$4.20

Iced Black Tea \$3.50

Milo Dinosaur \$5.90





LASSI

Plain Lassi \$5.90

Salt Lassi \$6.30

Sweet Lassi \$6.30

Mango Lassi \$7.50

Butter Milk \$5.00

Rose Milk \$4.90



JUICE

Fresh Lime Soda \$5.90

Lime Juice \$4.00

Lime Plum Juice \$4.50



SOFT DRINKS

Coke \$4.00

Coke Lite \$4.00

Sprite \$4.00

Soda \$4.00

Bottled Water \$4.00





THOSAI SET MEALS

Mackerel Fish Curry Set
Plain \$10.90 / Egg \$11.90
Veettu Thosai Meen Kulambu
Thosai served with fish curry and
coconut chutney

Chicken Curry Set
Plain \$12.90 / Egg \$13.90
Veettu Thosai Kozhi Kari
Thosai served with chicken curry and
coconut chutney

Mutton Curry Set

Plain \$14.90 / Egg \$15.90

Veettu Thosai Mutton Kari

Thosai served with mutton curry and coconut chutney

THOSAI

Plain \$4.00

Onion \$4.50

Egg \$4.50

Masala \$5.90

Paper \$5.50

Paper Masala \$6.90









APPAM SET MEALS

Mackerel Fish Curry Set \$10.50
Two plain appams served with fish curry

Chicken Curry Set \$12.50
Aappam Kozhi Kari Kulambu
Two plain appams served with chicken curry

Mutton Curry Set \$14.50 Aappam Aatu Kari Kulambu

Two plain appams served with mutton curry



APPAM

Plain (2 pcs) \$5.50 Egg (2 pcs) \$6.50





STARTERS - SOUPS

Mushroom Soup \$5.50

STARTERS - CHAAT

Sev Puri (2 pcs) \$3.20

Fried, flat savoury Puri topped with boiled diced masala potatoes, sweet and spicy sauce and garnished with Sev (fried gram flour crispies)

Dahi Puri (2 pcs) \$3.20

Crispy fried semolina flour Puri filled with boiled diced masala potatoes, green beans, sweet and spicy sauce, sweetened yoghurt, pomegranate seeds and Sev (fried gram flour crispies)

Papdi Chaat (2 pcs) \$3.20

Fried, flat savoury Puri topped with masala potato, sweet and spicy chutney filled on top with sweetened yoghurt and Sev (fried gram flour crispies)







STARTERS - CHAAT

Samosa Dahi Chaat \$5.10

Potato stuffed samosa topped with sweet and spicy sauce, sweetened yoghurt and Sev (fried gram flour crispies)

Samosa Channa Chaat \$6.30

Potato stuffed samosa topped with sweet and spicy sauce, Channa Masala, chopped onions, coriander leaves and Sev (fried gram flour crispies)



Fish 65 \$9.50

Meen 65
Dory fish cubes marinated in aromatic native spices

Fried Mackerel \$7.50

Vanjira Meen Varuval Mackerel fish steak marinated in various spices and fried until fragrant









STARTERS - CHICKEN

Chicken 65 \$11.50

Kozhi 65 Fried boneless chicken cubes marinated in flavourful native spices

Chettinad Chilli Chicken \$12.50

Kozhi Milakaai Varuval Succulent boneless chicken cubes stir-fried with dry red chillies

STARTERS - VEGETARIAN

Vadai (2 pcs) \$3.90 Samosa \$3.00

Cauliflower 65 \$9.50

Pookosoo 65 Cauliflower florets marinated with aromatic spices and fried

Chilli Paneer \$11.50

Paalkatti Milakaai Piratal Cottage cheese cubes tossed with red chillies and spices









MAINS (SOUTH) - SEAFOOD

Pavilion Fish Head Curry Half \$30.90 / Whole \$45.90

Meen Thalai Kulambu
Fish head simmered in tamarind gravy
with brinjal, okra, spices and coconut
milk



Vanjira Meen Kulambu Mackerel fish slices simmered in tamarind and tomato gravy with aromatic spices

Prawn Thokku Masala \$17.00

Eral Thokku

Prawn tambered with Chef

Prawn tampered with Chef's special spicy Chettinad thokku masala

Masala Chili Prawn \$17.00

Eral Milakaaipalam Masala Prawn cooked in red chilli masala with coconut milk









MAINS (SOUTH) - MUTTON

Chettinad Mutton Curry \$16.50

Aattu Kari Kulambu Traditional Chettinad mutton curry

Pepper Mutton Masala \$16.50

Aattu Kari Milagu Kulambu Mutton cooked in spicy Chettinad pepper masala and ground coconut gravy

Sauteed Pepper Mutton \$16.50

Aattu Kari Milagu Piratal Mutton cubes fried in spicy Chettinad pepper masala and ground coconut





MAINS (SOUTH) - CHICKEN

Chettinad Chicken Curry \$14.50

Chettinattu Kozhi Kulambu Traditional Chettinad Chicken Curry

Sauteed Pepper Chicken \$14.50

Milagu Kozhi Piratal Chicken sauteed in spicy Chettinad pepper masala and ground coconut

Pepper Chicken Masala \$14.50

Milagu Kozhi Masala Chicken cooked in spicy Chettinad pepper masala and ground coconut gravy







MAINS (SOUTH) - VEGETARIAN

Chettinad Sambar \$5.20

Milagu Kozhi Masala Chicken cooked in spicy Chettinad pepper masala and ground coconut gravy



Milagu Kozhi Masala Chicken cooked in spicy Chettinad pepper masala and ground coconut gravy

Fried Brinjal Curry \$7.50

Daily Vegetable \$4.50

Please ask our staff for the day's daily vegetable

Raita \$3.50 Homemade cultured yoghurt

Sambar Rice \$6.50









MAINS - BIRYANI & RICE

Lamb Shank Biryani \$34.00 Pavilion Special Lamb Shank Biryani

Mutton Dum Biryani \$16.50

Chicken Dum Biryani \$15.00

Chilli Chicken Biryani \$15.50

Vegetable Biryani \$13.50

Prawn Kadai Rice \$16.00

Eral Kadaai Soru Basmati rice sauteed with shrimp thokku masala and tampered with curry leaves in iron kadaai

Chicken Kadai Rice \$15.00

Kozhi Kadaai Soru Basmati rice sauteed with chicken thokku masala and tampered with curry leaves in iron kadaai

Biryani Rice \$5.00

Fragrant White Rice \$3.00









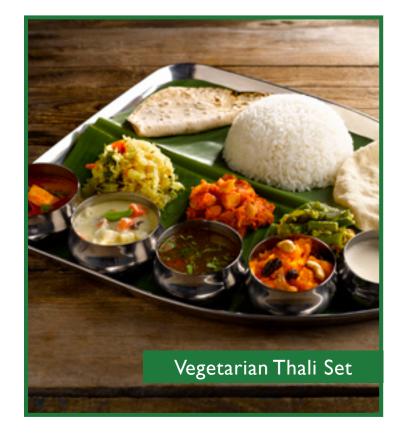
MAINS - THALI SETS

Vegetarian Thali Set \$11.90

Saiva Saappadu White Rice, One Chapatti, Two Vegetables, Sambar, Rasam, Brinjal Curry, Curd, Papadam, Pickle and Dessert

Non-Vegetarian Thali Set \$13.90

Asaiva Saappadu
White Rice, Chapatti, Vegetables,
Chettinad Chicken Curry, Brinjal Curry,
Fish Gravy, Mutton Gravy, Rasam, Curd,
Dessert and Papadam

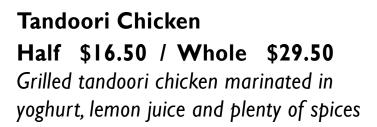




MAINS (NORTH) - TANDOORI

Tandoori Mixed grill for 2 \$35.00Chicken Tikka, Malai Tikka, Fish Tikka and Seekh Mutton Kebab

Pavilion Platter for 4 \$45.00Malai Kebab, Chicken Tikka, Mutton Seekh
Kebab, Murg Pudina and Fish Tikka



Chicken Tikka \$16.00 Succulent chicken marinated with spices and yoghurt

Chicken Malai Tikka \$16.00 Chicken tikka marinated in yoghurt and coriander served with a seasonal salad

Chicken Pudina Tikka \$16.00 Tandoor-baked diced chicken breast marinated in curd, chilli, fennel seeds, chaat masala, and stuffed with ground mint, cashew, jeera, methi, cardamom and chillies









MAINS (NORTH) - TANDOORI

Mutton Seekh Kebab \$18.00

Minced mutton seasoned in aromatic spices

Fish Tikka \$16.00

Tandoor cooked boneless spiced fish steak, served with a side of fresh greens

Tandoori Jhinga \$20.00

Grilled prawns marinated in creamy yoghurt, ginger, garlic, lemon juice and paprika

Paneer Tikka \$15.00

Cottage cheese marinated in creamy yoghurt and carom seeds





MAINS (NORTH) - CURRIES (NON-VEG)

Butter Chicken \$18.50

Chicken Tikka marinated in yogurt, spice mixture, and simmered in tomato, cashew nuts, butter flavoured gravy accented with dry fenugreek





MAINS (NORTH) - CURRIES (VEG)

Paneer Butter Masala \$16.00

Indian cottage cheese simmered in tomato, butter, and cashew nut gravy, flavoured with dried fenugreek leaves



A popular vegetarian dish with Indian cottage cheese served in rich spinach gravy



Black lentils slowly cooked to preserve its high protein content

Mixed Vegetable Jaipuri \$15.00

A medley of greens peas, carrots, capsicums, cauliflowers, and potatoes blended with onions, tomatoes, cumin seeds and spices

Okra Masala \$15.00

Lady finger dish flavoured with an array of spices like coriander, turmeric, cumin seeds, cayenne and more

Channa Masala \$14.50

Chickpea in rich, creamy curry









TANDOORI BREADS

Tandoori Butter Roti \$5.00

Tandoori Roti \$4.90

Cheese Naan \$6.50

Garlic Naan \$5.90

Butter Naan \$5.50

Plain Naan \$4.70

Lachcha Prata \$5.50

Naan Basket \$21.00
A basket of Naans containing Plain,
Butter, Garlic and Cheese Naan







DESSERTS

Payasam \$4.50

Indian Pudding made in either milk or lentil (check with our staff for the available special pudding of the day)

Gajar Ka Halwa \$7.00

Pasi Paruppu Alwa A warm, rich, and buttery dessert made of lentils, milk, butter, and sugar served with ice cream

Moong Dal Halwa \$7.00

North Indian dessert made with carrot, milk and sugar, served with Mövenpick's vanilla ice cream and roasted pistachios served with ice cream

Chocolate Lava Cake \$8.90 Served with Ice Cream

