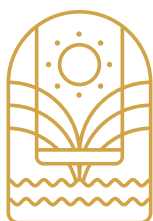


FOOD





Welcome to Swwing.

We bring you a celebration of tropical flavours and superlative local produce, setting the stage for encounters that are a feast for the senses.

Inspired by our culinary team's journeys through South East Asia, each dish is thoughtfully crafted combining traditional aromatic spices with innovative contemporary techniques.

Pair your selection with our specially designed wine and cocktail menu or choose from a refreshing range of non-alcoholic cocktails for a unique tapestry of flavours.

SMALL PLATES

- **GRILLED BHUTTA**, Chutney Tasting 425
- **SONDAL HUMMUS**, Watermelon, Murukku 425
- **SMOKEY AUBERGINE PACHDHI**, Glazed Eggplant, Red Currant, Puffed Quinoa 525
- **TOFU TARTAR**, Avocado, Charred Pineapple, Rice Cracker 475
- **SWEET POTATO CROQUETTE**, Pulled Portobello Mushrooms, Pear and Apple Salad 475
- **NAPPA CABBAGE**, Miso Mustard Butter Broth, Curry Granola 475
- **SMOKED & GRILLED BOK CHOY**, Tamarind Hoisin Drizzle, Crispy Garlic 525
- **CAULIFLOWER SCHNITZEL**, Green Kimchi, Beetroot 525
- **COORGI GNOCCHI ROAST**, Oriental Spicy Cashews 575
- **PANEER FRITTER SANDO**, Podi Masala Cheese Crust 525
- **GRILLED TOFU**, Lychee, Smoked Chili 575
- **MUSHROOM BAO** 525
- **COCONUT AVOCADO TOAST**, Curry leaf Scrambled Egg, Funghi, Chili 575
- **CRAB TOAST**, Mulligatawny Cutting 675
- **SEARED CHICKEN**, Lemongrass and Chili, Cucumber 625
- **WHITE POMFRET CEVICHE**, Grapefruit and Coconut Malai, Kachampuli Tiger Juice 675
- **CALAMARI**, Garlic Black Pepper, Sambhar Puree, Pol Sombol 625
- **KINGFISH MASALA FRY**, Mango Peanut Salad 625
- **COCOA BUTTER PRAWNS**, Fried Basil 675
- **GOAT CHOP**, Jaggery Caramel 725
- **BEHJA TAKA TAK**, Pancake, Tomato Curry Leaf Butter 675
- **GOAT SUKKA**, Salsa Verde, Nool Parotta 625
- **CHICKEN FRY**, Poached Eggs 625
- **GRILLED CHICKEN TACO**, Fresh Turmeric, Avocado, Coconut, Matah Sambhal 625

• Vegetarian • Contains meat

MEDIUM PLATES

• PUMPKIN TEXTURES, Edamame Kurma	675
• JACKFRUIT POTPOURRI, Gassi, Char Shui Glaze	675
• YAM HALEEM, Leeks, Gari, Cashew	675
• RAGI UPMA, Crispy Eggplant, Peanut Sweet Chilli Drizzle, Moong Dal	625
• TOMATO STICKY RICE BIRYANI	675
• SMOKED PEPPER YELLOW CURRY, Tofu, Pineapple, Kale, Pineapple and Coconut Veil	725
• SOYA FRY, Coffee Pepper Chettinad, Sultanas and Red Leaves Sauerkraut	675
• IDLI WAFFLE, Keema, Fried Eggs, Chili Oil and Spring Onion	675
• SWWING MEEN MOILEE	775
• POMFRET POLICHATU, Tom Yum Broth	775
• GOAT SLIVER GOCHUJANG GHEE ROAST, Kerala Lachha	825
• GOAT BIRYANI, Salem Jus	875
• STEAMED CHICKEN, Egg Rice, Condiments, Coastal Gravy	775
• CHICKEN CHETTINAD, Coffee Pepper Chettinad, Sultanas and Red Leaves Sauerkraut	725

BOWLS

• LOBSTER TAIL LAKSA, Rasam Spiked, Noodles	1125
• LAMB STEW, Chili Oil, Pok Choy, Noodles	875
• DUCK MADRAS CURRY, Sticky Rice	1125
• MORNING GLORY, Spinach, Sesame, Sticky Rice	825

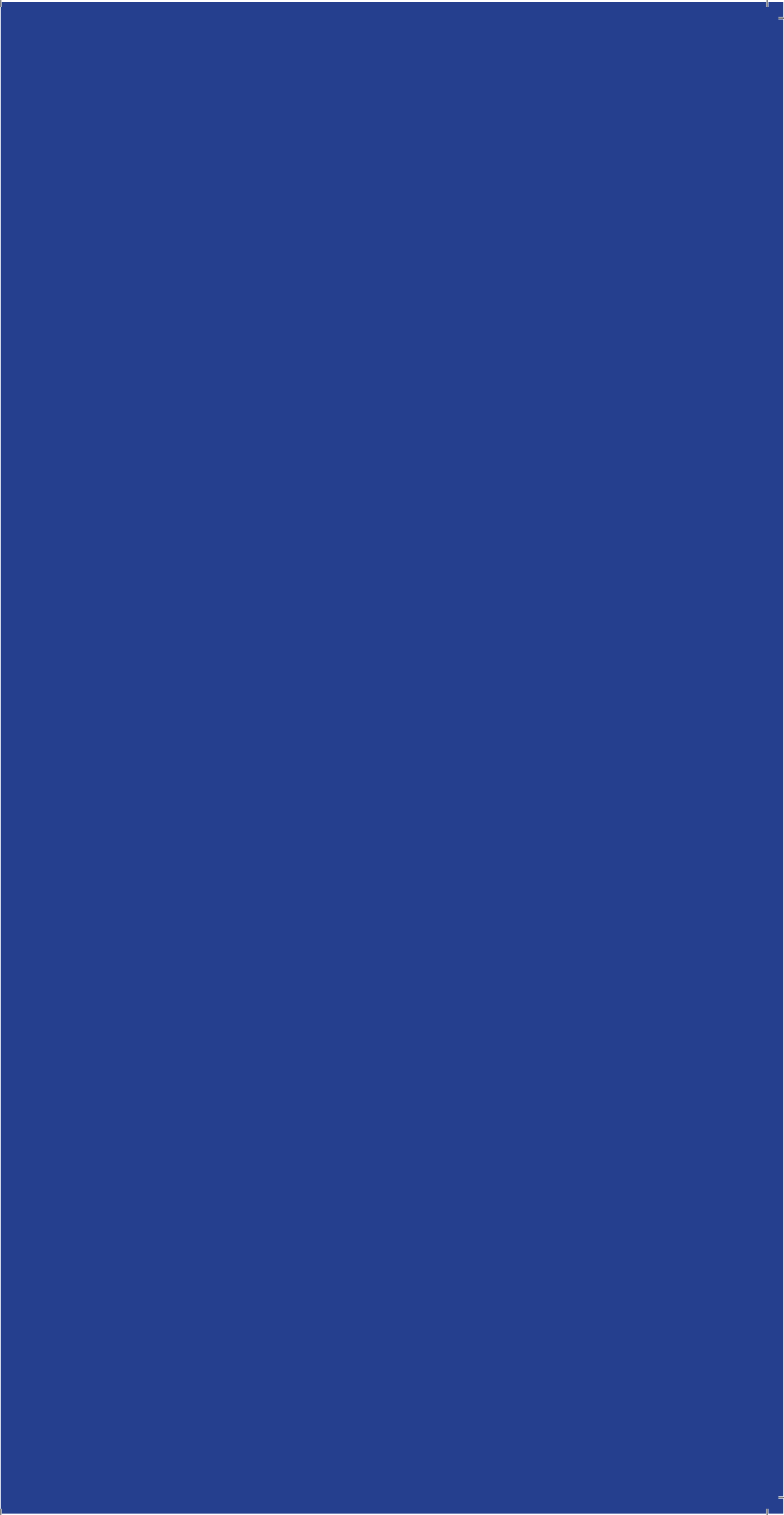
ACCOMPANIMENTS

SOURDOUGH TOAST	125
PAROTTA	225
NEER DOSA	225
STICKY RICE	225
IDIYAPPAM	225
PANCAKE	225

DESSERT

- SPICED DARK CHOCOLATE MOUSSE, Sour Cherries, Walnut Crumble 675
- COCONUT BABIN PANIYARAM, Mango Sorbet 675
- BASQUE CHEESE CAKE, Kesari, Date and Jaggery Compote 675
- BAKED VANILLA YOGHURT, Treacle Syrup, Mangosteen, Almond Flakes 675







SWWING