



MANTA

Manta Alacarte Menu

Appetizers

Middle Eastern Mezza Platter	17
Hummus, Tahini, Babaganoush, Muhamara and mixed green leaves served with grilled pita bread.	
Dumpling Platter	18
Fried Prawns, chicken, vegetable dumplings served with cut chilly vinegar tomato sauce and soy sauce.	
Murgha Tikka	16
Indian spiced yoghurt mixed with 80 grams chicken chunks charcoal smoked and served with mint raita.	
Signature Tuna Rihafolhi	15
Lite Spiced Canned Tuna Chunks Wrapped in Soft Crepes Served with Locally Spiced Mayonnaise and Sweet ChillyDip.	
Adas Soup	14
Red Lentils mixed with Arabic spices and blended smoothly served with cheesy pita bread.	
Tom yam Prawns	17
Thai style chilly broth with prawns, mushrooms, galangal and lemon grass.	
Sota Ayam	16
Traditional Indonesian soup with curried chicken, basmati rice, boiled eggs,fried onions.	
Laksa	18
Rice noodles in spicy coconut curry soup with shrimp, fish cakes, egg, and chicken meat from Malay cuisine	

Main course

LambKabsa	29
180 grams of lamb chunks cooked in tomato gravy and finishes with basmati rice, almonds, spices, and Raisins.	
KhandukukulhuRiha	28
180 grams of tuna rolled with local spices and cooked in rich coconut curry and served with basmati rice and Roshhi (Localstyleflatbreads)	
Murgh Makhini	26
180 Grams of chicken thigh cooked in rich Indian spiced tomato cream butter gravy served with homemade paratha and steamed basmati rice.	
Prawns Satay	36
180 grams of prawns skewers marinated with Indonesian spices grilled are served with Nasi lemak, cucumber onion,pickle,peanut,sauce,and.spicy,Sambal.	
Beef Rendang steak	34
A typical Malaysian style 180gram beef steak slow cooked in rich non spicy gravy with Canai bread and Jasmine rice.	
Cantonese Steamed Fish	32
200 Grams of daily catch of the day steamed with ginger soy sauce and served with sauteed green leafy vegetables.	
Jaffna style lobster (350-500Grams)	79
Lobster halves marinated with roasted Sri Lankan mild spicy gravy served with coconut Sambal, steamed rice, and vegetables.	
Eggplant Mutable Boat	29
Eggplant halves deep fried and stuffed with eggplant mutable and served with yoghurt sauce and pita bread.	



Sides

06

French Fries / Potato Wedges/ Mashed Potato/ Grilled vegetables / Jasmine Rice/ Basmati Rice / Mixed salad bowl/ Steamed vegetable.

Dessert

Rajasthan Platter

19

Indian style rice pudding , Gulab Jamun and Carrot halwa served warm with vanilla ice cream.

Thai Coconut Souffle

17

Smoothed coconut mixture freshly baked and served with coconut sauce and coconut ice cream.

Mango Kunafa

19

Chunks of mango baked in kunafa noodles and serve warm with honey sugar syrup

Fruit platter

16

Mix seasonal fruit platter fresh cut.

Ice cream (serving by scoop)

05

Vanilla

Strawberry

Chocolate

Dry Fruit & Nuts