

About the Mandala

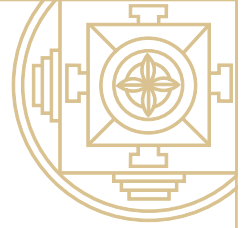
Balance in Life, Balance in Flavours

Mandalas are a spiritual art, prepared almost exclusively by Buddhist monks. They serve as a visual instrument during meditation as they contain the path to enlightenment. Buddhist monks are famous for creating large sand Mandalas, which after weeks of work are destroyed to symbolize the impermanence of all that exists.

The word “Mandala” originated from the cultural language of Sanskrit and simply means “circle”. The circle symbolizes many things including inner wholeness of self and the universe. The outlying square symbolises the physical world, where the four gates bring together the four boundless thought, love, compassion, sympathy and calmness.

Drawing inspiration from the Mandalas, we strive to serve your gastronomical taste to the fullest, here at our restaurant. Just like the monks who put so much rigor and discipline into preparing these Mandalas, we too have put great care and attention into preparing your meal.

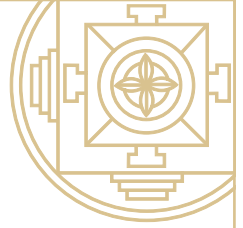
We hope you have an enjoyable experience here at Mandala Restaurant.



To Start

Red Lentil and Kumara Soup <i>Cumin spiced dal with sweet potato</i>	7.5
*Apple Chaat <i>Spiced potato, raita, tamarind chutney, dusted lentils</i>	9.5
*Salt and Pepper Squid <i>With Szechuan spiced, soy vinegar</i>	12.9
*Crispy Fried Pork <i>Szechuan spiced crispy pork with sweet chilli</i>	9.5
Marinated Grilled Chicken <i>Chargrilled chicken, chili mayo, bouquet of greens</i>	9.5
Momos <i>Pan fried pork dumplings with sesame tomato dip</i>	8.9
Golden Wonton Parcels <i>Vegetarian wontons with tofu, sweet chilli</i>	9.9
*Beef Choila <i>Wok tossed tender beef slices with steamed bok choy</i>	9.5

* Popular items are marked with a star



Week About

Peanut Beef 21.9
Eggplant, potato, lychee in peanut sauce

Classic Chicken Curry 19.9
With caramelized walnuts and papodam crackers

Aloo Kopi 18.9
With cauliflower, potato and fenugreek leaves

Seafood Noodles 20.9
With flat rice noodles, bok choy and bean sprouts

***Vegetarian Malai Kofta** 19..9
Potato cheese balls in creamy sauce with new season veg

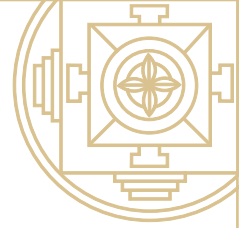
***Cashew Chicken Cream** 20.5
With apricot and cashew sauce, cherry tomato relish

Ginger Beef Stirfry 19.9
With shitake, bok choy, sweet chilli jam

***Cumin Spiced - Goat** 21.9
Traditional Nepalese curry with coriander sprigs

***Chicpeas & Tofu** 18.9
With ginger, mushrooms, mixed vegetables, cashew sauce

** Popular items are marked with a star*



Mandala Mains

Almond Chicken <i>Wok tossed chicken, market veg, chilli jam</i>	18.9
Pink Salmon <i>With kaffir lime, fried eschalot and sweet lime dressing</i>	28.5
Prawns Simmered Coconut Cream <i>Prawns, zuchhini, wombok in coconut broth</i>	24.9
Chicken Biryani Rice <i>Cumin rice with sulatanas, cashew and mixed veg</i>	18.5
*Chilli Caramel Pork Belly <i>With asian herb salad, cherry tomato & kaffir lime</i>	23.9
*Crispy Skin Duck <i>With asian greens and spiced plum sauce</i>	25.9
*Slow Cooked Lamb Shank <i>With spiced bokchoy, wombok and market vegetables</i>	23.5
*Soft Shell Crab <i>With pickled plum, toasted peanuts, cherry tomato</i>	20.5
Whole Baby Snapper <i>With blackberry and ginger chutney</i>	25.9

** Popular items are marked with a star*



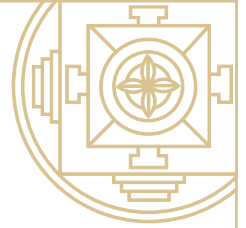
Sides & Nibbles

Fragrant Basmati Rice	3.5
Crispy Roti	4.5
Apple Yogurt Raita	4.5
Mandala Magic Salad	6.5
Side of Asian Greens	7.5
Shoestring Fries with Chilli Mayo	6.5

Sweet Endings

*Pistachio Kulfi <i>With wild berries and mango puree</i>	7.5
Banana Springroll <i>With vanilla ice cream</i>	7.9
Mandala Melt <i>Summer berries, pistachio and mascarpone</i>	8.5
*Chocolate Pot <i>With almond wafer and strawberry</i>	9.5

** Popular items are marked with a star*



Wines

Sparkling

Chalon Cuvée Reserve
Mt. Benson,

39

Red

Penguin's Kiss Shiraz
South East Australia

22.5 / 7 gl

Sophies Bridge Cabernet Merlot
McLaren Vale

27 / 7.5 gl

First Creek Shiraz
Hunter Valley

35.0

Reschke "Vitulus" Cabernet Sauvignon
Coonawarra,

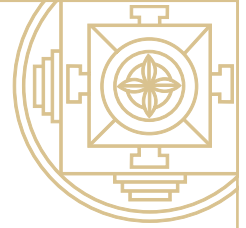
42

Reschke "Bull Trader" Shiraz
Coonawarra,

38.5

Irvine Spring Hill Merlot
Barossa

31.5

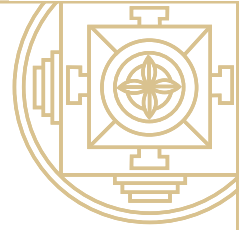


Wines

White

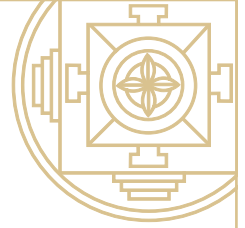
Fat Tree Semillon Sauvignon Blanc <i>South East Australia</i>	22.5/7gl
Fat Tree Chardonnay <i>South East Chardonnay</i>	25/7.5gl
Irvine Barossa Pinot Gris <i>Eden Valley</i>	33.0
Delatite “Dead Man’s Hill” Gewurztraminer <i>Mansfield</i>	34.5
Woodstock Riesling <i>McLaren Vale</i>	29.5
Babich “Black Label” Sauvignon Blanc <i>Marlborough, New Zealand</i>	39.5
Forester Estate Semillon Sauvignon <i>Margaret River</i>	34.5
Handorf Hill Rose <i>Adelaide Hills</i>	33.0

BYO (wine only) \$7 per bottle



Cocktails

Saketini <i>Gin and Sake</i>	13.9
Shambala <i>Rum, Malibu and pineapple juice</i>	13.9
Bombay Sling <i>Gin, Grenadine and sweet & sour mix</i>	13.9
Japanese Slipper <i>Midori, Contreau and lime juice</i>	13.9
Mojito <i>Rum, mint, lime juice and club soda</i>	13.9
Mandarin Cosmo <i>Vodka, lychee liqueur and cranberry juice</i>	13.9
Enlighten One <i>Baileys, Kahlua, double cream and crushed hazelnuts</i>	13.9
Strawberry Daiquiri <i>Rum, flavored liqueur and blended fruit juices</i>	13.9



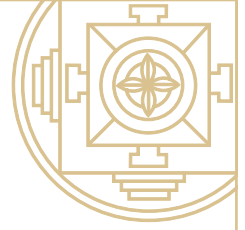
Beers

Asahi Super Dry - <i>Japan</i>	7.5
Pure Blonde - <i>Australia</i>	7.5
KingFisher - <i>India</i>	7.5
Corona - <i>Mexico</i>	7.5
Becks - <i>Germany</i>	7
James Boag's - <i>Australia</i>	7
Coopers Pale Ale - <i>Australia</i>	7
Cascade Light - <i>Australia</i>	6

Spirits & Liqueurs

St Remy Napoleon - <i>Brandy</i>	9
El Gringo - <i>Tequila</i>	9
Bacardi - <i>Rum</i>	9
Jim Beam Black Label - <i>Bourbon</i>	9
Houndstooth London Dry - <i>Gin</i>	9
Johnnie Walker Red Label - <i>Scotch</i>	9
Absolut - <i>Vodka</i>	9
Cointreau	9
Midori	9
Frangelico	9
Baileys	9
Kahlua	9

(Note: more options available)



Winter Warmers

Hot Sake	9
Basecamp <i>With soothing tea, rum, honey, lemon</i>	11.9
Green Tea Tokyo <i>White rum, green tea, honey, mint</i>	11.9
Hot Toddy <i>Jameson, honey, lemon, cloves</i>	11.9
Gin Toddy <i>London dry gin, lemon, cinnamon</i>	11.9
Irish Coffee <i>Jameson, coffee, whipped cream</i>	11.9
Jamaican Coffee <i>Tia Maria, coffee, whipped cream</i>	11.9
Alcoholic Frothy Hot Chocolate <i>Coffee liqueur, ground cinnamon</i>	11.9