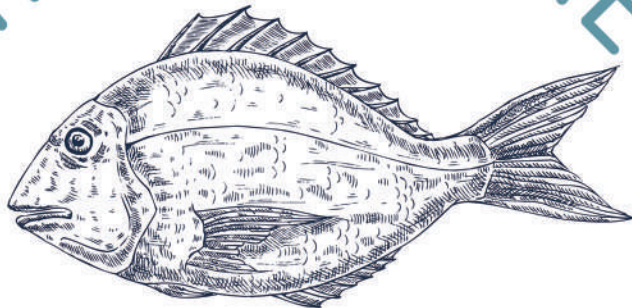


THE CATCH OF THE DAY!



Being on the shores of the Bay of Bengal, Latitude 49 is thrilled to offer you the freshest of seafood caught by the local fishermen.

fish

Ask your server for today's catch.

prawns

Jumbo - Medium / Large

lobster & crab

Seasonal Catch

CHEF RECOMMENDED

asian steamed

With Garlic, Ginger, Green Onions, Chinese Mushrooms, Chillies, and finished with sesame oil.

indian

Pan Fried Indian or South Indian masalas cooked in the tandoor with our home made masala.

asian pan fried

In a Malaysian Sambal Sauce / Singapore Chilli Sauce.

continental

Grilled with crushed Black Pepper, Herbs, Garlic and Butter.

**OUR CHEF WOULD LOVE TO MEET YOU TO DISCUSS
YOUR PREFERENCES!**

Please inform your server of any food allergies.
*All applicable taxes extra. *5% service charge is levied.

SOUP



- Roasted Bell Pepper and Pumpkin 275
- Cream of Mushroom 275
- Sweet Corn Soup - Veg / Chicken 275 / 300
- Manchow Soup - Veg / Chicken 275 / 300
- Hot and Sour Soup - Veg / Chicken 275 / 300
- ① Mutton Broth 300

BOWLS



House Salad 375

Mixed Lettuce, Cherry Tomatoes, Cucumber, Seasonal Fruits & Vegetables with Lemon Olive Oil Dressing.

Vegan Bowl 375

*Hummus, Crushed Rajma, Cherry Tomatoes, Quinoa, Walnuts.
(573 Kcal)*

Moroccan Bowl 475 / 575 / 675

Tofu / Chicken / Prawn

*Cauliflower Rice, Rice Peppers, Carrots, Lettuce, Cherry Tomatoes, Raisins, Hummus, Mint, Proteins tossed in Harissa Sauce, Tahini Dressing.
(371/370/334 Kcal)*

Protein Bowl 475 / 575 / 700

Tofu with Kidney Beans / Chicken with Egg / Prawn with Egg

*Herbed Rice, Tomatoes, Cucumber, Purple Cabbage, Lettuce, Beets.
(480/605/569 Kcal)*



Chef Recommended

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*All Applicable Taxes Extra. *5% Service Charge Levied.

DIMSUM



Prawn Har Gow	500
Chicken & Spring Onion	425
Spicy Chicken	400
Lotus Root & Celery	350
Cabbage & Carrot	350
Chicken Bao	425
Pepper Mushroom Bao	425

STARTERS



-  **Assorted Breads with Dips** 350
Pita, Roti, Zatar Naan with 3 Assorted Dips
- Sweet Potato Wedges** 375
Crusted Sweet Potatoes with Red Pepper and Garlic
- Urulai Roast** 375
Baby Potatoes tossed in Hand Pound Masalas
- Lotus Root & Peanuts in Chilli Oil and Soy** 425
Fresh Lotus Root in a Light Batter and tossed with Homemade Chilli Sauce
- Garlic Sherry Mushrooms** 450
Button Mushrooms sautéed in Garlic and Sherry
- Mexican Fries** 500
Fries, Chillies, Green Peppers, Tomatoes, Cheese & Green Onion



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STARTERS



-  **Andhra Chilli Chicken** 550
Sautéed chicken, Green Chillies, Green Pepper
- Chettinad Chicken** 550
Boneless Cubes of Chicken cooked in Chettinad Spices and served on a bed of Hung Curd
-  **Korean Wings** 550
Crispy Fried Chicken Wings tossed in Gochujang Chilli
- Chongqing Chicken** 550
Fried Boneless Chicken tossed with lots of Dry Chillies, Ginger, Xian Sauce and Sichuan Chilli Oil
-  **Black Pepper Fish** 600
Peppers, Onions, Local Mahi Mahi with House Black Pepper Sauce
- Golden Fried Calamari** 650
Crispy Batter Fried Calamari
- Calamari Chettinad Roast** 650
Squid Rings tossed in our Signature Chettinad Masala
-  **Korean Sticky Prawns** 800
Prawns, Gochujang, Honey, Sesame Seeds, Crackers
- Karuvepilai Yera Varuval** 800
Curry leaf flavoured Masala Fried Prawns

 Heritage

● Vegetarian

 Chef Recommended

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FROM AROUND THE GLOBE



 • **Mac and Cheese** 525
Served with Garlic Bread

 **Tuscan Pasta**
Veg 500
Chicken / Prawn 600 / 800
Spaghetti tossed in a Creamy Basil flavoured Tomato Sauce

Roast Chicken 600
Half Chicken served with Mashed Potatoes and House Salad

Fish and Chips 825
Fish Fillet in a Light Batter, Crumb fried, served with house Tartar sauce

 **Teriyaki Chicken Bowl** 700
Sticky Rice, Teriyaki Chicken, Iceberg Lettuce, Cucumbers, Fried Egg, sprinkled with Sesame oil and Sesame seeds

Thai Green Curry
Veg 500
Chicken / Prawn 600 / 800
Pandan rice, curry with Thai spices, Vegetables, Fresh Basil, Kaffir Lime Leaf, Coconut Milk

 **Chongqing Fried Rice**
Veg 325
Chicken / Prawn 350 / 400
Jasmine rice tossed with Xian Sauce

Fried Rice
Veg 300
Egg / Chicken / Prawns 325 / 350 / 450
Jasmine rice cooked with Vegetables or Protein



• Vegetarian

 Chef Recommended

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FROM AROUND THE GLOBE



Nasi Lemak

Tofu 525

Chicken & Egg / Fish & Egg 625 / 725

Pandan Rice served with choice of Protein in Spicy Malaysian Sambal Sauce with Peanuts, Cucumber & Tomato

Kung Pao

Vegetables 425

Chicken 525

Cashews, Bell Pepper and Carrots tossed in a Thick Sauce of Soy, Black Vinegar, Sesame Oil, Dried Chilli and Sichuan Peppers



Chow Fan

Tofu 350

Chicken / Prawn 375 / 450

Flat Rice Noodles, Dark Soy, Veggies, Chilli Garlic Sauce

Singapore Laksa

Veg 500

Chicken / Prawn 600 / 750

Singapore Favourite - Noodles, Chillies, Coconut Milk, Boiled Egg



Mee Goreng

Veg 350

Chicken / Prawn 375 / 450

Fresh Yellow Noodles tossed in Spicy Malaysian Sambal Sauce

Hakka Noodles

Veg 375

Chicken / Prawn 400 / 475

Fresh Noodles stir-fried with veggies and choice of protein

Korean Noodle Bowl

Tofu 550

Chicken / Prawn 650 / 750

Miso & Gochujang Broth, Chewy Noodles, Boiled Egg, Spinach, Corn, Kimchi



Heritage

● Vegetarian



Chef Recommended

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CLAY POT SPECIALS



Prepared following an age-old style of cooking, the Clay Pot and Stone Pot render an unique flavour and experience to these wide array of dishes

-  **Hong Kong Clay Pot Rice**
- | | |
|--------------------|-----|
| Tofu & Mushroom | 525 |
| Chicken & Mushroom | 575 |
- Soy, Mushroom sauce & Spice infused Protein, Shitake and Veggies over rice*

-  **Balinese Clay Pot Rice**
- | | |
|---------------|-----|
| Tofu | 525 |
| Chicken & Egg | 625 |
| Prawn & Egg | 725 |
- Indonesian style gravy with Coconut Milk, Galangal, Kaffir Lime Leaves over Rice*

-  **Bibimbap**
- | | |
|---------------|-----|
| Tofu | 525 |
| Chicken & Egg | 625 |
| Prawn & Egg | 725 |
- Jasmine Rice served in a Hot stone bowl with Gochujang Chilly Sauce, Spinach, Carrot, Mushroom, Cucumber & Sesame Seeds*

-  **Satti Soru**
- | | |
|----------|------|
| Chicken | 650 |
| Mutton | 950 |
| Sea Food | 1050 |
- The slow cooking process infused the Rice with rich local flavours and essence of the choice of Protein*



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SANDWICHES & BURGERS



● Grilled Bombay Cheese Toast

425

Thick Slices of White Bread, Red and Green Chutney, Cheddar, Mozzarella, Cucumber, Tomato and Red Onion

Add Chicken

100

Add Fried Egg

50

Pulled Chicken Sandwich

475

Grilled Sandwich with Shredded Roast Chicken, BBQ Sauce, Onion, Lettuce, Tomato and Cheddar Cheese

● Veg Burger

475

House made Patty of Beetroot, Chickpeas, Kidney Beans & Mushrooms with Mayonnaise, Tomato, Cheese and Lettuce



Crunchy Chicken Burger

575

Crispy fried Chicken Breast, Mayonnaise, Honey Mustard, Chilli Oil, Cheddar Slice, Tomato and Lettuce

All Burgers & Sandwiches are served with either Salad or Fries

 Heritage

● Vegetarian



Chef Recommended

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TANDOOR



PREP TIME : 20 - 30 MINUTES



- **Gilafi Vegetable Sheekh Kebab** 425

Minced Vegetable in Skewer, with Spices and Red and Yellow Pepper

- **Green Peas Tikki** 425

Crushed Green Peas, Onions, Ginger, Garlic, Spices & Seasonings

- **Tandoori Broccoli** 475

Florets of Broccoli marinated in Spiced Hung Curd

- **Shakarkand Kebab** 475

Sweet Potato, Roasted Cumin, Hung Curd, Roasted Chickpea Marinade

Paneer Tikka 525

Cubed Cottage Cheese marinated with Yoghurt and Spices, cooked in a Clay Pot

Mushroom Galouti Kebab 525

Minced Mushroom Patty, Marinated and Grilled

Murgh Angara Kebab 525

Skewered Boneless Chicken marinated with Hung Curd, roughly crushed Roasted Jeera, Saunf, Coriander Seeds and flavoured with Garam Masala

Murgh Malai Kebab 525

Skewered Boneless Chicken marinated with Cheese, Cashew & Cream

- **Murgh Sheekh Kebab** 525

Minced Chicken with Spices, Cheese and Herbs cooked in skewer

Tandoori Chicken Half / Whole 575 / 900

Medium Spiced Chicken, broiled in a Clay Oven

Fish Tikka 950

Cubes of Fish marinated in Mustard Oil and Mustard Paste with Red Chilli, Green Chilli and Hung Curd



● Vegetarian



Chef Recommended

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INDIAN VEGETARIAN



	Paneer Tikka Mirch Lababdar	550
	<i>Tandoor cooked Cottage Cheese in Tomato Gravy</i>	
	Claypot Paneer Curry	550
	<i>Chunks of Paneer, Marinated and Cooked in a Claypot with Tomato - Onion Masala and simmered in Coconut Milk</i>	
	Mughalai Broccoli	550
	<i>Skewered Broccoli Florets in a Creamy Cashew Gravy</i>	
	Koon Oolarthiathe	550
	<i>Mushrooms, Coconut Chunks and Cashew tossed in a Roasted Masala</i>	
	Gucchi Mutter Zafrani	600
	<i>Button Mushrooms and Green Peas cooked in a thick Saffron flavored Gravy of Cashew nuts and Yoghurt</i>	
	Punjabi Saag	650
	<i>Mustard Leaves, Fenugreek Leaves and Spinach cooked in Mustard Oil and Mild Spices</i>	
	Mixed Vegetable Curry	650
	<i>Mixed Vegetables simmered in Onion - Tomato Gravy</i>	
	Dum Aloo Banarasi	800
	<i>Boiled Baby Potatoes cooked in a Rich Onion-Yoghurt Gravy</i>	
	Guthi Vankayalu	800
	<i>Baby Eggplants cooked in an Andhra influenced Masala</i>	
	Dal Makhani	800
	<i>Black Dal and Kidney Beans, cooked with Butter and Cream</i>	
	Sri Lankan Lentil Curry	800
	<i>Thoor Dhal, Coconut Milk, tempered with Rempa, Curry Leaf and Tomatoes</i>	
	Dal Tadka	800
	<i>Moong Dal tempered with Spices</i>	



Chef Recommended

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INDIAN NON-VEGETARIAN



Egg Pepper Masala 375

Boiled Eggs simmered with Black Pepper Spiced Curry

Ghee Roast

Paneer 550

Chicken / Prawns 650 / 750

Mangalorean speciality made from Byadgi Chillies and Clarified Butter

Murgh Tikka Makhani

Grilled Tandoor Chicken in a Creamy Tomato Sauce 575

Kerala Chicken Curry 575

Medium Spicy Chicken Curry cooked in a Roasted Masala with Coconut Milk

Singapore Chicken masala 575

Chicken Cooked with Home made Masalas with Kafir Lime leaves and Crushed peanuts

Murgh Seekh Pasanda 575

Chicken Seekh Kebab, cooked with Tomato Onion Creamy Gravy

Claypot Fish Curry 650

Cubes of Fish marinated and cooked in a Claypot with Tomato - Onion Masala and simmered in Coconut Milk

Prawn Thokku 800

Prawns cooked in a Semi Gravy made of Onion, Tomato and Spices

Home Style Mutton Curry 900

A Blend of Mutton and Potato Cubes cooked in locally available Spices

Mutton Roganjosh 900

Kashmiri Speciality

 Heritage

● Vegetarian

 Chef Recommended

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RICE AND BREADS



Steamed Rice

Jasmine Rice	275
Basmati Rice	200
Ponni Rice	150

Ghee Rice 300

Basmati Rice with Ghee & Fried Cashew

Pulao 300

Vegetables / Peas / Jeera

Cheese Naan / Garlic Naan 185

Masala Kulcha / Aloo Paratha / Paneer Paratha 175

Naan / Butter Naan 125 / 150

Phulka / Chapathi 125

Laccha Paratha 125

Roti 100

Surul Paratha 100



Chef Recommended

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