

STONE & COPPER

DINNER

Stone Stoves and Copper Pots over Wood Fires - These were the traditional components to prepare wholesome, rustic food in South Asia and the philosophy behind Stone & Copper . Enjoy our authentic Indian, Thai, and Malaysian dishes in a chic setting over some awesome drinks and great company.

share happiness with us

 /stonencopper  @stoneandcopper

STARTER (4 ea)

vegetable spring roll beancurd, carrot, cabbage	v d	11
spinach & onion bhaji curry leaf, ground masala, chickpea shell	v gf d	12
oyster sweet basil, ginger, red chilli nahm jim, lime	gf d	19
nonya satay chicken lemongrass, roast spices, peanut sauce	gf d	14
money bag chicken, corn, shredded coconut	d	13
steamed dim sim chicken, cabbage, thai dipping sauce	d	13
thai fish cake 🌶️ red curry, rice flour, soybean	gf d	12
shared tasting plate daily selection of 5 starters (2 ea)		26

SOMETHING HEALTHY

roast duck salad cherry tomato, cashew, lychee, tamarind dressing	gf d	18
som tum prawn salad green papaya, fish sauce, lime, chilli, roasted peanut	gf d	18

FROM THE TANDOOR

kashmiri chicken tikka 🌶️ red pepper, onion, yoghurt	gf	17
roti canai grilled flaky bread		5.9
plain naan		5
butter naan/garlic naan		5.5
cheese & onion naan/ cheese & garlic naan		6.5

VEGETARIAN

stir fry vegetables seasonal veggies, shallots, soy	v d	17
eggplant pachadi 🌶️ tamarind, tomato, garlic, green chilli	v d gf	18
cottage cheese kofta 🍞 paneer, baby potato, roasted fenugree leave, creamy tomato	v gf	21

v - vegetarian
gf - gluten free
d - dairy free



SEAFOOD & MEAT

choo chee prawn 🍷 shark bay tiger prawn, coconut, wild ginger, lime leaf	gf d	27
sambal prawn 🌶️ our signature sambal sauce with kaffir lime and lemongrass	gf d	27
whole crispy fish 🍷 served with our aromatic sauce infused w palm sugar, chilli, tamarind	gf d	28
nonya fish curry 🌶️ tamarind, lemongrass, paprika, coconut milk	gf d	25
thai chilli chicken w cashewnut 🌶️ shallot, soy, oyster sauce	d	23
red curry of duck 🌶️ lychee, capsicum, thai basil	gf d	25
tandoori butter chicken 🍷 tomato, kashmiri spices, cream	gf	24
madras pepper chicken 🌶️🌶️ dried roast spices, onion, cumin and coriander seeds	gf d	23
slow cooked korma of lamb 🍷 coconut, cashew, kewra scented sultanas	gf	24
rendang beef 🌶️ coconut, fresh tumeric, lemongrass and dry spices	gf d	24
beef masaman potato, tamarind, peanut	gf	23

RICE & NOODLES

chicken or vegetables		18.5
prawn		21.5
thai fried rice egg, soy, shallots	d	
pad thai egg, peanut, tamarind	gf d	
mee goreng 🌶️ hokkien noodles tossed with egg, beansprout and sambal	d	
malaysian laksa 🌶️ homemade laksa base, rice noodle, belacan	gf	
chicken biryani 🌶️ saffron rice slow cooked with fragrant spices and chicken	gf	

SIDES

steamed jasmine rice		3
coconut rice		4
raita		4
pappadoms		4

please note:

some dishes can be made gluten free / our dishes may contain traces of nuts and dairy / while full care is taken to prepare the meals, we are unable to cater for people with severe food allergies.