# À LA CARTE MENU

# AUTHENTIC FLAVOURS; HOMEGROWN INGREDIENTS

Our menu pays tribute to Sri Lanka's rich culinary heritage, weaving together the fresh bounty of seafood, meats, fruits, vegetables, spices, and herbs. It is a fusion of authentic local flavours that reflect our cultural diversity, presented through a vibrant palette of colours and tastes that encapsulate the essence of our island's culinary journey.

Driven by the progressive creativity of our chefs and our passion for empowering communities, we consider each dish an expression of our connection to nature and culture. While we primarily source our ingredients from local farmers and suppliers, we also use produce from our own organic farms across the island to ensure the finest and freshest quality for your meals.

### **APPETIZERS AND SALADS**

Marinated vegetable salad    Eggplant puree   avocado   feta   watermelon   beetroot   tomato   salted peanut vinaigrette	1,900
Curried chickpeas hummus    Chickpeas   garlic   coriander oil   lime   olive oil   treacle   coriander toast   peanut	1,200
Cured tuna carpaccio Coriander and beetroot cured tuna   wasabi aioli   parmesan   lime oil   capers	2,800
Chilli octopus salad  Marinated octopus   green chilli   coriander   green onion   tomato   raw papaya mango chutney dressing	2,800
Caesar salad	

# Caesar salad 🗸

Crispy lettuce | croutons | crispy bacon | soft boiled egg | parmesan homemade Caesar dressing

# Choice of pairing:

Grilled chicken	2,600
Tiger prawns	3,200

√ - Vegetarian | Ø - Vegan | ▼ - Contains pork | ೬ - Contains nuts
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# SOUPS

Tomato and watermelon gazpacho 🗸 🕒 Chilled tomato soup   peanut butter   basil   chilli   olive oil   balsamic reduction	1,400
Coconut shrimp soup Spicy coconut broth   shrimp   coriander   green onion   mushroom	1,400
Chicken cauliflower soup Creamy cauliflower soup   chicken   coriander   green onion   chilli oil	1,500
Beans and vegetable broth   Black-eyed peas   vegetables   chickpeas   coriander   green onion	1,200
Curried mutton broth Curried mutton broth   vegetables   green onion   coriander	1,600

# WRAPS AND SANDWICHES

Vegetable wrap ♥ Grilled vegetables   cheese   avocado   coriander   green onion   chips   tomato dip	2,800
Seafood falafel wrap Chickpea   coriander   seafood   tomato   flat bread   tomato   mint dip	3,300
Beef burger Beef patty   curry leaf bun   mustard aioli   caramelized onion   beetroot salsa   cheese tomato   chips   tomato dip	3,200
Crispy chicken burger  Batter-fried chicken   curry leaf bun   lettuce   chilli aioli   caramelized onion   tomato cheese   chips	2,700
Tuna melt Open-faced tuna melt   brown bread   avocado   caramelized onion spicy mayonnaise   cheese   chips   tomato dip	3,000

# PASTA AND NOODLES

Choice of penne or spaghetti

Carbonara 🗑	2,900
Seafood arrabbiata	3,100
Creamy chicken and mushroom	2,700
Creamy coriander pesto with eggplant 🗸 and tomato	2,100
Laksa Spicy coconut broth   noodles   egg   prawns   chicken   coriander   green onion bean sprout   mushroom	2,900

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# **MAINS**

Clay pot mutton black curry Sri Lankan mutton black curry   roast bread   spicy caramelized onion	3,800
Spicy crab rice Crab meat   wok-fried rice   shrimp paste   vegetables   egg   peanut coriander and chilli pesto	3,100
Pumpkin and eggplant cannelloni Pumpkin   leeks   eggplant   parmesan   tomato   cream	3,000

### FROM THE SEA

Grilled prawns Grilled jumbo prawns   semi-dried tomato cream	5,100
Tuna steak Pan-seared yellowfin tuna steak   orange and red wine jus	3,700
Grilled seer fish fillet  Grilled seer fish fillet   chilli garlic cream	4,200
FROM THE LAND	
Honey soy chicken Slow-cooked chicken breast   sesame scallion reduction	2,600
Beef sirloin steak* Grilled beef sirloin steak   thyme jus	8,800
Rack of lamb* Grilled rack of lamb   red wine jus	13,500
Slow-cooked beef brisket  Braised beef brisket   red wine gravy	6,800

For guests booked on half board and full board basis, the dishes marked with an asterisk (\*) can be ordered at a supplementary charge as follows:

Beef sirloin steak LKR 3,500 | Rack of lamb LKR 5,500

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# SIDES

Boiled or grilled vegetables o	1,400
Creamy spinach 🏏	700
French fries Ø	600
Mashed potato with mustard, green onion and cheese	600
Potato wedges 0	500
White or garlic rice o	500
Tempered chickpeas with tomato and kale $\sigma$	600
Vegetable ratatouille Ø	1,200
Sautéed mushrooms 🏏	900
Creamy barley risotto 🏏	800
Creamy leek and potato 🏏	800

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## **DESSERTS**

Cold passion fruit soufflé Strawberry compote   chocolate soil   honeycomb   coconut meringue	2,100
Lemon meringue pie € Cheese mousse   pineapple sorbet   English toffee	2,500
Chocolate brownie with mocha ice cream & Salted caramel sauce   fruit chutney   coconut crumble	2,100
Seasonal fruit platter	1,100
Buffalo curd and Jetwing Blue coconut treacle	500
A selection of homemade ice creams Flavours of the day	1,800

