

FLAVOURED

À la carte Menu

SOUP

	LKR
Soup of the day	900
Wild mushroom cappuccino (v)	800
Asian chicken and tomato soup with coconut cream	1,250
Seafood Laksa	1,350

STARTERS

Wasabi king prawns served with marinated cucumber & mango salsa	1,500
Trilogy of Seafood Prawn maki, cured salmon, seafood & cheese kiev	1,700
Caesar salad Caesae grilled cajun chicken	1,800
Caesar straight	1,350
Caesar prawn	2,200
Caesar beef	1,900
Singapore crispy chicken salad, peanut butter sauce	1,500
Mixed green salad with fruits (v) Served with honey mustard vinaigrette or ginger chili sauce	1,350
Arabic mezze platter Hummus, mutable, fattoush, labneh and with toasted bread	1,600

MAINS

Seafood

Mixed seafood feast Seer fish, barramundi fish, prawns, and cuttlefish with a side of garlic potato mash, buttered vegetables, and lemon butter sauce	2,400
Batter fried barramundi fillet Served with french fries, tartar sauce	2,700
Pan seared salmon Seared salmon fillet with mushroom risotto, crispy sweet potato lemon butter sauce	3,900
New Asian salt and pepper prawns Chinese style stir fried prawns served with egg fried rice, chili paste and chili vinegar	2,300
Mushakal (Arabic mixed grill) Lamb kofta, shawarma marinated chicken kebab, stuffed lamb eggplant and cabbage	2,900
Kung Pao chicken Spicy stir-fried Chinese style chicken served with egg fried rice, soy sauce and chili vinegar	2,100

Operation times: 12.00 noon to 2.30 pm

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Beef

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Australian beef tenderloin

8,500

Australian beef tenderloin steak served on butternut squash puree, sauteed mushroom, spinach and rosemary jus

Lamb

The herb crusted New Zealand lamb rack

9,800

Served with red cabbage and apple marmalade, rösti potato and spicy berry jus

Pork

Chinese hot chili pork

2,100

Chinese style pork served with egg fried rice, chili paste and chili vinegar

Pasta

Selection of spaghetti, penne, or macaroni with cream cheese, arrabiata

1,600

pesto (v)

1,800

Bolognese

2,400

Frutti di mare

2,400

Selection of spaghetti, penne, or macaroni with pink seafood sauce, (White fish, prawns, calamari)

Indian

Chicken 65

1,800

Served with jeera rice, kachumber salad and papadam, mango chutney and raita

Spicy mixed seafood masala

2,000

Served with jeera rice, kachumber salad and papadam, mango chutney and raita

Paneer makhani (v)

1,800

Served with jeera rice, kachumber salad and papadam, mango chutney and raita

Mushroom masala (v)

1,800

Served with jeera rice, kachumber salad and papadam, mango chutney and raita

Biriyani chicken

2,000

Served with an egg, raita, mango chutney, papadam and kachumber salad

Biriyani mutton

2,500

Served with an egg, raita, mango chutney, papadam and kachumber salad

Vegetable biriyani (v)

1,700

Served with raita, mango chutney, papadam and kachumber salad

Oriental

Mixed fried rice

1,900

Jasmine rice tossed with chicken, prawns, egg, vegetables, served with chili paste and chili vinegar

Singapore mixed fried vermicelli

2,100

Rice vermicelli tossed with chicken, prawns, egg, and vegetables served with chili paste and chili vinegar

Chop suey noodles (v)

2,400

Noodles tossed with vegetable chop suey on top served with chili paste and chili vinegar

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Sri Lankan

Rice and curry prawns Steamed white rice or coconut infused yellow rice served with prawn curry, three vegetables curries, papadam and achcharu	3,000
Rice and curry fish Steamed white rice or coconut infused yellow rice served with fish curry, three vegetables curries, papadam and achcharu	2,400
Rice and curry chicken Steamed white rice or coconut infused yellow rice served with chicken curry, three vegetables curries, papadam and achcharu	2,400
Rice and curry (v) Steamed white rice or coconut infused yellow rice served with four vegetables curries, papadam and achcharu	1,800
Prawn Koththu Served with polos suruttu	2,000

DESSERTS

The wild raspberry scented chocolate volcano with vanilla ice cream	1,200
Holiday black forest cheesecake	1,500
Layer of lee opera cake with tiramisu	1,500
Mix berry cream filled cannoli	1,200
Coconut stuffed eggless cake	1,000
Traditional Sri Lankan flavours (Watalappam, sesame pancake)	1,200
Tower of ice cream (chocolate, vanilla, or strawberry) with chocolate sauce and nuts	1,000
Assorted fresh fruit platter	1,200
Fruit minestrone	1,200

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