



A'LA CARTE MENU



APPETIZERS & SALADS

<i>Mediterranean Grilled Vegetables and Farm Grown Leaves Tossed With Crumbled Feta Mustard, Balsamic Dressing</i>	Rs.1000
<i>Curried Crab Meat Parcel & Pan Seared Sea Scallops over Caviar Crème Fraiche Served With Sweet Chili Mayo, Beet Balsamic & Ginger Bread Toast</i>	Rs.1725
<i>Caesar of 'Wild' with Blackened Fresh Prawns or Teriyaki Chicken Skewers with Roggen Parmesan Croutons</i>	Rs.1100
<i>Freshly Crumbed Mozzarella Sticks and Chiffonade of Vegetables with Home Made Tomato Chutney</i>	Rs.1100
 <i>Seared Diver Scallops with Marinated Pineapple and Homemade Sweet Chili Dressing Served with Green Papaya</i>	Rs.1425

SOUPS

<i>Basil Scented Purple Cherokee Tomato Bisque with Olive Gremolata and Crème Fraiche</i>	Rs.900
 <i>Hearty Asparagus and Wild Mushroom Cappuccino</i>	Rs.950
 <i>Chinese Crab and Corn Soup with Shredded Scallions, Prawns Crackers and Chili Soya</i>	Rs.1025
<i>Soup of the Day</i>	Rs.950

MAIN COURSES

 <i>Roasted Big Eye Tuna Steak Served Over Crab & Cilantro Mousseline, Almond Mashed Potatoes and Fruited Braised Red Cabbage Surrounded By Brandy Mustard Cream</i>	Rs.1500
 <i>Red Wine Poached Norwegian Salmon Steak on Spinach Fettucine Served Over Wasabi Hollandaise</i>	Rs.2325
<i>Blue Ocean Lobster Cooked to Your Liking and Accompanied with Fries or Rice and Greens with Citrus Lemongrass Emulsion</i>	Rs.4500

All prices are inclusive of 10% service charge and applicable government taxes'





Duet of Pan Fried Duck Supreme with Blueberry Port Ketchup and Chicken Liver Parfait, Accompanied with Broiled Tomato Polenta and Wilted Vegetables Rs.2200



Harissa Spiced Pan Fried Pork Escalope with Apple and Ginger Chutney Accompanied with Garlic Mashed Parmesan Potato, Spaghetti Vegetables and Cognac Cinnamon Cream Rs.2150

Australian Beef Steer Strip Loin with Brandied Crack Pepper Demi Glaze Accompanied With Sautéed Aromatic Vegetables and Horseradish Sweet Potato Gratin Rs.2300



Three Peppers Crusted Grilled Lamb Chops with Ratatouille and Moroccan Cous Cous Napped with Thyme Balsamic and Mint Jelly Rs.2325

INNOVATIVE ASIAN FLAVOURS



Tandoori Marinated Boneless Chicken Brochette and Lahore Fried Fish Served With Ghee Rice, Tomato Onion Salsa and Cucumber Raitha Rs.1150

Nasigorang Topped with Fried Egg and Accompanied with Chicken Satay and Peanut Butter Rs.1350

Thai Vegetable Green Curry and Red Seer Fish Curry with Steamed Long Grain Rice Rs.1150

*Flavors from India
(Chapatti Or paratha with 3 vegetebale indian Curries)* Rs. 1150

CHEF'S SIGNATURE DISHES

Herbs Crust, "Kirinda" Prawns Served with Wild Fruit Salsa & Carrot Risotto Rs.1900

COUNTRY STYLE

Spicy Chicken Curry Rs.1250

Mirissa Bay Prawn Curry Rs.1425

*Meal for Vegetarians
(Yellow Rice, Three Vegetable Curries and accompaniments)* Rs.1150

(All above Curries are served with Three Vegetable Curries, Basmati or Red Rice & accompaniments)

All prices are inclusive of 10% service charge and applicable government taxes'



VEGETARIAN

<i>Vegetable Stroganoff in Crispy Tortilla Basket with Rice Pilaf</i>	<i>Rs.1000</i>
<i>Vegetable Samosa with Pineapple Raitha</i>	<i>Rs.950</i>

PASTA

<i>Spaghetti or Penne with your Choice of Bolognaise, Neapolitan, Pesto or Curried Vegetable Sauce</i>	<i>Rs.950</i>
<i>Saffron Tagliatelle in Smoked Salmon and Caper Cream Sauce</i>	<i>Rs.1100</i>

DESSERT

<i>Apple Upside Down Accompanied with Bee Honey Ice Cream & Roasted Apple</i>	<i>Rs.650</i>
<i>Dark Chocolate Fondant with Rosemary Ice Cream</i>	<i>Rs.850</i>
<i>Fried Coconut Roulade with Basil Ice Cream</i>	<i>Rs.800</i>
<i>Freshly Cut Fruit Kebabs</i>	<i>Rs.550</i>
<i>Traditional Watalappan with Sri Lankan Spices & Roasted Nuts</i>	<i>Rs.650</i>
<i>Frozen Green Tea Slice with Macerated Fruit Compote</i>	<i>Rs.725</i>
<i>Three Layers of Vanilla, Chocolate and Strawberry Ice Cream with Sliced Banana & Nougatine</i>	<i>Rs.775</i>

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