



# IN-ROOM DINING M E N U

To place your order,  
please dial the designated in-room dining number provided in your room.

You are kindly requested to inform the restaurant team of  
any allergies prior to placing your order.

All prices listed are in USD, subject to service charge & applicable government taxes.

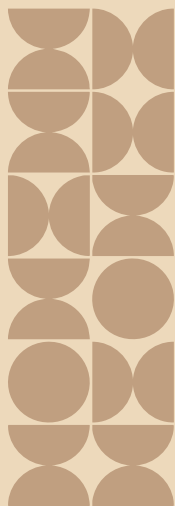
**Allergen Key**

 Nuts |  Dairy |  Sesame |  Shellfish |  Vegetarian |  Soya  
 Gluten-free |  Contains Alcohol



# À LA CARTE MENU

AVAILABLE FROM 11:00 A.M. TO 11:00 P.M.



# APPETIZERS & SALADS

## Poke Bowl

11

A vibrant medley of Avocado, Cherry Tomatoes, Beetroot, Arugula & Seasonal Greens, finished with a refreshing Passion Fruit & Olive Oil Dressing. 🌱 🌿

## Caesar Salad

12

Crisp Romaine Lettuce crowned with a Soft-boiled Egg, Parmesan Shavings, Crispy Bacon, Anchovies & Garlic Croutons, tossed in our classic Caesar Dressing. Enhance with Grilled Chicken or Grilled Prawns. 🍷 🍷

# SOUPS

## Creamy Chicken Velouté

12

A smooth, classic Chicken Velouté enriched with Cream & a hint of White Wine. 🍷

## Sea Crab Soup

13

An aromatic Broth infused with Fresh Sea Crab, roasted Cumin, Garlic, Curry Leaves & crushed Black Pepper. 🍷

# PIZZA

## Classic Margherita

15

A timeless favourite with Tomato Sauce, sliced Tomatoes, Mozzarella & fresh Basil. 🌱 🍷

## Chicken & Nai Miris Pizza

17

A crispy thin crust with a Sri Lankan twist, topped with spicy Nai Miris-infused Cheese Sauce, tender Chicken, Coconut Sambol, Curry Leaves & Mozzarella. 🍷

## Crusty Frutti di Mare Pizza

17

A seafood lover's delight with Prawns, Fish & Squid atop a rustic Tomato base, finished with Bell Peppers & Basil Pesto for a bold Mediterranean touch. 🍷





## WESTERN

### **Beef Stroganoff with Fettuccine**

**18**

Pan-seared local Tenderloin gently cooked with Mushrooms, Shallots & Gherkins, served over a bed of Fettuccine. 🍴

### **Fish & Chips**

**20**

Crispy Beer-battered Modha Fillet served with Golden Fries, Tartare Sauce & a side of homemade hot Garlic Dip.

### **Baked Lasagna**

**19**

Layers of tender Pasta filled with Savoury Chicken & Mushroom Ragout, baked with a rich, creamy Cheese Sauce & topped with melted Mozzarella. 🍴

## OUR SIGNATURE CURRIES

All dishes are served with Pol Sambol, Tempered Dhal, White Potato Curry, Onion Salad, Steamed Rice & Local Bread.

### **Sri Lankan Spice-roasted Chicken Curry**

**24**

Tender free-range Chicken, slow-braised in a fragrant blend of crushed Black Pepper, fresh Curry Leaves & House-roasted spices. Finished with a drizzle of Coconut Oil & Tempered Mustard Seeds.

### **Tangy Reef Fish Curry**


**22**

Locally caught Reef Fish gently simmered in a vibrant Tamarind Broth, layered with Roasted Curry Powder, Garlic & Creamy Coconut Milk.

### **Sri Lankan Prawn Curry**

**28**

Plump Prawns gently stewed in your choice of a spiced Coconut or Tangy Tomato-based Curry, enriched with Mustard Seeds, Curry Leaves & Roasted Local Spices. 🍴



# LOCAL FAVOURITES

## String Hopper Platter

18

Steamed Rice Flour String Hoppers accompanied by freshly ground Pol Sambol, creamy Potato White Curry & your choice of Fish or Chicken Curry.

## Stir-fried Noodles

18

Wok-tossed Vegetable Noodles served alongside a golden Crab Cutlet, Omelette Curry, Dhal Curry, sweet-spiced Seeni Sambol & a Boiled Egg. 🍳

## Street Kottu

20

A gourmet twist on the beloved street food; chopped Godamba Roti or String Hoppers, stir-fried with aromatic spices, garden-fresh vegetables & melted cheese.

Choose your meat or seafood: **Chicken** | **Beef** | **Mutton** | **Prawns**

Presented on a warm banana leaf & served with homemade Curry Gravy & fiery Lunu Miris for an authentic finish. 🍲 🌶️

# ASIAN

## Nasi Goreng

20

Fragrant Indonesian Fried Rice with Chicken & Prawns, topped with fried Egg. Served alongside tender Chicken Satay, House-made Spicy Pickles & crispy Prawn Crackers. 🍗 🍤 🥚

## Pad Thai Noodles

24

Stir-fried Rice Noodles with Battered Prawns, Chicken & Fried Tofu, combined with Egg, crushed Peanuts, Mushrooms & Garden Vegetables. Finished with a tangy Tamarind-tomato glaze & a touch of traditional Thai Fish Sauce. 🍤 🍳 🥚

# FROM THE WOK

All dishes are served with Wok-fried Vegetable Rice, Stir-fried Kang Kung, Vegetable Chop Suey, Prawn Crackers & Chilli Paste.

## **Double-cooked Pork Belly** 21

Succulent Pork Belly slow-braised in sweet Soy & Five-spice, then caramelised with Kithul Treacle & finished with a gentle hit of Dried Red Chilli Flakes.

## **Black Pepper Lamb** 25

Tender Lamb Strips stir-fried in a Black Pepper & Soy Glaze, elevated with crushed Lankan Peppercorns & Caramelised Onion. 🌶️

# INDIAN

Served with your choice of Tandoori Bread or Steamed Basmati Rice & classic Indian condiments.

## **Butter Chicken Masala** 21

Succulent Tandoori Chicken Tikka simmered in a velvety Tomato & Cashew Gravy, enriched with Butter & Cream. 🍛 🌶️

## **Kadai Prawns** 22

Fresh Prawns tossed in a rustic Tomato & Onion Masala with Bell Peppers & crushed whole Spices. 🌶️ 🍛

## **Mutton Rogan Josh** 24

A Kashmiri-inspired preparation of tender Mutton slow-braised in a Spiced Yoghurt Gravy. 🍛

## **Choice of Tandoori Breads**

Tandoori Roti | Garlic Naan | Plain Naan | Cheese Naan | Butter Naan | Malabar Paratha

# LIGHT SNACKS

## **Club Sandwich** 19

Roast Chicken, Bacon, Fried Egg, Tomato, Lettuce & Mayonnaise layered between Toasted Bread Slices.

## **Beef or Chicken Burger** 19

Grilled Beef or Chicken Patty with Bacon, Tomato, Lettuce, Caramelised Onion, Mature Cheddar, Cornichon & Fried Egg.  
Served with French Fries. 🍔

## **Choice of Sandwiches**

**Tuna** 17

**Chicken** 17

**Beef** 19

**Ham** 19

Served with French Fries & Coleslaw.

# DESSERT

## **Tropical Fruits** 12

A refreshing medley of seasonal Sri Lankan Fruits, elegantly finished with Kithul Syrup & a touch of Lime Zest.

## **Watalappam Crème Brûlée** 14

A fusion of spiced Coconut Custard & French technique. Gently steamed with Cardamom & crowned with a delicate Brûléed crust. 🍰

## **Tea Tiramisu** 15

A Sri Lankan interpretation of the Italian classic with layers of Ceylon tea-soaked Sponge & Jaggery-mascarpone Cream. 🍰

## **New York Cheesecake** 15

A rich, creamy baked Cheesecake with a smooth Vanilla-infused filling on a Buttery Biscuit base. Served with a vibrant Strawberry Compote. 🍰





# NIGHT OWL MENU

AVAILABLE FROM 11:00 P.M. TO 7:00 A.M.



# APPETIZER

## Poke Bowl

11

A vibrant medley of Avocado, Cherry Tomatoes, Beetroot, Arugula & Seasonal Greens, finished with a refreshing Passion Fruit & Olive Oil Dressing. 🌱 🌱

# SOUP

## Creamy Chicken Velouté

12

A smooth, classic Chicken Velouté enriched with Cream & a hint of White Wine. 🍷

# LOCAL FAVOURITE

## Street Kottu

20

A gourmet twist on the beloved street food; chopped Godamba Roti or String Hoppers, stir-fried with aromatic spices, garden-fresh vegetables & melted cheese.

Choose your meat or seafood: **Chicken | Beef | Prawns | Mutton**

Presented on a warm banana leaf & served with homemade Curry Gravy & fiery Lunu Miris for an authentic finish. 🌶️ 🌶️

# ASIAN

## Nasi Goreng

20

Fragrant Indonesian Fried Rice with Chicken & Prawns, topped with fried Egg. Served alongside tender Chicken Satay, House-made Spicy Pickles & crispy Prawn Crackers. 🍤 🍤





## BURGERS & SANDWICHES

### **Beef or Chicken Burger** 19

Grilled Beef or Chicken Patty with Bacon, Tomato, Lettuce, Caramelised Onion, Mature Cheddar, Cornichon & Fried Egg. 

Served with French Fries.

### **Choice of Sandwiches**

**Tuna** 17

**Chicken** 17

**Beef** 19

**Ham** 19

Served with French Fries & Coleslaw.

### **Club Sandwich** 19

Roast Chicken, Bacon, Fried Egg, Tomato, Lettuce & Mayonnaise layered between Toasted Bread Slices.

### **Steak Sandwich** 24

Grilled Steak, Caramelised Onion, Pickled Gherkin & Mature Cheddar in a Grilled French Baguette. Served with Steak Fries. 

## DESSERT

### **Tropical Fruits** 12

A refreshing medley of seasonal Sri Lankan Fruits, elegantly finished with Kithul Syrup & a touch of Lime Zest.

