

MENU

THE
TERRACE



OUR MENU IS A JOURNEY.

IT BEGINS WITH THE WARM SPICES OF OUR ISLAND,
DRAWS FROM THE BOUNTIES OF THE INDIAN OCEAN,
WANDERS THROUGH THE VIBRANT STREETS OF ASIA,
LINGERS AT CLASSIC WESTERN TABLES &
RETURNS HOME WITH A SWEET SENSE OF NOSTALGIA.

WITH A DEEP REVERENCE FOR
AUTHENTIC INGREDIENTS & A PASSION FOR THE CULINARY CRAFT,
WE INVITE YOU TO EXPLORE THIS CURATED SELECTION,
WHERE HERITAGE MEETS REFINEMENT
& EVERY BITE ECHOES THE SPIRIT OF
THE FORTRESS.

Kindly inform our restaurant team of any allergies or dietary restrictions you may have.
All prices listed are in USD, subject to service charge & applicable government taxes.

Allergen Key

🌰 Nuts | 🥛 Dairy | 🌱 Sesame | 🐚 Shellfish | 🌿 Vegetarian |
🌾 Gluten-free | 🍷 Contains Alcohol



APPETIZERS & SALADS



Banana Blossom & Chicken Salad 7

Shredded Chicken delicately tossed with tender Banana Blossom, Shallots, Lemongrass & Onions, uplifted by a zingy Chilli-lime & Fish Sauce Dressing, topped with Toasted Nuts & Crispy Coconut Chips. 🌿 🥥

Poke Bowl 9

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

Caesar Salad 10

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. 🌿 🥥

Spiced Tuna Salad Sambol 12

A bold fusion of finely hand-pounded Tuna, fresh Coconut, Red Chilli, Shallots & Lime, served with Coconut Flatbread Crisps for a satisfying local twist.

Olive Oil-seared Tuna 13

Seared to perfection in Olive Oil, this Tuna is served over a bed of Mesclun Lettuce with Semi-dried Tomatoes & Focaccia Croutons, complemented by a refreshing local Orange & Dill Vinaigrette.

Spicy Grilled Prawns on Mango & Herb Salad 14

Succulent, char-grilled Prawns laid over julienned Mango, fresh Mint, Coriander & Pickled Onions. 🌿

Tempura Prawns with Som Tam 15

Golden-fried Tempura Prawns paired with a vibrant Green Papaya Salad, served alongside grated Radish & our signature Tempura Dipping Sauce. 🌿

Deep-fried Brie Cheese Wontons with Pear & Apple Salad 15

Velvety Brie Cheese Wontons served with crisp Apple & Pear Slices, candied Nuts, Granola & Fresh Greens, all lightly dressed in Orange Vinaigrette. 🌿



SOUPS

Velvety Coconut Pumpkin Soup 9

Silky Pumpkin Purée gently simmered in Coconut Cream, accented with Cinnamon & Nutmeg, finished with a drizzle of Curry Leaf Oil. 🌿 🍴

Creamy Chicken Velouté 10

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

Sea Crab Soup 11

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

Red Grouper Soup 11



A delicate Coconut Broth with tender Fillets of Red Grouper, infused with Ginger, Lemongrass & Herbs.

Wild Mushroom Latte 11

A rich blend of Wild Mushrooms & Cream, served warm & frothy, paired with crisp Garlic Grissini. 🍴 🍴


Classic Margherita

13

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


Chicken & Nai Miris Pizza

15

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


Four Local Cheese Pizza

15

A rich blend of locally crafted Buffalo Mozzarella, Cottage Cheese, Ricotta & creamy Burrata over a mild Tomato Chutney base, finished with fresh Basil, Curry Leaf Oil & a hint of Black Pepper. 


Crusty Frutti di Mare Pizza

15

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. 


Spicy Braised Mutton Pizza

15

Shredded, slow-braised Mutton in a cyclone-spiced Coconut Gravy, with Red Onion, Coriander, Nai Miris Oil, Seeni Sambol & a swirl of Garlic-coconut Cream. 


Parma Ham Pizza

16

Paper-thin Parma Ham layered over melted Mozzarella, topped with a delicate drizzle of Olive Oil. 

Pepperoni Pizza

16

A crowd-pleaser featuring spiced Pepperoni, melted Mozzarella, Rocket Leaves & Bell Peppers over a rich Tomato base. 

PIZZA



Beef Stroganoff with Fettuccine

16

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

Baked Lasagna

17

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

Fish & Chips

18

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

Half a Spring Roast Chicken

19

Tender Spring Chicken roasted with fresh Garden Herbs, served with Truffle Jus, Seasonal Vegetables & a creamy Potato Purée.

Yellowfin Tuna Steak

21

A perfectly seared Tuna Steak served with Leek-infused Pomme Purée, Apple & Celery Slaw, finished with a Tomato Butter Sauce & a Beetroot Balsamic Reduction.

Grilled Pork Chops

22

Succulent Pork Chops flame-grilled & glazed with aromatic Rosemary Jus, served with Charred Vegetables & Smoked Garlic Mash.

Parmesan Tiger Prawns

23

Tiger Prawns coated in a light Parmesan Batter, fried until crisp & served with Golden Fries. Accompanied by your choice of Tartare or Hot Garlic Sauce. 🍴 🍴

Baked Fillet of Sea Bass

23

Char-baked Sea Bass Fillet paired with aromatic Vegetables & Capers, topped with a vibrant Tomato, Basil & Olive Dressing.

WESTERN



SRI LANKAN FEAST



Embrace a curated dining journey inspired by the flavours of home, presented in five courses. From the sharp tang of a traditional Curd Drink to a comforting bowl of Soup, followed by a generous Rice & Curry spread, sweetened by beloved Sri Lankan Desserts & finally concluded with handcrafted Petit Fours & a cup of fine Ceylon Tea or locally brewed Coffee — this feast is a celebration of heritage, spice & Sri Lanka's unmistakable culinary soul.

Kindly note that the Sri Lankan Feast **Serves Two Guests** & requires up to 90 minutes of preparation time to ensure authenticity & freshness.

MORU

Your journey begins with Moru,
a cool, tangy Curd-based Drink lightly spiced with Green Chilli & Salt. 🌶️

SOUP

Next, you'll ease into a warm bowl of soup.
Choose from:

Sea Crab Soup

A delicately spiced Broth infused with fresh Sea Crab,
Roasted Cumin, Garlic, Curry Leaves & Crushed Pepper. 🌶️

Or

Red Grouper Soup

A delicate Coconut Broth with tender Fillets of Red Grouper,
infused with Ginger, Lemongrass & fragrant Herbs.

RICE & CURRY

The centrepiece of your feast is a traditional Sri Lankan Rice & Curry spread.

Served with your choice of Red Rice or Basmati Rice,
this course features Tempered Dhal & Four Seasonal Local Vegetable Curries.

Accompaniments

Pol Sambol, Brinjal Moju, Gotu Kola Mallum, Katta Sambol, Crispy Papadam & Chutneys.

Choose Two of Your Favourite Curries:

Pork Mustard Curry | Red Mutton Curry | Black Pepper Chicken Curry | Beef & Potato Curry |
Coconut Fish Curry | Prawn Turmeric Curry | Crab Curry with Murunga Leaves. 🌶️

DESSERTS

The feast concludes with a trio of time-honoured desserts.
You may select one or enjoy all three:

Watalappam

A steamed Coconut Custard with Kithul Jaggery, Cardamom & Nutmeg. 🌶️

Curd & Treacle

Creamy Buffalo Curd served with rich Kithul Syrup. 🌶️

Tropical Fruits

A refreshing medley of the island's finest seasonal fruits.

PETIT FOURS

As the meal draws to a close, enjoy a delicate selection of handcrafted local Sri Lankan Sweets & Petit Fours.

TEA OR COFFEE

Finish with your choice of fine Ceylon tea or freshly brewed Local Coffee.

60 FOR TWO GUESTS

OUR SIGNATURE CURRIES

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



Sri Lankan Beef Stew

19

Succulent cuts of local Beef slow-cooked in a roasted Coconut (Kalu Pol) Gravy, infused with Cardamom, Pandan Leaf & warming curry spices. Garnished with crisp Sweet Potato Chips.

Tangy Reef Fish Curry

20

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

Sri Lankan Spice-roasted Chicken Curry

22

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.

Stuffed Cuttlefish in Sri Lankan Curry Sauce

24

Fresh Cuttlefish filled with a spiced Seafood Mix, slow-cooked in a luscious Coconut Gravy infused with Chilli, Curry Leaves & Roasted Spices.

Sri Lankan Prawn Curry

26

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

Lamprais

18

Fragrant Short-grain Rice cooked in rich Meat Stock, wrapped in a Banana Leaf with Chicken, Beef, Fish or Pork Curries, Frikkadels, Seeni Sambol, Brinjal Moju & a Fried Boiled Egg.

Pol Roti

9

Traditional Sri Lankan Coconut Flatbread served with Dhal Curry, Chicken Curry & your choice of spicy Katta Sambol or sweet-spiced Seeni Sambol.

String Hopper Platter

16

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

16

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

Street Kottu

18

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. 🍴 🍴

Nasi Goreng

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

18 Singapore-style Cereal Prawns

23

Crispy Golden Prawns tossed in a Buttery Cereal Crust with fragrant Curry Leaves & Red Chilli. Served with Jasmine Rice & a tangy Chilli-mayo Dip. 🍴

Thai Green Seafood Curry

18

Aromatic Green Curry brimming with Prawns, Cuttlefish, Mullet & Lagoon Lobster, gently simmered in a rich Coconut Broth. Accompanied by fragrant Jasmine Rice & a refreshing Cucumber Salad. 🍴

Pad Thai Noodles

22

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. 🍴 🍴

ASIAN



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

Double-cooked Pork Belly

19

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.

Hot Garlic Prawns

21

Lagoon Prawns seared in a bold Garlic-chilli Sauce, accented with Spring Onions & a tangy Tamarind-soy Reduction. 🌶️

Chow Mein

19

Wok-tossed Noodles infused with aromatic Soy & Sesame, stir-fried with Seasonal Vegetables & finished with your choice of Chicken, Beef or Tofu. 🌶️

Black Pepper Lamb

23

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



FROM THE WOK

All dishes are served with your choice of Tandoori Bread or Steamed Basmati Rice & classic Indian condiments.

Dum Biryani

19

Fragrant Basmati Rice layered with aromatic whole spices & slow-cooked to perfection. Served with Kachumber Salad, Raita, Mango Pickle, Mint Chutney & flavourful Biryani Gravy. 🌱 🌱

Choice of: **Chicken** | **Mutton**

Butter Chicken Masala

19

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

Malai Chicken Tikka

19

Juicy Chicken marinated in a creamy blend of Cream, Cheese, Yoghurt & delicate Spices, grilled in the Tandoor to a golden finish. Served with Chicken Korma Gravy. 🌱 🌱

Kadai Prawns

20

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

Choice of Tandoori Breads: Tandoori Roti | Garlic Naan | Plain Naan | Cheese Naan | Butter Naan | Malabar Paratha

Mutton Rogan Josh

22

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



INDIAN

CHEF'S SELECTION

FRESH FROM THE OCEAN

Your journey begins as our server wheels the Seafood Display Trolley to your table, offering you the pleasure of selecting from the day's freshest catch.

Choose your preferred preparation — **grilled, baked, fried, curried or steamed** — and pair it with your choice of sauce, from **Lemon Butter, Coconut Curry, Garlic-Chilli Butter or Lime & Chilli**.

Complemented by fragrant **Steamed or Garlic Rice, Garlic Bread or a crisp Green Salad**, this interactive dining experience is a tribute to Sri Lanka's coastal richness.

LOBSTER

Sri Lankan Spiced Grilled Lobster 64

Succulent Lobster grilled over an open flame, glazed with a fragrant Sri Lankan Curry Sauce & finished with Curry Leaves & Coconut Oil. 🍴

Served with Garlic Rice & Salad.

Lobster Thermidor 70

Lobster Meat poached in a creamy White Wine Sauce, returned to the shell, topped with Cheese & baked to golden perfection. 🍴 🍴

Served with Grilled Vegetables & Onion Mash.

Flamed Lobster Cognac 70

Lobster Tail delicately seared & flambéed tableside with warm Cognac for a rich & theatrical finish. 🍴 🍴

Served with velvety Mashed Potatoes & Butter-glazed Vegetables.

Lagoon & Jumbo Prawn Curry Pot 42

Lagoon & Jumbo Prawns gently simmered in a thick Coconut Curry with Garlic, roasted Spices & Curry Leaves. 🍴

Served with Steamed Rice,
Local Roast Bread (Roast Paan), Pol Sambol & Dhal.

LAGOON CRAB

Black Pepper Crab 40

Crushed Pepper, Garlic & Lemon Butter, wok-tossed to perfection. 🍴

Served with Garlic Rice.

Singapore-style Grilled Chilli Crab 40

Stir-fried in a Tomato-chilli Sauce inspired by Singapore's Hawker Streets. 🍴

Served with Garlic Rice or
Local Roast Bread (Roast Paan), Dhal & Pol Sambol.

Sri Lankan Curry Crab 40

A homegrown classic Lagoon Crab cooked in a Spiced Coconut Curry with Garlic, Ginger & Curry Leaves. 🍴

Served with Steamed Rice or
Local Roast Bread (Roast Paan), Dhal & Pol Sambol.

FROM THE CHARGRILL

American Beef Sirloin 35

Australian Tenderloin Steak 47

Australian Lamb Rack 49

Served with Steak Fries or Mashed Potatoes, Glazed Seasonal Vegetables or Mixed Salad & Wilted Spinach. 🍴

Sauces:

Peppercorn Sauce | Red Wine Jus | Béarnaise Sauce |
Mustard Sauce | Mushroom Sauce | BBQ Sauce |
Sri Lankan Aromatic Curry Sauce



Pol Roti Quesadilla

13

Grilled Sri Lankan Pol Roti stuffed with spiced Beef & Aged Cheddar, served with Avocado, Guacamole & Tomato Salsa. 🌱

Coconut Isle & Cauliflower Velvet

13

Crispy Tempura Kurumba with Tangy Vegetable Succotash & silky Cauliflower Purée.

Crab Croquettes with Seeni Sambol

15

Crispy Crab & Potato Croquettes served with Sweet Potato Fries, Onion Relish & Tamarind Chutney. 🌱

Sri Lankan Lamb Empanada

16

Crescent-shaped Pastry filled with slow-cooked, spiced Lamb, served with Onion & Green Chilli Salad, & Seeni Sambol for a bold, sweet-spiced finish. 🌱

Club Sandwich

17

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

Beef or Chicken Burger

17

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

Focaccia de Mozzarella

17

Grilled Rosemary Focaccia layered with creamy Mozzarella, Charred Zucchini, Roasted Bell Peppers & smoky Grilled Eggplant. 🌱
Served with Sweet Potato Fries.

Paneer Tikka Panini

17

Grilled Panini filled with Marinated Paneer Tikka, fresh Vegetables & melted Cheese. 🌱
Served with Spiced Potato Crisps.

Lobster Roll

18

Tender, sweet Lobster Meat dressed in lightly seasoned Mayonnaise, served in a griddled, buttered American Hot Dog Bun. 🌱

Steak Sandwich

22

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

Choice of Sandwiches

Tuna	15
Chicken	15
Beef	17
Ham	17

Served with French Fries & Coleslaw.

LIGHT
SNACKS



Artisan Ice Creams 6

Homemade with regional flair:

Jaggery-Coconut | Mango-Lime | Ginger-Lemongrass
| Sri Lankan Cinnamon | Cardamom-Date 🌱

Tropical Fruits 10

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

Ginger Pineapple Temptation 11

Juicy Pineapple caramelised with warm ginger. 🌱
Served with Vanilla Ice Cream & Pineapple Custard.

Curd Panna Cotta 11

Silky Panna Cotta crafted from Buffalo Curd, offering a creamy texture with a gentle tang. Finished with Roasted Pistachios for depth & crunch. 🌱 🌱

Watalappam Crème Brûlée 12

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

Bibikkan with Passion Fruit Compote 12

Traditional Coconut & Jaggery Cake served warm with a spiced Passion Fruit Chutney & a scoop of Cardamom & Date Ice Cream. 🌱

Tea Tiramisu 13

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

New York Cheesecake 13

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

