

## **Starter**

### **Vegetable Spring rolls**

Glass noodles salad, honey ginger soy dip

### **Spicy Onion Rings**

Sweet tamarind rasam, Tomato and onion salsa,

### **Curry leaf Battered bay prawns**

Spiced avocado puree, crispy Green salad

### **Chicken Lollipops**

Black pepper, tomato sauce, Pineapple coconut, salad

### **Mini Chicken Kiev**

Honey and Kochchi mayo, cinnamon spiced mango salsa

### **Tangy Chicken Caesar Salad**

Tangy Chicken, Soft boiled Egg, Crispy Bacon, Anchovy, Crispy Lettuce, Parmesan, and Caesar Dressing

### **Mixed Seasonal Greens**

Selection of seasonal leaves with avocado, tomato, cucumber with mustard lemon emulsion

## **Soups**

Oriental flavored mutton and Mixed Vegetable Broth with roast pan

Creamy chicken and mushroom soup with cheese sticks

Roasted garlic and pumpkin soup with cheese croutons

Tomato and curry flavored creamy seafood soup with herb bread fingers

Sweet corn, egg drop soup serve with sesame twists

## **Mains**

## **Fish & seafood**

### **Coconut and curry leaf crumbed Pan Fried Fillet of Reef Fish**

Wilted Spinach, oriental onion Rice, chilly butter

### **Grilled yellow fin tuna steak**

Braised Leeks, Jack seeds crushed, Fried garlic, gamboge Coconut curry sauce

### **Chili Garlic Rub Grilled Lagoon Prawn**

Sautéed greens 1 garlic rice, Pineapple chili salsa, Caper butter

### **Ginger - Lemon Grass marinated banana leaves wrapped baked whole fish (600g - 750g)**

Sautéed long beans, steamed rice

### **Grilled sea lobster**

Garlic butter sauce, baby potatoes 1 vegetable salad (550g per portion)  
(Not available in February, September & October)

### **Seafood mixed grill**

(Lobster, Jumbo prawns, fish, calamari, Blue crab, Mussels)  
Coconut Rice, Lemon pickled butter, vegetable salad

### **Singapore chili crab**

Home grown garlic Kankun, Roast paan

### **Devilled or hot garlic prawns or calamari**

Fried Vegetable rice, Chili garlic soy

## **Chicken**

### **Honey Ginger Glazed Grilled Leg of Chicken**

Yellow lentil rice, steam vegetables, sun dried tomato salsa

**Sizzling Chicken, Mushroom, Peppers,**  
Creamy black pepper sauce French fries

**Garlic & Thyme Rubbed Pan Fried Breast of Chicken**  
Soy butter, Eggplant moju, Hot potato & Tempered onion, sautéed spinach

**Devilleed or Chili garlic Chicken**  
Fried Vegetable rice, Chili garlic soy

### **Pork**

**Double cooked Pork Belly**  
Red chili, sesame oil, with rice vermicelli, Sautéed shredded vegetables

**Pork Vidaloo**  
Jeera pilaf, papadam, mango chutney

**Kalupol braised pork**  
kuni and Maniyok malluma, Fried moru chili and Garlic flakes

**Char grilled Pork cutlet**  
Steamed vegetables, baby potatoes

### **Vegetarian**

**Wok Fried Vegetables With Tofu In Black Bean Sauce**  
Buttered noodles, chili paste

**Marinted Grilled vegetables,**  
Leeks and sweet corn CousCous

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**Pasta**  
**Garlic Prawn Pasta**

Sautéed prawn garlic, red chili & chives, olive oil, spaghetti

**Tuna and Tomato penne**

Chunk of yellow fin Tuna, mushroom & bacon, chili tomato sauce  
Penne

**Basil and Coriander Pesto**

Herb tossed penne pasta, creamy pesto, and parmesan

**Chicken and Mushroom Fettuccine**

Chicken, mushroom & broccoli in creamy cheese sauce

**Spaghetti Arrabbiata**

Sun Blushed Tomato, Garlic, Basil, Dry Red Chili, Rustic Tomato  
sauce,

**Spaghetti Carbonara**

Crispy Back Bacon Crumbed Soft Yolk, Button Mushroom & Classic  
Carbonara Sauce.

**Spaghetti .....Style**

Garlic Prawn, Tuna, Calamari, Mussels, shredded vegetables, creamy  
curry sauce,

**Rice/ Noodles/ kottu**

**Spicy Indonesian 'Nasi Goreng'**

Chicken satay, fried egg, fried prawns crackers pickle cabbage, shrimp  
chutney

**Mongolian Mixed rice with shredded vegetables**

Vegetable or chicken or seafood or mixed

**Fried rice or 1 noodles**

Vegetable or chicken or seafood or mixed

**Kottu ( Roti/ Indiappa,)**

Vegetable or chicken or seafood or mixed

**Hot Bamboo style rice or Kottu**  
Vegetable or chicken or seafood or 1 mixed

### **Sri Lankan Favorites**

A Complete set of Sri Lankan traditional meal with Condiments, Chef  
Choice of Curry and Steam Rice/ Red Rice.

**Uru Mass Hinduma (Pork Dry Curry)**  
Pork Cooked with Fragrant Roasted Spices

**Issan Maluwa (Prawn Curry)**  
Tailed Prawn, Mild Spice, Thick Coconut cream

**Ambulthiyal (Dry Sour Tuna Curry)**  
Tuna Chunk, Gamboge and Pepper Paste,

**Gan Kukul Mas siyambala curry (Chicken Black Curry)**  
Boneless Chicken, Thick tamarind paste coconut Milk

**Hathu saha kaju temperaduwa (Vegetable Curry)**  
Oyster mushroom, creamy young cashew nut tempered with onion

**Halmassan biling ambula ( Dry sprats Pachchadi)**  
Dry Sprats and Dry billing tempered in Jaffna style

### **Sandwich and Burgers**

(All burgers, sandwich and Rotties are accompanied with sweet potato  
fries, Plantain Chips, French Fries, potato wedges)

**Tomato and Cheese Sandwich**  
Tomato, Cheddar Cheese, Crispy Lettuce

### **Creamy Chicken Sandwich**

Pulled Chicken, onion, tomato, green chili, lettuce

### **Club Ambalangoda**

Spicy Roast chicken, grilled Tuna, Fried Egg, Cheddar Cheese, Tomato, Onion, lettuce on toasted bread

### **Amulthial Sandwich**

Spicy tuna ambulthial, Kotta pol sambal, pickled Onion and Chilies, cheese, wrapped in Godamba Rotti

### **Jadi Rotti**

Spicy jadi, masala potato mash, onion tempered, wrapped in rotti.

### **Ham & Cheese Baguette**

Ham, cheese, tomato, onion, lettuce, French Baguette

### **Spicy Prawn pann**

Spicy dry prawn, tomato and onion relish, Roast Pann

### **Curry chicken Burger**

Seenisambal stuffed grilled chicken, Poached egg, Lettuce

### **Pulled Pork sliders**

Teriyaki and Oyster slaw cooked pork belly, Caramelized onion,

## **Desserts**

Chocolate lava cake, homemade passion fruit ice cream

Baked cheese cake, dry spiced mango cream

Warm pineapple caramel upside down homemade coconut ice cream

Platter of seasonal fresh fruits

Your choice of ice cream:

Vanilla, strawberry, chocolate

Ruhunu buffalo curd, coconut treacle

Watalappan pudding, roasted cashew nuts