

Tasting Menu

Cognac infused baked crab layered with asparagus

“Essence of earl grey tea and chicken”

Earl grey tea infused chicken soup served with

cheese kebab

Artichoke and cottage cheese gratin on mushroom

and baby carrot with braised orange fennel

“Meepura issan hindala”

Tempered Negombo prawns and herb crusted sole

fish accompanied with oriental braised rice and country vegetables

Slow roasted rack of lamb served with minted

pesto and mustard mashed potato

Warm chocolate pudding coated in a praline dip,

sprinkled nougat complemented with vanilla ice cream and marinated fruits

Fresh vanilla Crème brûlée, berry compote, lemon meringue, honey nut cake and

wild bee reduction

Rs. 7,700 + per person

(V) Vegetarian (H) Halal

All above prices are subject to 10% service charge

Vegetarian Tasting Menu

Creation of herb grilled asparagus and maple roasted root vegetables

served with tropical fruit salsa

Fennel infused green pea soup with garlic flakes

Baked tomato and artichoke tower with basil pesto sauce and balsamic dressing

Sri Lankan spiced vegetable tempered and coconut mash with crispy vegetable pakora

accompanied with dhal rasam

Quinoa, red kidney beans and spinach stuffed cabbage roll up herb marinated grilled vegetable and garlic glazed baby carrot with rustic new potato

Sri Lankan kurakkan and coconut soup with cashew nut duxelles

Sesame and jaggery truffle and king coconut cucumber jelly with
passion fruit puree and mini fruit kebab

Rs. 4,250+ per person

(V) Vegetarian (H) Halal

All above prices are subject to 10% service charge

Appetizers

Baked asparagus in filo pastry with mushroom ragout served with parmesan (V)

Rs 825

Blue lagoon prawns and spinach ravioli served with shellfish sauce

Rs 1,250

Cognac infused baked crab layered with asparagus

Rs 1,365

Avocado and grilled artichoke pudding served with balsamic cheese cream (V)

Rs 930

Crispy skinned modha served with shitake mushroom duxelle, citrus spinach and tomato chives vinaigrette

Rs 980

Soups

“Essence of earl grey tea and chicken” Earl grey tea infused chicken soup served with cheese kebab (H)

Rs 650

Lobster bisque with steamed prawn mousseline

(Lobster not available in February, September and October)

Rs 1,300

Creamy green pea soup with tapioca crackers and red pepper pesto (V)

Rs 960

Green asparagus soup with herb butter cream fennel (V)

Rs 1,100

(V) Vegetarian (H) Halal

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Mains

Baked fillet of barramundi, sautéed baby potato, cherry tomato coulis and basil jus

Rs 2,200

Pan fried calamari accompanied with compote of cherry tomato, dates in white wine

Rs 1,950

Fricassee of seafood with parmesan gnocchi and tomato basil beurre blanc

Rs 2,725

Grilled chicken with shallots, mushroom, cranberry, pickled red cabbage and crispy ham roll (H)

Rs 1,950

Crusted yellowfin tuna chunk served with mushroom and leek stew, lentil rasam

Rs 2,200

Slow roasted rack of lamb served with minted pesto and mustard mashed potato (H)

Rs 6,550

Pan fried angus beef tenderloin with glazed carrot and truffle jus (250gms) (H)

Rs 7100

Pork schnitzel with warm potato and sauté green vegetables.

Rs 2,725

Signature dish

“Meepura issan hindala”

Tempered Negombo prawns and herb crusted sole fish accompanied with oriental braised rice and country vegetables

Rs 4,900

(V) Vegetarian (H) Halal

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From the grill

“Beach seafood grill”

King fish, lagoon prawns, Negombo lobster, with calamari

(Lobster not available in February, September and October)

Rs 6,550

“Herb seafood”

King fish, lagoon prawns and calamari

Rs 5,450

“Indian ocean rock lobster” (500gms)

Ceylon spiced/ grilled/ thermidor/ cheesy

(Lobster not available in February, September and October)

Rs 7,100

Lagoon prawns (500gms) Gremolata infused Negombo lagoon prawns

Rs 5,250

Accompanied with your choice of

mashed potatoes or new potatoes/ assorted fresh garden vegetables or grilled vegetables served with béarnaise/ crushed pepper sauce/ red wine bordelaise/ mushroom cream sauce/ garlic and chives butter sauce/ café de Paris butter or creamy capers

Artichoke and cottage cheese gratin on mushroom and glazed carrot with braised orange fennel (V)

Rs 2,725

Warm tart of roasted tomato mozzarella accompanied with olive oil, potato and zucchini waffle (V)

Rs 1,650

Vegetable ravioli tossed in pesto (V)

(V) Vegetarian (H) Halal

All above prices are subject to 10% service charge

Rs 2,725

Desserts

Warm chocolate pudding coated in a praline dip, sprinkled nougat complemented with vanilla ice cream and marinated fruits

Rs 950

Baked strawberry cheesecake, coconut Malibu sorbet with almond crumble and hazelnut sabayon

Rs 1,100

Citrus flavoured black and white premium chocolate mousse with caramelized pineapple

Rs 930

Fresh vanilla crème brulee, berry compote, lemon meringue, honey nut cake and wild bee reduction

Rs 600

Crepes flamed with berries and choice of ice cream

Rs 650

Selection of cheese platter

Rs 1,500