



## WARD SEVEN

Served from 12:00am to 11.30pm

### SHARING PLATTERS

For 1 or 2 Persons

#### SMOKED AND CURED 2,200

Beef Bresaola Carpaccio with Pickled Gherkins, Fennel Salad and Parmesan Cheese

Dry Gin-Torched Sea Bass Sushi with Gin Cocktail Shrimp and Avocado Campechana, with Cilantro, Tomatoes, Onions and Peppers

Smoked Duck with Black Blini, Feta Mousse, Olives and Orange Salsa

#### CHEESE AND CARPACCIO 3,350

Cheddar and Parmesan Cheese Beignet, with Roasted Garlic Rosemary Dip and Black Truffle Dust

Feta Cheese and Thyme Waffle with Truffled Honey and Pickled Pears

Sea Bass Ceviche with Edamame Beans, Fish Roe and Lime Zest

Seared Rare Beef En Croute with Horseradish Cream, Herb Salad and Crystal Salt

#### CRISPY AND CRUNCHY 2,600

Seafood Hushpuppy Buttermilk, Chives and Horseradish Sour Cream

Panko and Herb Crusted Lamb Cigar with Spicy Mint Salsa

Dynamite Prawns with Lime Aioli, Pickled Ginger and Pop Corn

Seaweed Wasabi

Turkey Confit Wellington with Hoisin Sauce

#### CROSTINI AND MINI BURGER 3,000

Roasted Vegetable Crostini with Basil Pesto and Goat Cheese

Chicken Taco Pie with Lime Yogurt, Salsa and Cilantro

Angus Beef Patty in a Brioche Bun with Tomato Relish and Aioli

Quesadilla Stuffed with Cheese and Shrimp, Served with Guacamole,

Pico De Gallo and Sour Cream

### EASY GOING

#### GRILLED RIB EYE SANDWICH 3,000

Prime Australian Beef Served in Ciabatta Bread with Caramelized

Onions, Cilantro-Jalapeño Relish and Mixed Salad

#### CHILLI CHEESE GARLIC TOAST (V) 1,650

Cheese Bread, Grated Mozzarella, Eggs, Red Chilli, Onions and French Fries

#### MIXED SALAD (V) 800

Lettuce, Cucumber, Tomato, Olives, Red Onion and

Extra Virgin Olive Oil

#### CLASSIC CAESAR SALAD 900

Parmesan, Pork Bacon, Croutons, Lettuce and Caesar Dressing

#### CHEF'S SALAD 1,300

Iceberg Lettuce, Cucumber, Pepper, Tomato, Ham, Chicken,

Hard-Boiled Eggs and Cheese

#### BURRATA SALAD (V) 1,150

Creamy Burrata Cheese, Grilled Artichokes, Olives and Mixed Greens

#### CHEESE PLATTER 2,300

Selection of Cheese Served with Bread, Crackers and Chutney

#### ANTIPASTO DELLA CASA 3,700

Beef Bresaola, Parma Ham Cheeses, Seafood and Mixed Vegetables

#### TRUFFLED FRIES (V) 850

Thin Fries, Truffle Oil and Grated Parmesan

### WARD SEVEN SPECIAL

#### SIGNATURE CHICKEN HOT DOG 1,500

Made to Our Own Recipe - Combination of Sri Lankan Aromatic Spices and 80% of Chicken Breast and Thighs

Select Your Choice of Toppings (Any 3 Items)

Jalapeño / Onion / Cheese / Avocado / Tomato Jam / Salted Cabbage /

Pork Bacon / Pineapple / Teriyaki Sauce

### WHEAT AND RICE

#### PENNE ARRABBIATA (V) 1,100

Tomato Sauce, Red Bell Pepper, Chilli, Onion and Basil

#### MUSHROOM RISOTTO (V) 1,100

Carnaroli Rice, Mushroom Powder and Parmesan Cheese

#### CHICKEN FRIED RICE 1,100

Sticky Rice, Chicken Bacon, Carrot, Sweet Pepper and Fried Egg

#### SEAFOOD FRIED RICE 1,750

Sticky Rice, Prawns, Calamari, Fish, Egg and Lemon Sauce

#### PRAWN RISOTTO 2,000

Carnaroli Rice, Parmesan Cheese and Extra Virgin Olive Oil

### MEAT EATER

#### AUSTRALIAN BLACK ANGUS BEEF BURGER 1,900

180gr of Australian Prime Ground Beef Mixed with Bone Marrow,

Garlic, Ginger Ketchup and French Fries

#### SOUS VIDE CHICKEN 1,450

Half Chicken Served with Grilled Carrots, Arugula Salad,

Harissa Hummus and Lemon Cardamom Jus

#### SMOKED AND SOUS VIDE

Sous Vide for More Than 36 Hours in its Own Distinct Marinade

Until the Meat Falls Off the Bone

Finished on the Char Grill for Extra Flavour Accompanied with Slaw

Confit Onion

#### BEEF SHORT RIBS 4,000

#### PORK RIBS 2,100

#### PORK KNUCKLE 1,800

### OUT OF THE WATER

#### SPICY PRAWN TEMPURA 1,350

Served with Creamy Jalapeño

#### CALAMARI CARBONARA 1,850

Spaghetti, Smoked Beef Bacon and Sous Vide Egg (62° Degree)

#### BEER BATTERED FISH 1,750

French Fries with Tartar Sauce

### SURF AND TURF

Choose One of Your SURF; Combine It with One Choice of Your TURF,

Served with Seasonal Vegetables and Pepper Sauce

#### SURF

King Prawn 220g 2,150

Baramundi Fillet 100g 1,200

Calamari 120g 1,950

#### TURF

Marinated Beef Rump Kebab 180g 1,750

Chicken Supreme 180g 1,275

New Zealand Lamb Loin 150g 3,400

Australian Beef Tenderloin 200g 4,200

All meats are served with a selection of one side dish and your choice of sauce

#### SIDE DISHES (V)

Potato Chips

Potato Gratin

Classic Potato Puree

Steamed Vegetable

Tomato Salad with Red Onion

#### SAUCES

Lemon Beurre Blanc

Black Pepper Corn

Mushroom Cream

Whole Grain Mustard

### SPICY SRI LANKAN BITES

Chicken 1,100

Pork 1,200

Fish 1,250

Beef 2,000

Prawns 1,950

Mixed in a Spicy Tomato Based Sauce, with Onion, Capsicum and Curry Leaves

#### FRIED CASHEW NUTS WITH CURRY LEAVES 1,000

#### HOT BUTTER CUTTLEFISH 1,800

Batter Fried Cuttlefish Mixed in Garlic Butter, Sugar, Chilli Paste and Capsicum

#### COLOMBO WADE (V) 650

Masala, Ulundu and Spinach Vadai Served with Mint Chutney and Coconut Tamarind Sambal

#### SWEET SRIRACHA PEANUT TOFU (N) (V) 1,650

Soft Tofu Deep Fried, Tempura Vegetables, Chopped Scallion in Oil, Served with House Sweet and Sour Sauce

### THE CHERRY ON THE CAKE

#### CHURROS 600

Half a Foot Long with Maple Chocolate Dip

(Preparation Time 20 Minutes)

#### RHUBARB AND GINGER BRULEE 550

Salted Tuille, Dark chocolate Sticks and Mango Ice Cream

#### STICKY DATES PUDDING 500

Toffee Sauce with Caramelized Vanilla Ice Cream

#### MARINATED STRAWBERRIES (N) 650

Ricotta, White Chocolate and Walnut Cannoli with Vanilla Ice Cream

#### COFFEE MERINGUE BROWNIE 500

Served with Banana and Honey Ice Cream

#### CHOCOLATE AND ORANGE DOME 500

Pineapple, Mint, Semifreddo, Hazelnut Anglaise and Rose Ice Cream

### HOMEMADE ICE-CREAM AND SORBET

#### ICE CREAM 225 per scoop

Vanilla and Caramel

Chocolate and Chilli

Mango and Ginger

Banana and Honey

Strawberry and Nuts

#### SORBET 225 per scoop

Yoghurt and Mint

Wood Apple and Coconut

Aloe Vera and Lime

Passion and Ginger

Pineapple and Lemongrass

(V) Vegetarian, (N) Nuts

All prices are in Sri Lankan Rupees and are subject to 10% service charge