# LUNCH AND DINNER MENU

## SOUPS & SALADS

LKR 1.100 Shrimp wonton soup Coriander infused broth with ginger | spring vegetables

chives | chili oil

Peruvian chicken soup LKR 1,100

Tomato-based soup | chili peppers lime juice | grilled chicken

Mushroom soup (V) LKR 1,100 Curry leaves | mushroom pakora

Caesar salad (N) LKR 1,500

Romaine lettuce | white wine Caesar dressing | cheese chives | pork bacon | focaccia croutons

Cobb salad LKR 1,500 Chicken breast | egg | bacon | cheese | croutons | tomato avocado | creamy garlic dressing

Mushroom and prosciutto salad LKR 1.500 Grilled mushroom on toasted crouton | topped with creamed asparagus | cheese | drizzled with red wine dressing

Pomegranate and citrus salad (V) LKR 1.500 Wildflower honey | buffalo mozzarella | crushed cashew

# STARTERS %

Shrimp cocktail LKR 1,600

Mango salsa | lettuce | boiled egg | pickled cucumber yellow corn | Louis sauce

Californian style dynamite roll LKR 1,970 Crab meat | prawn tempura | avocado | mango | wasabi spicy mayo | unagi sauce

Grilled calamari LKR 1,970 Coriander | red chili vinaigrette

Sizzling tikka platter chicken LKR 1,500 Coolers peppers | onion | cilantro | ginger | lemon salsa

LKR 1,970 Crispy calamari Wasabi tomato | tartar sauce

LKR 1,700

Cheesy baked homemade meatballs | tomato sauce | rocket salad

Chicken popcorn LKR 1,600 Fried chicken | basil soy mayonnaise | mixed salad | ponzu sauce

Cheese-fried cauliflower LKR 1,600 Cheese | fresh coriander | jalape

#### BURGERS & SANDWICHES

Korean fried chicken wraps LKR 2.100

House kimchi | BBQ sauce | pickled chili

Seafood panini LKR 1.850

Grilled zucchini | grilled eggplant | roasted peppers halloumi cheese onion garlic mayonnaise

Kofta burger LKR 2,400 Ground beef | Arabic spices | mushroom duxelles | cheese beef au jus dip | potato bun | fattoush salad

Chicken burger LKR 1,970 Fried organic chicken | crispy onion | smoked mozzarella mushroom | avocado sauce | pickle | fried potato wedges

Club sandwich LKR 1,600 Roasted chicken | chicken bacon | tomato | hard-boiled egg white toast | fried potato wedges | pommery mustard

Grilled tuna slider LKR 1,970 Local tuna | sun-dried tomato bun | marinated salad garlic onion dressing

Baby shrimp sandwich LKR 2,200 Wild mushroom | caramelized onion | aioli | rocket leaves

Grilled halloumi bruschetta (V) (N) LKR 1,850 Baby tomato | tomato relish | basil vinegar | basil | mixed salad

#### MEAT & FISH %

pineapple | kimchi salad

Yakitori barramundi fillet LKR 2,100 Gnocchi | burnt butter | warm bean salad | Cilantro

12hr coconut arrack braised pork belly LKR 2,350 Hummus mash | smoked tofu | mushroom

Sicilian-style grilled tuna steak LKR 2,100 Cherry tomato | parsley | rosemary | thyme | lemon zest herb sauce | corn cheesy mashed potatoes

Roasted pork chop LKR 2,350 Marinated in chili Yuzu | curry crushed potato | pineapple salsa

Szechuan prawns LKR 3,300 Red onion | sweet peppers | dried chilies | rice

### RICE & NOODLES

Seafood stir-fried rice LKR 2.150

Squid | prawns | fish | egg | rice | crab | mushroom | sprouts spring onion | homemade XO sauce

Chicken stir-fried rice (N) Chicken thigh | egg | cashew | mix capsicum | Szechuan peppercorn

Pork stir-fried rice LKR 1,850 Slow cooked pulled pork | garlic rice | green onion | egg fermented pineapple | chili | lime | homemade XO sauce

All-in fried rice LKR 2,600 Beef | chicken | shrimp | egg | beans | baby corn mushroom | spring onion

Nasi goreng LKR 2,100 Chicken | shrimp | egg | chili | Sri Lankan fried rice

Singapore vermicelli noodles LKR 2,100 Chicken | prawns | bok choy | Chinese cabbage green chives | beansprouts

Butter chicken morsels LKR 2.100 Chicken | roti paratha | tomato | onion salad | dhal curry

Chicken biryani LKR 2.100 Basmati rice | oriental spices | morsels of chicken | raita | boiled egg

Mutton biryani LKR 3,200 Marinated mutton curry | saffron | aromatic spices | raita | boiled egg

Mushroom rice (V) LKR 2,100 Mushroom | garlic butter | chilli oil | sprouts | egg

Curry in a bento box (V) LKR 1,600 3 vegetable curries | cutlet | mallum | coconut sambol

Curry in a bento box - chicken LKR 1,700 3 vegetable curries | cutlet | mallum | coconut sambol

Curry in a bento box – fish LKR 2.150 3 vegetable curries | cutlet | mallum | coconut sambol

Curry in a bento box – prawn LKR 2,400 3 vegetable curries | cutlet | mallum | coconut sambol

Curry in bento box is only available for lunch (served from 12:30pm to 3:30pm only)

#### PASTA %

Spaghetti Alfredo LKR 1.850 Butter emulsion | pulled chicken | chicken bacon | tomato mushroom | olive oil

Penne prawn arrabiata LKR 2.350 Medium spicy red chili | tomato sauce | roasted prawn

Crab spaghetti LKR 2,350 Confit tomato | lemon zest | garlic crumble | olives | red chili

Spaghetti carbonara LKR 1,900 Pork bacon | black pepper | slow-cooked egg

### DESSERTS %

Passion cloud with passion curd LKR 1,050 Vanilla meringue | passion curd | coconut cream | strawberry

snow powder sugar Smoked chocolate tart LKR 1,050

Smoked chocolate ganache | chocolate sable | Yuzu caramel cream liquorice soil sesame tuile

Banana split LKR 1,700 Banana | 3 types of ice cream | Chantilly cream chocolate sauce | cashew

Chocolate volcano lava cake LKR 1,050 Chocolate sauce | chocolate soil | vanilla ice cream | strawberry

Lesel island tres leches LKR 1.050

Soft coconut cake | lemongrass custard | coconut cream

Selection of homemade ice cream and LKR 500 sorbet selection

Choice of ice creams: vanilla | chocolate | strawberry | caramelised banana Sorbets: mango | passion | lime | coconut

LKR 1.000 Watalappan Jaggery | cashew nuts | kithul treacle

Cream caramel LKR 1,050 Caramel syrup | cashew nuts

Curd and treacle LKR 1,000

Fresh fruit platter LKR 1.100

PLEASE ASK A TEAM MEMBER FOR THE CHEF'S SPECIAL OF THE DAY

LUNCH - SERVED FROM 12:30PM TO 3:30PM DINNER - SERVED FROM 7:00PM TO 10:30PM



