

It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your party is allergic to any one of the below mentioned food allergens, then please inform your server before ordering your meal.

For enhanced variety at lunch or dinner ask our chefs recommendations.

Common food allergens:

- Milk • Egg • Peanut • Fish • Shell fish • Soy • Wheat

 Non Vegetarian

 Vegetarian

*All prices are Sri Lankan rupees and inclusive of all applicable taxes.*

## Appetizers

☐ Curry leaf, ginger, green chili infused crab petite  
with coconut and five spice cream  
**2,200.00**

☐ Paprika scented sesame and panko chicken with crispy greens,  
spicy papaya dip  
**1,600.00**

☐ Creamy brandy chicken & mushroom vol au vent  
**1,600.00**

☐ Crispy coconut crumb fried sea prawns with zesty orange sauce  
**2,200.00**

☐ Butter poached bay scallop with caper resin emulsion and tomato butter jam  
**3,500.00**

☐ Australian roast beef tenderloin salad with grilled grapes, olives,  
red radish & crispy greens  
**2,500.00**

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☐ Sri Lankan herb scented minced  
southern coastal paraw fishon lemon grass  
skewers with red curry jus  
**2,200.00**

☐ Ratatouille tian with  
basil oil & horseradish cream  
**1,500.00**

☐ Pickled beetroot, orange, spinach,  
tomato & feta cheese, spiked with aged  
balsamic & pesto dressing  
**1,500.00**

☐ Herb scented antipasti skewers with  
bean curd, lunumiris cheese dip  
**1,500.00**

### Soups

☐ Lobster cappuccino  
flamed with cognac, on your table  
**1,200.00**

☐ Sage and sherry infused chicken broth with garlic croute  
**1,000.00**

☐ Cream of Wild mushroom  
with chili cheese lavash  
**1,000.00**

☐ Broccoli champagne soup with hazelnut cream  
**1,000.00**

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## Entrees Vegetarian

☐ Camembert risotto with  
peppers and broccoli accompanied with  
tempura of vegetable  
**2,200.00**

☐ Eggplant, spinach, corn and  
four cheese lasagna  
**2,200.00**

☐ Trio of mushroom fricassee with  
a timbale of wild rice  
**2,200.00**

☐ Fresh coconut cream red rice  
risotto dotted with Sri Lankan chili paste  
and toned down with tempered  
caramelized onion  
**2,200.00**

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### **Entreesnon - vegetarian**

- ▣ Gratin of lobster with roasted vegetable and lump fish roe sauce

**8,000.00**

- ▣ Curry leaf, ginger, onion infused grilled prawns served with chili and coriander dip.

**5,500.00**

- ▣ Lobster essence infused grilled prawns served with herb rice and mushroom

**6,000.00**

- ▣ Balsamic infused red snapper with shrimps in saffron broth

**2,900.00**

- ▣ Mildly spiced fillet of mullet fish on a bed of spinach and herby red rice, essence of curry cream.

**2,900.00**

- ▣ Braised chicken in duo of mushroom sauce with herb parsley rice.

**2,500.00**

- ▣ Herb marinated pork chops on a bed of sweet potato mash with black curry sauce.

**2,000.00**

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☐ Pasta Penne with chicken in  
creamy tomato sauce  
**2,000.00**

☐ Spaghetti makeral a la Lanka  
**2,000.00**

### **Grills & Rotissrei**

☐ Grilled spiny lobster with herbs  
**8,000.00**

☐ Grilled prawns with parsley butter  
**6,000.00**

☐ Fresh herb marinated Tasmanian  
pink salmon with braised leek,  
orange and lemongrass jus  
**3,500.00**

☐ Sizzling double breast chicken with  
vegetable, red rice risotto and  
seeni sambal jus .  
**2,500.00**

☐ Pan roasted duck breast on a  
bed of cumin scented potato mash with  
crispy spring rolls, sultana and  
coconut vinegar syrup  
**4,200.00**

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☐ New Zealand rack of lamb,  
leeks and wild mushroom jus  
**7,000.00**

☐ Australian tenderloin steak,  
tamarind and black pepper sauce  
**7,500.00**

### Dessert

☐ Milk chocolate cream with  
raspberry & orange cheese mousse.  
**1,500.00**

☐ Chocolate & pineapple dome served with  
vanilla ice cream and coconut sabayon  
**1,500.00**

☐ Grand Marnier and passion fruit brulee  
with roasted almonds  
**1,500.00**

☐ Seaview Trio-ice creams,  
fresh strawberry, coconut and jaggery,  
dark chocolate and chili  
**1,500.00**

### Cheese

☐ Selection of matured fine international cheese  
with roasted almonds  
**3,200.00**

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