

# À la carte Menu



## APPETISER

<b>Vietnamese fresh spring roll</b> 🌿	7.50
Poached shrimps, bean sprout, coriander mint nuoc cham and hoisin sauce	
<b>Chicken shish taouk</b>	8.50
Middle eastern chicken kebab, sumac parsley salad, pitta bread, garlic sauce	
<b>Fish cake</b>	10.00
Breaded fish patties served with spicy potato wedges and tartar sauce	

## SOUP

<b>Tomato gazpacho</b> 🐷	7.00
Quintessential cold tomato soup with crispy pork bacon, boiled egg and focaccia crouton	
<b>Ginger pumpkin soup</b> 🌿 🥛 🌱 (Vegan, lactose and gluten free options available)	4.00
Coconut cream, chili crouton	
<b>Soup of the day</b>	
Ask from your server	

## SALADS, BURGERS AND SANDWICHES

<b>Anantara koratuwa garden salad</b> 🌿 🥛	9.00
Carrot, beetroot, tomato, potato, scallion, crispy lettuce, cauliflower, cucumber, parsley, broccoli served with soy and passion fruit dressing	
<b>Caesar salad</b> 🐷	11.00
Poached organic egg, chicken, pork bacon, herb croutons, anchovy dressing	
<b>Nicoise salad</b>	11.00
Seared fresh yellow fin tuna, quail egg, green beans, cherry tomatoes, baby potatoes, lemon vinaigrette	
<b>Cold mezzeh platter</b> 🌿	12.00
Hummus – Chickpea and tahini Baba ganoush – Eggplant, tomato, onion, lemon juice, olive oil and parsley Fattoush – Cucumber, tomato, lettuce, radish, onion and sumac powder Tabbouleh – Parsley salad with bulgur serving with kuboos bread	
<b>Vegetable tacos</b> 🌿	16.00
Beans and bell peppers rich tomato stew with oregano, lettuce, guacamole, tomato salsa, sour cream and cheese cheddar	
<b>Classic club sandwich</b> 🐷	11.50
Pork bacon, chicken, fried egg, melted cheese and french fries	
<b>Homemade angus beef cheeseburger</b> 🐷	17.50
Pork bacon, fried egg, crispy lettuce onion, tomatoes, herb butter, mayonnaise, french fries	
<b>Grill panini sandwich</b> 🥛 🌿	12.00
Assorted vegetables, cheese, pesto butter, sweet potato chips	
<b>Rare seared tuna steak sandwich</b>	13.50
Togarshi onion rings, citrus salad, wasabi mayo	
<b>Pita gyros</b>	12.00
Crispy roasted chicken on homemade flat bread, salad leaves, tzatziki sauce and potato wedges	

## PASTA SECTION 🌿 Gluten free options available

<b>Penne   Spaghetti</b>	11.50
Arrabiata   Alfredo   Pesto 🥛	
Add chicken	12.00

## PIZZA 🌿 Gluten free options available

<b>Margarita</b>	14.00
Mozzarella and sauce pomodoro	
<b>Prosciutto and mushroom</b> 🐷	18.00
Prosciutto parma, mushrooms	
<b>Seafood</b>	18.00
Fresh assorted seafood, onions, capers	

## SIGNATURE SRI LANKAN AND INDIAN CURRIES

**Choose how spicy you want your dish**  
Served with dhal curry eggplant moju, tempered potatoes and selection of traditional Sri Lankan condiments. Select your preferred rice from Sri Lanka: red mountain rice or fragrant white rice

<b>Pork black curry</b> 🐷	13.00
Slow-cooked pork belly, roasted Sri Lankan spices	
<b>Chicken curry</b>	12.00
Succulent boneless chicken, spices, chillies, thick curry gravy	
<b>Vegetarian</b> 🌿 🥛 🌱 (Vegan, lactose and gluten free options available)	10.00
Selection of traditional Sri Lankan vegetable curries	
<b>Chicken devilled</b>	12.00
Fried chicken cubs, chillies, tomatoes, capsicum and onions with mild sweet and sour gravy	
<b>Prawn curry</b>	14.00
Aromatic spices with coconut cream	
<b>Butter chicken</b> 🥛	13.00
Creamy tomato curry gravy, basmati rice, chutney, pickle, papadam	
<b>Kung pao shrimp</b> 🥛	13.50
Sweet and spicy wok fried local shrimp, fried rice and fried egg	
<b>Biryani</b>	
<b>Vegetable</b> 🌿	14.00
Layered rice over slow cooked mixed vegetable curry, raita, mango chutney, papadam	
<b>Mutton</b>	19.00
Layered rice over slow cooked mutton masala, raita, mango chutney, papadam	
<b>Chicken</b>	18.00
Layered rice over slow cooked chicken masala, raita, mango chutney, papadam	
<b>Prawns</b>	18.00
Layered rice over slow cooked prawn masala, raita, mango chutney, papadam	

## SIGNATURE GRILLED SECTION

<b>Norwegian salmon</b>	28.00
Asian vegetables, toasted sesame and orange teriyaki	
<b>Catch of the day</b>	
Ask your server	
<b>Grilled local free range chicken breast</b>	12.00
Green beans, anna potato, grill mushroom and thyme jus	
<b>Filet mignon (200g)</b>	49.50
Angus beef tenderloin potato fondant, charred broccoli, carrot puree and pepper corn jus	
<b>BBQ pork spare ribs</b> 🐷	13.50
Potato bravas, coleslaw and garlic baguette crisp	

## FROM THE OCEAN

<b>Crab</b>	12.50
Chili crab	
<b>King prawns</b>	26.50
Grilled prawn	
<b>Lobster – two whole</b>	60.00
Grilled lobster (seasonal)	
<b>Kalutara seafood platter – whole lobster (seasonal)</b>	60.00
Calamari, king prawn, crab, and local fish	
Above all serving with garlic rice, garden vegetables, citrus salad and white wine velouté	

## DESSERTS

<b>Frozen coconut parfait</b> 🌿	6.00
Scented with lemon grass and topped with pineapple and jaggery compote and toasted coconut shaving	
<b>Baked cheesecake</b>	8.00
Caramel sauce and caramel popcorn	
<b>Lemongrass creme brulee</b>	7.00
Fresh lemon grass infused	
<b>Homemade chocolate brownie</b>	8.00
Candied peanuts	
<b>Sri Lankan specialty</b> 🌿	5.00
Watalappan	
<b>Tropical fruit platter</b> 🍷	6.00
<b>Selection of homemade ice cream</b>	5.00
Check from your server	