

Verala

TEPPANYAKI SET MENU

Enjoy the energetic theatrics of our skilled master with his rhythmic tinkling of spatulas as teppanyaki delights are whipped up with Sri Lankan panache. Fresh seafood, prime meats and seasonal produce are sourced from our organic gardens and locally where possible

CHEF'S CHOICE

Salad

Salmon flakes, seaweed, pickled ginger, cucumber, avocado, orange dressing

Soup

Classic miso soup with silken tofu and seaweed

Appetizer

Seared marinated tuna with sesame cabbage, miso glaze.
Soya infused chicken tenders with vegetables

Main Course

Lagoon prawn
Angus beef tenderloin

Hibachi fried rice
Teriyaki vegetables
Sauces: ginger dipping, garlic sauce, sesame sauce

Dessert

Flambe' ice cream with mix berry sauce

LKR 17900 per person

Please inform us of your dietary preferences or allergies
Prices are in Sri Lankan rupees (LKR) and are exclusive of 10% service charge and applicable government taxes.

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VEGETARIAN

Salad

Garden leaves, seaweed, pickled ginger, cucumber, avocado, orange dressing

Soup

Classic miso soup with silken tofu and seaweed

Appetizer

Seared marinated tofu with sesame cabbage
Yaki Onigiri – Vegetable stuffed crispy rice cake with soya sauce

Main Course

Miso glazed eggplant skewers with scallions
Soya marinated zucchini stakes with ginger and togarashi

Hibachi fried rice
Teriyaki vegetables
Sauces: ginger dipping, garlic sauce, sesame sauce

Dessert

Flambe' ice cream with mix berry sauce

LKR 16300 per person

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