

DESIGNER
dining
BY ANANTARA



ANANTARA

KALUTARA RESORT

A Signature Private Dining Concept

Anantara's signature private dining concept offers the ultimate personalised romantic occasion, inviting you to choose from a collection of fine dining and dégustation menus. Collaborate with your personal chef to fine-tune a menu that is tailored to your individual tastes and desires.

Your beautifully decorated table, which takes place in a choice of dream settings, is enhanced by the flawless service of a personal butler.



BREAKFAST AT YOUR PREFERRED VENUE

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INTERNATIONAL BREAKFAST SERVED AT YOUR PREFERRED VENUE: Lagoonside, Garden or in your Villa

Personalise your breakfast and your eggs order will be prepared tableside to your preference.

PLATTERS

Charcuterie, smoked salmon, cheese & tropical fruit

BAKERY BASKET

Croissant, pain au chocolat, muffin, danish pastry, white & wholemeal toast with jam & honey

SELECT YOUR CEREAL

Cornflakes, Granola, Wheat Flakes, All-Bran or Muesli
with low-fat, full cream or soy milk

Bircher Muesli

with natural or sweet yoghurt

SELECT YOUR EGG PREPARATION STYLE & ACCOMPANIMENTS 🍳

Poached, Fried, Scrambled

with grilled pork or chicken bacon, pork or chicken sausage, roasted tomato,
hash brown, baked beans and sauteed mushroom

Whole Egg or Egg White Omelette

with grilled pork or chicken bacon, pork or chicken sausage, roasted tomato,
hash brown, baked beans and sauteed mushroom

Scrambled Eggs & Smoked Salmon

with grilled pork or chicken bacon, pork or chicken sausage, roasted tomato,
hash brown, baked beans and sauteed mushroom

Eggs Benedict 🍳

Soft poached eggs on English muffins with chicken or pork bacon and hollandaise sauce
Choice of chicken or pork sausage, hash browns, roasted tomato, sauteed mushrooms and baked beans

Egg Bruschetta 🍳

with soft poached egg, toasted rustic bread, parma ham, tomato relish,
cream cheese and mixed green

SELECT YOUR FRESH FRUIT JUICE

Pineapple, orange, wood apple or king coconut

REFRESHMENTS

Coffee or signature Ceylon Teas

From USD 60 Per Person



Please inform us of your dietary preferences or allergies
Prices are in US Dollars (USD) and are exclusive of 10% service charge and applicable government taxes.

SRI LANKAN BREAKFAST SERVED AT YOUR PREFERRED VENUE: Lagoonside, Garden or in your Villa

Eggs will be prepared tableside

STARTERS

Tropical Fruit Platter
Buffalo Curd & Treacle

BAKERY BASKET

Fish Bun, Sugar Roll, Sausage Roll, White & Wholemeal Toast
with jam & honey

LOCAL SPECIALITIES

Plain or Egg Appam (Hoppers)
Indiappa (String Hoppers)
Kiribath (Milk Rice)

with your choice of chicken, fish or egg curry, dal curry & assorted sambols

Sri Lankan Omelette

onion, green chilli, curry leaves, grated coconut

SELECT YOUR FRESH FRUIT JUICE

Pineapple, Orange, Wood Apple or King Coconut

REFRESHMENTS

Coffee or Signature Ceylon Teas

From USD 60 Per Person

 Alcohol  Crustaceans  Egg  Fish  Gluten Free  Locally Sourced  Milk  Nuts  Peanuts  Pork  Sesame  Soybeans  Spicy  Tree Nuts  Vegan  Vegetarian  Lactose Free

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BARBECUE AT YOUR PREFERRED VENUE

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BARBECUE DINNER SERVED AT YOUR PREFERRED VENUE: Lagoonside, Garden or in your Villa

STARTERS

Roasted Beetroot Salad

marinated feta cheese, arugula, toasted walnuts

Caesar Salad

grilled prawns, pork bacon, croutons, classic anchovy dressing

Potato Salad

pork bacon, sour cream, capers

SOUP

Watermelon Gazpacho

marinated cucumber, compressed melon

MAINS

Grass-fed australian black angus tenderloin, New Zealand lamb rack,
chicken breast, local sea bass & indian ocean tiger prawns

ACCOMPANIMENTS

Truffle potato mash, green salad, baby vegetables & baked jacket potatoes

SAUCES

Wild mushroom-pepper jus, red wine jus, lemon garlic-thyme butter & hollandaise

DESSERTS

Assorted Mini Pastries

Artisanal Cheese Platter

with nuts, rosemary infused honey & home-made crisps

REFRESHMENTS

Coffee or signature Ceylon Teas

From USD 100 Per Person



Alcohol



Crustaceans



Egg



Fish



Gluten Free



Locally Sourced



Milk



Nuts



Peanuts



Pork



Sesame



Soybeans



Spicy



Tree Nuts



Vegan



Vegetarian



Lactose Free

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SEAFOOD BARBECUE DINNER SERVED AT YOUR PREFERRED VENUE: Lagoonside, Garden or in your Villa

STARTERS

Mussels, Shoe Lobster, Lagoon Crabs, King Prawns & Scallops
with saffron-lemon aioli, passionfruit-chilli vinaigrette, cocktail sauce & spicy dip

SOUP

Curried Seafood Broth
coconut milk, curry leaves, chilli

MAINS

Garlic-Thyme Butter Indian Ocean Spiny Lobster, Teriyaki Yellowfin Tuna,
Chermoula Spiced Tiger Prawns, Lemon-Thyme Calamari & Garlic-Thyme Sea Bass

ACCOMPANIMENTS

Truffle Potato Mash, Green Salad, Baby Vegetables & Wok-Fried Rice

SAUCES

Creamy White Wine Fish Velouté, Spicy Thai Chilli, Lemon Butter & Hollandaise

DESSERTS

Assorted Home-Made Pastries

REFRESHMENTS

Coffee or signature Ceylon Teas
with mignardises

From USD 100 Per Person



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GARDEN TO GOURMET

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Indulge in a journey that connects you to the land, the people, and the traditions that make Sri Lanka unique. Experience real food, grown sustainably and prepared with integrity, as we celebrate the garden-to-table process at Anantara.

TRADITIONAL SRI LANKAN BREAKFAST

The menu features traditional Sri Lankan dishes that highlight the island's rich culinary heritage and nutritional value. Each item, from the nourishing Kola Kenda herbal porridge to the protein-packed fermented rice batter egg hoppers, reflects local ingredients and wellness practices. Accompanying staples like Pol Roti and coconut and rice Pittu showcase the use of coconut, providing healthy fats and fiber. The dishes are deeply rooted in tradition, offering both flavor and nutritional benefits.

TRADITIONAL SRI LANKAN LUNCH - 1

This Sri Lankan menu combines nutritious elements with traditional flavors. Prawn Yellow Curry offers protein, while vegetable dishes like Snake Gourd Curry and Brinjal Moju provide fiber and vitamins. Parboiled red rice adds antioxidants, and the sambals contribute healthy fats. The dessert of Sago with coconut milk and jaggery provides natural sugars and healthy fats for a balanced meal.

TRADITIONAL SRI LANKAN LUNCH - 2

This menu showcases traditional Sri Lankan dishes rich in culinary heritage and nutrition. King coconut water offers hydration, while chilli and herb-marinated tempered cuttlefish provides lean protein. Jaffna chicken curry adds robust flavor, and dhal and spinach tempered offers plant-based protein and vitamins. Potato tempered complements the meal, which features traditional yellow rice and sambals like Pol Sambal and Gotukula Sambal, enhancing the experience with healthy fats and spice.

TRADITIONAL SRI LANKAN LUNCH - 3

Enjoy a taste of Sri Lanka with Kothamali ginger tea for a refreshing boost and fish ambuthiyal for tangy, protein-rich flavor. The pork pepper stew offers hearty spice, complemented by the zesty raw mango curry. Tempered long beans add fiber, while tempered rice and Pol Sambal provide a flavorful base. Finish with a sweet Peni Pol pancake made from coconut and jaggery, showcasing the island's culinary heritage.

From USD 125++ Per Person

ITALIAN DINNER AT LAGOONSIDE,
GARDEN OR IN YOUR VILLA

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ITALIAN DINNER

Lagoonside, Garden or in your Villa

Select your preferred main course and dessert from our suggestions below

STARTER

Insalata di Mare

salad leaves, mixed seafood, baby tomatoes, garlic, white wine -parsley dressing

SOUP

Vellutata di Funghi Selvatici

wild mushrooms, chicken and mushroom agnolotti, truffle - mascarpone cream

MAINS

Aragosta alla Griglia

grilled lobster, crushed prosciutto and beans, chilli, broccoli, vanilla-infused sauce

or

Filetto di Manzo

Angus beef tenderloin, potato galette, leek compote, mushroom-gorgonzola jus

DESSERT

Tiramisu Acquolina

coffee-dipped savoiardi sponge finger layers, mascarpone, amaretto

or

Tropical Fruit Platter

daily fresh local fruit selection

MESCOLARE I FORMAGGI

Mixed cheese, grissini, truffle honey

From USD 90 Per Person

 Alcohol  Crustaceans  Egg  Fish  Gluten Free  Locally Sourced  Milk  Nuts  Peanuts  Pork  Sesame  Soybeans  Spicy  Tree Nuts  Vegan  Vegetarian  Lactose Free

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EXCLUSIVE TREEHOUSE DINING

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INDIAN DINNER IN TREEHOUSE

STARTERS

Tasting Platter

vegetable samosa, vegetable-paneer pakoda & Amritsari prawns

TANDOORI

Kali Mirch Murgh Tikka

black pepper-spice marinated chicken thighs

Lamb Seekh Kebab

skewered spice minced lamb

Fish Tikka

chilli-spice marinated sea bass fillets

Jhinga Til Tikka

yoghurt-turmeric marinated tiger prawns

MAINS

Butter Chicken Masala, Lamb Rogan Josh, Paneer Muttar Curry & Dal Makhani

ACCOMPANIMENTS

Vegetable pulao

Roti or naan flatbreads

DESSERTS

Gulab jamun milk balls & spiced syrup

Carrot halwa pudding 🥕

Saffron rice pudding

REFRESHMENTS

Coffee or signature Ceylon Teas

From USD 150 Per Person

 Alcohol  Crustaceans  Egg  Fish  Gluten Free  Locally Sourced  Milk  Nuts  Peanuts  Pork  Sesame  Soybeans  Spicy  Tree Nuts  Vegan  Vegetarian  Lactose Free

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ASIAN DINNER IN TREEHOUSE

SOUP

Tom Yum Talay

assorted seafood, hot-sour broth, lemongrass

or

Tomato Shorba

Indian spice infused tomato broth

TANDOORI

Saffron-Yoghurt King Prawns

Kashmiri Chilli-Garam Masala Smoked Chicken

Indian Spiced Australian Lamb Chops

with mint chutney, onion salad & cheese naan

MAINS

Yellow massaman beef curry 🌱

Chicken red curry

Thai-style chilli-lime steamed sea bass

ACCOMPANIMENTS

Wok-fried vegetables, jasmine rice & seafood fried rice

DESSERTS

Gulab jamun milk balls & spiced syrup,
saku piak sago-coconut milk pudding & chef's signature pastries

REFRESHMENTS

Coffee or signature Ceylon Teas

From USD 150 Per Person

 Alcohol  Crustaceans  Egg  Fish  Gluten Free  Locally Sourced  Milk  Nuts  Peanuts  Pork  Sesame  Soybeans  Spicy  Tree Nuts  Vegan  Vegetarian  Lactose Free

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LAGOONside SPICE JOURNEY

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CEYLONESE DINNER

Lagoonside, Garden or Sandbank

STARTERS

Ceylon spiced coconut crumbed fried prawns, vegetable cutlet,
ambulthiyal chicken skewers

SOUP

Curried pumpkin soup
roasted coconut, crispy onions, coconut milk

SORBET

Organic Coconut

MAINS

Black pepper crab curry, mutton pepper stew, prawn curry,
black spiced chicken curry, dhal curry, vegetable curry,
brinjal-mustard curry & potato tempered

ACCOMPANIMENTS

White rice & red rice
Papadam and sri lankan condiments

DESSERTS

Watalappan coconut-cashew custard pudding 🌿
Pani pol coconut milk pancake
Treacle & buffalo curd

REFRESHMENTS

Coffee or signature Ceylon Teas
with local mignardises

From USD 70 Per Person

 Alcohol  Crustaceans  Egg  Fish  Gluten Free  Locally Sourced  Milk  Nuts  Peanuts  Pork  Sesame  Soybeans  Spicy  Tree Nuts  Vegan  Vegetarian  Lactose Free

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VEGETARIAN DINNER

Lagoonside, Garden or Sandbank

STARTERS

Sri Lankan Vegetable Roti, Vegetable Spring Roll & Paneer Tikka

with mint chutney & sweet chilli sauce

SALADS

Mixed leaves and vegetable salad

Beetroot carpaccio, feta cheese & walnut dressing 🥜

SOUP

Spiced Pumpkin with coriander

MAINS

Baked eggplant parmigiana & tomato-butter emulsion

Ricotta-spinach tortellini & curried coconut milk sauce

Spiced roasted sweet potato & cheese

Mushroom risotto

DESSERTS

Assorted Home-Made Pastries

Tropical Fruit Platter

daily fresh local fruit selection

REFRESHMENTS

Coffee or signature Ceylon Teas

with local mignardises

From USD 60 Per Person

 Alcohol  Crustaceans  Egg  Fish  Gluten Free  Locally Sourced  Milk  Nuts  Peanuts  Pork  Sesame  Soybeans  Spicy  Tree Nuts  Vegan  Vegetarian  Lactose Free

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