

DINING BY c o

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. DINING BY



BREAKFAST AT YOUR PREFERRED VENUE

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INTERNATIONAL BREAKFAST SERVED AT YOUR PREFERRED VENUE: LAGOONSIDE, BEACHFRONT, GARDEN, TREEHOUSE OR IN YOUR OWN VILLA FROM USD 55 PER COUPLE

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 bacon, pork sausage, roasted tomato, roasted potato or sautéed mushroom

Whole Egg or Egg White Omelette

with mushroom, spinach, bell pepper, onion, cheese, tomato, ham and chilli fillings with grilled pork bacon, pork sausage, roasted tomato, roasted potato or sautéed mushroom

Scrambled Eggs & Smoked Salmon (*) with asparagus & truffle oil



with paris ham & hollandaise sauce



with soft poached egg, toasted rustic bread, parma ham, tomato relish & cream cheese

Breakfast Steak 🔎

with beef tenderloin, poached egg, asparagus & beef jus

SELECT YOUR FRESH FRUIT JUICE

Pineapple, Orange, Wood Apple or King Coconut

REFRESHMENTS Coffee or Signature Ceylon Teas



DINING BY 10019

SRI LANKAN BREAKFAST SERVED AT YOUR PREFERRED VENUE: LAGOONSIDE, BEACHFRONT, GARDEN, TREEHOUSE OR IN YOUR OWN VILLA FROM USD 55 PER COUPLE

Your hoppers and 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 & 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



BARBECUE AT YOUR PREFERRED VENUE

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BARBECUE DINNER SERVED AT YOUR PREFERRED VENUE: LAGOONSIDE, BEACHFRONT, GARDEN, TREEHOUSE OR IN YOUR OWN VILLA USD 90 PER PERSON

STARTERS

Roasted Beetroot Salad (marinated goat cheese, arugula, toasted walnuts



grilled prawns, pork bacon, croutons, classic anchovy dressing

Potato Salad 💌 pork bacon, sour cream, capers

SOUP

Watermelon Gazpacho marinated cucumber, crumbled feta cheese

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



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SEAFOOD BARBECUE DINNER SERVED AT YOUR PREFERRED VENUE: LAGOONSIDE, BEACHFRONT, GARDEN, TREEHOUSE OR IN YOUR OWN VILLA USD 90 PER PERSON

STARTERS

Blue Mussels, Spiny 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 Scallops & 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 Garlic-Thyme Butter & Hollandaise

DESSERTS

Assorted Home-Made Pastries

REFRESHMENTS

Coffee or Signature Ceylon Teas with mignardises





ITALIAN AT THE BEACHFRONT OR GARDEN

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ITALIAN DINNER AT ACQUOLINA GARDEN OR BEACHFRONT USD 80 PER PERSON

select your preferred main course and dessert from our suggestions below

STARTER

Insalata di Mare salad leaves, seafood, fennel, baby tomatoes, garlic, white wine-parsley dressing

SOUP

Vellutata di Funghi Selvatici wild mushrooms, foie gras tortellini, truffle-mascarpone cream

MAIN

grilled lobster, crushed speck, cannellini, chilli, broccoli, vanilla infused sauce

or

Filetto di Manzo angus beef tenderloin, potato galette, leek compote, mushroom-gorgonzola jus

DESSERT

Coffee-dipped savoiardi sponge finger layers, mascarpone, amaretto

or

Tropical Fruit Platter daily fresh local fruit selection

PIATTO DI FORMAGGI

Three Italian cheeses, grissini, truffle honey



EXCLUSIVE TREEHOUSE DINING

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INDIAN DINNER IN TREEHOUSE OR LAGOONSIDE DECK USD 60 PER PERSON

STARTERS

Tasting Platter crab samosa, vegetable-paneer pakoda & Amritsari prawns



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



Derign **DINING BY**

ASIAN DINNER IN TREEHOUSE OR LAGOONSIDE DECK USD 60 PER PERSON

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 Roasted Duck Thai 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



DINING BY

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LAGOONSIDE SPICE JOURNEY

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CEYLONESE DINNER AT THE LAGOONSIDE GARDEN, TREEHOUSE OR SANDBANK USD 60 PER PERSON

STARTERS

Ceylon Spiced Prawns, Vegetable Cutlet, Lotus Root & Chicken Salad

SOUP

Curried Pumpkin Soup roasted coconut, crispy onions, coconut milk

SORBET

Organic Coconut

MAINS 🕐

Black Pepper Crab Curry, Lobster Curry, Prawn Curry, Black Spiced Chicken Curry, Dhal Curry, Vegetable Curry, Brinjal-Mustard Curry & Tempered Okra

ACCOMPANIMENTS

White Rice & Red Rice Coconut-Chilli Sambol, Carrot Sambol & Sinhala Achcharu Pickles

DESSERTS

Watalappan Coconut-Cashew Custard Pudding Pani Pol Coconut Milk Pancake Treacle & Buffalo Curd

REFRESHMENTS

Coffee or Signature Ceylon Teas with local mignardises



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VEGETARIAN DINNER AT THE LAGOONSIDE GARDEN, TREEHOUSE OR SANDBANK USD 50 PER PERSON

STARTERS

Sri Lankan Vegetable Roti, Vegetable Spring Roll & Paneer Tikka with mint chutney & sweet chilli sauce

SALADS

Lotus Root, Gotu Kola & Watermelon

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 Beetroot-Red Rice Risotto

DESSERTS

Assorted Home-Made Pastries Tropical Fruit Platter daily fresh local fruit selection

REFRESHMENTS

Coffee or Signature Ceylon Teas

