

DINING BY 10 B

Α

# 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

Sharp .

Derign DINING BY

# INTERNATIONAL BREAKFAST SERVED AT YOUR PREFERRED VENUE: LAGOONSIDE, BEACHFRONT, GARDEN, SALA OR IN YOUR OWN VILLA FROM LKR 8,350 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

Champagne add-on from LKR 15,000 onwards per bottle Prosecco add-on from LKR 9,050 per bottle



PLEASE INFORM US OF YOUR DIETARY PREFERENCES OR ALLERGIES

PRICES ARE IN SRI LANKAN RUPEE (LKR) AND ARE NETT, INCLUSIVE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES

Derign **DINING BY** 

# SRI LANKAN BREAKFAST SERVED AT YOUR PREFERRED VENUE: LAGOONSIDE, BEACHFRONT, GARDEN, SALA OR IN YOUR OWN VILLA FROM LKR 8,350 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

Champagne add-on from LKR 15,000 onwards per bottle Prosecco add-on from LKR 9,050 per bottle



BARBECUE AT YOUR PREFERRED VENUE

Jegign DINING BY

# BARBECUE DINNER SERVED AT YOUR PREFERRED VENUE: LAGOONSIDE, BEACHFRONT, GARDEN, SALA OR IN YOUR OWN VILLA LKR 29,800 PER PERSON

# STARTERS

Roasted Beetroot Salad marinated goat cheese, arugula, toasted walnuts



grilled prawns, pork bacon, croutons, classic anchovy dressing



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

# SOMMELIER WINE PAIRINGS

Red: Wishbone Pinot Noir, Marlborough, New Zealand at LKR 12,910 per bottle Red: Dominio Romano Camino Romano, Ribera Del Duero, Spain at LKR 16,790 per bottle

Red: Marius by Michel Chapoutier Rouge IGP Pays d'Oc, France at LKR 1,550 per glass



PLEASE INFORM US OF YOUR DIETARY PREFERENCES OR ALLERGIES PRICES ARE IN SRI LANKAN RUPEE (LKR) AND ARE NETT, INCLUSIVE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES

Derign **DINING BY** 

# SEAFOOD BARBECUE DINNER SERVED AT YOUR PREFERRED VENUE: LAGOONSIDE, BEACHFRONT, GARDEN, SALA OR IN YOUR OWN VILLA LKR 29,800 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

#### SOMMELIER WINE PAIRINGS

White: Bouchard Aîné & Fils Pouilly-Fuisse AOC, Burgundy, France at LKR 18,080 per bottle White: Bouchard Aîné & Fils Mâcon-Villages, Burgundy, France at LKR 7,500 per bottle

White: Bouchard Aîné & Fils Mâcon-Villages, Burgundy, France at LKR 1,810 per glass



DINING BY

ITALIAN AT THE BEACHFRONT OR GARDEN

Derign DINING BY

# ITALIAN DINNER AT ACQUOLINA GARDEN OR BEACHFRONT LKR 25,500 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

#### SOMMELIER WINE PAIRINGS

Red: Zenato Ripassa Valpolicella DOC Superiore, Veneto, Italy at LKR 24,530 per bottle Red: Santa Margherita Chianti Classico DOCG, Tuscany, Italy at LKR 14,200 per bottle White: Feudi del Pisciotto Baglio del Sole Inzolia IGT, Sicily, Italy at LKR 7,000 per bottle

Red: Feudi del Pisciotto Baglio Del Sole Nero d'Avola IGT, Sicily, Italy at LKR 1,810 per glass White: Marius by Michel Chapoutier Blanc IGP Pays d'Oc, France at LKR 1,550 per glass



PLEASE INFORM US OF YOUR DIETARY PREFERENCES OR ALLERGIES PRICES ARE IN SRI LANKAN RUPEE (LKR) AND ARE NETT, INCLUSIVE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES



MARIN

INING

「

Derign **DINING BY** 

# INDIAN DINNER AT SPICE TRADERS SALA OR LAGOONSIDE DECK LKR 18,650 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



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

#### SOMMELIER WINE PAIRINGS

Red: Wallace by Ben Glaetzer Shiraz Grenache, Barossa Valley, Australia at LKR 16,800 per bottle White: Kaesler Old Vine Semillon, Barossa Valley, Australia at LKR 14,200 per bottle

Red: Parés Baltà Mas Petit Organic Garnatxa Cabernet, Penedès, Spain at LKR 1,600 per glass



Derign DINING BY

# ASIAN DINNER AT SPICE TRADERS SALA OR LAGOONSIDE DECK LKR 18,650 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



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

# SOMMELIER WINE PAIRINGS

White: Hugel & Fils Gewurztraminer Hugel, Alsace, France at LKR 16,790 per bottle White: Hugel & Fils Riesling Hugel, Alsace, France at LKR 15,490 per bottle White: Gérard Bertrand Réserve Spéciale Viognier IGP Pays d'Oc, France at LKR 12,990 per bottle

White: Clare Wine Co Watervale Riesling, Australia at LKR 1,810 per glass



DINING BY Deoroto

LAGOONSIDE SPICE JOURNEY

Derign DINING BY

# CEYLONESE DINNER AT THE LAGOONSIDE GARDEN OR SANDBANK LKR 22,500 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



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

#### SOMMELIER WINE PAIRINGS

Red: Bellingham The Bernard Series - Basket Press Syrah, South Africa at LKR 21,950 per bottle White: Schloss Gobelsburg Domaene Gobelsburg Riesling, Kamptal, Austria at LKR 14,200 per bottle

Red: Parés Baltà Mas Petit Organic Garnatxa Cabernet, Penedès, Spain at LKR 1,600 per glass White: Santa Julia Organica Chardonnay, Mendoza, Argentina at LKR 1,600 per glass



PLEASE INFORM US OF YOUR DIETARY PREFERENCES OR ALLERGIES PRICES ARE IN SRI LANKAN RUPEE (LKR) AND ARE NETT, INCLUSIVE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES

Derign **DINING BY** 

# VEGETARIAN DINNER AT THE LAGOONSIDE GARDEN OR SANDBANK LKR 14,900 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

#### SOMMELIER WINE PAIRINGS

Red: Punt Road Pinot Noir, Yarra Valley, Australia at LKR 10,330 per bottle White: Tenuta del Melo Gavi DOCG, Piedmont, Italy at LKR 12,910 per bottle

Red: Wishbone Pinot Noir, Marlborough, New Zealand at LKR 1,810 per glass White: Jean-Marc Brocard Petit Chablis, Burgundy, France at LKR 1,810 per glass



PLEASE INFORM US OF YOUR DIETARY PREFERENCES OR ALLERGIES PRICES ARE IN SRI LANKAN RUPEE (LKR) AND ARE NETT, INCLUSIVE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES