



ANANTARA

KALUTARA RESORT

IN-ROOM DINING MENU

Enjoy a curated collection of local and international dishes, where global flavours and culinary traditions come together, thoughtfully prepared and served for your comfort and convenience.

Click on below categories to explore the menu.

Please dial 6401 to place your order.

Breakfast

Lunch & Dinner

Kid's Corner

24 Hours



Breakfast

6:30 AM - 10.30 AM

ANANTARA MORNING SIGNATURE

5860

Anantara Signature Elixir  

Freshly blended apple, beetroot and carrot juice

Seasonal Fresh Cut Fruit Selection  

Poached eggs on avocado toast  

Homemade Bircher Muesli   

Freshly brewed tea or coffee  

TASTE OF SRI LANKA – MORNING SELECTION

5260

Freshly Squeezed Seasonal Fruit Juices   

A selection of watermelon, pineapple, local orange or mixed fruit

Seasonal Fresh Cut Fruit Selection   

Traditional Sri Lankan Breakfast Selection    

Choice of Milk Rice, String Hoppers or Egg Hoppers, served with chicken,

fish or potato curry, coconut and katta sambal

Freshly brewed tea or coffee   

THE CONTINENTAL MORNING

4960

Freshly Squeezed Seasonal Fruit Juices  

A selection of watermelon, pineapple, local orange or mixed fruit

Seasonal Fresh Cut Fruit Selection  

Selection of Breakfast Cereals 

Served with hot or cold, soya or almond milk

Freshly Baked Morning Pastries – Choose any three 

Choice of croissant, danish, doughnut, muffin, white bread, whole wheat bread,

multigrain bread, baguette, or gluten-free bread served with butter & jam

Freshly brewed tea or coffee   

FLAVOURS OF INDIA – MORNING SELECTION

5260

Freshly Squeezed Seasonal Fruit Juices  

A selection of watermelon, pineapple, local orange or mixed fruit

Seasonal Fresh Cut Fruit Selection  

Traditional Indian Breakfast Selection    

Choice of dosa, uttapam or puri bhaji, served with classic Indian accompaniments

Freshly brewed tea or coffee   



AMERICAN MORNING CLASSICS

6690

Freshly Squeezed Seasonal Fruit Juices  

A selection of watermelon, pineapple, local orange or mixed fruit

Seasonal Fresh Cut Fruit Selection  

Three farm-fresh eggs prepared to your preferred way   

Served with roast potatoes, grilled tomato and a choice of chicken or pork sausage or smoked pork bacon

Freshly Baked Morning Pastries – Choose any three  

Choice of Croissant, Danish, doughnut, muffin, white bread, whole wheat bread, multigrain bread, baguette, or gluten-free bread served with butter & jam

Freshly brewed tea or coffee   

THE WELLNESS BREAKFAST EXPERIENCE

5260

Freshly Squeezed Seasonal Fruit Juices or King Coconut Water

A selection of watermelon, pineapple, local orange, mixed fruit or king coconut water

Seasonal Fresh Cut Fruit Selection  

Spinach & Herb Egg White Omelette   

Served with roast potatoes, grilled tomato and a choice of chicken or pork sausage or smoked pork bacon

Freshly brewed tea or coffee   

ANANTARA FLOATING BREAKFAST EXPERIENCE

9400

Freshly Squeezed Seasonal Fruit Juices  

A selection of watermelon, pineapple, local orange or mixed fruit

Seasonal Fresh Cut Fruit Selection  

Selection of Breakfast Cereals served with hot or cold, soya or almond milk 

Freshly Baked Morning Pastries   

Croissant, Muffin and Danish

Three farm-fresh eggs prepared to your preferred way, served with roast potatoes and grilled tomato   

Choice of chicken or pork sausage or smoked pork bacon 

Freshly brewed tea or coffee  



Kiribath - Sri Lanka's Traditional Coconut Milk Rice

'Kiri' means milk, and 'Bath' means rice - served with a choice of chicken, fish or potato curry, caramelised onion and chilli sambal

With chicken curry	  	2800
With fish curry	   	3000
Potato curry	  	2200

Hoppers – Traditional Sri Lankan Favourite

Sri Lankan speciality, fermented coconut batter cooked in cast iron pot, served with a choice of chicken, fish or potato curry accompanied with caramelised onion and chilli sambal

With chicken curry	  	2800
With fish curry	   	3000
Potato curry	  	2200

Steamed Sri Lankan String Hoppers

Sri Lankan specialty, lightly steamed string hoppers, served with a choice of chicken, fish or potato curry, coconut and chilli sambal

With chicken curry	  	2800
With fish curry	   	3000
Potato curry	  	2200

Crispy North Indian Puri Bhaji

Fried whole wheat bread served with curried potato mash

2100

Crispy South Indian Dosa - Plain or Masala

2100

Thin rice pancake served plain or filled with spiced potato, accompanied by coconut chutney and traditional sambar

South Indian Uttapam - Plain or Masala

2100

A traditional breakfast dish, a thick rice pancake with a choice of onion & tomato topping or plain. Served with coconut chutney and sambar

Three farm-fresh eggs any style

2400

Eggs prepared to your preference - omelette, poached, scrambled, boiled, sunny-side up, over easy, or egg white — served with your choice of chicken or pork sausage, chicken or pork bacon, hash browns potato, and grilled tomato.



Signature Smoked Salmon Eggs Benedict 4800

Toasted English muffin with smoked salmon, poached eggs served with a choice of chicken sausage or pork bacon, hash browns potato, and grilled tomato.

Signature Devilled Chicken Sausage & Cheese Omelette 2400

With a choice of chicken sausage or pork bacon, hash browns potato, grilled tomato

Choice of French Toast, Pancake, or Waffle 2400

Whipped cream, berry compote, maple syrup

**Gluten-free available on request*

Selection of Breakfast Cereals 2000

Cornflakes, muesli, wheat flakes, or choco flakes, with gluten-free rice crispies available. Served with a choice of full cream, low-fat, skimmed, soya or almond milk.

Warm Oatmeal Porridge 2100

Choice of full cream, low fat or skimmed soya or almond milk

Yoghurt & Fruits

Plain cream yoghurt   1200

Fruit bircher muesli    2700

Seasonal fresh-cut fruit selection   2000

Mixed fruit & Chia smoothie    1500



Baker's Basket (choose any three)    1800
 Choice of croissant, danish, doughnut, muffin, white bread, whole wheat bread, multigrain bread, baguette, or gluten-free bread served with butter & jam

Sides

Crispy hash browns or potato wedges 	900
Sautéed mushrooms or seasonal vegetables  	900
Grilled chicken sausages 	1500
Smoked pork bacon  	1500

Smoothies

Banana	1900
Chocolate	1550
Coconut and vanilla	1900
Mixed berries	1900

**Gluten free available on request*

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

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





Lunch & Dinner

12:00 PM - 10:00 PM

WELLNESS SELECTION

Anantara Signature Elixir

3380

A refreshing blend of apple, beetroot and carrot, crafted to nourish and revitalise

Spinach & Herb Egg White Omelette

2400

Light and wholesome egg white omelette infused with fresh herbs, served with roast potatoes, grilled tomato and a choice of chicken or pork sausage, or smoked pork bacon

Poached Eggs on Avocado Toast

3380

Perfectly poached eggs served on toasted bread with creamy avocado.

Classic Greek Salad

3400

Crisp cucumber, onion, bell pepper and tomato tossed with olives, lettuce, lemon mustard dressing and feta cheese

Traditional Arabic Red Lentil Soup

2100

A comforting vegan soup of slow-cooked red lentils and vegetables, gently spiced and full of flavour

Sri Lankan Vegetable Coconut Curry

3800

Seasonal local vegetables simmered in aromatic spices and coconut cream, served with steamed rice and traditional dhal curry

Citrus & Dijon Grilled Barramundi

6300

Sustainably sourced barramundi marinated with Dijon mustard and lime, grilled and served with sautéed vegetables, olive oil-mashed potatoes and lemon-caper emulsion

Sugar-Free Passion Fruit Baked Yoghurt

2500

A light naturally sweetened baked yoghurt infused with tropical passion fruit



APPETISERS

- Crispy Coconut Panko Prawns**     4300
Sustainably sourced, locally inspired Negombo prawns crusted with coconut and panko
- Middle Eastern Mezze Sampler**   3600
Flavourful tahini-infused chickpea hummus, fattoush tabbouleh and smoky eggplant baba ghanoush with fresh and fried pita
- Sri Lankan Hot Butter Calamari**    4100
A local favourite of tender calamari tossed in butter, chilli oil, spring onion and carrot juliennes
- Grilled Chicken Shish Taouk**    3000
Lebanese spice-marinated chicken skewers, chargrilled and served with garlic aioli
- Tandoori Lehsuni Malai Paneer Tikka**   3200
Soft cottage cheese marinated in aromatic Indian spices and garlic, cooked in the tandoor and served with mint chutney
- Crispy Salt & Pepper Vegetables**   3000
Assorted vegetables lightly battered and crisp-fried, tossed with garlic, onion and capsicum

SOUP

- Creamy Roasted Tomato & Basil Soup**  2100
Slow-roasted tomatoes blended with fresh basil, finished with cream and butter
- Traditional Arabic Red Lentil Soup**  2100
A comforting vegan soup of slow-simmered red lentils and vegetables, gently spiced and full of flavour
- Ceylon Spiced Seafood Broth**    2400
A fragrant broth of sustainably sourced seafood, infused with local herbs and spices
- Velvety Cream of Chicken Soup**  2400
Rich chicken stock finished with cream and butter for a smooth, comforting bowl



SALADS

Classic Greek Salad   3400
Crisp cucumber, onion, bell pepper and tomato tossed with olives, lettuce, lemon mustard dressing and feta cheese.

Classic Caesar Salad     3700
Crisp romaine lettuce tossed in traditional Caesar dressing with Parmesan, croutons, anchovies and bacon crisps.

Prawn Caesar Salad      3900
Romaine lettuce with classic Caesar dressing, topped with sustainably sourced Negombo prawns, parmesan, croutons, anchovies and bacon crisps.

Grilled Chicken Caesar Salad     4200
Romaine lettuce tossed in Caesar dressing with grilled chicken, parmesan, croutons, anchovies and bacon crisps

Anantara Garden Fresh Salad  3400
A colourful selection of carrot, beetroot, tomato, cucumber, scallion, lettuce and broccoli, tossed with local passion fruit dressing

PASTA

Penne or Spaghetti

Choice of Pomodoro / Pesto / Aglio e Olio / Alfredo / Beef ragout sause

Choice of option:

Garden Vegetable		3500
Grilled Chicken		4200
Chilli Garlic Prawn	 	4800
Smoked Pork	 	4200
Beef		4800

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

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



SANDWICHES AND WRAPS

- Classic Chicken Club Sandwich**   3900
Homemade toasted bread layered with grilled chicken breast, fresh tomato, crisp lettuce, smoked pork bacon and a fried egg
- Garden Vegetable Quesadilla**   3000
Zucchini, onion and capsicum folded in a warm tortilla with melted cheese, jalapeño, mustard mayo and tomato ketchup
- Crispy Korean BBQ Chicken Burger**    4100
Panko-crusted chicken thigh glazed with Korean BBQ sauce, layered with cheddar, fresh lettuce and tangy house-made pickled slaw
- Signature Australian Beef Burger**    5500
Juicy Australian brisket beef patty with cheddar, ripe tomatoes, bacon and pickles
- Middle Eastern Chicken Shawarma Wrap**   4100
Slow-cooked, spice-marinated chicken with onion and tomato, finished with creamy garlic aioli
- Tandoori Paneer Kathi Roll**    3200
Indian street-style roll with tandoor-cooked paneer, onion, capsicum, garlic aioli and mint chutney

CHEF'S ARTISAN PIZZA SELECTION

- Classic Margherita**  4000
Tomato sauce, mozzarella, basil, oregano
- Spicy Devilled Chicken**    4500
Tomato sauce, mozzarella, spicy grilled chicken, jalapeño and onion
- Negombo Prawn**    5000
Tomato sauce, mozzarella, sustainably sourced Negombo prawns
- Garden Harvest Vegetable**  4000
Tomato sauce, mozzarella, onion, pepper, mushroom, tomato, corn, oregano



Main Course

AUTHENTIC SRI LANKAN CLASSICS

All Sri Lankan dishes will be served with traditional dhal curry and steamed rice

Spicy Jaffna Chicken Curry 4800

Sri Lankan speciality from the Jaffna region. Spicy chicken dish cooked with indigenous spices

Coconut-Spiced Sri Lankan Prawn Curry 5600

Sustainably sourced Negombo prawns cooked with traditional spices and locally sourced coconut milk

Creamy Sri Lankan Vegetable Curry 3800

Seasonal local vegetables cooked with traditional spices and finished with coconut cream

TASTE OF THAILAND

‘Khao Phad Pu’ Crab Fried Rice 4900

A classic Thai dish, featuring succulent crab meat, stir-fried with aromatic jasmine rice, fresh vegetables and topped with a fried egg

‘Gaeng Keaw Waan Gai’ Chicken Green Curry 4500

One of Thailand’s most popular curries, featuring tender chicken simmered in coconut milk and infused with fresh herbs and spices

‘Phad Thai Goong’ Wok-fried Rice Noodles with Prawns 4800

Thailand’s national dish, rice noodles stir-fried with succulent prawns, crisp vegetables in a tamarind sauce, topped with peanuts and fresh lime

                

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



FLAVOURS OF INDIA

All Indian main course curries will be served with steamed rice

Butter Chicken Tikka Masala    	4350
Tandoor cooked chicken tikka, sweet and sour tomato sauce, Indian spices, finished with butter and cream	
Creamy Paneer Makhni    	4200
Tandoor cooked cottage cheese, sweet and sour tomato sauce, Indian spices, finished with butter and cream	
Slow-Cooked Dal Makhni  	3400
Black lentils slow-cooked over a low flame with tomato, traditional spices and topped with butter, cream and kasoori methi	
Aromatic Chicken Biryani    	5000
Succulent chicken thigh cooked with aromatic basmati rice and Indian spices	
Garden Vegetable Biryani    	4700
Garden-fresh vegetables cooked with aromatic basmati rice and Indian spices	

EUROPEAN FLAVOURS & CLASSICS

Herb Grilled Chicken Supreme  	5400
Herb-marinated grilled chicken breast, sautéed vegetables, buttery potato mash, mushroom pepper jus	
Dill & Dijon Seared Norwegian Salmon    	12600
Dijon mustard and dill marinated pan-seared salmon darne, grilled vegetables, confit tomato, caper beurre blanc	
Citrus & Dijon Grilled Barramundi     	6300
Sustainably sourced barramundi marinated with dijon and lime, grilled, sautéed vegetables, olive oil potato mash, pommery lemon caper emulsion	
Chargrilled Australian Rib Eye Steak  	13450
Thyme and dijon marinated Australian beef rib eye, grilled vegetables, mashed potatoes, red wine pepper jus	
Pesto-Lime Grilled Tiger Prawns    	9800
Sustainably sourced Negombo prawns marinated with pesto and lime, grilled and served with rocket salad and Dijon lemon beurre blanc	
Rosemary Dijon Lamb Chops   	13200
Rosemary- and mustard-marinated grilled Australian lamb chops, creamy potato mash, sautéed vegetables, mushroom garlic cream sauce	



Alcohol



Crustaceans



Egg



Fish



Gluten Free



Locally Sourced



Milk



Nuts



Peanuts



Pork



Sesame



Soybeans



Spicy



Tree Nuts



Vegetarian



Vegetarian



Lactose Free

Please inform us of your dietary preferences or any allergies.

Prices are in Sri Lankan rupees (LKR) and subject to 10% service charge and applicable government taxes.



Desserts

Crunchy Chocolate Mousse with Sablé Cookie	  	2500
New York Cheesecake & Berry Compote	  	2500
Traditional Ceylon Watalappan	   	2000
Sugar-Free Passion Fruit Baked Yoghurt	  	2500
Salted Caramel Chocolate Walnut Tart	  	2500
Selection of Artisan Ice Creams	 	2000
Chocolate, mango, vanilla and fruit-and-nut		
Seasonal Fresh Cut Fruit Platter	 	2000





Kid's Corner

KIDS MORNING FAVOURITES - 06:30 AM - 10:30 AM

Three farm-fresh eggs any style 2400

Choice of omelette, poached, scrambled, boiled, sunny-side up, over easy, or egg white, served with a choice of chicken or pork sausage, chicken or pork bacon, and hash browns potato

Chocolate Chip Pancakes 2400

Whipped cream, berry compote and maple syrup

Crispy Breakfast Waffle 2400

Whipped cream, berry compote and maple syrup

Kids' Fruit Bircher Muesli 2700

Seasonal Fresh Cut Fruit Platter 2000

Smoothies

Banana	1900
Chocolate	1550
Coconut and vanilla	1900
Mixed berries	1900

**Gluten free available on request*



KIDS LUNCH & DINNER - 12.00 PM – 10.00 PM

Golden Chicken Nuggets 2400

Panko-crusted marinated chicken, lightly fried until golden and crisp

Kids' Greek Salad 1800

Cucumber, onion, bell pepper, tomato and lettuce tossed with lemon mustard dressing and feta cheese

Arabic Red Lentil Soup 1130

A mild, comforting vegan soup of red lentils and vegetables

Creamy Chicken Soup 1350

A smooth and comforting chicken soup finished with cream and butter

Classic Mac & Cheese 2400

Creamy macaroni cooked with butter, milk and melted cheese

Kids' Mini Pizza Selection

Tomato sauce, mozzarella, basil, oregano

Classic Margherita  2480

Garden Vegetable  2480

Chicken Delight  2930

Prawn Delight   2930

Crispy Chicken Slider 2400

Mini burger bun filled with panko-crusted chicken, lettuce, tomato, cheese and mayonnaise

Kids' Seasonal Fruit Platter 2000

A colourful selection of fresh seasonal fruits

Ice Cream Sundae 2400

Vanilla, chocolate and mango ice cream with toppings

Smoothies

Creamy Banana 1900

Chocolate 1550

Coconut and vanilla 1900

Mixed berries 1900

**Gluten-free available on request*

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

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





24 Hours

- Three farm-fresh eggs any style**   2400
Eggs prepared to your preference - omelette, poached, scrambled, boiled, sunny-side up, over easy, or egg white — served with your choice of chicken or pork sausage, chicken or pork bacon, hash browns potato, and grilled tomato
- Baker's Basket (choose any three)**    1800
Choice of croissant, danish, doughnut, muffin, white bread, whole wheat bread, multigrain bread, baguette, or gluten-free bread served with butter & jam
- Selection of Breakfast Cereals**  2000
Cornflakes, muesli, wheat flakes, or choco flakes, with gluten-free rice crispies available.
Served with a choice of full cream, low-fat, skimmed, soya or almond milk
- Warm Oatmeal Porridge**    2100
Choice of full cream, low fat or skimmed soya or almond milk
- Seasonal Fresh Cut Fruit Platter**    2000

APPETISERS

- Crispy Coconut Panko Prawns**     4300
Sustainably sourced, locally inspired Negombo prawns crusted with coconut and panko
- Middle Eastern Mezze Sampler**   3600
Flavourful tahini-infused chickpea hummus, fattoush tabbouleh and smoky eggplant baba ghanoush with fresh and fried pita

SALADS

- Classic Greek Salad**   3400
Crisp cucumber, onion, bell pepper and tomato tossed with olives, lettuce, lemon mustard dressing and feta cheese.
- Classic Caesar Salad**     3700
Crisp romaine lettuce tossed in traditional Caesar dressing with Parmesan, croutons, anchovies and bacon crisps.



SOUP

Creamy Roasted Tomato & Basil Soup  2100
Slow-roasted tomatoes blended with fresh basil, finished with cream and butter

SANDWICHES AND WRAPS

Classic Chicken Club Sandwich   3900
Homemade toasted bread layered with grilled chicken breast, fresh tomato, crisp lettuce, smoked pork bacon and a fried egg

Garden Vegetable Quesadilla   3000
Zucchini, onion and capsicum folded in a warm tortilla with melted cheese, jalapeño, mustard mayo and tomato ketchup

PASTA

Penne or Spaghetti
Choice of Pomodoro / Pesto / Aglio e Olio / Alfredo / Beef ragout sause

Choice of option:

Garden Vegetable		3500
Grilled Chicken		4200
Chilli Garlic Prawn	 	4800
Smoked Pork	 	4200
Beef		4800

DESSERTS

New York Cheesecake & Berry Compote    2500

Traditional Ceylon Watalappan     2000

Selection of Artisan Ice Creams   2000
Chocolate, mango, vanilla and fruit-and-nut

Seasonal Fresh Cut Fruit Platter   2000

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

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

