



SNACKS MENU

STARTERS AND SALADS

Herb-Marinated Chicken Shish Taouk 	2,550
Middle Eastern chicken kebab, sumac parsley salad, pita bread, garlic sauce	
Golden Crusted Fish Cakes    	3,000
Breaded fish patties served with spicy potato wedges and tartar sauce	
Garden Vegetable Tacos 	4,800
Beans and bell peppers in a rich tomato stew with oregano, lettuce, guacamole, tomato salsa, sour cream, and cheddar cheese	
Grilled Prawn Satay   	4,050
Served with cucumber dipping and peanut sauce	
Mediterranean Greek Salad with Feta  	2,400
Olives, tomato, cucumber, and feta on a bed of lettuce with lemon oregano dressing	
Creamy Caesar Salad with Crispy Bacon    	3,300
Poached organic egg, chicken, pork bacon, herb croutons, and anchovy dressing	

COLD SOUP

Chilled Tomato Gazpacho  	2,100
A quintessential cold tomato soup with crispy pork bacon, boiled egg, and focaccia croutons	

PIZZA, SANDWICHES AND MAINS

Parma Ham & Mushroom Pizza  	5,400
Parma ham, mushroom, mozzarella on a tomato base	
Classic Margherita Pizza 	4,200
Tomato concassé and mozzarella cheese	
Classic Club Sandwich   	3,450
Pork bacon, chicken, fried egg, melted cheese, and French fries	
Crispy Chicken Gyros Pita 	3,600
Crispy roasted chicken on homemade flatbread, with salad leaves, tzatziki sauce, and potato wedges	
Signature Trio of Sliders    	4,050
A trio of beef, chicken, and seafood mini burgers with crispy lettuce, onion, tomato, herb butter, mayonnaise, and French fries	
Fall-Off-the-Bone BBQ Pork Ribs  	4,050
Potato bravas, coleslaw, and garlic baguette crisps	
Golden Battered Fish and Chips   	3,300
Batter-fried crispy fish with potato fries and tartar sauce	
Sri Lankan Hot Butter Cuttlefish   	4,350
Batter-fried crispy cuttlefish tossed with chili, scallion and butter	
Golden French Fries   	1,050
Spicy Potato Wedges 	1,200

SIGNATURE SWEETS

Classic Italian Tiramisu  	2,400
Coffee-dipped savoiardi sponge fingers, mascarpone cheese, and mascarpone cream, topped with chocolate	
Seasonal Fruit Platter  	1,800
Classic Baked Cheesecake   	2,400
Served with caramel sauce and caramel popcorn	
Lemongrass Crème Brûlée    	2,100
Fresh lemongrass infused	
Selection of Homemade Ice Cream	1,500
Please check with your server	

-  Alcohol
-  Crustaceans
-  Egg
-  Fish
-  Gluten
-  Locally Sourced
-  Milk
-  Nuts
-  Peanuts
-  Pork
-  Sesame
-  Soybeans
-  Spicy
-  Tree Nuts
-  Vegan
-  Vegetarian
-  Lactose Free
-  Celery
-  Mustard
-  Sulphur
-  Molluscs

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