

À la carte Menu



APPETISER

Vietnamese fresh spring roll 🌿 Poached shrimps, bean sprout, coriander mint nuoc cham and hoisin sauce	7.00
Chicken shish taouk Middle eastern chicken kebab, sumac parsley salad, pitta bread, garlic sauce	8.00
Fish cake Breaded fish patties served with spicy potato wedges and tartar sauce	9.00

SOUP

Tomato gazpacho 🐷 Quintessential cold tomato soup with crispy pork bacon, boiled egg and focaccia crouton	6.50
Ginger pumpkin soup 🌿 🍷 🌱 (Vegan, lactose and gluten free options available) Coconut cream, chili crouton	3.50
Soup of the day Ask from your server	

SALADS, BURGERS AND SANDWICHES

Anantara koratuwa garden salad 🌿 🍷 Carrot, beetroot, tomato, potato, scallion, crispy lettuce, cauliflower, cucumber, parsley, broccoli served with soy and passion fruit dressing	8.50
Caesar salad 🐷 Poached organic egg, chicken, pork bacon, herb croutons, anchovy dressing	10.50
Nicoise salad Seared fresh yellow fintuna, quail egg, green beans, cherry tomatoes, baby potatoes, lemon vinaigrette	10.50
Cold mezzeh platter 🌿 Hummus – Chickpea and tahini Baba ganoush – Eggplant, tomato, onion, lemon juice, olive oil and parsley Fattoush – Cucumber, tomato, lettuce, radish, onion and sumac powder Tabbouleh – Parsley salad with bulgur serving with kuboos bread	11.50
Vegetable tacos 🌿 Beans and bell peppers rich tomato stew with oregano, lettuce, guacamole, tomato salsa, sour cream and cheese cheddar	15.00
Classic club sandwich 🐷 Pork bacon, chicken, fried egg, melted cheese and french fries	11.00
Homemade angus beef cheeseburger 🐷 Pork bacon, fried egg, crispy lettuce onion, tomatoes, herb butter, mayonnaise, french fries	16.50
Grill panini sandwich 🍷 🌿 Assorted vegetables, cheese, pesto butter, sweet potato chips	11.50
Rare seared tuna steak sandwich Togarshi onion rings, citrus salad, wasabi mayo	12.50
Pita gyros Crispy roasted chicken on homemade flat bread, salad leaves, tzatziki sauce and potato wedges	11.50

PASTA SECTION 🌿 Gluten free options available

Penne Spaghetti Arrabiata Alfredo Pesto 🍷	11.00
Add chicken	11.50

PIZZA 🌿 Gluten free options available

Margarita Mozzarella and sauce pomodoro	13.00
Prosciutto and mushroom 🐷 Prosciutto parma, mushrooms	17.00
Seafood Fresh assorted seafood, onions, capers	17.00

SIGNATURE SRI LANKAN AND INDIAN CURRIES

Choose how spicy you want your dish Served with dhal curry eggplant moju, tempered potatoes and selection of traditional Sri Lankan condiments. Select your preferred rice from Sri Lanka: red mountain rice or fragrant white rice	
Pork black curry 🐷 Slow-cooked pork belly, roasted Sri Lankan spices	12.00
Chicken curry Succulent boneless chicken, spices, chillies, thick curry gravy	11.00
Vegetarian 🌿 🍷 🌱 (Vegan, lactose and gluten free options available) Selection of traditional Sri Lankan vegetable curries	9.00
Chicken devilled Fried chicken cubs, chillies, tomatoes, capsicum and onions with mild sweet and sour gravy	11.50
Prawn curry Aromatic spices with coconut cream	13.00
Butter chicken 🍷 Creamy tomato curry gravy, basmati rice, chutney, pickle, papadam	13.00
Kung pao shrimp 🍷 Sweet and spicy wok fried local shrimp, fried rice and fired egg	12.50
Biryani	
Vegetable 🌿 Layered rice over slow cooked mixed vegetable curry, raita, mango chutney, papadum	13.00
Mutton Layered rice over slow cooked mutton masala, raita, mango chutney, papadam	19.00
Chicken Layered rice over slow cooked chicken masala, raita, mango chutney, papadum	16.00
Prawns Layered rice over slow cooked prawn masala, raita, mango chutney, papadam	15.00

SIGNATURE GRILLED SECTION

Norwegian salmon Asian vegetables, toasted sesame and orange teriyaki	26.00
Catch of the day Ask your server	
Grilled local free range chicken breast Green beans, anna potato, grill mushroom and thyme jus	11.50
Filet mignon (200g) Angus beef tenderloin potato fondant, charred broccoli, carrot puree and pepper corn jus	16.50
BBQ pork spare ribs 🐷 Potato bravas, coleslaw and garlic baguette crisp	12.50

FROM THE OCEAN

Crab Chili crab	12.50
King prawns Grilled prawn	25.00
Lobster – two whole Grilled lobster (seasonal)	56.50
Kalutara seafood platter – whole lobster (seasonal) Calamari, king prawn, crab, and local fish	56.50
Above all serving with garlic rice, garden vegetables, citrus salad and white wine velouté	

DESSERTS

Frozen coconut parfait 🌿 Scented with lemon grass and topped with pineapple and jaggery compote and toasted coconut shaving	6.00
Baked cheesecake Caramel sauce and caramel popcorn	7.50
Lemongrass creme brulee Fresh lemon grass infused	6.50
Homemade chocolate brownie Candied peanuts	7.50
Sri Lankan specialty 🌿 Watalappan	4.50
Tropical fruit platter 🍷	6.00
Selection of homemade ice cream Check from your server	4.50