

À la carte Menu



Breakfast Menu

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	2,800
With fish curry	3,000
With potato curry	2,200

Hoppers - Traditional Sri Lankan Favourite

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

With chicken curry	2,800
With fish curry	3,000
With potato curry	2,200

Steamed Sri Lankan String Hoppers

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

With chicken curry	2,800
With fish curry	3,000
With potato curry	2,200

Crispy North Indian Puri Bhaji

Fried whole wheat bread served with curried potato mash

2,100

Crispy South Indian Dosa - Plain or Masala

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

2,100

South Indian Uttapam - Plain or Masala

Thick rice pancake served plain or topped with onion and tomato, accompanied by coconut chutney and traditional sambar

2,100

Three Farm-Fresh Eggs Any Style

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 brown potato, and grilled tomato

2,400

Signature Smoked Salmon Eggs Benedict

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

4,800

Signature Devilled Chicken Sausage & Cheese Omelette

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

2,400

Choice of French Toast, Pancake, or Waffle

Whipped cream, berry compote, maple syrup

2,400

Gluten-free available on request

Selection of Breakfast Cereals

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

2,000

Warm Oatmeal Porridge

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

2,100

Yoghurt & Fruits

Creamy plain yoghurt	1,200
Swiss bircher muesli	2,700
Seasonal fresh cut fruit platter	2,000
Mixed fruit & chia smoothie	1,500

Baker's Basket - 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

1,800

Sides

Crispy hash browns or potato wedges	900
Sautéed mushrooms or seasonal vegetables	900
Grilled chicken sausages	1,500
Smoked pork bacon	1,500

Kids' Breakfast

Three Farm-Fresh Eggs Any Style

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 brown potato

2,400

Chocolate Chip Pancakes

Whipped cream, berry compote, and maple syrup

2,400

Crispy Breakfast Waffle

Whipped cream, berry compote, and maple syrup

2,400

Kids' Swiss Bircher Muesli

2,700

Seasonal Fresh Cut Fruit Platter

2,000

Smoothies

Banana	1,900
Chocolate	1,550
Coconut and vanilla	1,900
Mixed berries	1,900

**Gluten free available on request*



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

Lunch and Dinner Menu

(12:00 noon – 10:00 pm)

Appetisers

Crispy Coconut Panko Prawns 🌱🌿🌱🌱🌱 4,300
Sustainably sourced, locally inspired Negombo prawns crusted with coconut and panko

Lebanese-Style Grilled Rubiyani 🌱🌿🌱🌱🌱 4,300
Sustainably sourced Negombo prawns marinated with Lebanese spices

Sri Lankan Hot Butter Calamari 🌱🌿🌱 4,100
Sri Lankan specialty, calamari tossed with butter, chilli oil, spring onion, and carrot juliennes

Grilled Chicken Shish Taouk 🌿🌱 3,000
Lebanese spice marinated grilled chicken skewers served with garlic aioli

Sri Lankan Style Crab Cake 🌱🌿🌱🌱 4,200
Indigenous spices infused crab cake, crusted with panko, and served with coconut sambal mayo

Tandoori Lehsuni Malai Paneer Tikka 🌱🌿 3,200
Soft cottage cheese marinated with Indian spices and cooked in tandoor and served with mint chutney

Crispy Spiced Vegetable Pakora 🌿🌱 3,000
Assorted sliced vegetables coated in gram flour batter served with tamarind chutney

Middle Eastern Mezze Sampler 🌿🌱 3,600
Flavourful tahini-infused chickpea hummus, fattoush, tabbouleh and smoky eggplant baba ghanoush served with fresh and fried pita

Salads

Classic Caesar Salad 🌿🌱🌱🌱 3,700
Romaine lettuce, Caesar dressing, Parmesan, croutons, anchovies, and bacon crisps

Prawn Caesar Salad 🌱🌿🌱🌱🌱🌱 3,900
Romaine lettuce, Caesar dressing, sustainably sourced Negombo prawns, Parmesan, croutons, anchovies, and bacon crisps

Grilled Chicken Caesar Salad 🌱🌿🌱🌱 4,200
Romaine lettuce, Caesar dressing, grilled chicken, Parmesan, croutons, anchovies, and bacon crisps

Greek Salad 🌿🌱 3,400
Cucumber, onion, bell pepper, tomato, olives, and lettuce, served with lemon mustard dressing and feta cheese

Anantara Koratuwa Garden Salad 🌱 3,400
Carrot, beetroot, tomato, cucumber, scallions, lettuce, and broccoli, tossed with local passion fruit dressing

Lemon-Mint Quinoa Salad 🌱 3,400
Quinoa, tomato, cucumber, corn, mint, and peppers, served with a light lemon dressing

Soups

Traditional Arabic Red Lentil Soup 🌿 2,100
Flavourful red lentil and vegetable soup

Creamy Roasted Tomato & Basil Soup 🌱 2,100
Rich roasted tomato soup infused with fresh basil, finished with cream and butter

Ceylon Spiced Seafood Broth 🌿🌱🌱🌱🌱 2,400
Fresh, sustainably sourced seafood broth flavoured with spices and herbs

Velvety Cream of Chicken Soup 🌱 2,400
Rich, flavourful chicken stock finished with cream and butter

Sandwiches and Wraps with French Fries

Classic Chicken Club Stack 🌿🌱 3,900
Homemade toasted bread with chicken breast, tomato, lettuce, crispy pork bacon, and a fried egg

Crispy Korean BBQ Chicken Burger 🌱🌱 4,100
Panko-crusted chicken thigh, Korean BBQ sauce, cheddar, lettuce, and tangy homemade pickled slaw

Signature Angus Beef Burger 🌿🌱🌱 5,550
Australian brisket beef patty with cheddar, tomato, bacon, and pickle

Italian Charcuterie Melt 🌱🌿🌱 4,800
Pan-toasted sandwich with Parma ham, pork salami, and cheddar

Lebanese Spiced Chicken Shawarma Wrap 🌱🌱 4,100
Middle Eastern specialty, marinated and slow-cooked chicken with onion, tomato served with flavourful garlic aioli

Tandoori Chicken Kathi Roll 🌱🌱🌱 3,900
Tandoor cooked chicken tikka with onion, capsicum, garlic aioli, and mint chutney

Tandoori Masala Paneer Roll 🌱🌱 3,200
Marinated paneer cooked in tandoor with onion, capsicum, garlic aioli and mint chutney

Garden Veggie Quesadilla 🌱🌱🌱 3,000
Zucchini, onion, capsicum, cheddar, jalapeño, and tortilla, served with mayo, mustard, and tomato ketchup

Chef's Artisan Pizza Selection

Classic Margherita 🌱 4,000
Tomato sauce, mozzarella, basil, and oregano

Spicy Devilled Chicken 🌱🌱 4,500
Tomato sauce, mozzarella, spicy grilled chicken, jalapeño, and onion

Negombo Prawn 🌱🌱 5,000
Tomato sauce, mozzarella and sustainably sourced Negombo prawns

Garden Harvest Veggie 🌱🌱 4,000
Tomato sauce, mozzarella, onion, pepper, mushroom, tomato, corn, and oregano

Authentic Sri Lankan Must-tries

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

Spicy Jaffna Chicken Curry 🌿🌱🌱 4,800
Sri Lankan specialty from Jaffna region. Spicy chicken dish cooked with indigenous spices

Coconut-Spiced Sri Lankan Prawn Curry 🌱🌿🌱🌱🌱 5,600
Sustainably sourced Negombo prawns, cooked with traditional spices and locally sourced coconut milk

Creamy Sri Lankan Vegetable Curry 🌿🌱 3,800
Seasonal local vegetables cooked with traditional spices and finished with coconut cream

Taste of Thailand

“Khao Phad Pu” Crab Fried Rice 🌱🌱🌱🌱 4,900
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 🌱🌱 4,500
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 🌱🌱🌱🌱🌱 4,800
Thailand's national dish, rice noodles stir-fried with succulent prawns, crisp vegetables in a tamarind sauce, topped with peanuts and fresh lime

Flavours of India

All Indian main course curries are served with steamed rice

Butter Chicken Tikka Masala 🌿🌱🌱🌱 4,350
Tandoor cooked chicken tikka, sweet and sour tomato sauce, Indian spices and finished with butter and cream

Creamy Paneer Makhni 🌿🌱🌱🌱🌱 4,200
Tandoor cooked cottage cheese, sweet and sour tomato sauce, Indian spices, finished with butter and cream

Slow-Cooked Dal Makhni 🌿🌱🌱 3,400
Black lentils slow-cooked over a low flame with tomato, traditional spices and topped with butter, cream, and kasoori methi

Aromatic Chicken Biryani 🌿🌱🌱🌱🌱 5,000
Succulent chicken thigh cooked with aromatic basmati rice and Indian spices

Garden Vegetable Biryani 🌿🌱🌱🌱🌱🌱 4,700
Garden fresh vegetables cooked with aromatic basmati rice and Indian spices

Pasta

Penne or Spaghetti
Choice of Pomodoro / Pesto / Aglio Olio / Alfredo / Beef Ragout sauce 🌱
Garden Vegetable 3,500

Choice of Meat
Grilled chicken 4,200
Chili garlic prawn 🌱 4,800
Smoked pork 🌿 4,200

European Classics

Herb Grilled Chicken Supreme 🌱🌱 5,400
Herb marinated grilled chicken breast, sautéed vegetables, buttery potato mash, and mushroom pepper jus

Dill & Dijon Seared Norwegian Salmon 🌱🌱🌱 12,600
Dijon mustard and dill marinated pan seared salmon darne, grilled vegetables, confit tomato, and caper beurre blanc

Citrus & Dijon Grilled Barramundi 🌱🌱🌱 6,300
Sustainably sourced barramundi marinated with Dijon and lime, grilled, sautéed vegetables, olive-infused potato mash, and Pommery lemon caper emulsion

Chargrilled Australian Rib Eye Steak 🌱🌱 13,450
Thyme and Dijon-marinated Australian beef rib eye, grilled vegetables, mashed potatoes, and red wine pepper jus

Pesto-Lime Grilled Tiger Prawns 🌱🌱🌱🌱🌱🌱 9,800
Sustainably sourced Negombo prawns marinated with pesto and lime, grilled, served with rocket salad and Dijon lemon beurre blanc

Rosemary Dijon Lamb Chops 🌱🌱🌱 13,200
Rosemary and mustard marinated grilled Australian lamb chops, creamy potato mash, sautéed vegetable, and mushroom garlic cream sauce

Desserts

Crunchy Chocolate Mousse with Sablé Cookie 🌱🌱🌱 2,500

New York Cheesecake with Berry Compote 🌱 2,500

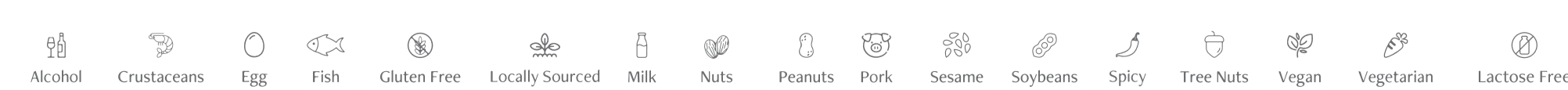
Traditional Ceylon Watalappan 🌱🌱🌱 2,000

Sugar-Free Passion Fruit Baked Yoghurt 🌿🌱🌱 2,500

Salted Caramel and Chocolate Walnut Tart 🌿🌱🌱 2,500

Selection of Artisan Ice Creams 🌿🌱 2,000
Chocolate, mango, vanilla, and fruit & nut

Seasonal Fresh Cut Fruit Platter 🌿🌱 2,000
Vegan, seasonal cut fruit platter



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