



Pool Bar

Enjoy magnificent waterscape views and be spoilt for choice with our selection of beverages to complement our delectable all - day cuisine over great conversations.

APPETISERS

Tomato and Watermelon Gazpacho 2900

Avocado, celery, garden basil, scallion and extra virgin olive oil

Fried Coconut Shrimps 3800

Crunchy breaded shrimps with mango and lime salsa

Crispy Calamari Rings 3700

Golden fried calamari, lemon-garlic tartar sauce

Oven Baked Chicken Wings 2900

Chimichurri baked chicken wings with ranch dressing

Aloo Muttar Samosa 2700

Homemade samosa with mint and coriander chutney

Trio of Bruschetta 3100

Tomato and garden basil, mushroom spinach and feta cheese, avocado and brie cheese

Lamb Fatayer 3200

Minced lamb, spinach, and feta cheese stuff patties with cumin and mint yoghurt sumac onions

SALADS

Caesar Salad 3600

Crunchy lettuce, homemade Caesar dressing garlic croutons, anchovies, soft-boiled egg shaved parmesan, crispy pork bacon

With chicken 3700

With prawn 3900

Seared Tangalle Tuna Salad 3900

Pan seared yellow fin tuna, salt-baked onions orange fillets, cherry tomato, roasted coconut citrus dressing

Greek Salad 3700

Garden tomato, cucumber, Kalamata olives red onions, bell peppers, feta cheese extra virgin olive oil, red wine vinaigrette

Summer Quinoa Salad 3600

Wild quinoa, roasted sweet potato, zucchini and bell pepper, avocado, pumpkin seed pomegranate, honey-mustard dressing with multigrain croutons

Organic Garden Harvest Salad 2700

Assorted organic garden herbal leaves tomato, cucumber, roasted beetroot baked eggplant, sweet orange aged balsamic dressing

AFTERNOON DELIGHTS

Fisherman's Catch of the Day 5100

Pan fried local fish fillet, mini herb potato sauteed garden spinach and hummingbird leaves lime – caper butter sauce

Pan Fried Garlic Prawns 6900

Mini herb potato, fresh garden leaves salad, paprika lime butter sauce

Seared Norwegian Salmon Steak 7900

Cumin and coconut rice, ginger scallion butter, fresh coriander, mango salsa

Classic Beef Burger 5400

140g prime Australian beef patty, sesame seeded bun, melted cheddar cheese, pickled cucumber lettuce, onions, tomato, served with French fries



Pork



Alcohol



Vegetarian



Nuts



Signature

Please inform us of your dietary preferences or allergies

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

Asian Chicken Burger 4900

140g Asian - spiced minced chicken patty
sesame seeded bun, melted cheddar cheese
pickled cucumber, lettuce, onions, tomato
served with french fries

Middle Eastern Spiced Lamb Burger 5400

140g five spiced Australian lamb patty
grilled onions, pickled beet root, feta and
harissa aioli served with french fries

Roasted Garden Vegetable Wrap 3900

Grilled marinated garden vegetables, homemade
hummus, avocado, sautéed onions, with french fries

Chicken Tikka Burrito 4100

Indian - spiced roasted chicken, cucumbers,
tomatoes, mint yoghurt, with french fries

Tangalle Club Sandwich 4900

Toasted ciabatta bread, grilled chicken breast,
pork bacon, caramelised onion, lettuce, tomato
fried egg, French fries

Curry of the day 4600

Chef's favorite curry of the day -
served with dhal curry, papadam, chili
homemade pickles

PIZZAS

Prosciutto & Funghi Pizza 4500

Tomato sauce, sliced prosciutto ham, wild
mushrooms, shredded mozzarella cheese

Margherita Pizza 3500

Tomato sauce, shredded mozzarella
garden basil

Ortolana Pizza 3900

Tomato sauce, grilled summer vegetables
Kalamata olives, shredded mozzarella cheese

Seafood Pizza 4500

Tomato sauce, prawns, calamari, fish
shredded mozzarella, garden basil

PASTA

Spaghetti or Penne Pasta 3900 with your choice of sauce

Bolognese / tomato and basil/
garden herb pesto / aglio olio

Choice of gluten free available on request

VEGAN SPECIAL

Vegan's Burger 3900

Toasted whole meal bread, vegetable, chickpea
and quinoa patty, grilled onions, lettuce
tomato, avocado, with French fries

DESSERTS

Pina Colada Pie 3100

Caramelised pineapples with coconut and
cinnamon, vanilla ice-cream, caramel sauce

Panna Cotta 3100

Coconut, buffalo milk, coriander - mango salsa

Baked Cheesecake 3100

Cream cheese, fresh passion pulp
raspberry crisp

Trio of Chocolate Mousse 2800

White, milk, dark chocolate, fresh strawberry
chocolate cigar

Fresh seasonal Fruit platter 2800

Ice Cream per scoop 1800

Vanilla, strawberry, chocolate
mango, coconut

Sorbet per scoop 1800

Lemon, passionfruit, raspberry, pineapple



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