

Verala

DINNER MENU

The name Verala in Sinhala translates to mean beach befitting our seaside speciality restaurant and bar. Inspired by the sea urchin, the architecture is strikingly iconic to create a playful casual environment by the beach for dining and drinks.

The unique flavours of Sri Lankan cuisine and specialities from around Asia are the highlights here. Be sure to try the much-loved kottu roti and watch as the ingredients are chopped and cooked to the rhythmic clanging of double blades expertly wielded by our chef.

SALADS AND APPETISERS

Signature Rice Paper Rolls 🍴🌱🌶️	4200
Vegetables, lemongrass, coriander spicy green mango, peanut sauce	
Roasted Garden Vegetable Salad 🌱	3800
Mixed garden leaves, tomato, mini potatoes, carrot, beetroot, tahina – lime dressing	
Sake Kani Salad	5400
Fresh salmon, crab meat, iceberg, green lettuce, cucumber, avocado, spicy mayo	
Crispy Vegetable Spring Rolls 🌱	4200
Served with sweet chili sauce	
Fried Sri Lankan Seafood Cake 🍴	4900
Crispy noodles and wakame salad and sriracha mayo	
Tempura Prawns	5200
Batter fried prawns, tentsuyu sauce, grated ginger	

SOUPS

Tom Yum Goong	3900
Thai-style spicy lemongrass broth, tiger prawns mushrooms, kaffir lime leaves, fresh coriander	
Garden Vegetables Soup	3700
Garden harvested vegetables, Ceylon spices, green chillies	
Traditional Miso Soup	3700
Soyabean paste, dashi stock, tofu, wakame, spring onion	

HOT PLATE

Choose your main ingredient from selections below served with zucchini, onions and Sri Lankan spiced gravy

Seafood

Mixed Selection	23100
(Tiger prawns, lobster, local fish, calamari, octopus)	
Lobster	14000
Lagoon prawns	10700
Tiger Prawns	9900
Salmon	11500
Local Fish	7500

Meat

Australian Angus Beef Tenderloin	12300
Australian Lamb Chops	12300
Spring Chicken	7100

Vegetarian

Mixed Selection 🌱	5700
(Grilled paneer, cauliflower, broccoli, mushrooms)	

SRI LANKAN KOTTU ROTI GRILL

This popular street food combines roti (flatbread) with aromatics, spicy gravy, vegetables and your protein of choice into a tasty main dish. "Kottu" meaning "chop" in Sinhala - cooks on a heated iron plate with clanging metal blades

Seafood

Lobster	14000
Tiger Prawns	9900
Local Fish	7500

Meat

Australian Angus Beef Tenderloin	12500
Australian lamb chops	12500
Spring Chicken	7100

Vegetarian

Mixed vegetable kottu	5700
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CEYLONESE CURRIES

Served with gaslabu achcharu (green papaya pickles), papadam, fried chili, coconut sambal

Select your preferred grain from Sri Lanka: red mountain rice or fragrant white rice

Sri Lankan lobster curry	14000
Mud crab curry	7000
Tiger prawn curry	6300
Sour tuna fish curry	5400
Spicy jaffna mutton curry	6200
Black pork curry	5800
Tangalle chicken curry	5200
Roasted butternut pumpkin curry	3200
Spiced lentil curry 🌱	3200

ASIAN SPECIAL SELECTIONS

Wok-Fried Hangzhou Beef	6500
Beef tenderloin strips, chilli, scallions, carrots, with steamed jasmine rice	
Thai Green Curry with Chicken	5500
With Steamed jasmine rice, homemade pickles	
Pad Thai Goong Sod	7100
Fried Noodles with peanut, eggs, and Shrimps	
Nasi Goreng	5600
Prawns, Chicken Satay, Fried egg, and crackers	
Thai Green Curry with Vegetables	4500
With steamed jasmine rice, homemade pickles	
Goong Pad Med Mamuang	7900
Stir-fried tiger prawns, aromatics, cashew nuts with steamed jasmine rice	
Yosenabe	7700
Seafood, chicken, silken tofu, mushroom and vegetables in dashi stock	
Teriyaki Chicken	5200
Garlic rice, spring onion, white sesame, and broccoli	
Tempura Udon	7200
Fresh udon noodles, prawn, and vegetables spring onion, leeks and wakami, in tempura sauce	

SIDE DISHES

Potato Wedges	2500
Deep-fried	
Stir-fried Mixed Vegetables	2500
Sesame oil, soy sauce	
Garden Salad	2500
Assorted salad leaves	
Steamed Jasmine / White / Red Rice	900

RICE SELECTION

Vegetable Fried Rice 🌱	3700
with shrimps	4200
with chicken	4100

DESSERTS

Pandan Creme Brûlée	3800
Pandan infused rich custard, coconut crumble and sesame brittle	
Mango Sticky Rice Pudding	3800
Coconut infused glutinous rice, fresh mango, candid lime	
Chocolate Sticky Toffee Pudding	3800
Caramel praline, homemade vanilla ice cream	
Frozen Matcha Cake	3800
Green tea ice cream, red bean crumble, passion compote	
Watalappam 🍴	3800
Sri Lankan cocunut and jaggery custard pudding with cashew nuts, nutmeg, cardommon and cloves	
Fresh seasonal fruit platter	3400
Homemade Ice Cream per Scoop	1800
(Chocolate, vanilla, Strawberry, mango, curry, coconut, wasabi, green tea)	
Homemade sorbet	1600
Passion fruit, pineapple, lime, soursop	



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.