Verala

TEPPANYAKI WITH SRI LANKAN FLAIR

Enjoy the energetic theatrics of our skilled master with his rhythmic tinkling of spatulas as teppanyaki delights are whipped up with Sri Lankan panache. Fresh seafood, prime meats and seasonal produce are sourced from our organic gardens and locally where possible

All served with a Japanese mixed salad, miso soup, fried rice, local greens and a signature dessert plate – flambé ice cream with mix tropical fruit and strawberry sauce

From the Ocean (per couple) (

Mixed Selection	43100
(Lobster, tiger prawns, scallops, local fish, calamari)	

From the Land (per couple) (i)

Mixed Selection	43100
(Lamb chop, Angus beef tenderloin, spring chicken)	

SEAFOOD 1

Lobster	22500
Tiger Prawns	17500
Scallops	20000
Local Fish	13700

MEAT (

Beef Tenderloin	17500
Lamb Chops	16200
Spring Chicken	15000
Chef Vegetarian Choice 🐧	14000









