

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, complemented by tableside flair bartending for our signature arrack cocktail infused with citrus peels, passionfruit and cinnamon. Fresh seafood, prime meats and seasonal produce are sourced from our organic gardens and locally where possible

select your 220g choice of protein below to be cooked on the teppanyaki, served with a japanese mixed salad, miso soup, fried rice, local greens and a signature dessert plate – pineapple ragout, curry ice-cream, coco mousse and biscuit

SEAFOOD

Mixed Selection (lagoon prawns, scallops, local fish, mussels)	19,000
Lobster	13,000
Tiger Prawns	8,900
Lagoon Prawns	8,500
Norwegian Salmon	7,500
Local Fish	6,500

MEAT

Filet Mignon	9,900
Lamb Chops	8,900



Pork



Alcohol



Vegetarian



Nuts



Signature

PLEASE INFORM US OF YOUR DIETARY PREFERENCES OR ALLERGIES

PRICES ARE IN SRI LANKAN RUPEE (LKR) AND ARE NETT, INCLUSIVE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES