



ANANTARA
KALUTARA RESORT



DINING BY

Design

**A
SIGNATURE
PRIVATE DINING
CONCEPT**

Anantara's signature private dining concept offers the ultimate personalised romantic occasion, inviting you to choose from a collection of fine dining and dégustation menus. Collaborate with your personal chef to fine-tune a menu that is tailored to your individual tastes and desires.

Your beautifully decorated table, which takes place in a choice of dream settings, is enhanced by the flawless service of a personal butler.

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BREAKFAST AT YOUR PREFERRED VENUE

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INTERNATIONAL BREAKFAST SERVED AT YOUR PREFERRED VENUE:
LAGOONSIDE, BEACHFRONT, GARDEN, TREEHOUSE OR IN YOUR OWN VILLA
FROM USD 60 PER PERSON

personalise your breakfast and your eggs order will be prepared tableside to your preference

PLATTERS

Charcuterie, Smoked Salmon, Cheese & Tropical Fruit

BAKERY BASKET

Croissant, Pain Au Chocolat, Muffin, Danish Pastry, White & Wholemeal Toast
with jam & honey

SELECT YOUR CEREAL

Cornflakes, Granola, Wheat Flakes, All-Bran or Muesli
with low fat, full cream or soy milk

Bircher Muesli

with natural or sweet yoghurt

SELECT YOUR EGG PREPARATION STYLE & ACCOMPANIMENTS

Poached, Fried, Scrambled

with grilled pork or chicken bacon, pork or chicken sausage, roasted tomato, hash brown,
baked beans and sauteed mushroom

Whole Egg or Egg White Omelette

with grilled pork or chicken bacon, pork or chicken sausage, roasted tomato, hash brown,
baked beans and sauteed mushroom

Scrambled Eggs & Smoked Salmon

with grilled pork or chicken bacon, pork or chicken sausage, roasted tomato, hash brown,
baked beans and sauteed mushroom

Eggs Benedict

Soft poached eggs on english muffin with chicken or pork bacon and hollandaise sauce.
choice of chicken or pork sausage, hash brown, roasted tomato, sauteed mushrooms and baked beans

Egg Bruschetta

with soft poached egg, toasted rustic bread, parma ham, tomato relish, cream cheese and mixed green

SELECT YOUR FRESH FRUIT JUICE

Pineapple, Orange, Wood Apple or King Coconut

REFRESHMENTS

Coffee or Signature Ceylon Teas



Lactose free



Vegan



Gluten free



Pork



Alcohol



Vegetarian



Nuts



Signature

All seafood are sustainably sourced. Please inform us of your dietary preferences or allergies
Prices are in US Dollars (USD) subjected to 10% service charge and applicable government taxes.

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SRI LANKAN BREAKFAST SERVED AT YOUR PREFERRED VENUE:
LAGOONSIDE, BEACHFRONT, GARDEN, TREEHOUSE OR IN YOUR OWN VILLA
FROM USD 60 PER PERSON

Eggs will be prepared tableside

STARTERS

Tropical Fruit Platter
Buffalo Curd & Treacle

BAKERY BASKET

Fish Bun, Sugar Roll, Sausage Roll, White & Wholemeal Toast
with jam & honey

LOCAL SPECIALITIES

Plain or Egg Appam (Hoppers)
Indiappa (String Hoppers)
Kiribath (Milk Rice)

with your choice of chicken, fish or egg curry, dal curry & assorted sambols

Sri Lankan Omelette

onion, green chilli, curry leaves, grated coconut

SELECT YOUR FRESH FRUIT JUICE

Pineapple, Orange, Wood Apple or King Coconut

REFRESHMENTS

Coffee or Signature Ceylon Teas



Lactose free



Vegan



Gluten free



Pork



Alcohol



Vegetarian



Nuts



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BARBECUE AT YOUR PREFERRED VENUE

BARBECUE DINNER SERVED AT YOUR PREFERRED VENUE: LAGOONSIDE,
BEACHFRONT, GARDEN, TREEHOUSE OR IN YOUR OWN VILLA
USD 100 PER PERSON

STARTERS

Roasted Beetroot Salad 
marinated feta cheese, arugula, toasted walnuts

Caesar Salad 
grilled prawns, pork bacon, croutons, classic anchovy dressing

Potato Salad 
pork bacon, sour cream, capers

SOUP

Watermelon Gazpacho
marinated cucumber, compressed melon

MAINS

Grass-Fed Australian Black Angus Tenderloin, New Zealand Lamb Rack, Chicken Breast,
Local Sea Bass & Indian Ocean Tiger Prawns

ACCOMPANIMENTS

Truffle Potato Mash, Green Salad, Baby Vegetables & Baked Jacket Potatoes

SAUCES

Wild Mushroom-Pepper Jus, Red Wine Jus, Lemon Garlic-Thyme Butter & Hollandaise

DESSERTS

Assorted Mini Pastries

Artisanal Cheese Platter
with nuts, rosemary infused honey & home-made crisps

REFRESHMENTS

Coffee or Signature Ceylon Teas



Lactose free



Vegan



Gluten free



Pork



Alcohol



Vegetarian



Nuts



Signature

SEAFOOD BARBECUE DINNER SERVED AT YOUR PREFERRED VENUE:
LAGOONSIDE, BEACHFRONT, GARDEN, TREEHOUSE OR IN YOUR OWN VILLA
USD 100 PER PERSON

STARTERS

Mussels, Shoe Lobster, Lagoon Crabs, King Prawns & Scallops
with saffron-lemon aioli, passionfruit-chilli vinaigrette, cocktail sauce & spicy dip

SOUP

Curried Seafood Broth
coconut milk, curry leaves, chilli

MAINS

Garlic-Thyme Butter Indian Ocean Spiny Lobster, Teriyaki Yellowfin Tuna,
Chermoula Spiced Tiger Prawns, Lemon-Thyme Calamari & Garlic-Thyme Sea Bass

ACCOMPANIMENTS

Truffle Potato Mash, Green Salad, Baby Vegetables & Wok-Fried Rice

SAUCES

Creamy White Wine Fish Velouté, Spicy Thai Chilli, Lemon Butter & Hollandaise

DESSERTS

Assorted Home-Made Pastries

REFRESHMENTS

Coffee or Signature Ceylon Teas
with mignardises



Lactose free



Vegan



Gluten free



Pork



Alcohol



Vegetarian



Nuts



Signature

DINING BY
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ITALIAN AT THE BEACHFRONT OR GARDEN

ITALIAN DINNER AT LAGOONSIDE, GARDEN OR IN YOUR OWN VILLA
USD 90 PER PERSON

select your preferred main course and dessert from our suggestions below

STARTER

Insalata di Mare 

salad leaves, mixed seafood, baby tomatoes, garlic, white wine -parsley dressing

SOUP

Vellutata di Funghi Selvatici

wild mushrooms, chicken and mushroom agnolotti, truffle - mascarpone cream

MAIN

Aragosta alla Griglia 

grilled lobster, crushed prosciutto and beans, chilli, broccoli, vanilla infused sauce

or

Filetto di Manzo

angus beef tenderloin, potato galette, leek compote, mushroom-gorgonzola jus

DESSERT

Tiramisu Acquolina 

coffee-dipped savoiardi sponge finger layers, mascarpone, amaretto

or

Tropical Fruit Platter

daily fresh local fruit selection

MESCOLARE I FORMAGGI

Mixed cheese, grissini, truffle honey



Lactose free



Vegan



Gluten free



Pork



Alcohol



Vegetarian



Nuts



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EXCLUSIVE TREEHOUSE DINING

INDIAN DINNER IN TREEHOUSE OR LAGOONSIDE DECK
USD 70 PER PERSON

STARTERS

Tasting Platter

vegetable samosa, vegetable-paneer pakoda & Amritsari prawns

TANDOORI 

Kali Mirch Murgh Tikka

black pepper-spice marinated chicken thighs

Lamb Seekh Kebab

skewered spice minced lamb

Fish Tikka

chilli-spice marinated sea bass fillets

Jhinga Til Tikka

yoghurt-turmeric marinated tiger prawns

MAINS 

Butter Chicken Masala, Lamb Rogan Josh, Paneer Muttar Curry & Dal Makhani

ACCOMPANIMENTS

Vegetable Pulao

Roti or Naan Flatbreads

DESSERTS

Gulab Jamun Milk Balls & Spiced Syrup

Carrot Halwa Pudding 

Saffron Rice Pudding

REFRESHMENTS

Coffee or Signature Ceylon Teas



Lactose free



Vegan



Gluten free



Pork



Alcohol



Vegetarian



Nuts



Signature

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ASIAN DINNER IN TREEHOUSE OR LAGOONSIDE DECK
USD 70 PER PERSON

SOUP

Tom Yum Talay

assorted seafood, hot-sour broth, lemongrass

or

Tomato Shorba

indian spice infused tomato broth

TANDOORI 


Saffron-Yoghurt King Prawns

Kashmiri Chilli-Garam Masala Smoked Chicken

Indian Spiced Australian Lamb Chops

with mint chutney, onion salad & cheese naan

MAINS 

Yellow Massaman Beef Curry 

Chicken Red Curry

Thai-Style Chilli-Lime Steamed Sea Bass

ACCOMPANIMENTS

Wok-Fried Vegetables, Jasmine Rice & Seafood Fried Rice

DESSERTS

Gulab Jamun Milk Balls & Spiced Syrup, Saku Piak Sago-Coconut Milk Pudding &

Chef's Signature Pastries

REFRESHMENTS

Coffee or Signature Ceylon Teas



Lactose free



Vegan



Gluten free



Pork



Alcohol



Vegetarian



Nuts



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LAGOONSIDE SPICE JOURNEY

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CEYLONESE DINNER AT THE LAGOONSIDE GARDEN, TREEHOUSE OR SANDBANK
USD 70 PER PERSON

STARTERS

Ceylon spiced coconut crumbed fried Prawns, Vegetable Cutlet, Ambulthiyal Chicken Skewers

SOUP

Curried Pumpkin Soup
roasted coconut, crispy onions, coconut milk

SORBET

Organic Coconut


MAINS 

Black Pepper Crab Curry, Mutton Pepper Stew, Prawn Curry, Black Spiced Chicken Curry,
Dhal Curry, Vegetable Curry, Brinjal-Mustard Curry & Potato tempered

ACCOMPANIMENTS

White Rice & Red Rice
Papadam and Sri Lankan condiments

DESSERTS

Watalappan Coconut-Cashew Custard Pudding 
Pani Pol Coconut Milk Pancake
Treacle & Buffalo Curd

REFRESHMENTS

Coffee or Signature Ceylon Teas
with local mignardises



Lactose free



Vegan



Gluten free



Pork



Alcohol



Vegetarian



Nuts



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VEGETARIAN DINNER AT THE LAGOONSIDE GARDEN, TREEHOUSE OR SANDBANK
USD 60 PER PERSON

STARTERS

Sri Lankan Vegetable Roti, Vegetable Spring Roll & Paneer Tikka
with mint chutney & sweet chilli sauce

SALADS

Mixed leaves and vegetable salad

Beetroot Carpaccio, Feta Cheese & Walnut Dressing 

SOUP

Spiced Pumpkin
with coriander

MAINS

Baked Eggplant Parmigiana & Tomato-Butter Emulsion
Ricotta-Spinach Tortellini & Curried Coconut Milk Sauce
Spiced Roasted Sweet Potato & Cheese
Mushroom risotto

DESSERTS

Assorted Home-Made Pastries
Tropical Fruit Platter
daily fresh local fruit selection

REFRESHMENTS

Coffee or Signature Ceylon Teas



Lactose free



Vegan



Gluten free



Pork



Alcohol



Vegetarian



Nuts



Signature

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