

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 3100

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

Chilled Green Gazpacho 3100

Cucumber, garden herbs, fennel, June plum, extra virgin olive oil

Fried Coconut Shrimps 4100

Crunchy breaded shrimps with mango and lime salsa

Crispy Calamari Rings 3900

Golden fried calamari, lemon-garlic tartar sauce

Oven Baked Chicken Wings 3100

Chimichurri baked chicken wings with ranch dressing

Aloo Muttar Samosa 2900

Homemade samosa with mint and coriander chutney

Trio of Bruschetta 3400

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

Lamb Fatayer 3400

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

SALADS

Caesar Salad 3700

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

With chicken 3900

With prawn 4100

Seared Tangalle Tuna Salad 4200

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

Greek Salad 3900

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

Summer Quinoa Salad 3900

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

Organic Garden Harvest Salad 2900

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

AFTERNOON DELIGHTS

Fisherman's Catch of the Day 5500

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

Pan Fried Garlic Prawns 7200

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

Seared Norwegian Salmon Steak 8500

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

Classic Beef Burger 5800

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 5200

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 5800

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

Roasted Garden Vegetable Wrap  4200

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

Chicken Tikka Burrito 4600

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

Tangalle Club Sandwich  5400

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

Curry of the day 4900

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

PIZZAS**Prosciutto & Funghi Pizza**  5400

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

Margherita Pizza  3900

Tomato sauce, shredded mozzarella
garden basil

Ortolana Pizza  4200

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

Seafood Pizza 4700

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

PASTA**Spaghetti or Penne Pasta** 4300
with your choice of sauce

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

Choice of gluten free available on request

VEGAN SPECIAL**Vegan's Burger**  4300

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

DESSERTS**Pina Colada Pie** 3400

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

Panna Cotta 3400

Coconut crumble, lime, citrus compote

Baked Cheesecake 3400

Cream cheese, fresh passion pulp
raspberry crisp

Coffee Chocolate Mousse 3200

Espresso flavored dark chocolate mousse,
fresh strawberry, chocolate cigar

Fresh seasonal Fruit platter 3100**Ice Cream per scoop** 1800

Vanilla, strawberry, chocolate
mango, coconut

Sorbet per scoop 1800

Lemon, passionfruit, raspberry, pineapple



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