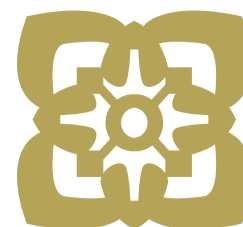


IN ROOM DINING MENU



APPETISER

| | |
|---|-------|
| Vietnamese fresh spring roll 🌿 | 8.50 |
| Poached shrimps, bean sprout, coriander mint nuoc cham and hoisin sauce | |
| Chicken shish taouk | 9.50 |
| Middle eastern chicken kebab, sumac parsley salad, pitta bread, garlic sauce | |
| Fish cake | 11.00 |
| Breaded fish patties served with spicy potato wedges and tartar sauce | |
| SOUP | |
| Tomato gazpacho 🐷 | 8.00 |
| Quintessential cold tomato soup with crispy pork bacon, boiled egg and focaccia crouton | |
| Ginger pumpkin soup 🌿 🥗 (Vegan, lactose and gluten free options available) | 5.00 |
| Coconut cream, chilli crouton | |
| Soup of the day | |
| Ask from your server | |

SALADS, BURGERS AND SANDWICHES

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|---|-------|
| Anantara koratuwa garden salad 🌿 🥗 | 10.00 |
| Carrot, beetroot, tomato, potato, scallion, crispy lettuce, cauliflower, cucumber, parsley, broccoli served with soy and passion fruit dressing | |
| Caesar salad 🐷 | 12.00 |
| Poached organic egg, chicken, pork bacon, herb croutons, anchovy dressing | |
| Nicoise salad | 12.00 |
| Seared fresh yellow fin tuna, quail egg, green beans, cherry tomatoes, baby potatoes, lemon vinaigrette | |
| Cold mezzeh platter 🐷 | 13.00 |
| Hummus – Chickpea and tahini Baba ganoush – Eggplant, tomato, onion, lemon juice, olive oil and parsley Fattoush – Cucumber, tomato, lettuce, radish, onion and sumac powder Tabbouleh – Parsley salad with bulgur serving with kuboos bread | |
| Vegetable tacos 🌿 | 17.00 |
| Beans and bell peppers rich tomato stew with oregano, lettuce, guacamole, tomato salsa, sour cream and cheese cheddar | |
| Classic club sandwich 🐷 | 12.50 |
| Pork bacon, chicken, fried egg, melted cheese and french fries | |
| Homemade angus beef cheeseburger 🐷 | 19.00 |
| Pork bacon, fried egg, crispy lettuce onion, tomatoes, herb butter, mayonnaise, french fries | |
| Grill panini sandwich 🥗 🌿 | 13.00 |
| Assorted vegetables, cheese, pesto butter, sweet potato chips | |
| Rare seared tuna steak sandwich | 14.50 |
| Togarshi onion rings, citrus salad, wasabi mayo | |
| Pita gyros | 13.00 |
| Crispy roasted chicken on homemade flat bread, salad leaves, tzatziki sauce and potato wedges | |

PASTA SECTION 🌿 (Gluten free options available)

| | |
|--|-------|
| Penne Spaghetti | 12.50 |
| Arrabiata Alfredo Pesto 🥗 | |
| Add chicken | 13.00 |
| PIZZA 🌿 (Gluten free options available) | |
| Margarita | 15.00 |
| Mozzarella and sauce pomodoro | |
| Prosciutto and mushroom 🐷 | 19.00 |
| Prosciutto parma, mushrooms | |
| Seafood | 19.00 |
| Fresh assorted seafood, onions, capers | |

SIGNATURE SRI LANKAN AND INDIAN CURRIES

| | |
|---|-------|
| Choose how spicy you want your dish | |
| Served with dhal curry eggplant moju, tempered potatoes and selection of traditional Sri Lankan condiments. Select your preferred rice from Sri Lanka: red mountain rice or fragrant white rice | |
| Pork black curry 🐷 | 14.00 |
| Slow-cooked pork belly, roasted Sri Lankan spices | |
| Chicken curry | 12.50 |
| Succulent boneless chicken, spices, chillies, thick curry gravy | |
| Vegetarian 🌿 🥗 (Vegan, lactose and gluten free options available) | 11.00 |
| Selection of traditional Sri Lankan vegetable curries | |
| Chicken devilled | 13.00 |
| Fried chicken cubs, chillies, tomatoes, capsicum and onions with mild sweet and sour gravy | |
| Prawn curry | 15.00 |
| Aromatic spices with coconut cream | |
| Butter chicken 🥗 | 13.00 |
| Creamy tomato curry gravy, basmati rice, chutney, pickle, papadam | |
| Kung pao shrimp 🥗 | 14.50 |
| Sweet and spicy wok fried local shrimp, fried rice and fired egg | |
| Biryani | |
| Vegetable 🌿 | 15.00 |
| Layered rice over slow cooked mixed vegetable curry, raita, mango chutney, papadam | |
| Mutton | 20.00 |
| Layered rice over slow cooked mutton masala, raita, mango chutney, papadam | |
| Chicken | 17.00 |
| Layered rice over slow cooked chicken masala, raita, mango chutney, papadam | |
| Prawns | 19.00 |
| Layered rice over slow cooked prawn masala, raita, mango chutney, papadam | |

SIGNATURE GRILLED SECTION

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| Norwegian salmon | 29.00 |
| Asian vegetables, toasted sesame and orange teriyaki | |
| Catch of the day | |
| Ask your server | |
| Grilled local free range chicken breast | 13.00 |
| Green beans, anna potato, grill mushroom and thyme jus | |
| Filet mignon (200g) | 50.50 |
| Angus beef tenderloin potato fondant, charred broccoli, carrot puree and pepper corn jus | |
| BBQ pork spare ribs 🐷 | 14.50 |
| Potato bravas, coleslaw and garlic baguette crisp | |

FROM THE OCEAN

| | |
|--|-------|
| Crab | 14.50 |
| Chili crab | |
| King prawns | 27.50 |
| Grilled prawn | |
| Lobster – two whole | 61.00 |
| Grilled lobster (seasonal) | |
| Kalutara seafood platter – whole lobster (seasonal) | 61.00 |
| Calamari, king prawn, crab, and local fish | |
| Above all serving with garlic rice, garden vegetables, citrus salad and white wine velouté | |

DESSERTS

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| Frozen coconut parfait 🌿 | 7.00 |
| Scented with lemon grass and topped with pineapple and jaggery compote and toasted coconut shaving | |
| Baked cheesecake | 9.00 |
| Caramel sauce and caramel popcorn | |
| Lemongrass creme brulee | 8.00 |
| Fresh lemon grass infused | |
| Homemade chocolate brownie | 9.00 |
| Candied peanuts | |
| Sri Lankan specialty 🌿 | 6.00 |
| Watalappan | |
| Tropical fruit platter 🍌 | 7.00 |
| Selection of homemade ice cream | 6.00 |
| Check from your server | |