DINNER MENU

APPETIZER

PRAWN BISQUE
Infused with Ceylon Arrack & Served with Garlic Sticks — **3,200 LKR**

CHICKEN PAPAYA SALAD
Served with Dry Shrimp, Peanuts, Fish Sauce & Chili-Tamarind Dressing — **1,300 LKR**

CRISPY CALAMARI
Served with Wasabi Mayonnaise & Wild Orange Jelly — **2,100 LKR**

CLASSIC PRAWN COCKTAIL
Served with Apple — **3,500 LKR**

SEARED TUNA
Served with Black Pepper Caramel & Wild Orange Jelly — **3,800 LKR**

98 CHEF SPECIAL GARDEN SALAD
Handpicked Greens Tossed in Spiced Coconut Vinaigrette with Your Choice of Chicken or Prawns — **3,000 LKR**

COCONUT MILK & CURRY FLAVORED ROASTED PUMPKIN SOUP
Served with Garlic Sticks — **1,600 LKR**

ASIAN CHICKEN VELOUTÉ
Served with Garlic Sticks — **2,700 LKR**

CARPACCIO OF BEEF
Served with Horseradish, Basil Pesto & Parmesan Cheese — **4,700 LKR**

COCONUT MILK FLAVORED GREEN LENTIL SOUP
Served with Garlic Sticks — **1,000 LKR**

TUNA TARTARE
Served with Roasted Peppers, Ginger-Soy & Sesame — **4,000 LKR**

PRICES INCLUSIVE OF ALL TAXES AND SERVICE CHARGES

ALLERGEN INDICATIONS

CELERY · CRUSTACEANS · DAIRY · EGGS · FISH · GLUTEN · LUPIN · MOLLUSCS · MUSTARD · PEANUT · PORK · SESAME · SOY · SULFITES · TREE NUTS

DINNER MENU

SRI LANKAN MAIN DISHES

DEVILLED CHICKEN WITH LIQUID CURD
Served with String Hopper Pilaf

3,400 LKR

STRING HOPPERS
White & Red Steamed Rice Noodles, Served with Dhal Curry, Potato Curry & Coconut Sambal

If choice of Fish — 5,100 LKR
If choice of Prawns
If choice of Pork

Choice of Protein Curries
Chicken | Fish | Egg | Prawns | Beef | Mutton

COCONUT ROTI
Sri Lankan Traditional Round-Shaped Roti (Grated Coconut & Onion Mixed with Flour) Served with Dhal Curry, Seeni Sambal & Lunu Miris

If choice of Fish — 4,500 LKR
If choice of Prawns
If choice of Pork

Choice of Protein Curries
Chicken | Fish | Egg | Prawns | Beef | Mutton

SPICY GRILLED CHICKEN
With Tomato Curry, Garlic rice & Curry Flavored Low Country Vegetables

3,700 LKR

RICE & CURRY
Choice of Day's Special Vegetables, Dhal & Mango Chutney

If choice of Fish — 7,300 LKR
If choice of Prawns
If choice of Pork

Choice of Protein Curries
Chicken | Fish | Egg | Prawns | Beef | Mutton

KOTTU ROTI
Finely chopped local flatbread stir - fried with vegetables and curry gravy, served with a choice of protein curry and mango chutney and fresh onion sambol

If choice of Fish — 3,700 LKR
If choice of Prawns
If choice of Pork

Choice of Protein Curries
Chicken | Fish | Egg | Prawns | Beef | Mutton

JAFFNA SPICED MUTTON
Served with Turmeric Rice & Okra

4,900 LKR

TENDER JACK CUTLET
Served with Turmeric Rice, Tomato Relish & Dhal Curry

2,900 LKR

CHILI PRAWN
Garlic Rice & Broccoli, Served with Chili Garlic Sauce

8,000 LKR

PRICES INCLUSIVE OF ALL TAXES AND SERVICE CHARGES

ALLERGEN INDICATIONS

CELERY · CRUSTACEANS · DAIRY · EGGS · FISH · GLUTEN · LUPIN · MOLLUSCS · MUSTARD · PEANUT · PORK · SESAME · SOY · SULFITES · TREE NUTS

DINNER MENU

INTERNATIONAL MAIN DISHES

SEA BASS
Mustard Coconut Rice, Okra & Moilee Tomato Sauce — **6,100 LKR**

SLOW-COOKED PORK SPARE RIBS
Served with BBQ Sauce & Asian Slaw — **9,800 LKR**

HERB ROASTED CHICKEN
Served with Rice, Wilted Spinach & Confit Garlic — **4,900 LKR**

LAGOON PRAWNS
Served with Garlic Melt & Creamy Potato — **9,800 LKR**

YELLOW FIN TUNA
Served with Cauliflower Gratin & Salsa Verde — **8,200 LKR**

BUTTERNUT SQUASH TORTELLINI
Served with Tomato Pink Sauce & Feta Cheese — **1,000 LKR**

FILET MIGNON
With Mashed Potato & Sautéed Vegetables Served with Earl Grey Infused Tea, Red Wine Sauce & Chimichurri — **12,500 LKR**

HERB CRUSTED GRILLED RACK OF LAMB
With herb poatato and boiled vegetables served with tomato confit and red wine Sause — **19,200 LKR**

CHOICE OF PASTA:

SPAGHETTI | PENNE	
CARBONARA	**2,300 LKR**
BOLOGNAISE	**4,100 LKR**
NAPOLITANO	**1,800 LKR**
ALFREDO	**2,300 LKR**
ARRABIATA	**2,200 LKR**

PLANTERS BUSH GRILLED
Charred Grilled Pork/ Chicken/ Prawns Kebab/ Tuna/ Beef Sausages/ Baked Potato/ Grilled Pineapple Served with BBQ Sauce & Pepper Sauce — **4,800 LKR**

PRICES INCLUSIVE OF ALL TAXES AND SERVICE CHARGES

ALLERGEN INDICATIONS

CELERY · CRUSTACEANS · DAIRY · EGGS · FISH · GLUTEN · LUPIN · MOLLUSCS · MUSTARD · PEANUT · PORK · SESAME · SOY · SULFITES · TREE NUTS

DINNER MENU

DESSERT

COCONUT PANCAKE
With Fresh Papaya — **1,200 LKR**

PANDON SAGO
Served with Mango Ice Cream — **1,000 LKR**

SEASONAL FRESH FRUITS
Served with Passion Fruit Coulis — **1,100 LKR**

CURD & TREACLE — **1,300 LKR**

CHOCOLATE TRIO
Mousse Cake, Chocolate Ice Cream & Crumble — **2,900 LKR**

LIME CHEESE CAKE
Served with Crumble — **2,600 LKR**

CASHEW CHOCOLATE BROWNIE
Served with Vanilla Ice Cream — **2,100 LKR**

COFFEE DATE PUDDING
Served with Vanilla Ice Cream — **1,100 LKR**

CHOCOLATE MOUSSE
Soft Dark Mousse, Chocolate Sauce & Orange Jelly — **1,300 LKR**

CRÈME BRÛLÈE
A rich vanilla custard with a crisp, caramelized sugar crust — **3,300 LKR**

PRICES INCLUSIVE OF ALL TAXES AND SERVICE CHARGES

ALLERGEN INDICATIONS

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