A'la Carte

MENU

RAVANA

POOL CLUB

BY VELLA

ALL DAY DINE IN MENU

SALAD

TRADITIONAL CAESAR SALAD 2800.00
(Crispy Pork Bacon or Chicken Bacon, Buttered Croutons, Iceberg Lettuce with Caesar Dressing)

COBB SALAD 2800.00
(Roast Chicken Slices, Boiled Egg, Red Cowpea, Green Lettuce with Orange Mayonnaise)

THAI STYLE TIGER BEEF SALAD WITH FRESH CRISPY JULIENNED VEGETABLES 3500.00
(Medium Cooked Beef Slices, Julienned Carrot, Green Beans, Cabbage, and Lettuce with Spicy Tiger Sauce)

COMBINATION OF COLD MEAT WITH FRESH VEGETABLES 2900.00
(Roast Beef, Smoked Chicken, Fresh Tomato, Green Cucumber, and Grated Vegetables with Parsley Vinaigrette)

HEALTHY VEGETABLE SALAD BOWL 2480.00
(Green Cucumber, Young Corn, Kernel Corn, Green Lettuce, Iceberg Lettuce, Black Olives, Fresh Tomatoes, Microgreens served with Peach Vinaigrette)

GRILLED CHICKEN SALAD 2780.00
(Marinated Chicken Breast with Mixed Lettuce, Fresh Grated Vegetables, Sweet Pickle, Tomato Wedges, Toasted Potatoes, Peach Vinaigrette, and Garlic Mayonnaise)

SOUP

All Soup are Served with Homemade Freshly Baked Bread & Butter

MINCED PRAWN CREAM CORN & EGG DROP 2480.00

CREAM OF PLUM TOMATO WITH BASIL 2320.00

SPICY THAI BEEF & NOODLE 2880.00

CREAM OF MUSHROOM 2350.00

CREAMY CHICKEN WITH BRUNEI VEGETABLES 2350.00

SEAFOOD TOM KHA GAI (THAI COCONUT SOUP) 2800.00

CHICKEN WONTON SOUP 2400.00

AUTHENTIC SRI LANKAN RICE & CURRY

Any Rice & Curry Served with 05 kinds of Vegetable Curries & Accompaniments.
Served till 3.30 pm

RICE & CURRY – VEGETARIAN	**2880.00**
AUTHENTIC SRI LANKAN CHICKEN CURRY	**3650.00**
FISH AMBULTHIYAL (SWORDFISH)	**4000.00**
BLACK MUTTON CURRY	**4700.00**
BEEF PEPPER CURRY	**4760.00**
CRAB RED CURRY	**5800.00**
PRAWNS THELATA	**4640.00**
HILL COUNTRY PORK CURRY	**4300.00**

ITALIAN CUISINE

SPAGHETTI BOLOGNESE **4800.00**
(Minced Beef, Carrot, Celery, Onion, Garlic, Fresh Tomato, Fresh Herbs, and Tomato Paste Served with Parmesan Cheese)

BUTTERNUT PRAWNS SQUASH FETTUCCINE **4280.00**
(Boiled Fettuccine, Diced Butternut Squash, Chopped Garlic, Onion, White Wine and Parsley with Parmesan Cheese)

SPAGHETTI CARBONARA **4280.00**
(Pork Bacon, Mushroom, Chopped Onion, Garlic, Fresh Herbs, Egg Yolk, and Parmesan Cheese Cooked in Cream)

SPAGHETTI NAPOLITANA **3760.00**
(Fresh Tomato, Garlic, Onion, Tomato Paste, Fresh Herbs and Parmesan Cheese)

SEAFOOD LINGUINI (PENNE OR SPAGHETTI) **4200.00**
(Cubes of Swordfish, Prawns, Cuttlefish, Capers, Garlic, Tomato, Olive Oil, and Chopped Parsley Cooked with White Wine)

FETTUCCINE ALLA PUTTANESCA **3660.00**
(Boiled Fettuccine, Chopped Garlic, Black Olives, Capers, Chili Flakes, Anchovy Fillets, Fresh Tomato, Tomato Paste, Dry Oregano, Fresh Basil, and Parmesan Cheese)

MUSHROOM RISOTTO **3580.00**
(Arborio Risotto Rice Cooked in White Wine Sauce with Button Mushroom Served with Sprinkled Parmesan Cheese)

MAC AND CHEESE **2160.00**
(Boiled and Buttered Macaroni Cooked with Cheddar Cheese)

SEAFOOD MARINARA **4200.00**
(Mix Sea Food Tossed with Tomato Concasse and Served Sprinkled Parmesan Cheese with your Choice of Pasta - Penne or Spaghetti)

PIZZA

SEAFOOD PIZZA — 4800.00
(Dice of Sword Fish, Cuttle Fish, Prawn, Mixed Bell Pepper, Tomato Concasse & Basil Pesto with Black Olive & Mozzarella Cheese)

BACON & CHEESE PIZZA — 4880.00
(Pork Back Bacon, Bell Pepper, Mushroom, Tomato Concasse Sauce & Basil Pesto with Mozzarella Cheese)

HAWAIAAN PIZZA — 4500.00
(Slice of Chicken, Porched Pineapple, Onion, Tomato Concasse Sauce & Basil Pesto with Mozzarella Cheese)

MARGARITA PIZZA - VEG — 3780.00
(Fresh Tomato Sauce, Basil Pesto, Bell Pepper, Mozzarella cheese)

SAUSAGE PIZZA — 4680.00
(Slice of Bockwurst sausage, Tomato Concasse Sauce, Basil Pesto With Mozzarella Cheese)

SPICY DEVILLED CHICKEN PIZZA — 4500.00
(Dice of Chicken, Onion, Garlic, Bell Pepper, Chili Pieces, Pepper Powder, Tomato Concasse Sauce, Basil Pesto with Mozzarella Cheese)

TRIPPLE CHEESE PIZZA — 4400.00
(Tomato Base, Mushroom Slices, Tomato Slices, Cheddar Cheese, Mozzarella Cheese and Feta Cheese)

PEPPERONI DELUXE — 4200.00
(Tomato Base, Black Olives, Pepperoni Slices, Roasted Garlic and Mozzarella Cheese)

ASIAN SPECIALITY

INDONESIAN NASI GORENG — 3680.00
(Steamed Basmati Rice, Diced Chicken, Swordfish, Prawns, Cuttlefish, Served with Chicken Satay, Prawn Crackers, Mango Chutney and Peanut Butter)

MEE GORENG — 3680.00
(Vermicelli Noodles, Dice of Chicken, Sword Fish, Prawn, Cuttlefish Served with Chicken Satay, Prawn Crackers, Mango Chutney, Peanut Butter

MONGOLIAN MIXED RICE — 3680.00

FRIED RICE - VEG — 2200.00

PRAWN & PINEAPPLE RICE — 3950.00
(Grilled Prawns, Diced Pineapple, Green Peas, Onion, Garlic, Chili Paste, Diced Carrot, Served with Prawn Crackers, Cucumber Tomato Salad, Fried Egg, Prawns Satay and Peanut Butter Sauce)

MAIN DISH

LEMON & HONEY MARINATED PORK — **4880.00**
(Grilled Honey & Lemon-Flavored Pork Served with Steamed Vegetables, Roast Potato and Pineapple Sauce)

GARLIC & CHILI MARINATED GRILLED JUMBO PRAWNS — **5480.00**
(Garlic & Red Chili Marinated Grilled Tiger Prawns, Served with Creamy Lemon Butter Sauce, Cumin Rice and Green Salad)

BREAST OF CHICKEN — **4350.00**
(Olive Oil & Cajun Seasoning Chicken with Sautéed Potato, Root Vegetables and Mushroom Sauce)

OVEN BAKED WHITE FISH WRAPPED IN BANANA LEAF — **4540.00**
(Lime & Mustard Seasoning Mullet Fish Baked in Banana Leaf, Served with Grilled Vegetables, Ghee Rice and Creamy Herbs)

MIX MEAT GRILLED PLATTER — **12180.00**
(Grilled Beef, Chicken, Pork, Bockwurst Sausage, Pineapple, Tomato, Roast Potato, Fresh Leaf Salad and BC Sauce)

MIX GRILLED SEAFOOD PLATTER — **14480.00**
(Grilled Swordfish, Cuttlefish, Tiger Prawns, Lobster, Sea Crabs, Beetroot Salad and Creamy Garlic Sauce)

CHILI CRABS — **7100.00**
(800g Lagoon Crabs Cooked in Sweet & Spicy Thick Sauce, Served with Homemade Bread)

BEEF RENDANG — **3640.00**
(Medium Spicy Thick Beef Curry served with Steamed Basmati Rice

LAMB CHOP — **8900.00**
(Grilled Lamb Shoulder Chop Served with Red Wine Sauce and Accompanied with Roast Potato and Buttered Vegetables)

MIX HERBS FLAVORED LOCAL BEEF STEAK — **4880.00**
(Blended Mix Herbs Marinated Tenderloin Beef with Freshly Harvested Vegetables, Mashed Potato, Grilled Tomato Served with Red Wine Sauce)

MIX CHOPSUEY — **4120.00**
(Stir-fried Vegetable Dish Cooked with Chicken/ Beef/ Fish/ Prawn/ Sausage Served with Steamed Rice with Fried Egg)

ARABIC DISHES

MUTABBAL - VEG — **2380.00**
(Baked Purple Eggplant, Tahini Paste, Lemon Juice, Mint Leaves, Olive Oil, Served with Pita Bread)

PICKLE HUMMUS - VEG — **2840.00**
(Boiled Chickpeas, Tahini Paste, Olive Oil, Pickled Green Cucumber, and Pickled Carrot Served with Tortilla Bread)

CHICKEN SHAWARMA — **4180.00**
(Herbs Marinated Chicken Wrapped in Tortilla Bread Accompanied with Garlic Mayo/ French Fries/ Ice Berg Lettuce/ Onion/ Tomato/ Tahini Sauce and Coriander Leaves.

SANDWICH

RAVANA POOL CLUB SANDWICH — **3960.00**
(Two Pieces of White Bread, Two Pieces of Kurakkan Bread, Oven Roasted Beef, Chicken, Slice of Cheese, Boiled Egg Paste, Crispy Vegetables, Served with French Fries)

CLASSIC PHILLY CHEESE BEEF SANDWICH — **3980.00**
(Herbs Marinated Grilled Beef with Sautéed Onion & Grated Cheese, Fresh Vegetable Salad, Tomato Sauce Served with French Fries)

SPICY CHICKEN SANDWICH — **3460.00**
(Boiled & Minced Chicken Breast, Chopped Green Chili, Onion, Served with Crispy Vegetables, French Fries and Tomato Sauce)

PORK HAM, CHEESE & TOMATO SANDWICH — **3840.00**
(Pork Ham Slice, Cheese Slice, Fresh Tomato, Crispy Vegetables Salad, French Fries, and Tomato Sauce)

CREAMY VEGETABLE SANDWICH — **2900.00**
(Boiled Diced Vegetables Tossed with Mayonnaise, Served with Fresh Salad & French Fries)

BEEF STEAK SANDWICH — **4120.00**
(Marinated Grilled Steak, Sautéed Onion Rings, Grilled Tomato Slice, Lettuce, Served with Fresh Salad & French Fries)

TUNA STEAK SANDWICH — **3600.00**
(Lemon Marinated Yellowfin Tuna Steak, Caramelized Onion, Fresh Tomato Slice, Lettuce, Served with Fresh Salad & French Fries)

GRILLED CHEESE SANDWICH — **2900.00**
(Toasted White Bread with Cheddar Cheese Served with French Fries and Fresh Garden Salad)

BURGER

CRISPY CHICKEN BURGER 3700.00
Minced Grilled Chicken Patty Served with Cheddar Cheese Fried Egg/ Tomato/ Onion/ Lettuce, Picked Gherkin Served with French Fries and Fresh Garden Salad.

BEEF BURGER 4280.00
(Grilled Beef Patty, Fried Egg, Cheese Slice, Fresh Tomato, Pickled Cucumber, Caramelized Onion Jam, Crispy Lettuce, Served with French Fries)

CRUMB FRIED CHICKPEA BURGER - VEG 2500.00
(Boiled & Minced Chickpeas, Onion, Garlic, Coriander Leaves, Asian Spices, Cheese Slice, Creamy Mayonnaise, Crispy Lettuce, Served with French Fries)

CRUNCHY PORK BACON BURGER 3900.00
(Crunch Pork Bacon, Cheese Slice, Fried Egg, Fresh Tomato, Caramelized Onion Jam, Creamy Shipenadof Lettuce Served with Fresh Vegetables Salad

CRUMB FRIED PRAWN BURGER 4000.00
(Crumb Fried Tiger Prawn Patty, Cheese Slice, Fresh Tomato Slice, Green Cucumber, Fried Egg, Onion Slice, Green Lettuce, Served with Fresh Salad & French Fries)

SIDE DISHES

VEGETABLE & CHICKEN STUFFED SPRING ROLLS 2340.00
(Four Spring Rolls Served with Sweett Chili Dip and Grated Salad)

FISH FINGERS WITH CHIP BUTTY 3280.00
(Crumb Fried White Fish with Tartar Sauce, Two Slices of Loaf Bread, Homemade Thick Cut Potato, Served with Tomato Sauce)

HOMEMADE THICK CUT HERB ONION RINGS - VEG 1400.00
(Beer Batter Onion Rings Served with Tomato Sauce, Garlic & Mayonnaise)

LOADED FRENCH FRIES WITH MEAT SAUCE 3280.00
(Choice of Meat Sauce: Minced Beef, Chicken or Pork, Topped with Mozzarella Cheese)

CHICKEN CROQUETTES 2240.00
(Four Pieces of Crumb Fried Chicken Served with BBQ Sauce & Cucumber Salad)

ASSORTMENT OF CHICKEN SKEWERS 3120.00
(Six Pieces of Chicken Skewers Served with Garlic Rice & Hot Garlic Sauce)

FISH & CHIPS 4000.00
(Beer Batter Lemon Marinated Fillet of White Fish, Served with French Fries, Garlic Mayo and Tomato Sauce)

HOT BUTTER CALAMARI 2880.00
(Battered Fried Calamari Strips with Spring Onion, Garlic and Fried Chili)

CRUMB FRIED BUFFALO WINGS (Seasam Coated Crumb Fried Chicken Wing with Fried Onion & BBQ Sauce)	2440.00
CRUMB FRIED SEER FISH (Lemon Marinated & Sesame Coated Crumb Fried Seer Fish Slice, Served with Tomato Sauce & Aioli Sauce)	3680.00
SWEET & SPICY DEVILLED OR PEPPER FRIED PORK (Diced Onion, Mixed Bell Pepper, Garlic, Ginger, Dark Soy Sauce, All Ingredients Tossed with Spicy Tomato Sauce)	3920.00
MUTTON WRAP (Pieces of Mutton Mixed with Srilankan Spices Wrapped in Tortilla Bread Accompanied with Cheddar Cheese/ Ice Berg Lettuce/ French Fries)	5250.00
CHICKEN FAJITA (Herbs Marinated Chicken Wrapped in Tortilla Bread Bell Pepper/ Cheddar Cheese/ Mozzarella Cheese/ French Fries)	3280.00
SWEET AND SOUR PRAWNS (Batter Fried Prawns Sprinkled with Sesame, Garlic Rice, Buttered Vegetables Served with Sweet & Sour Sauce.)	3980.00
SWEET & SPICY DEVILLED OR PEPPER FRIED CHICKEN	3720.00
SWEET & SPICY DEVILLED OR PEPPER FRIED BEEF	3880.00
SWEET & SPICY DEVILLED OR PEPPER FRIED MUTTON	4550.00
SWEET & SPICY DEVILLED OR PEPPER FRIED SWORDFISH	3860.00
SWEET & SPICY DEVILLED OR PEPPER FRIED CALAMARI	3680.00
CHEESE TOAST	2680.00
GARLIC TOAST	1980.00
PAD KRA PAO	3520.00
CRUMB FRIED CHICKEN FINGERS SERVED WITH BBQ & TARTAR SAUCE	2240.00
FRENCH FRIES	1780.00
BEER BATTERED FRIED PRAWNS WITH CHILI SAUCE & GARLIC MAYONNAISE	3120.00
FRESH VEGETABLE SALAD, CRUMB FRIED POTATO WEDGES	2600.00
MIXED SEAFOOD DEVILLED (Diced Swordfish, Cuttlefish, Prawns, Crabs and Seer Fish with Mixed Pepper & Spicy Tomato Sauce)	3960.00
MIXED MEAT DEVILLED (Diced Chicken, Beef, Pork, and Sausage, Mixed Pepper & Spicy Tomato Sauce)	3700.00

DESSERT

CARAMELIZED CRÈME BRULEE	1380.00
DARK CHOCOLATE CHIP MOUSSE	1550.00
CITRUS WATALAPPAN	1520.00
GINGER PUDDING WITH VANILLA ICE CREAM (HOT DESSERT)	1680.00
FRESH FRUIT SALAD WITH ICE CREAM	1260.00
THREE FLAVORS OF ICE CREAM	900.00
ROSEMARY CHEESECAKE WITH PASSION FRUIT COMPOTE & VANILLA CRUMBLE	1680.00
WHITE CHOCOLATE NUT SLICE WITH DARK CHOCOLATE MOUSSE & VANILLA CRUMBLE	1650.00
CHOCOLATE CHIP PIE TART WITH PINEAPPLE COMPOTE & CHOCOLATE CRUMBLE	1700.00
PENDANT LAYER SLICE WITH HOMEMADE YOGHURT MOUSSE & ORANGE SAUCE	1650.00



BEVERAGE LIST

WHISKEY & WHISKY

BLENDED	25ml	Bottle
Johnnie Walker Double Black	2,520	72,000
Johnnie Walker Black Label	2,500	58,680
Johnnie Walker Red Label	1,500	39,960
Chivas Regal 12 Years Old	2,700	75,500
Black & White 1000ml	1,450	44,800
J&B Rare	1,850	51,500
Ballantine's Finest	1,700	48,000

BLENDED MALT

Monkey Shoulder	2,600	73,000

SINGLE MALT

Kavalan Classic	3,250	91,500
Glen Scotia 15 Years	4,000	144,000
Glenfiddich IPA	4,200	119,500
Glenfiddich 12 Years	3,500	100,500
Loch Lomond Single Grain	2,350	65,500
The Singleton 12 Years	2,340	62,280

TENNESSE

Jack Daniel's	2,400	67,000

BOURBON

Jim Beam	1,850	51,000

IRISH

Tullamore D.E.W	1,900	54,000
Jameson Irish	2,100	59,500

RUM

Sailor Jerry	2,000	57,000
Plantation 3 Stars	1,400	40,000
Captain Morgan Orginal Spiced Gold	1,080	30,600
Malibu	1,550	44,500
Havana Club 7 Years	2,200	61,000
Havana Club 3 Years	1,600	45,500

GIN

Tanqueray	1,440	42,120
Tanqueray No 10	3,100	86,500
Gordon's Dry Gin	1,350	38,500
Gordon's Premium Pink Gin	1,500	41,700
Sipsmith London Dry	3,250	91,500
Hendrick's	2,800	79,500
Colombo No 7- 700ml	2,150	60,500
Broker's London Dry	1,500	42,500
Bombay Sapphire	2,000	55,500
Beefeater London Dry Gin	1,650	46,000
Bulldog	2,100	59,500

VODKA

	25ml	Bottle
Beluga Noble	3,600	101,500
Absolut	1,650	46,000
Russian Standard Original	1,400	39,000
Smirnoff	1,080	25,200
Belvedere Pure	3,350	94,000
Skyy Vodka	1,800	48,600
Cîroc	2,350	65,500
Grey Goose	2,950	81,500

COGNAC

Courvoisier VS	2,900	82,000
Hennessy VS	3,350	94,000

TEQUILA

Camino Real Gold	1,800	48,500
Camino Real Blanco	1,800	48,500
Tequila Rose Strawberry	2,200	61,500

CACHAÇA

Velho Barreiro Tradicional	1,250	35,500

FORTIFIED WINE

	50ml	
Taylor, Fine Ruby port	1,260	18,000

POURING BITTERS

	50ml	
Dolin Rouge	900	13,000
Dolin Blanc	900	13,000
Dolin Dry	900	13,000
Martini Rosso	900	14,000
Martini Bianco	900	14,000
Martini Extra Dry	900	14,000
Campari	2,050	58,000
Pimm's	2,880	50,500
Aperol	3,300	46,500

LIQUEUR

	25ml	
Amarula Cream	1,800	50,500
Triple Sec	1,550	43,500
Sambuca	1,850	52,000
Limoncello	1,900	54,500
Baileys Irish Cream	1,620	40,500
Kahlúa	1,650	43,560
Crème de Cassis	1,550	43,500
Narikela (Coconut Liqueur)	640	11,000
Blue Curaçao	1,550	43,500
Peach Liqueur	2,000	57,000
Jägermeister	2,150	64,500

PREMIUM ARRACK

Ceylon Arrack	2,350	66,000

SRI LANKAN SPIRITS

	50ml	

ARRACK

Vat 9	1,100	16,500
Extra Old Strong Arrack	900	13,000
Rockland Navy Seal	800	10,700

WHISKY

Old Keg Whisky	1,200	16,000
VA Whisky	1,600	23,500

BRANDY

Hanappier Brandy	1,200	13,500
VA XO Brandy	1,800	26,500

GIN

Rockland Dry Gin	1,200	16,500
Ascot Dry Gin	1,200	16,500
Ascot Lemon Gin	1,200	16,500
VA Dry Gin	1,150	14,000
Captain Cruise Dry Gin	1,350	19,000

RUM

	50ml	Bottle
Rockland White Rum	1,200	16,500
Rockland Red Rum	1,200	16,800
Bacardi Carta Blanca	1,520	20,000
Black By Bacardi	1,200	17,000
Calypso Red Rum	1,200	16,500

VODKA

Keroff Vodka	1,200	15,500
Twist Spanish Lemon	1,100	14,000
Twist Exotic Lychee	1,100	14,000
Twist English Apple	1,100	14,000
Twist Raspberry	1,100	14,000
Celebration White Peacock Vodka	1,350	19,000
Eristoff Triple Distilled	1,200	15,700
All Blue Vodka	1,000	15,000

CAFFEINE WITH CREAM (Amarula or Baileys)

Latte	3,000
Iced Coffee	3,000
Coffee	3,000
Hot Chocolate	3,000

BEER

Lion Draught (300ml)	1,200
Carlsberg Draught (300ml)	1,250
Guinness Stout (Can) (500ml)	2,250
Lion Ice (325ml)	1,200
Tiger Black (Can) (330ml)	1,320
Tiger Crystal (Bot) (330ml)	1,200
Heineken (Bot) (330ml)	1,600
Special Stout (Can) (500ml)	2,140
Lion Pitcher (1500ml)	4,500
Carlsberg Pitcher (1500ml)	4,800
Lion Tower (3500ml)	10,500
Carlsberg Tower (3500ml)	11,700
Lion Ice Bucket (05 Bottles)	5,000
Somersby Apple Cider	1,350
Somersby Blackberry Cider	1,350

CHAMPAGNES

Besserat De Bellefon Brut	59,000
Lanson Rosé Label	92,000
Pierre Mignon Rosé Brut	44,500
Pierre Mignon Grande Reserve Brut	38,200

SPARKLING WINE

	125ml	
Valdivieso Sparkling Brut, Chile		12,500
Torresella Prosecco, Italy	2,600	15,500
Cuvée Jean Louis Blanc de Blancs Demi-Sec, France		14,000
Perlino Asti Docg,Italy		14,500

WHITE WINE

Valdivieso Chardonnay, Chile	11,700
Antares Sauvignon Blanc, Chile	10,000
Obikwa Chenin Blanc, South Africa	11,500
Los Pasos Chardonnay Semillion, Argentina	12,200
Barton & Guestier Reserve Chardonnay ,France	14,900
Ducato Pinot Grigio, Italy	12,600
Nederburg Sauvignon Blanc, South Africa	15,300
Baf Chablis Aoc, France	29,650
Oyster Bay Sauvignon Blanc, New Zealand	18,200
Tall Horse Chenin Blanc, South Africa	11,800
Banrock Station Chardonnay, Australia	11,800
Cono Sur Sauvignon Blanc, Chile	11,160
Torresella Pinot Grigio, Italy	14,350
Yellow Tail Riesling, Australia	14,300

RED WINE

Valdivieso Cabernet Sauvignon,Chile	11,700
Antares Merlot, Chile	10,000
Sandalford Margaret River Cabernet Merlot, Australia	16,300
Table Mountain Cabernet Sauvignon, South Africa	10,200
Barossa Grenache, Spain	11,000
Barton & Guestier Reserva Pinot Noir, France	14,900
Oyster Bay Pinot Noir, New Zealand	22,200
Baf Beaujolais Villages Aoc, France	19,600
Villa Vistarenni Chianti, Italy	16,600
Cono Sur Tocornal Merlot, Chile	11,880
Tocornal Bicicleta Reserva Merlot, Chile	11,880
Banrock Station Cabernet Merlot, Australia	11,880
RM Shiraz Cabernet, Australia	14,900
Yellow Tail Shiraz, Australia	15,000

All prices above are inclusive of service charge and all government taxes

ROSÉ WINE

	Bottle
Valdivieso Rosé, Chile	11,750
Barton & Guestier Rosé d'Anjou, France	15,100
The Beach House Rosé, South Africa	13,750
Torresella Pinot Grigio Rosé, Italy	14,400

HOUSE WHITE WINE

	125ml	
4th Street Sweet White, South Africa	1,850	11,200
Antares Chardonnay, Chile	1,800	10,000
Table Mountain Sauvignon Blanc, South Africa	1,800	10,200
Santa Julia Organic Chardonnay, Argentina	2,200	13,000
Cono Sur Tocornal Sauvignon Blanc, Chile	2,100	11,880

HOUSE RED WINE

4th Street Sweet Red, South Africa Antares	1,900	10,900
Cabernet Sauvignon, Chile	1,800	10,000
Table Mountain Merlot, South Africa	1,800	10,200
Santa Julia Organic Malbec, Argentina	2,200	12,900
Cono Sur Tocornal Cabernet Sauvignon, Chile	2,100	11,880

HOUSE ROSÉ WINE

4th Street Rosé, South Africa	1,800	10,650
Valdivieso Rosé, Chile	1,950	11,750
Zonin Sparkling Rosé, Italy	2,700	15,900
Gossips Sweet Lips, Australia	2,700	15,900
Mateus Rosé, Portugal	2,350	14,000

ALCOHOL REMOVED WINE (Australia)

Edenvale Sauvignon Blanc	12,500
Edenvale Chardonnay	12,500
Edenvale Shiraz	12,500
Edenvale Cabernet Sauvignon	12,500

SIGNATURE COCKTAILS

Zero- Waste, Sustainable (signature) Cocktails "Minimizing Natural Resources and Conserving Energy "Throwing away less "Residue" and using the full possibility of and Ingredients. The cocktail menu consists 99% local ingredients including the words oldest spirit, Arrack and residue ingredients. Drink concept designed by Indika De Silva at Toddy Tapper Bar in Cologne, Germany.

RAVANA MULE — 2,200

Lemongrass Syrup, Sustainable Pineapple Syrup, Lime Juice, Ginger Beer Mint infused Rockland Vat 9 Arrack.

OLD CEYLON — 2,450

Cardamom Syrup, Lime Juice, Vat 9, Fresh Mint,Sparkling Wine.

TRAIN TO ELLA — 2,000

Papaya Juice, Turmeric Syrup, Cumin Syrup, Sugar Syrup, Lime Juice white Arrack Navy Seal.

SUN RICE — 2,000

Rice Syrup, Cinnamon Syrup, Lime Juice, Keroff Vodka.

GIN & CURRY SMASH — 2,580

Bael Syrup, Passionfruit Syrup, Curry Leaves, Lime Juice, Rockland Gin.

RAVANA PUNCH — 2,580

Sustainable Pineapple Syrup, Cardamom Syrup, Coconut Syrup, Lime Juice, Slice Fresh Ginger, Rockland White Rum.

TREE OF LIFE — 2,000

Coconut Vinegar, Coconut Syrup, Spice Cordial, White Arrack Navy Seal.

MIGHTY MAI TAI — 2,580

Rockland White Rum, Rockland Vat 9 Arrack, Sustainable Orange Liqueur, Rice Syrup, Lime Juice, Sugar Syrup.

UPCYCLE MARGARITA — 2,000

Sustainable Orange Liqueur, Lime Juice, Sugar Syrup, White Arrack Navy Seal.

HALPE SOUR — 2,580

Red Wine Orange Cordial, Lime Juice, Dash of Bitters, Egg White, Vat 9 Arrack.

CLASSIC COCKTAILS

PINA COLADA 2,900
Rockland White Rum, Coconut Liqueur, Pineapple Juice, Coconut Cream, Simple Syrup.

COSMOPOLITAN 2,900
Keroff Vodka, Triple Sec, Cranberry Juice, Lime Juice.

JAMES BOND 2,100
Keroff Vodka, Rockland Dry Gin, Dolin Dry, Green Olive.

OLD FASHIONED 3,900
Jim Beam or Havana Club 07 Years Old, Simple Syrup, Aromatic Bitters

WHISKEY SOUR 2,100
Old Keg,Simple Syrup, Lime Juice, Egg White

BLOODY MARY 2,100
Keroff Vodka, Lime Juice, Tomato Juice, Tabasco Sauce, Worcestershire Sauce, Salt, Pepper.

ESPRESSO MARTINI 2,160
Keroff Vodka, Coffee Liqueur, Coffee Brew, Simple Syrup.

LONG ISLAND ICE TEA 4,000
Keroff Vodka, Rockland Gin, Rockland White Rum, Tequila, Triple Sec, Lime Juice, Coca Cola.

BULLFROG 4,000
Keroff Vodka, Rockland Dry Gin, Rockland White Rum, Tequila, Blue Curacao, Lime Juice, Energy Drink.

BLACK RUSSIAN 2,550
Keroff Vodka, Homemade Coffee Liqueur.

PORN STAR MARTINI 2,820
Keroff Vodka, Yuzu Syrup, Sparkling Wine, Passion Syrup.

SEX ON THE BEACH 3,950
Keroff Vodka, Peach Liqueur, Cranberry Juice, Orange Juice.

NEGRONI 2,950
Rockland Dry Gin, Campari, Martini Rosso.

KIR 3,160
White Wine, Crème de Cassis

TEQUILA SUNRISE 3,050
Tequila, Orange Juice, Dash of Grenadine Syrup

FIZZY COCKTAILS

KIR ROYAL 5,400
Sparkling Wine, Crème De Casis

CLASSIC PEACH BELLINI 5,400
Peach Liqueur, Lime Juice, Sparkling Wine

STRAWBERRY BELLINI 3,700
Sparkling Wine, Strawberry Puree

MIMOSA 2,250
Sparkling Wine, Orange Juice.

APEROL SPRITZ 5,400
Aperol, Sparkling Wine, Soda.

LIMONCELLO SPRITZ 5,400
Limoncello, Sparkling Wine, Soda

MARGARITA

CLASSIC MARGARITA 4,900
Tequila, Triple Sec, Lime Juice

FROZEN BLUE MARGARITA 5,000
Tequila, Blue Curacao, Lime Juice.

FLAVOURED MARGARITA (Strawberry, passion, mango) 5,000
Tequila, Triple Sec, Lime Juice, Flavoured.

MOJITO

CLASSIC MOJITO 2,500
Rockland White Rum, Lime Juice, Simple Syrup, Fresh Mint, Soda.

FLAVOURED MOJITO (Strawberry, Passion, Mango) 2,600
Rockland White Rum, Lime Juice, Simple Syrup, Fresh Mint, Soda.

DAIQUIRI

CLASSIC DAIQUIRI 1,800
Rockland White Rum, Lime Juice, Simple Syrup.

FLAVOURED DAIQUIRI (Strawberry, passion, mango) 2,100
Rockland White Rum, Lime Juice, Simple Syrup.

CAIPIRINHA

CLASSIC CAIPIRINHA 2,700
Velho Barreiro Tradicional (Cachaça), Lime Juice, Simple Syrup.

FLAVOURED CAIPIRINHA (Strawberry, Passion, Mango) 3,300
Velho Barreiro Tradicional (Cachaca), Lime Juice, Simple Syrup

SHOOTERS

JAGERBOMB 4,000
Jägermeister, Energy Drink

KAMIKAZE 2,120
Keroff Vodka, Triple Sec, Sour Mix.

BLUE KAMIKAZE 2,120
Keroff Vodka, Blue Curacao, Sour Mix.

DO DO 2,160
Keroff Vodka, Lime Juice, Green Olives, Tabasco

PITCHERS

MOJITO PITCHER 9,600
Rockland White Rum, Lime Juice, Mint Leaves, Simple Syrup, Soda.

FLAVOURED MOJITO PITCHER 11,200
Rockland White Rum, Lime Juice, Mint Leaves, Simple Syrup, Soda.

PIMM`S PITCHER 18,000
Pimm`s, Fresh Lime, Fresh Orange, Green Cucumber, Mint Leaves, Sprite.

SEX ON THE BEACH PITCHER 18,000
Keroff Vodka, peach Liqueur, Cranberry Juice, Orange Juice.

KAMIKAZE PITCHER 13,000
Keroff Vodka, Blue Curacao, Sour Mix.

MOCKTAILS

MINT & LEMONADE 1,600
Lime Juice, Simple Syrup, Fresh Mint, Sprite.

MINT & PINEAPPLE 1,600
Lime Juice, Simple Syrup, Fresh Mint, Soda, Fresh Pineapple Juice.

PINEAPPLE ROSEMARY LEMONADE 1,600
Lime Juice, Rosemary Syrup, Soda, Fresh Pineapple.

VIRGIN COLADA 1,600
Fresh Pineapple Juice, Coconut Cream, Simple Syrup.

VIRGIN MOJITO 1,600
Lime Juice, Simple Syrup, Mint Leaves, Soda.

VIRGIN MOJITO FLAVORED 1,600
Lime Juice, Simple Syrup, Mint Leaves, Soda.
(Strawberry, Mango, Passion)

SHIRLEY TEMPLE 1,600
Lime Juice, Strawberry Syrup, Sprite.

COOL MOON 1,600
Homemade Passion Syrup, Mango Pure, Coconut Cream, Fresh Pineapple Juice.

STRAWBERRY BLISS 1,250
Hibiscus Syrup, Strawberry Puree, Lime Juice, Soda.

RAVANA TEA 1,500
Hibiscus Syrup, Lime Juice, Ginger & Rosemary Syrup, Ginger Beer

ICED TEA

Lime Iced Tea	1,200
Peach & Basil	1,300
Strawberry	1,300
Cinnamon	1,300
Pineapple	1,300
Passion	1,300

FRESH JUICE

Pineapple Juice	1,500
Lime Juice	1,300
Lime & Soda	1,500
Passion	1,500
Local Orange	1,860
Water Melon	1,500
Papaya With Cinnamon	1,500
Mango Juice	1,500
Mixed fruit Juice with Cardamom	1,800
King Coconut With Kernel	900

SHAKE

Chocolate	1,600
Vanilla	1,600
Strawberry	1,600
Dates, Cashew & Almond	1,800
Long Banana	1,500
Caramelized Milkshake	1,600
Peanut Butter & Banana	1,600
Oreo	1,600

All prices above are inclusive of service charge and all government taxes

HOT BEVERAGES

Indulge in a unique c offee experience with our specialty menu featuring the finest global beans, expertly brewed. Customize your cup with creamy almond, rich coconut, and soy milk. Discover nut milk variettes for added flavor depth almond's nutty notes, soy's subtle sweetness, or coconut's tropical twist. Elevate your coffee experience with us at Ravana pool club while enjoying the Breath-taking view.

Cappuccino	1,100
Flat White	1,100
Espresso	900
Macchiato	900
Caffé Mocha	1,350
Caffé Latte	1,100
Americano	900
Long Black	900
Premium Ceylon Tea (Halpe' Tea)	650
Premium Ceylon Green Tea	650
Hot Chocolate	1,000

VEGAN MILK

Creamy Almond Milk (Additional)	600
Rich Coconut Milk (Additional)	200
Sweet Soya Milk (Additional)	400

COLD COFFEE

Crush Latte	1,100
Iced Latte	1,100
Cold Americano	900
Cold Brew	900

SOFT DRINKS

Coca Cola	700
Light Cola	700
Sprite	700
Fanta Orange	700
Ginger Beer	700
Soda	700
Ginger Ale	700

ENERGY DRINKS

Red Bull (250ml)	2,650
Monster (355ml)	2,160

TONIC

Elephant House Tonic	700
Pelican Island Tonic	700

WATER

Olu Water (625ml)	1,200
Olu Sparkling (330ml)	1,250
Water (1000ml)	600
Water (500ml)	360

COMMERCIAL JUICE

Orange	1,260
Cranberry	1,260
Apple	1,260
Red Grapes	1,260
Tomato	1,260

TOBACCO

Gold Leaf Large (20 Sticks)	5,000
Gold Leaf Small (12 Sticks)	3,500
Dunhill Light (20 Sticks)	5,700
Benson & Hedges (20 Sticks)	5,700
Dunhill Blue (20 Sticks)	5,700