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# Eye Openers

## SELECTION OF FRESH JUICE

Papaya power  
Fresh fruit juice (Pineapple, papaya, orange melon or mix  
fruit from the Hikkaduwa market)  
Tomato juice  
Kings beverage - king coconut  
Milk with cookies  
Iced tea  
Bottled water

## SOME LIKE IT HOT

Pure Ceylon Basilur tea - Select your own flavor  
Coffee  
Hot chocolate

## SOME LIKE IT STRONG

Bloody Mary  
Mimosa

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# Morning Charm

## REFRESHING STARTERS

**Yogurt selection** - Plain, low fat or  
assorted flavours

**Cereal** - Cold Cereal with milk & honey Corn flakes, coco  
pops, bran flakes

**Hot Cereal** - Muesli served with raisin, dried fruits and  
nuts

## OVEN FRESH

**Croissant, Danish, muffins, or whole wheat or white  
toast**- Served with house-made jam, marmalade & butter

## RIF SIGNATURES

**Classic Egg Benedict** - with hollandaise sauce

## EGGS

*All egg dishes served with bacon or sausage, home fries  
& grill tomato or fresh salad*

**Slightly pan-fried yellow fine tuna with Poached eggs** -  
topped with hollandaise sauce

**Two eggs any style (Poached, omelette, scramble, or fried)**

**Fish men's omelette topped with tuna mixed seafood  
concasse**

**Egg white omelette topped with spinach**

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## PANCAKES

**Pancakes** - Classic Pancake Stack accompanied with butter, maple syrup

**Sri Lankan style low fat, ragi flour (Kurakkan) pancake**-  
Served with coconut & local honey

**Classic Waffles or French toast** - Served with Butter, chocolate sauce, strawberry coulis, or maple syrup

## SRI LANKAN BREAKFAST

**Kola Kanda** with jaggery (herbal porridge)

**Coconut roti** with chicken or fish curry with katta sambol

**Milk rice** with fish ambul thiyal or chicken curry with lunumiris

**String hoppers** with fish white curry & coconut sambol

## SIDES

**Cheese platter with crackers**

**Wade** - four vegetable patty

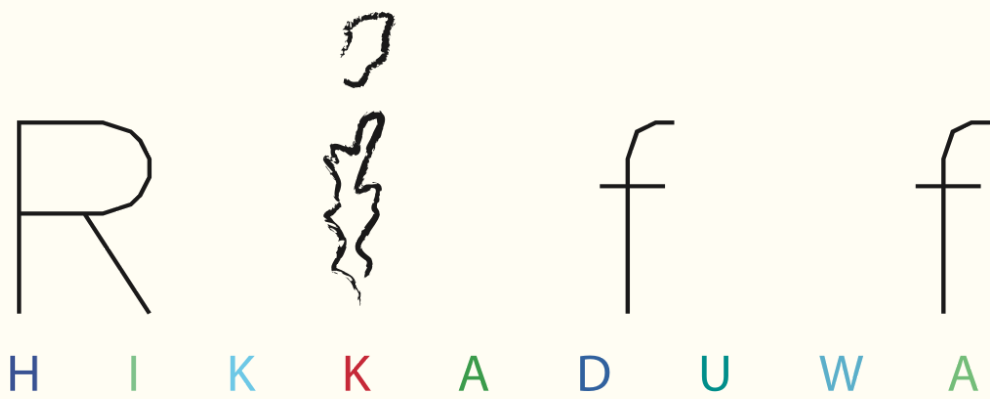
**Perfectly ripe local fruit platter from the market**

**Baked beans**

**Homemade potatoes**

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# Culinary

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## SOOTHING STARTERS

**Smoked salmon roulade** - Earl grey tea smoke infused salmon filled with vodka, capers, dill and cream cheese served with pickled tagliatelle vegetables - LKR 1,200

**Coco sesame prawns** - Coconut and sesame crusted crunchy prawns served with tangy tamarind dip and crispy vegetable fries - LKR 1,000

**Grill avocado and shrimps** - Grill avocado filled with creamy shrimps - LKR 1,100

**Octopus carpaccio** - Thinly sliced octopus served with rocket and blue cheese salad dressed with pomegranate and citrus sauce - LKR 1,200

**Beetroot feta salad** - Roasted beetroot salad served with feta crumbles accompanied with carrot and cucumber dressed with mustard balsamic dressing - LKR 1,100

**Grill vegetable salad** - Grill vegetables tossed with balsamic dressing and set on iceberg lettuce - LKR 750

**Garden green salad** - Mixed green lettuce served with passion dressing - LKR 750

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## SOUPS

**Sri Lankan mud crab soup** - Curried lagoon crab soup  
cooked with coconut cream - LKR 700

**Lobster bisque** - Traditional  
lobster bisque served with shrimps - LKR 1000

**Spiced pumpkin pure** - Roasted pumpkin soup with a  
touch of spice cooked with coconut - LKR 600

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## SEAFOOD

**Seared tuna** - Moringa and earl gray tea crusted yellow fin tuna served with roasted carrot pure - LKR 2,100

**Pan fried salmon** - Pan fried norwegian salmon served with cauliflower cream and mushy peas accompanied with buttered quinoa - LKR 1,800

**Fisherman's pot** - Combination of tempura prawns buttered calamari pan fried kingfish grilled octopus served with remoulade sauce - LKR 2,400

**Grill jumbo prawn** - Grill jumbo prawn served with masala sauce accompanied with coconut rice - LKR 2,000

**Grill seafood platter for two** - Whole fish, Jumbo prawns, calamari, crab and lobster accompanied with saffron rice & garlic butter sauce - LKR 6,000

**Pan fried sea bass** - Pan fried black sea bass served on top grill romaine lettuce served with white wine sauce - LKR 1,800

**Lobster prawn fettuccini** - Lobster and prawn with fettuccini pasta in creamy sauce - LKR 2,800

**Squid ink black pasta with seafood** - Homemade squid ink pasta tossed in creamy clams, green shell mussels, prawns, calamar and octopus - LKR 2,800

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## M E A T

**Roasted rack of lamb** - Roasted australian lamb rack served on crush potatoes and sauté spinach, mustard - LKR 3,200

**Grill sirloin steak** - Grill sirloin steak set on sauté mushrooms and butters asparagus accompanied with steak fries and bearnaise - LKR 3,400

**Mexican chicken** - Cajun spiced grill chicken set on crunchy iceberg lettuce topped with tomato salsa and sour cream accompanied with herb flat brad - LKR 1,500

**Roast pork** - Slow roasted sliced pork set on potato cream accompanied with baby carrot, apple mouse and mustard paste - LKR 1,600

**Braised pork belly** - Slow braised pork belly set on bacon crush potato and sauté rocket lettuce and topped with poached egg and blue cheese sauce - LKR 1,800

## V E G E T A R I A N

**Parmesan gnocchi** - Homemade potato and parmesan gnocchi tossed in basil and tomato sauce - LKR 1,200

**Couscous stuffed bell pepper** - Vegetable couscous stuffed in bell pepper and gratinated with cheese - LKR 1,200

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SRI LANKAN ALL-TIME  
FAVOURITES

**Rice and curry** - Choice  
of curry - chicken, fish, prawn, crab, pork or cashew nut  
curry served with  
local vegetables and accompanied  
with condiments - LKR 1,500

**Pot biryani** - Choice of  
biryani - chicken, fish or prawn covered with naan bread  
and baked served with  
condiments - LKR 1,500

SIDE DISHES

**Steam rice** - LKR 400

**Buttered vegetables** - LKR 500

**Steam broccoli with hollandaise** - LKR 500

**Side salad** - LKR 400

**French fries** - LKR 500

**Potato wedges** - LKR 500

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## DESSERTS

**Watalappan** - Sri lankan Jaggery and  
coconut pudding spiced infuse - LKR 600

**Chocolate cheese cake** - Double  
chocolate (white and dark) baked cheese cake - LKR 800

**Passion fruit meringue pie** - Baked  
passion curd on crust topped with  
fluffy meringue - LKR 800

**Panna cotta** - Vanilla  
panna cotta served with strawberry coulis - LKR 700

**Crème brûlée** - Rich  
custard served with caramel disk on top accompanied  
with mixed berry relish - LKR 750

**Sticky toffee date pudding** - Bread  
pudding layered with dates served with butterscotch  
sauce - LKR 700

**Chocolate lava cake** - Chocolate  
fondant with melting chocolate in the felling served  
with vanilla ice cream - LKR 700

**Tiramisu cake** - Layered  
mascarpone with coffee sponge and dark chocolate  
mousse - LKR 700

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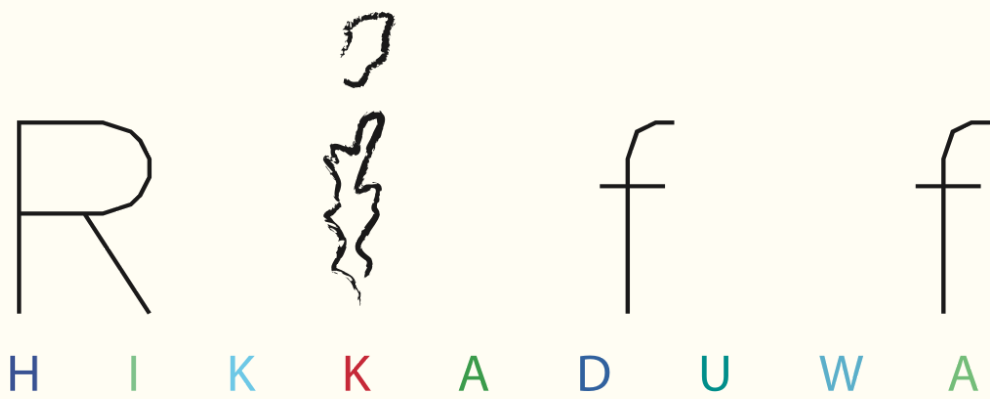
**Homemade ice cream** - Vanilla bean, chocolate, fresh  
strawberry, coffee, coconut,  
cinnamon, salted caramel, almond - LKR 600

**Strawberry and cream (seasonal)** - Fresh  
strawberry served with whipped fresh cream and  
brown - LKR 800

**Fruit platter** - Seasonal  
fruit platter - LKR 600

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# Snacks

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## SNACKS

*All the sandwiches are served with a choice of bread - white bread, brown bread, multi cereal baguette, Italian herb panini.*

*All sandwiches are served with French fries or green salad.*

**Riff club sandwich** - Layered with chicken mayo, crispy bacon, cheese, fried egg, lettuce and tomato - LKR 1,000

**Cheese and tomato** - Cheddar cheese layered with ripped tomato and lettuce - LKR 1,000

**Tuna and Mayo** - Yellow fin tuna mixed with mayo, onion and green chili - LKR 1,000

**Smoked salmon and cream cheese** - Norwegian smoked salmon layered with cream cheese and pickled jalapeño - LKR 1,400

**Cheese melt** - Melted cheese- mozzarella, cheddar and cream cheese - LKR 1,200

**Grill vegetable sandwich** - Grill vegetables layered with onion, tomato and lettuce - LKR 850

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## BURGERS

*All the burgers are served with a choice of bun - white bun, brown multi cereal bun, active charcoal bun.  
All burgers are served with French fries or green salad.*

**Double decker burger- beef or chicken** - Homemade juicy patty topped with crispy bacon, cheese and fried egg - LKR 1,200

## WRAPS

**Mexican wrap chicken or fish** - Cajun spiced mixed peppers, melted cheese served with tomato salsa and guacamole - LKR 1,000

**Vegetable patties wrap** - Wade wrap, melted cheese served with tomato salsa and guacamole - LKR 800

**Fish tacos** - Mexican spiced fish mixed with tomato, cucumber and jalapeno served on tortillas - LKR 1,100

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## FRIED

**Fish and chips** - Batter fried white fish served with French fries - LKR 1,000

**Fried chicken with chips** - Crumb fried chicken strips served with French fries - LKR 1,200

## PIZZA

**Margarita** - Fresh tomatoes, mozzarella cheese, fresh basil and extra-virgin olive oil - LKR 1,000

**Veggie gourmet** - Mixed peppers olives mozzarella cheese, fresh basil and extra-virgin olive oil - LKR 1,000

**Seafood** - Calamari, prawns, tuna and mozzarella cheese - LKR 1,200

**Smoked salmon and rocca** - Smoked salmon, cream cheese rocket leaves and mozzarella cheese - LKR 1,400

**Chicken Hawaiian** - Tender chicken, pineapple and mozzarella cheese - LKR 1,200

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