

Starters

	LKR
Salmon Cracker - 	2400
Crispy rice cracker topped with asian marinated salmon	
Grilled Chicken Caesar Salad	2600
Grill Caesar Salad Tandoori Prawn	2900
Grill tender chicken or tandoori prawn with grill heart romaine lettuce, homemade classic dressing, Italian croutons, bacon powder and parmesan	
Burrata with Pineapple Salsa - 	3400
Fresh burrata with tangy pineapple salsa	
Seared Pepper Tuna	2200
Flesh seared pepper tuna tataki served with mango avocado relish and honey soy glaze	
Avocado and Shrimps - 	2200
Grill avocado with creamy shrimps	
Black Lentil Salad - 	2000
Black lentil salad with apple and chickpeas	
Warm Seafood Salad - 	2200
Freshly marinated warm mixed seafood salad with lemon and olive oil	
Chicken and Glass Noodle Salad 	1500
Shredded chicken and glass noodle mixed with crispy vegetables and peanut dressing	
Garden Green Salad -  	1100
Mixed green lettuce served with passion dressing	
Sea Breeze Shrimps - 	2300
Thinly sliced shrimps pouched in olive oil served with scallion	

 Gluten Free |  Vegan

If you have any concerns regarding food allergies, please inform your server before placing your order.

Consuming raw or under cooked meat may increase your food-borne illness.

All prices are subject to 10% service charge and government taxes (VAT & NBT)

Soup

Seafood Laksa Noodle Soup 2400

Spiced Malaysian style seafood broth with vermicelli noodles

Chicken and Corn Chowder -  1500

Cream chicken soup with crispy bacon

Tomato and Pumpkin Soup -  1300

Roasted tomato and pumpkin soup with roast pumpkin seed

Sri Lankan Fish Soup 1500

Sri Lankan spiced fish soup with aged garlic and plum tomatoes

Classic Onion Soup 1300

Creamy caramelized onion and potato soup with sweet apple and cheese stick

Seafood

Seared Tuna Steak -  2750

Moringa and earl gray tea crusted yellow fin tuna served with buttered carrot puree, steam broccoli, balsamic reduction

Pan Fried Salmon 5200

Pan fried Norwegian salmon served with creamy peas, creamy mushrooms and herb and citrus crumble

Sicilian Calamari 3750

Herb garlic marinated calamari topped with mixed spices served in hot pan

Paprika Prawns 4900

Lagoon tiger prawns cooked for perfection with aged olive oil paprika, garlic and a hint of chili flakes served with grilled bread

Lobster Prawn Fettuccini 3400

Lobster and prawn with fettuccini pasta in creamy sauce with a hint of spice

Grill Seafood Platter for two -  11000

Whole fish, Jumbo prawns, calamari, crab and lobster accompanied with saffron rice and garlic butter sauce

If you have any concerns regarding food allergies, please inform your server before placing your order.

Consuming raw or under cooked meat may increase your food-borne illness.

All prices are subject to 10% service charge and government taxes (VAT & NBT)

Mahi Mahi Hikka Stew -  **3200**

Pan fried mahi mahi fish fillet served with bacon, chickpea, and spinach stew with a hint of Hikkaduwa style

Seabass with Herb Crumble **3200**

Steamed seabass topped with herb crumble served with green mash, butter burnt vegetables and white wine sauce

Mullet en Papillote **3500**

Whole mullet fish marinated with herbs and baked in paper bag served with homemade garlic baguette

Catch of the Day

Whole Mullet Fish 100g	900	Black Tiger Prawns 100g	1500
Baked or grill fish served with garlic butter sauce.		Grilled, chili fried	
Lobster with Garden Salad and white wine sauce 100g		White Prawn 100g	1500
Grilled	1200	Grilled, batter fried or hot and spicy	
Thermidor	1750	Calamari 100g	2300
Crab 100g	1500	poached in olive oil and garlic	
steamed, fried or pepper style		Shrimps 100g	2300
Cuttlefish 100g	1500	poached in olive oil and garlic	
Grilled or salt and peppered			

If you have any concerns regarding food allergies, please inform your server before placing your order.

Consuming raw or under cooked meat may increase your food-borne illness.

All prices are subject to 10% service charge and government taxes (VAT & NBT)

Meat

Roasted Rack of Lamb  9000

Roasted Australian lamb rack served on crush potatoes and sauté spinach, mustard jus

Grill Ribeye Steak  9000

Grill sirloin steak set on sauté mushrooms accompanied with rocket salad and steak fries served with café de Paris and pepper sauce

Braised Lamb Shank -  8250

Slow braised lamb shank served with creamy mash and vegetables

Grill Pork Chop 4200


Grill pork chop covered with savory cabbage and verity of sprinkles delicious slathered with spicy mayonnaise and soy glaze

Arrack Chicken -  2750

Arrack and Sri Lankan spice marinated chicken skewer served with pineapple and peanut sauce accompanied with herb potato fries

Brioche Chicken 2750

Herb and chicken stuffed brioche bread accompanied with brown mushroom sauce and butter pouched carrot

Pan Seared Duck Breast -  9200

Pan seared duck breast served with roasted butternut marrow, plum cherry and red wine sauce

If you have any concerns regarding food allergies, please inform your server before placing your order.

Consuming raw or under cooked meat may increase your food-borne illness.

All prices are subject to 10% service charge and government taxes (VAT & NBT)

Vegetarian

Parmesan Gnocchi on Puff 2200
Homemade potato gnocchi cooked with mushroom and green veggies served with creamy sauce and crispy puff pastry

Butternut Squash Cake with Crunchy Cauliflower Bites 1950
Asian spice infused butternut cake served crispy fried cauliflower bites dressed with Pineapple tangy sauce

Veggie Tartine 1650
Mixed vegetables and cheese melted in herb flat bread with tomato confit, pineapple and watercress salad

Sri Lankan all-time favorites

Rice and Curry 2750

Crab 3250

Choice of curry - chicken, fish, prawn, crab, pork or cashew nut curry served with local vegetables and accompanied with Condiments

Pot Biryani

Chicken or Fish 2950

Biryani Prawns 3250

Biryani covered with Naan Bread, baked and served with Condiments

Side Dishes

Steam Rice 500

Buttered Vegetables 800

Steam Broccoli with Hollandaise Sauce 1500

Side salad 800

French Fries 800

Potato Wedges 800

If you have any concerns regarding food allergies, please inform your server before placing your order.

Consuming raw or under cooked meat may increase your food-borne illness.

All prices are subject to 10% service charge and government taxes (VAT & NBT)

Dessert

Watalappan - 	1400
Sri Lankan Jaggery and coconut pudding spiced infuse	
Chocolate Cheesecake	2100
Double chocolate (white and dark) baked cheesecake	
Fried Ice Cream in wood pile	1650
Basilur earl gray tea infused fried ice cream set in crispy chips served with pastry cream	
Passion Fruit Meringue Pie	1850
Baked passion curd on crust topped with fluffy meringue	
Panna Cotta - 	1450
Vanilla panna cotta served with strawberry coulis	
Coconut Surprise - 	1650
Coconut passion pina colada with pineapple glaze	
Crème Brûlée - 	1500
Rich custard served with caramel disk on top accompanied with mixed berry relish	
Warm Dark Chocolate Mud Cake	1650
Mouthwatering chocolate mud cake topped with burnt marshmallow and vanilla ice cream	
White Chocolate Mille-Feuille	1200
Puff pastry layered with white chocolate mousse and passion curd	
Macha Tiramisu	1650
Layered mascarpone with brandy and macha sponge	
Paris Brest	1200
Crisp almond-studded baked ring choux filled with nougat cream served with strawberry comport	
Homemade Ice Cream	1200
Vanilla bean, chocolate, salted caramel, mint and chocolate, pineapple and pepper, passion fruit, avocado	
Fruit Platter - 	1200
Seasonal fruit platter	

If you have any concerns regarding food allergies, please inform your server before placing your order.

Consuming raw or under cooked meat may increase your food-borne illness.

All prices are subject to 10% service charge and government taxes (VAT & NBT)