## **Starters**

Salmon Cracker - ② Crispy rice cracker topped with Asian marinated salmon	3000
Grilled Chicken Caesar Salad Grill Caesar Salad Tandoori Prawn Grill tender chicken or tandoori prawn with grill heart romaine lettuce, homemade classic dressing, Italian croutons, bacon powder and parmesan	3200 3600
Burrata with Pineapple Salsa - ® Fresh burrata with tangy pineapple salsa	4200
Seared Pepper Tuna Flesh seared pepper tuna tataki served with mango avocado relish and honey soy glaze	2700
Avocado and Shrimps - (3) Grill avocado with creamy shrimps	2700
Black Lentil Salad - ② Black lentil salad with apple and chickpeas	2500
Warm Seafood Salad -  Freshly marinated warm mixed seafood salad with lemon and olive of	2700 pil
Chicken and Glass Noodle Salad -  Shredded chicken and glass noodle mixed with crispy vegetables and peanut dressing	1900
Garden Green Salad - ② ②  Mixed green lettuce served with passion dressing	1400
Sea Breeze Shrimps - ② Thinly sliced shrimps pouched in olive oil served with scallion ③ Gluten Free   ③ Vegan	2800

## Soup

Seafood Laksa Noodle Soup Spiced Malaysian style seafood broth with vermicelli noodles	1000 3000
Chicken and Corn Chowder -  Cream chicken soup with crispy bacon	1900
Tomato and Pumpkin Soup - ® Roasted tomato and pumpkin soup with roast pumpkin seed	1600
Sri Lankan Fish Soup Sri Lankan spiced fish soup with aged garlic and plum tomatoes	1900
Classic Onion Soup Creamy caramelized onion and potato soup with sweet apple and cheese stick	1600
Seafood	
Seared Tuna Steak -  Moringa and earl gray tea crusted yellow fin tuna served with buttered carrot pure, steam broccoli, and balsamic reduction	3400
Pan Fried Salmon Pan fried Norwegian salmon served with creamy peas, creamy mushrooms and herb and citrus crumble	6300
Sizzling calamari Herb garlic marinated calamari topped with mixed spices served in hot pan	4600
Paprika Prawns Lagoon tiger prawns cooked for perfection with aged olive oil paprika garlic and a hint of chili flakes served with grilled bread	6000
Lobster Prawn Fettuccini Lobster and prawn with fettuccini pasta in creamy sauce with a hint of spice	4200
Grill Seafood Platter for two -  Whole fish, Jumbo prawns, calamari, crab and lobster accompanied with saffron rice and garlic butter sauce	13400

Mahi Mahi Hikka Stew - @

15 LKR

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

Seabass with Herb Crumble

3900

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

Mullet en Papillote

4300

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

## Catch of the Day

Whole Mullet Fish 100g Baked or grill fish served with garlic butter sauce.	1100
Lobster with Garden Salad and white wine sauce 100g	
Grilled	1500
Thermidor	2200
Crab 100g steamed, fried or pepper style	1900
Cuttlefish 100g Grilled or salt and peppered	1900

Black Tiger Prawns 100g Grilled, chili fried	1900
White Prawn 100g Grilled, batter fried or hot and spicy	1900
Calamari 100g poached in olive oil and garlic	2800
Shrimps 100g poached in olive oil and garlic	2800



## Meat

LKR

10900 Roasted Rack of Lamb - @ Roasted Australian lamb rack served on crush potatoes and sauté spinach, mustard jus Grill Ribeye Steak - (2) 10900 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 - (2) 10900 Slow braised lamb shank served with creamy mash and vegetables Grill Pork Chop 5100 Grill pork chop covered with savory cabbage and verity of sprinkles delicious slathered with spicy mayonnaise and soy glaze Arrack Chicken - (%) 3400 Arrack and Sri Lankan spice marinated chicken skewer served with pineapple and peanut sauce accompanied with herb potato fries Brioche Chicken 3400 Herb and chicken stuffed brioche bread accompanied with brown mushroom sauce and butter pouched carrot Pan Seared Duck Breast - (2) 11200 Pan seared duck breast served with roasted butternut marrow, plum cherry and red wine sauce



Vegetarian	LKR
Parmesan Gnocchi on Puff Homemade potato gnocchi cooked with mushroom and green veggies served with creamy sauce and crispy puff pastry	2700
Butternut Squash Cake with Crunchy Cauliflower Bites Asian spice infused butternut cake served crispy fried cauliflower bites dressed with Pineapple tangy sauce	2400
Veggie Tartine Mixed vegetables and cheese melted in herb flat bread with tomato confit, pineapple and watercress salad	2000
Sri Lankan all-time favorites	0.400
Rice and Curry Crab	3400 4000
Choice of curry - chicken, fish, prawn, crab, pork or cashew nut curry local vegetables and accompanied with Condiments	
Pot Biryani	
Chicken or Fish	3600
Biryani Prawns  Biryani covered with Naan Bread, baked and served with Condiments	4000
Side Dishes	
Steam Rice	700
Buttered Vegetables	1000
Steam Broccoli with Hollandaise Sauce	1900
Side salad	1000
French Fries	1900
Potato Wedges	1900

Dessert	LKR
Ivory Mango Dream Silky-smooth cheesecake infused with fresh mango, set on a bucrust and topped with a luscious white chocolate glaze.	1600 uttery cookie
Tarte Tatin de Pommes Classic French dessert featuring caramelized apples nestled in pastry, paired with homemade vanilla ice cream.	1700 a flaky
Chocolate cheesecake  Double chocolate (white and dark) baked cheesecake	2600
Crème Brûlée - ② Rich custard served with caramel disk on top accompanied with Berry Relish	1900 mixed
Warm Dark Chocolate Mud Cake  Mouthwatering chocolate mud cake topped with burnt marshma	2000 illow
and vanilla ice cream  Fried Ice Cream in wood pile  Basilur earl gray tea infused fried ice cream set in crispy chips s	2000 served with
Passion Fruit Meringue Pie Baked passion curd on crust topped with fluffy meringue	2300
Coconut Surprise - ② Coconut passion pina colada with pineapple glaze	2000
Caramel Apple Bliss Stunning apple filled with luscious cognac butter, resting on a classe and a delicate almond sponge.	2300 rispy cornflake
Via Paradiso Layers of tiramisu and rich chocolate mousse, set on a coffee li	1900 queur-soaked
sponge and crowned with dark cherries.  Macha Tiramisu  Layered mascarpone with brandy and Macha sponge	2000
Homemade Ice Cream - ②  Vanilla bean, chocolate, salted caramel, mint and chocolate, pir and pepper, passion fruit, avocado	1500 neapple
Fruit Platter - ② Seasonal fruit platter	1500
Watalappan - ② Sri Lankan Jaggery and coconut pudding spiced infuse	1700

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.

Above prices are in LKR. (Inclusive of all Government Taxes and Levies) 10% Service Charge will be applicable.