

# CULINARY

## Starters

### Crab cake 2700

Lumpy Crab Cake, Green Apple Jalapeno Salsa, sriracha Lime aioli

### Salmon Cracker 3100

Crispy Rice Cracker topped with Asian marinated salmon

### Seafood spring Rolls 2200

Spiced Fish, Prawn Cuttlefish, netted spring roll, spicy mango dip, cilantro

### Tuna Tartare Cones 2450

Yellow fin Tuna, Avocado, Cilantro, Scallion, Kewpie, Wasabi Pearls

### Avocado and Shrimps 🌾 2700

Grill Avocado with Creamy Shrimps

### Octopus and Baby Potatoes 🌾 2400

Grill Paprika Octopus, Herb Baby Potato, Herb Mayo

### Lobster Roll 3100

Poached Lobster, Gochujang mayo, Scallion

### Beef Tartare 3100

Beef Tenderloin, Churros, quail Egg

### Chicken Skewer 🌾 1950

Mexican marinated, Sour Cream

### Crispy Pork Belly 🌾 1950

Ginger Soy Glazed

### Sweet Potato Steaks 🌾 🌱 1750

Pan-fried sweet potato, guacamole, tomato salsa, sour cream

### Cauliflower Bites 🌱 1750

Batter fried cauliflower, tangy pineapple sauce, sesame

## Salads

### Grill Caesar Salad Chicken 3200

### Grill Caesar Salad Tandoori Prawn 3600

grill tender chicken or tandoori prawn with grill heart romaine lettuce, homemade classic dressing, Italian croutons, bacon powder and parmesan

### Garden Green Salad 🌾 🌱 1600

mixed green lettuce served with passion dressing

### Beetroot Goat Cheese Salad 🌾 2100

roast beetroot, herb dressing, citrus segments goat cheese mousse

### Honey Glazed Pumpkin Salad 🌾 2100

grill pumpkin, honey glaze, feta crumble, pumpkin seeds

### Salmon Salad 3100

cured salmon, mixed greens compressed cucumber, green dressing

🌱 Vegan   🌾 Gluten free   🌱 Veggie

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## Soup

### Roasted Tomato Soup 1600

parmesan cheesecake, basil oil

### Seafood Soup 2400

velouté, fresh seafood, herbs, lobster oil

### Mushroom Cappuccino 1950

milk froth, truffle butter, garlic bread

### Red Chicken Coconut Broth 1950

asian spiced, tender chicken, coconut cream

## Seafood

### Grill Tuna Steak 🌾 3400

string beans, courgette, ginger scallion herb cream sauce

### Pan Fried Salmon 🌾 6300

saffron polenta, glazed carrot, creamy tarragon mustard cream sauce

### Mediterranean Style Calamari 🌾 4600

herbs, garlic, mixed spices

### Paprika Prawns 6000

olive oil, paprika, garlic, chili flakes, grilled bread

### Seafood Ravioli 4200

squid ink beurre blanc, crustation bisque

### Lobster Prawn Fettuccini 4200

chili flakes, creamy sauce

### Grill Seafood Platter for Two 13400

whole fish, Jumbo prawns, calamari, crab, lobster, saffron rice, garlic butter sauce

### Pan Fried Fish Fillet 🌾 3400

string beans, green apple herb sauce

### Steam Seabass 3900

butter burnt vegetables, green mash, herb crumble, white wine sauce

### Whole Charred Grill Fish 🌾 4300

herb marinated, green salad, tomato beurre blanc

🌾 Gluten free

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## Catch of the Day

### Whole Mullet Fish 100gr 900

baked or grill fish served with garlic butter sauce

### Lobster with Garden Salad and White Wine Sauce 100gr Grilled 1200

### Lobster with Garden Salad and White Wine Sauce 100gr Thermidor 1750

### Crab 100gr 1500

steamed, fried or pepper style

### Cuttlefish 100gr 1500

grilled or salt and peppered

### Black Tiger Prawns 100gr 1500

grilled, chili fried

### White Prawn 100gr 1500

grilled, batter fried or hot and spicy

### Calamari 100gr 2300

poached in olive oil and garlic

### Shrimps 100gr 2300

poached in olive oil and garlic

## Meat

### Roasted Rack of Lamb 10900

roasted australian lamb rack served on crush potatoes and sauté spinach, mustard jus

### Grill Ribeye Steak 🌾 10900

grill sirloin steak set on sauté mushrooms accompanied with rocket salad and steak fries served with café De paris

### Braised Lamb Shank 🌾 10900

slow braised lamb shank served with creamy mash and vegetables

### Bbq Pork Collar 5100

garlic mash, green beans, bbq sauce

### Arrack Chicken 🌾 3400

arrack and sri lankan spice marinated chicken skewer served with pineapple and peanut sauce accompanied with herb potato fries

🌾 Gluten free

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## Vegetarian

### **Parmesan Gnocchi on Puff 2200**

Homemade potato gnocchi cooked with mushroom and green veggies served with creamy sauce and crispy puff pastry

### **Grilled Cauliflower Steak 2200**

garlic mash, green beans, vegetable brown sauce

## sri lankan all Time Favorites

### **Rice and Curry 3400**

choice of curry - chicken, fish, prawn, crab, pork or cashew nut curry served with local vegetables and accompanied with condiments.

### **Crab 4000**

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 3600**

Biryani covered with Naan Bread, baked and served with Condiments

### **Biryani Prawns 4000**

Biryani covered with Naan Bread, baked and served with Condiments

## Side Dishes

### **Steam Rice 700**

### **Buttered Vegetables 1000**

### **Steam Broccoli with Hollandaise Sauce 1900**

### **Side Salad 1000**

### **French Fries 1900**

### **Potato Wedges 1900**

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## Dessert

### **Ivory Mango Dream 1600**

Silky-smooth cheesecake infused with fresh mango, set on a buttery cookie crust and topped with a luscious white chocolate glaze.

### **Tarte Tatin de Pommes 1700**

Classic French dessert featuring caramelized apples nestled in a flaky pastry, paired with homemade vanilla ice cream.

### **Chocolate cheesecake 2600**

Double chocolate (white and dark) baked cheesecake

### **Crème Brûlée 1900**

Rich custard served with caramel disk on top accompanied with mixed Berry Relish

### **Warm Dark Chocolate Mud Cake 2000**

Mouthwatering chocolate mud cake topped with burnt marshmallow and vanilla ice cream

### **Fried Ice Cream in Wood Pile 2000**

Basilur earl gray tea infused fried ice cream set in crispy chips served with pastry cream

### **Passion Fruit Meringue Pie 2300**

Baked passion curd on crust topped with fluffy meringue

### **Coconut Surprise 2000**

Coconut passion pina colada with pineapple glaze

### **Via Paradiso 1900**

Layers of tiramisu and rich chocolate mousse, set on a coffee liqueur-soaked sponge and crowned with dark cherries.

### **Matcha Tiramisu 2000**

Layered mascarpone with brandy and Matcha sponge

### **Homemade Ice Cream 1500**

Vanilla bean, chocolate, salted caramel, mint and chocolate, pineapple and pepper, passion fruit, avocado

### **Fruit Platter 1500**

Seasonal fruit platter

### **Watalappan 1700**

Sri Lankan Jaggery and coconut pudding spiced infuse

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