

À la carte
M e n u



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Appetizers

Sri Lankan Mutton Rolls

\$ 09

Fried mutton rolls and mixed greens served with a tangy tamarind sauce.

Smoked Salmon

\$ 12

Smoked Norwegian pink salmon on greens served with capers, horseradish cream and a balsamic reduction.

Seared Sea Scallops

\$ 10

Pan fried scallops served with green beans on a fruit salsa with an orange walnut dressing.

Seafood Combo Platter

\$ 12

Crab claws, prawn toast, seafood ball and seafood spring roll.

Parmesan Fried Chicken

\$ 10

Deep fried parmesan coated strips of chicken, cheesy potato wedges and garlic aioli.

Grilled Pawkies

\$ 10

Cheese mash and chili barbeque sauce.

Vegetable Samosa

\$ 06

Mint chutney and raita.

Cheese Toast

\$ 10

Our take on the traditional cheese toast with your choice of either chicken nai miris, savory cheese, devilled seafood or black pork.

French Bread Pizza

\$ 10

Topped with tomato ragout and mozzarella.

Platter of Cheese

\$ 15

A delectable array of assorted cheeses - camembert, brie, cheddar and a spicy cheese served with crackers, preserves and nuts.

Devilled Cashew Nuts

\$ 08

Served with deep fried curry leaves and chillies

Soups

Crab Bisque	\$ 06
Crab meat with roasted coconut, tomato and mint.	
Chicken & Mushroom	\$ 05
A rich and creamy chicken puree with wild mushrooms.	
Tom Kha Gai 🌶️	\$ 06
The traditional Thai spiced chicken soup with galangal, lemongrass and a hint of coconut cream.	
French Onion	\$ 08
Classic French onion soup served with cheese toast.	
Broccoli and Cheese 🌿	\$ 08
Creamy soup with diced cheese crouton.	
Mushroom Velouté	\$ 05
Roasted wild mushroom (optional with chicken) with a hint of truffle oil.	
Eggplant Miso 🌶️	\$ 08
Crispy and crunchy diced eggplant, grilled tofu and spring onion.	
Italian Wedding	\$ 08
This traditional soup is a flavourful broth with tender chicken meatballs, pasta and served with garlic bread.	

Salads

Pickled Papaya, Mango, and Radish



\$ 05

Mint and chili hinted pickled papaya with mango, radish and feta.

Sigiri Chicken

\$ 06

Shredded chicken, gotukola, tomato, coconut salad tossed with curry leaf pesto.

Crispy Mixed Greens



\$ 05

Mixed vegetables and olive salad with a tangy balsamic dressing.

Caesar

\$ 10

Cajun prawns or chicken with iceberg lettuce tossed with anchovy dressing and parmesan.

Mixed Cob



\$ 10

Typically made with chopped greens, tomato, bacon, chicken breast, eggs and avocado served with chives, blue cheese and a red wine vinaigrette.

Meats

Ceylon Spice infused grilled Chicken 	\$ 10
Spice infused grilled chicken served with coconut rice, buttered vegetable and a mild curry gravy.	
Pan fried Duck Breast	\$ 40
Duck breast on a curry leaf pesto with bitter gourd sambol and passion fruit sauce.	
Australian Beef Tenderloin	\$ 35
Rosemary infused tenderloin of beef served with crispy potato wedges, grilled vegetable and a lemon grass jus.	
Herb Crusted Lamb Cutlets	\$ 50
Herb crusted lamb cutlets served on a creamy mash with glazed vegetable and a tamarind jus.	
Pork Loin Chop 	\$ 15
BBQ marinated pork loin chop with pineapple chutney, buttered vegetables and an orange mustard sauce.	
Mixed Sizzling Platter 	\$ 30
Grilled beef, lamb, pork spare ribs, chicken and sausages served with cheesy vegetables and a barbeque and pepper sauce.	
Coq Au Vin 	\$ 12
Classic hearty French stew, chicken braised in red wine with mushrooms served with mashed potatoes.	
Shepherd's Pie	\$ 14
Classic lamb cottage pie, topped with a rich gravy, baked with cheesy mashed potatoes.	
Veal Zurich	\$ 12
Classic Zurich style, veal with creamy mushroom sauce and mashed potatoes.	
Pork Spare Ribs 	\$ 15
Spare ribs marinated in barbeque sauce with caramelized pineapple and fried potato wedges.	

Seafood

Fried Sigiriya Lake Fish

\$ 12

Sesame battered fried fillet of fresh water fish with fries and coriander tartar.

Pan seared King Fish

\$ 12

Dill scented pan fried king fish with coconut risotto and vegetables, complimented with a citrus caper sauce and a corn tomato salsa.

Fish & Chips

\$ 15

Beer batter fried white modha fish served with a spicy tartar sauce and thick cut fries.

Grilled Tiger Prawns

\$ 30

Lagoon prawns, grilled to perfection and served with a sweet chilli caper dressing with lime risotto and a fresh vegetable salad

Baked Crab

\$ 10

Thyme and white wine infused crab meat topped with cheese and baked to perfection and served in the shell with garlic bread.

Grilled Salmon Steak

\$ 18

Norwegian grilled salmon steak on a bed of leek mushroom compote with caper butter sauce.

Mixed Sizzling Seafood Platter

\$ 35

Lobster tail, tiger prawn, slices of barramundi fish, cajun cuttle fish with paprika fried wedges and garlic bread.

Asian

Udon Noodles 🌶️

Udon noodles tossed with egg, chicken, prawns and vegetables.

\$ 10

Delhi Butter Chicken 🌶️ 🥜

Light tandoori infused chicken cooked in a cream gravy served with naan, raita and pappadam

\$ 10

Nasi Goreng 🌶️

Indonesian spicy mixed fried rice with grilled chicken satay and accompaniments.

\$ 10

Thai Green Eggplant Curry 🌶️

Served with steamed rice and garlic kankung.

\$ 08

Pork Katsu 🐷

Deep fried pork cutlet served with spicy dicone mayo and steamed rice.

\$ 12

Naan Roti 🌶️

Garlic, cheese or butter served with vegetable korma and dhal tadka.

\$ 08

Sandwich

Club Sandwich

\$ 10

Bacon, chicken, egg, and cheese served with fries and coleslaw.

Make your own Sandwich

\$ 09

Choose from cheese/roast beef/roast chicken/ ham/
egg mayonnaise/vegetable/tuna and sweet corn
served with fries and salad

Chicken Ciabatta

\$ 10

Herb marinated grilled chicken breast with crunchy
mixed greens, fried green tomato and garlic aioli.

Smoked Salmon on Lemon Rye Roll

\$ 12

With caper mayonnaise, crispy iceberg lettuce served with
cheesy wedges and salad.

Steak Sandwich on French baguette

\$ 11

Grilled beef steak, sautéed mushrooms, caramelized onions,
English mustard and potato wedges.

Burger

Craft Burgers

Your choice of a patty topped with cheese, caramelized pineapple,
onion, tomato, lettuce and served with fries

Beef

\$ 10

Chicken

\$ 09

Cauliflower

\$ 07

Omelette

Omelette

\$ 04

Your choice of filling: ham, cheese, tomato,
mushroom, onion served with fries.

Italian

PIZZA

Primavera or Margherita  (cheese, tomato and basil)	\$ 07
Agnello (cheese, tomato, lamb and vegetable)	\$ 12
Pollo (cheese, tomato, chicken and vegetable)	\$ 08
Pescatore (cheese, tomato and mixed seafood)	\$ 10
Deville Seafood  (cheese, tomato, devilled seafood and vegetable)	\$ 10
Calzone (pizza pocket stuffed with cheese, tomato, vegetable and chicken or lamb)	\$ 12
Macaroni ai Gamberie Pomodoro Fresco Macaroni and prawns tossed with Neapolitan or cream sauce.	\$ 08
Spaghetti or Penne - Bolognese / Carbonara  / Arabiata  / Napoli 	\$ 10
Spaghetti Aglio Olio Pepperoncino  Al dente pasta with garlic, chilli peppers and olive oil.	\$ 07
Pasta with Cashew Nut & Basil Pesto   Your choice of spaghetti or pasta.	\$ 07
Baked Lasagna Beef, chicken, seafood or vegetables with sun dried tomato.	\$ 10
Tuscan Chicken Tagliatelle Creamy pasta with mushroom, chicken and grana padano.	\$ 10
Spinach Ravioli  Baked creamy pasta with basil pesto, cheddar and mozzarella.	\$ 10
Gnocchi Alfredo  Home-made gnocchi with creamy alfredo and parmigiana.	\$ 10
Eggplant Caponata  Roasted eggplant with tomato sauce on garlic bread.	\$ 08

Desserts

Tiramisu	\$ 08
Classic Italian mascarpone cheese cake with ginger biscuit on coco powder.	
Bibikkan	\$ 03
Coconut cake from the south of Sri Lanka served with coconut iced cream.	
Chocolate Brownie 🍫	\$ 04
Served with chocolate or vanilla iced cream, nuts and caramel topping.	
Watalappan 🍫	\$ 04
Sri Lankan palm jaggery pudding with cashew nuts.	
Seasonal Fresh Fruit	\$ 04
Local fresh fruit served with homemade sorbet.	
Baileys Cheese Cake 🍷	\$ 05
Bailey's Irish cream flavored cheese cake and chocolate truffle served with berry compote.	
Buffalo Curd	\$ 02
Served with kithul palm treacle.	
Iced Cream Sundae 🍫	\$ 03
Select 3 scoops of your favourite flavours from chocolate, vanilla or strawberry served with chopped roasted cashew or nougat with fruit topping and a finger biscuit.	
Fresh Fruit Salad	\$ 03
Served with vanilla iced cream.	
Banana Fritters	\$ 04
Served hot with vanilla iced cream and caramel topping.	
Sago Pudding	\$ 03
Served with fruit kebab and treacle.	
A Slice of Cake	\$ 03
Chocolate or butter cake served with chocolate or vanilla iced cream.	
Platter of Assorted Cookies	\$ 03