



## All Day Brunch (8am-6pm)

<b>Island Harvest Avocado</b>	1800 LKR
Artisanal sourdough with velvety avocado, a perfectly poached free-range egg, Fresh watermelon-mint salsa & a drizzle of silky yoghurt.	
<b>Golden Coconut Toast</b>	2950 LKR
Buttery croissant soaked in spiced cream, layered with caramelized banana, mango medley, and finished with warm cinnamon syrup.	
Allergen Information : Nuts	
<b>Treacle Cloud Pancakes</b>	1950 LKR
Fluffy pancakes layered with cinnamon infused treacle, tropical fruit compote, and a light whisper of cream.	
<b>Malawach with House Sambal &amp; Farm Eggs</b>	2500 LKR
Crisp Yemeni Malawach crowned with soft-cooked eggs, house sambal, aged cheese and a drizzle of signature sauce.	
<b>Sunfire Citrus Chicken</b>	2600 LKR
Flame-kissed, slow-cooked chicken on creamy hummus, with microgreens and a bright island citrus salad.	
Allergen Information : Gluten Free	
<b>Tropical Garden Salad</b>	1950 LKR
A vibrant mix of farm fresh lettuces, cherry tomatoes, passion fruit vinaigrette & toasted flakes for a delicate crunch.	
Allergen Information : <b>Vegan</b> <b>Gluten Free</b> <b>Nuts</b>	
Optional Add on: Beef 1000 LKR , Chicken 800 LKR	
<b>Truffle Halloumi Shakshuka</b>	2950 LKR
Slow-roasted tomato and smoky pepper shakshuka topped with golden-fried halloumi and a hint of truffle oil, served with toasted sourdough.	
<b>Appetizers</b>	
<b>Golden Wedges</b>	1400 LKR
<b>Hand-Cut Fries</b>	1200 LKR

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Prices are subject to a 10% service charge

## Lunch (12pm-6pm)

<b>Arugam Bay Style Grilled Chicken</b>	2850 LKR
Succulent free-range chicken thigh, char grilled with seasonal vegetables, drizzled jus & rich brown velouté.	
<b>Slow-Braised Beef Sandwich</b>	3200 LKR
Tender braised beef in toasted multi grain loaf with sharp cheddar, baby greens & a side of hand cut fries.	
<b>Forest Mushroom Risotto</b>	2250 LKR
Creamy Arborio rice with wild mushrooms, sun dried tomatoes & a whisper of curry leaf aroma.	
Allergen Information : <b>Vegan</b> <b>Gluten Free</b>	
Add on: Beef 1000 LKR, Chicken 800 LKR	
<b>Spiced Beef Tahini Wrap</b>	2850 LKR
Char grilled beef in a warm tortilla with sambal aioli, chilli tahini and pickled vegetables.	
<b>Thai Green Curry Bowl</b>	2850 LKR
Thai green curry with tender chicken, jasmine rice & brinjal sambol.	
Allergen Information : <b>Gluten Free</b>	

### Add Ons

#### Savoury

Beef	+1000 LKR
Chicken	+800 LKR
Golden Wedges	+600 LKR
Hand-Cut Fries	+550 LKR
Coconut Sambol	+300 LKR
Hummus	+400 LKR
Salad	+400 LKR

#### Egg

+300 LKR

- Poached
- Scrambled
- Omelette
- Fried

\*Spice levels can be adjusted upon request

#### Sweeteners

Chocolate Sauce	+300 LKR
Coconut Whipping Cream	+300 LKR
Fruit Salsa Portion	+400 LKR
Treacle	+300LKR
Honey	+300 LKR

### SIGNATURE DRINKS

#### ROSE SPANISH LATTE

Espresso with sweetened condensed milk and a floral rose essence – indulgent and elegant.

1600 LKR

#### COCONUT CREAM SHAKE

Thick, rich coconut milkshake topped with toasted flakes and garnished with desiccated coconut.

1850 LKR

V / D.F

## Coffee

<b>ESPRESSO</b>	680 LKR
Rich, bold shot of pure coffee intensity.	
V N.A.S D.F	
<b>AMERICANO</b>	680 LKR
Espresso mellowed with hot water, smooth and deep.	
V N.A.S D.F	
<b>CAPPUCCINO</b>	800 LKR
Balanced espresso topped with velvety milk foam – light, creamy, and classic.	
N.A.S	
<b>FLAT WHITE</b>	800 LKR
Silky steamed milk poured over bold espresso smooth with a microfoam finish.	
<b>CORTADO</b>	800 LKR
Equal parts espresso and warm milk for a bold yet balanced flavour.	
N.A.S	
<b>LATTE</b>	900 LKR
Velvety steamed milk meets espresso in a smooth, comforting blend.	
N.A.S	
<b>MOCHA</b>	950 LKR
Espresso meets rich chocolate and creamy milk for a luxurious twist.	
Available with your choice of Coconut Milk, *Oat Milk, or Regular Milk.	
*Oat milk. Surcharge of 600 LKR per serving	
Kithul/Honey Sweetener available on request	
Single Shot Available at no extra cost for a less intense coffee flavour	

### SPECIALTY BREW COLLECTION

Expertly brewed, single-origin coffees showcasing delicate clarity and captivating aroma.

#### V60 SEASONAL POUR OVER – 1,200 LKR

## Iced Favourites

<b>CARAMEL DRIFT LATTE</b>	1400 LKR
Iced espresso swirled with buttery caramel and milk.	
<b>COCONUT CLOUD LATTE</b>	1400 LKR
A dreamy blend of king coconut water & espresso foam.	
<b>ICED THAMBILI SPRITZ</b>	1000 LKR
King coconut water, citrus, sparkling water & chia seeds.	
V	
<b>BRAZILIAN LEMONADE</b>	1250 LKR
Zesty lemons and lime over crushed ice with a creamy twist.	

#### AFFOGATO

##### VANILLA

Silky vanilla ice cream with a bold shot of our specialty espresso, served in a chocolate-coated cup dusted with desiccated coconut.

OR

##### COCONUT

Creamy coconut ice cream with aromatic espresso, served in a cup lined with coconut-chocolate spread and sprinkled with pistachios.

Per Serving - 1,600 LKR

## Specialties

<b>VELVET ORANGE</b>	1400 LKR
COLD BREW	
Cold brew with sweet cream, orange zest, silky foam and grated orange peels.	
<b>ISLAND COLADA</b>	1200 LKR
A tropical coconut-pineapple cooler with coconut shavings – no coffee, just vibes.	
V D.F	
<b>CRUNCHY HAZELNUT LATTE</b>	1550 LKR
Iced latte with toasted hazelnut and whipped cream with a crunchy topping of nuts.	

## Matcha Collection

<b>ICED MATCHA LATTE</b>	1,350 LKR
Smooth iced matcha mixed with fresh milk –fresh, earthy, energizing.	
<b>STRAWBERRY MATCHA SWIRL</b>	1,550 LKR
A unique combination of matcha and strawberry separated by rich milk. N.A.S	
<b>MANGO MATCHA LATTE</b>	1,450 LKR
A refreshing blend of tropical mango and earthy matcha, lightly sweetened and served over ice with your choice of milk.	
<b>SPARKLING YUZU MATCHA</b>	1,900 LKR
Matcha, sparkling water, and bright yuzu citrus.	
<b>YUZU COCONUT MATCHA LATTE</b>	1,900 LKR
Matcha swirled with tropical coconut milk and zesty yuzu.	

#### CEREMONIAL MATCHA LATTE

Finely ground Japanese matcha whisked into creamy milk – earthy, rich, and smooth.

1350 LKR

V N.A.S

(Served Hot)

## Smoothies & Wellness Blends

<b>BERRY COCO CRUSH</b>	1400 LKR
Mixed berries, coconut milk, and a touch of natural sweetness topped with chia seeds.	
V N.A.S D.F	
<b>CHOCO NUT BLISS</b>	1400 LKR
Banana, cacao, and nut butter blended smooth and rich, garnished with nuts	
V N.A.S D.F	
<b>GREEN GLOW ELIXIR</b>	1400 LKR
Spinach, apple, cucumber, ginger, mint and a slice of lime – pure refreshment.	
V N.A.S D.F	
<b>GOLDEN COCO LASSI</b>	1400 LKR
Turmeric-spiced coconut yogurt smoothie with honey and cardamom.	
N.A.S	

## Hot Chocolate Collection

<b>CLASSIC</b>	1400 LKR
Deep, dark cocoa blended with steamed milk.	
<b>COCONUT</b>	1400 LKR
A tropical twist on classic hot chocolate with coconut cream.	

## Artisanal Tea Range

<b>CAMOMILE ORANGE</b>	700 LKR
Floral calm meets citrus brightness.	
<b>GREEN FRUITY TEA</b>	700 LKR
Fruity and fresh with subtle green tea undertones.	
<b>GREEN TEA PEACH</b>	700 LKR
Gentle green tea with juicy peach sweetness.	
<b>MINT</b>	700 LKR
Pure, cool, and refreshing.	
<b>CEYLON COCONUT BLACK BLEND NO. 1</b>	700 LKR
High grown black tea with coconut infusion.	
<b>COCONUT &amp; FLORAL BLACK BLEND NO. 2</b>	700 LKR
An aromatic blend of black tea with coconut & floral infusion.	
<b>ISLAND BREAKFAST BLEND</b>	700 LKR
Robust black tea, ideally paired with regular milk	
<b>BLACK TEA PLAIN</b>	700 LKR
Straight-up, strong and classic.	
<b>CHINESE GREEN TEA</b>	700 LKR
Delicate and grassy with a clean finish.	
<b>ROOIBOS VANILLA</b>	700 LKR
Naturally caffeine-free, soft vanilla warmth.	

## Water

<b>OLU TROPICAL WATER 330 ML</b>	450 LKR
<b>OLU SPARKLING WATER 330 ML</b>	650 LKR
<b>FRESH THAMBILI WATER</b>	500 LKR



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V = Vegan | D.F = Dairy Free | N.A.S = No Added Sugar