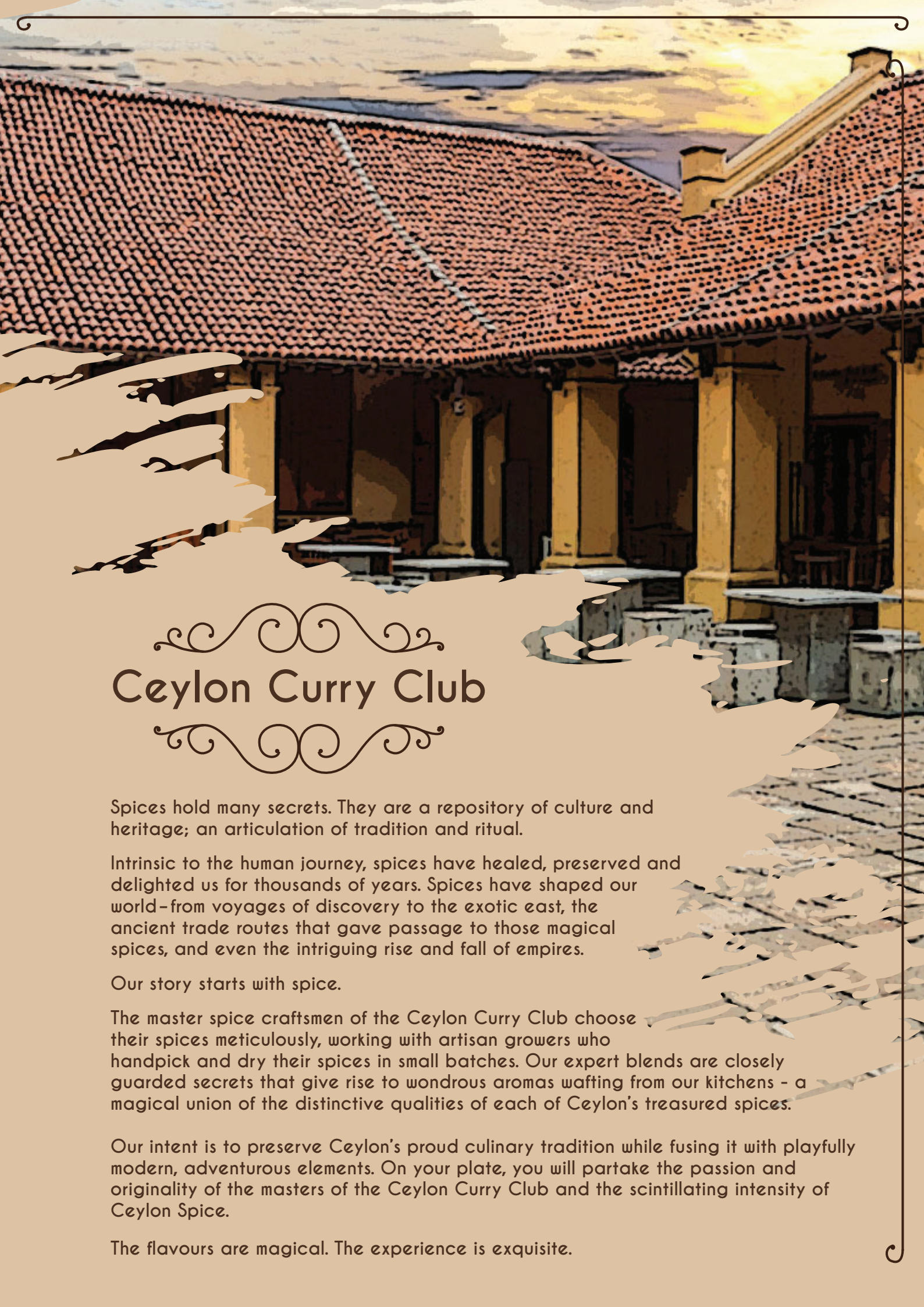


FOOD

Menu





Ceylon Curry Club

Spices hold many secrets. They are a repository of culture and heritage; an articulation of tradition and ritual.

Intrinsic to the human journey, spices have healed, preserved and delighted us for thousands of years. Spices have shaped our world—from voyages of discovery to the exotic east, the ancient trade routes that gave passage to those magical spices, and even the intriguing rise and fall of empires.

Our story starts with spice.

The master spice craftsmen of the Ceylon Curry Club choose their spices meticulously, working with artisan growers who handpick and dry their spices in small batches. Our expert blends are closely guarded secrets that give rise to wondrous aromas wafting from our kitchens - a magical union of the distinctive qualities of each of Ceylon's treasured spices.

Our intent is to preserve Ceylon's proud culinary tradition while fusing it with playfully modern, adventurous elements. On your plate, you will partake the passion and originality of the masters of the Ceylon Curry Club and the scintillating intensity of Ceylon Spice.

The flavours are magical. The experience is exquisite.

TASTY TITBITS



TEMPERED MIXED SEAFOOD

Calamari, prawn,
fried salaya
and fried tuna fish,
served with
a spicy curd dip

Rs. 3,500



CRUMBED FRIED PORK P

Served with
Garlic Mayo

Rs. 3,800

ABOVE PRICES ARE ALL INCLUSIVE

V Vegetarian P Pork



DEVILLED CHICKEN

Slightly crispy
boneless chicken
tossed with capsicum,
onions and
spicy tomato sauce

Rs. 2,950



FRIED MANIOC CUTLETS V

Served with spicy
kochchi sambol
and Baked garlic

Rs. 1,800

ABOVE PRICES ARE ALL INCLUSIVE

V Vegetarian P Pork



PRAWN WADEY

Served with
kochchi sambol

Rs. 3,000



HOT BUTTER CALAMARI

Golden fried calamari in
spicy hot garlic butter

Rs. 3,250

ABOVE PRICES ARE ALL INCLUSIVE

 Vegetarian  Pork

APPETITE AROUSERS



SWEET POTATO ROTI WITH JACKFRUIT PUREE V

Packed full of nutrients and flavour, these sweet potato flatbreads are served with slow cooked tender jackfruit

Rs. 1,800



TEMPURA PRAWN WITH CITRUS BUTTER

Puttalam prawns in a traditional ambulthiyal marinade, served with kochchi mayo, spiced pineapple curry and a ginger infused tea shooter

Rs. 3,500

ABOVE PRICES ARE ALL INCLUSIVE

V Vegetarian P Pork



SPICED ROASTED PUMPKIN SOUP V

A hearty Ampara
butternut pumpkin soup
spiked with
curry spices and
toasted pumpkin seeds

Rs. 1,850



DUO SOUP (DANDILA AND BULATH SOUP) P

Betel and purple
yam served with
pork bacon

Rs. 2,150

ABOVE PRICES ARE ALL INCLUSIVE

V Vegetarian P Pork

PUNCHY MAINS



CEYLON BEEF WELLINGTON

Curried beef and spiced duxelles wrapped in crispy puff pastry with tempered potato, vegetables and roasted whole garlic on the side

Recommended with Arrack

Rs. 7,800



BLACKENED CHICKEN BREAST

Succulent stuffed chicken breast, infused with traditional Sri Lankan flavours and our house-made curry powder. Served alongside tempered potatoes, tempered greens, and brinjal moju

Recommended with Arrack

Rs. 3,960

ABOVE PRICES ARE ALL INCLUSIVE

 Vegetarian  Pork



CURRY ROAST PORK WITH MANIOC P

A delightful combination of spicy pork loin paired with manioc croquets and tempered greens, served with spicy pineapple curry

Recommended with Arrack

Rs. 4,600



A DELECTABLE PLATEFUL OF ASSORTED SPICY SEAFOOD

An array of the day's freshest seafood with lemongrass rice and well-seasoned coconut gravy

Recommended with Arrack

Rs. 7,500

ABOVE PRICES ARE ALL INCLUSIVE

V Vegetarian P Pork



AROMATIC SEAFOOD PILAF

An irresistible rice pilaf
studded with seafood
and sweet & spicy
onion relish

Recommended with Arrack

Rs. 5,100



CRAV COBBLER

A Lankan crab curry
with soft bread rolls
and cheese
to mop it up

Recommended with Arrack

Rs. 8,500

ABOVE PRICES ARE ALL INCLUSIVE

 Vegetarian  Pork



RIVER KING PRAWN

Poached prawn in
a fragrant curry,
served on lemongrass
infused milk rice with
tempered leeks and
curry purée

Recommended with Arrack

Rs. 8,750



FISH AMBULTHIYAL WITH YELLOW RICE

Sri Lankan tuna fish in a
traditional ambulthiyal
marinade with
a peanut crust and
gotu - kola sambol

Recommended with Arrack

Rs. 4,250



CHICKEN SKEWERS

Spicy lean chicken
packed full of flavour,
served with
spicy peanut dip, pickle,
garlic mayo and roti

Recommended with Arrack

Rs. 4,750



SPICY TENDER BRINJAL RAVIOLI V

Soft little envelopes
stuffed with brinjal moju
and curried
tomato gravy

Recommended with Arrack

Rs. 2,950

ABOVE PRICES ARE ALL INCLUSIVE

V Vegetarian P Pork



THE NEGOMBO LAGOON CRAB CART

1.2kg of fresh Negombo lagoon crab in a fragrant curry with moringa, coconut sambol, roast paan or garlic rice
Serves 3-4 people

Recommended with Arrack

Rs. 32,500



POT LAMPRAIS

Lamprais is a delicate balance of traditional Sri Lankan flavors served in a clay pot, covered with a banana leaf. Enjoy aromatic rice infused with cloves, cardamom and cinnamon, served alongside a delicious medley of slow-cooked chicken, fried eggplant, caramelized onions, fish cutlet, egg, fried ash plantain and blachan.

Recommended with Arrack

Rs. 3,200



MUTTON KOTTU

A delectable stir fry of tender imported mutton and crispy strips of godhamba roti, fresh vegetables, eggs, and a punchy curry packed with Sri Lankan spices

Recommended with Arrack

Rs. 4,250

A TASTE OF TRADITION



HOPPERS

(PRAWN, CHICKEN, EGG, COCONUT MILK, PLAIN)

An assortment of hoppers-prawn, chicken, egg, coconut milk and plain, served with dhal, lunumiris and seeni sambol

Recommended with Arrack

Rs. 4,000



EGG & PRAWN GODAMBA ROTI

A popular street food, these thin rotis are stuffed with delicious prawn and egg, served with dhal, coconut sambol and seeni sambol

Recommended with Arrack

Rs. 4,200

ABOVE PRICES ARE ALL INCLUSIVE

 Vegetarian  Pork



PITTU V

A cylinder of steamed ground rice, layered with fresh coconut, served with dhal or coconut milk, lunumiris and seeni sambol

Recommended with Arrack

Rs. 3,180



STRING HOPPERS V

Steamed threads of rice flour, served with dhal and coconut sambol

Recommended with Arrack

Rs. 2,850

ABOVE PRICES ARE ALL INCLUSIVE

V Vegetarian P Pork



POL ROTI V

Classic Sri Lankan coconut flatbread, served with dhal, lunumiris and seeni sambol

Recommended with Arrack

Rs. 2,950



RICE V

A choice of steamed rice or yellow rice, 3 vegetable curries and green mallum of the day, served with coconut sambol, papadam and fried red chilli

Recommended with Arrack

Rs. 2,150

For additional items, please speak to your steward.

Elevate your "Taste of Tradition" meal by complementing it with items from our Authentic Ceylon Curry selection

ABOVE PRICES ARE ALL INCLUSIVE

V Vegetarian P Pork

AUTHENTIC CEYLON CURRY



MUTTON CURRY

Mutton immersed in a
spicy gravy with
chickpeas

Rs. 4,500



PORK CURRY P

Our trademark
pork curry,
cooked in
kalu pol style

Rs. 3,400

ABOVE PRICES ARE ALL INCLUSIVE

V Vegetarian P Pork



BEEF CURRY

Tender morsels of
slow cooked
beef in a rich and
fragrant gravy

Rs. 3,400



CHICKEN CURRY

A red curry with
a heady aroma of herbs
and spices

Rs. 3,200

ABOVE PRICES ARE ALL INCLUSIVE

 Vegetarian  Pork



CRAB CURRY

The flavour of the crab
is king in this
understated gravy

Rs. 8,500



PRAWN CURRY

Coconut milk curry infused
with the distinctive taste
of turmeric-marinated
jumbo prawns

Rs. 3,500

ABOVE PRICES ARE ALL INCLUSIVE

 Vegetarian  Pork



FISH CURRY

Local favourite
Miris Maalu -
light but hot

Rs. 3,300



VEGETABLE CURRY V

Smashed kohila and
cowpea smothered in
our homemade
curry powder

Rs. 2,250

ABOVE PRICES ARE ALL INCLUSIVE

V Vegetarian P Pork



SPICY CRAB CURRY

An unforgettably
flavourful spicy red
Crab Curry, made
with our very own
house-blended,
aromatic curry powder

Rs. 8,500



CASHEW CURRY V

Cashews in a luscious
creamy coconut curry

Rs. 3,000

ABOVE PRICES ARE ALL INCLUSIVE

V Vegetarian P Pork

FINAL FLOURISH



FRUIT PLATTER

Seasonal fresh fruits
with faluda and
poppy seeds

Rs. 1,950



CREAMY BAKED CURD

Served with kithul treacle

Rs. 2,500

ABOVE PRICES ARE ALL INCLUSIVE

 Vegetarian  Pork



KIRI PANI

Buffalo curd served
with kithul treacle and
a local berry compote

Rs. 1,800



COCONUT CRÈME BRÛLÉE

A Sri Lankan twist of rich
fresh cream and crunchy
sweet crust to tingle
your taste buds

Rs. 3,400

ABOVE PRICES ARE ALL INCLUSIVE

 Vegetarian  Pork



SAGO DELIGHT

A delightful toffee
flavoured butterscotch
with soft sago pearls

Rs. 1,800



JAGGERY HEAVEN

A rich indulgent dessert
celebrating the sweetness
of Jaggery, blended
beautifully with
creamy coconut milk,
and condensed milk

Rs. 1,800

ABOVE PRICES ARE ALL INCLUSIVE

 Vegetarian  Pork

Specially curated by our masters using locally
handpicked spices and produce

For reservations,
011 426 6363 | 077 339 3391

ceyloncurryclub.com