

Welcome to The Bungalow

Nestled within the iconic walls of the UNESCO World Heritage Dutch Fort, The Bungalow is more than just a dining destination. It is a reflection of what the fort means to us. As you walk through our doors, you're stepping into a living chapter of the fort's illustrious history, where ancient walls whisper tales of traders, adventurers, and epic feasts from bygone eras.

At The Bungalow, our mission goes beyond offering a dining experience. Our passionate team is dedicated to ensuring that every moment you spend with us is as memorable as the fort's storied past.

While our menu celebrates the treasures of the sea, our culinary offerings are a symphony of island-inspired dishes, crafted with fresh ingredients and vibrant spices that tell tales of ancient trade routes.

We invite you to soak in the ambiance of a fort that has withstood time, architecture that speaks of a glorious past, and savor our tastefully curated dishes, all crafted and presented with the warmth of true Sri Lankan hospitality.

Welcome to our journey. Welcome to The Bungalow.

The menu

Cocktails

Life is too short to resist the allure of a cocktail. Join us for a fiesta in a glass.

Fort Flamingo

this whimsical cocktail is a refreshing burst of sunshine. vibrantly pink and as playful as a flamingo, it combines gin, tripal sec, fresh lemon juice, egg white, a splash of grenadine and hibiscus in a delightful blend.

3200

Bombay Bliss

this exquisite cocktail embraces the vibrant spirit of the city with a fusion of premium gin, tangy tamarind, aromatic spices, and a touch of citrus.

2200

Fortress Fire

indulge in the unexpected and ignite your taste buds with our negroni, a fiery twist on the classic cocktail. merging the perfect harmony of gin, campari, and sweet vermouth, this drink packs a flavourful punch with a splash of chili syrup.

3400

Colonial Concoction

a drink that mirrors the coastal charm and colonial elegance of the fort. combining vodka, narikela and fresh basil with blue curacao, cucumber, and lime. sip and let the taste transport you through bygone times.

2200

Galle Crush

capture the essence of the island's serenity and the fort's enduring charm in our version of the caipiroska cocktail. this invigorating drink blends vodka, triple sec and lime with a hint of sweetness.

2200

Cocktails

Tempting Tea-Trails

sip and steep your senses with this harmonious blend of high elevation tea with vodka, grenadine, lime and bitters. let its invigorating flavours whisk you away into the highlands.
2200

Jungle Folly

this captivating concoction features a blend of premium white rum, dark rum, smooth vodka, crisp gin, and the coconut-forward flavours of malibu, tropical fruit juice and a dash of grenadine and a sprinkle of ceylon cinnamon effortlessly takes you on a tropical adventure.
3400

Planter's Punch

in a sensory escape that captures the essence of the tropics, this cocktail is a harmonious blend of red and white rum, exotic fruit juices, bitters and a hint of grenadine, delivering a symphony of flavours.
3200

Fresco

this glorious creation combines a medley of fresh local strawberries, white rum, crisp citrus juices, and a splash of sparkling soda taking you away on a sublime journey.
2200

Drunken Lankan

crafted with the exotic flavours of local arrack, narikela, tangy grapefruit juice and egg white it's a charming fusion of tropical passion and zesty undertones.
2200

Old Favourites

Margarita

indulge in the tangy and refreshing delight of this classic cocktail, meticulously crafted with premium tequila, fresh lime juice, and a hint of orange liqueur. offering you bursts of flavours with tamarind, strawberry or the ever loved classic.

4000

Mojito

muddled in a refreshing blend of island flavours, crafted with fresh mint leaves, zesty lime, and quality local rum, this classic is a fiesta in a glass.

2200

Aperol Spritz

featuring the vibrant Italian aperitif, aperol, blended with sparkling wine and a splash of soda water. we add a Sri Lankan twist by infusing it with local citrus flavours.

4000

Piña Colada

crafted with creamy coconut milk, fresh pineapple, and premium rum, this old favourite captures the essence of sunny days and Island life.

2200

Espresso Martini

Coffee,Vodka,Kahlua

3900

Mixers 25ml

Hendricks	2400
Gordon's	1500
Absolut	1700
Grey Goose	2400
Chivas	2100
Black Label	2000
Jack Daniels	2000
Hennessy	2600
Baileys	1700
Tequila	1500

Local Gin | Vodka | Rum | Arrack 50ml

1400

Tonic | Soda | Coke | Sprite | Fanta | Ginger Beer

500

Diet Coke

600

Beer 500ml

Lion Lager	1000
Carlsberg Lager	1100

Bottled Water

Still	400
Sparkling	850

Prices are subject to an additional 10% service charge

Red Wine

Merlot - Chilean

a ripe and fruity wine of medium volume intense with floral aromas and notes of wild blackberries and raspberries combined with notes of coconut and toast.

by the glass 2300

bottle 11500

Jacobs Creek Shiraz - Australian

medium-bodied palate, with vibrant, layered fruit flavors supported by a framework of soft, fine-grained tannins, concluding with a long, velvety finish.

13500

False Bay Bush Pinotage - South African

rich and soft with spicy red fruits on the nose. well balanced and rounded, it reveals juicy fruit on the palate, with soft tannins tempered by french oak.

14000

Rose D' Anjou - france

the loire`s famous demi sec rosé, with aromas of mint, white pepper, strawberries, red currents and English candy. Round and smooth with a vivacity that balances the sweetness and refreshes the palate on the finish.

15500

Chianti Classico - Italy

a vibrant red with aromas of cherries and plums, balanced with floral and earthy notes. a classic italian favorite.

26500

White Wine

Sauvignon Blanc - Chilean

pale yellow with greenish tones. Intense aromas including grapefruit, melon, and gooseberry.

by the glass 2300

bottle 11500

Pinot Grigio - Italian

a clear, dry white wine with a pale straw color. smooth, delicate and fresh with apple, pear and citrus aromas.

13000

Sauvignon Blanc - New Zealand

distinctive and aromatic with bright and lively gooseberry and passion fruit characters, accented by lime.

23000

Jacob's Creek Chardonnay - Australian

soft and well-rounded, showcasing a range of ripe fruit flavors. a medium-bodied wine with notes of melon, peach and citrus supported with toasted oak and textural creaminess.

13500

Chablis - France

citrus and white flower aromas with lean, light-bodied flavors of citrus, pear, minerality, and a touch of salinity. a timeless classic.

32000

Sparkling Wine

Bottega Prosecco - Italian

a refined bouquet with fruity and floral notes, with sage and spices in the finish.
16500

Bottega Prosecco Rose - Italian

fresh and delicate characterized by floral and fruity notes, mainly mixed berries, currants and wild strawberries.
19500

Mocktails

Vervena

lemongrass | pineapple | orange
1400

Strawberry Crush

strawberry | mint | sprite
1500

Tropical Punch

pineapple | mint | ginger
1300

Mokalada

pineapple | coconutmilk | ginger | lemongrass
1400

Island Water

king coconut water | watermelon | mint
1450

Healthy Options - Bungalow Blends

Sun Kissed Day 1400

carrot | pineapple | passion | turmeric

Green Goddess 1400

starfruit | cucumber | ginger | lemon | pineapple

Beet Detox 1400

beetroot | pineapple | ginger

Mango Moringa Magic 1400

mango | moringa powder | ginger | honey

Mint and Lime | Passion | Watermelon | Pineapple | Mango each 1500

Beans and Leaves

Espresso 1400

Americano 1400

Latte 1900

Latte Caramel | Hazelnut 1900

Cappuccino 1600

Irish Coffee 2700

Afogato 2100

High Elevation Single Estate Tea 400

Moroccan Mint Tea 400

Earl Grey Tea 400

Green Tea 400

Iced Tea - Jasmin Green or Peach 1300

Milkshakes

Chocolate | Vanilla 1300

Banana Peanut Butter | Pineapple | Mango 1300

Prices are subject to an additional 10% service charge

eat

Starters

Tempura

prawn | papaya salad | sweet chili dip
2800

Crispy Calamari

batter fried calamari | garlic mayo
2000

Brown Sugar Wings

sticky chicken wings | cilantro | honey siracha sauce
1900

Tuna Tartare

tuna | mango avocado salsa | wonton crisps | orange dressing
2200

Crispy Wontons

prawns | sweet chili sauce
2000

Watermelon Feta Salad -V

juicy water melon | feta | basil | balsamic reduction
1800

Soup

Creamy Tomato - V

roasted tomato | crème fraiche | roast paan
1200

Chicken and Ginger

chicken | coconut cream | fried ginger | cilantro
1400

Mains

Island Prawns

grilled tiger prawns | garlic rice | chili lemon butter
3800

Tuna Steak - O

tuna | durum wheat mash | sauteed greens | lemon cream paprika sauce
3400

Aglia Olio

spaghetti | prawns | dried chili | parmesan
3500

Whole Fish - Preparation time 25 minutes

deep fried fish | garlic chilli sauce | garlic rice
950 per 100g

Butter Chicken

chicken in makhan sauce | saffron rice | buffalo curd raita
2900

The Bungalow Burger - crispy chicken , prawns or beef patty

sriracha lime mayo | gherkin | caramelized onion
3200 | 3500 | 3500

Crumb Fried Chicken

pico de gallo | baby potato | arugula salad
2900

Ravioli - V

spinach | mushroom | cream sauce
3200

Fettuccine - V

local mushroom | pesto cream sauce
3000

Butter Paneer Masala - V

cottage cheese | ghee rice | buffalo curd raita
2600

Halloumi - V

grilled halloumi | sweet beetroot | walnuts | pomegranate | beet hummus
2900

Local Favourites

Crab Curry	3600
Fish /Chicken Curry	2900
Prawn Curry De-shelled 150g	3100 3500
Vegetable Curry	2400
served with steamed rice okra pappadum	

The Bungalow Specials

Oysters - Half Dozen
fresh oysters | red wine mignonette
3200

Grilled Lobster
flash grilled and served with garlic butter
100g - 2500

For Two

Seafood Platter
grilled prawns | crab | calamari | fish |scampi | baby octopus |garlic butter | garlic rice
16800

Sides

Mixed Green Salad	900
Garlic Rice	650
Fries	1000

Kids

Mac and Cheese	1800
Fish & Chips	2000

Prices are subject to an additional 10% service charge

Sweet Endings

Pavlova

meringue | passion fruit | whipped cream

1400

Fritters

sweet pineapple | coconut ice cream | sea salt and caramel sauce

1600

Churros - O

cinnamon sugar | coffee caramel | creme fraiche | chilli chocolate malibu dip

1600