

PIZZA MENU

Chicken

CURRIED BLACK CHICKEN & POL SAMBOL PIZZA - LKR 2750/-
BLACK CHICKEN CURRY, ONION, CORIANDER, MOZZARELLA CHEESE,
& TOMATO CONCASSE TOPPED WITH POL (COCONUT) SAMBOL

BBQ CHICKEN PIZZA - LKR 2950/-
BBQ CHICKEN, ONION, MUSHROOMS, TOMATO CONCASSE, WITH
MOZZARELLA CHEESE AND OREGANO TOPPED WITH BARBECUE SAUCE

CHICKEN HAWAIIAN PIZZA - LKR 2750/-
CHICKEN HAM, FRESH PINEAPPLE, TOMATO CONCASSE AND MOZZARELLA CHEESE

DEVILLED CHICKEN PIZZA - LKR 2850/-
DEVILED CHICKEN, MIX PEPPERS, TOMATO CONCASSE AND MOZZARELLA CHEESE

TANDOORI CHICKEN PIZZA - LKR 2850/-
TANDOORI MARINATED CHICKEN, ONION, CORIANDER, TOMATO CONCASSE AND MOZZARELLA

CHICKEN BACON WITH NAI MIRIS PIZZA - LKR 2950/-
CHICKEN BACON, NAI MIRIS (SCOTCH BONNET CHILI), TOMATO CONCASSE AND MOZZARELLA

CHICKEN PEPPERONI PIZZA - LKR 2850/-
PEPPERONI PIZZA WITH CHICKEN SALAMI, TOMATO
CONCASSE, MOZZARELLA AND BASIL

Vegetarian

RUSTIC VEGETARIAN PIZZA - LKR 2750/-
MOZZARELLA, TOMATO CONCASSE, ONION,
SAUTEED MUSHROOMS, ZUCCHINI, BLACK OLIVES, AND MIXED PEPPERS

3 CHEESE PIZZA - LKR 2850/-
MOZZARELLA, CHEDDAR, PARMESAN CHEESE WITH TOMATO CONCASSE

Dessert Pizza

NUTELLA & CARAMELIZED BANANA PIZZA - LKR 2450/-
NUTELLA TOPPED WITH CARAMELIZED BANANA

Neapolitan Style

PIZZA MARGHERITA - LKR 2450/-
TOMATO CONCASSE, BASIL AND BUFFALO MOZZARELLA CHEESE

GOTUKOLA & RICOTTA PIZZA - LKR 2350/-
TOMATO CONCASSE, RICOTTA, GOTUKOLA, GARLIC, OLIVE OIL

TUNA AND ARUGULA PIZZA - LKR 3250/-
TOMATO CONCASSE, HERB CRUSTED TUNA, BUFFALO MOZZARELLA, ARUGULA,
WASABI MAYO, SUN DRIED TOMATOES

SOUS-VIDE CHICKEN PIZZA - LKR 2950/-
TOMATO CONCASSE, SOUS-VIDE CHICKEN, MUSHROOMS, BUFFALO MOZZARELLA,
BASIL PESTO, BLACK OLIVES

PESTO AND NUTS PIZZA - LKR 2950/-
BASIL PESTO, GARLIC, PARMESAN, ROASTED MIX NUTS, OLIVE OIL, RICOTTA

LUNU DEHI PRAWNS PIZZA - LKR 3250/-
TOMATO CONCASSE, LUNU DEHI (FERMENTED LIME & SALT) MARINATED PRAWNS,
BUFFALO MOZZARELLA, BASIL

CREAM OF BROCCOLI AND VEGETABLE PIZZA - LKR 2850/-
CREAM OF BROCCOLI, BUFFALO MOZZARELLA, BAKED POTATO, PUMPKIN, MUSHROOMS,
SUN DRIED TOMATOES, OLIVE OIL

TANDOORI CHICKEN AND PUMPKIN PIZZA - LKR 2750/-
CREAM OF PUMPKIN, TANDOORI CHICKEN, BUFFALO MOZZARELLA, CORIANDER, OLIVES

PIZZA CALZONE - LKR 3450/-
CREAM OF POTATOES, BUFFALO MOZZARELLA, OLIVES, PARMESAN, RICOTTA, SOUS-VIDE
CHICKEN, CORN, BASIL PESTO

Sea Food

GARLIC PRAWN PIZZA - LKR 3250/-
GARLIC PRAWN, TOMATO CONCASSE AND MOZZARELLA

SEAFOOD PIZZA - LKR 3250/-
PRAWNS, CUTTLEFISH, TUNA, CAPERS, BLACK OLIVES, TOMATO CONCASSE,
MOZZARELLA CHEESE AND OREGANO

SUBJECTED
TO A 10%
SERVICE
CHARGE



Menu

FOOD & DRINK

Breakfast *(served until 2pm)*

FRESH ENGLISH | 2250/-

EGGS COOKED TO YOUR LIKING, HASH BROWN, BAKED BEANS, GRILLED SAUSAGE, WITH CHICKEN BACON, GRILLED TOMATOES AND TOASTED BREAD WITH BUTTER

STARBEANS VEGAN SPECIAL | 1750/-

CURRIED TOFU & MUSHROOM SCRAMBLE ON A GRILLED SOURDOUGH

CROISSANTS

OUR HOMEMADE FRESHLY BAKED CROISSANTS WILL BE SERVED WITH YOUR CHOICE OF FILLINGS

EGG & BACON | 2350/-

CHICKEN BACON AND
SCRAMBLED EGG TOPPED WITH
COCONUT SAMBOL AND QUINOA

NUTELLA AND BANANA | 2250/-

NUTELLA AND BANANA
WITH BUTTER SCOTCH
SAUCE

ENERGY MORNING | 1850/-

SCRAMBLED EGGS, CHICKEN HAM, SAUTEED SWEET POTATO, GREEN BEANS,
GRILLED TOMATOES WITH BROWN BREAD AND GREEK YOGHURT

BREAKFAST BOWL | 2150/-

HUMMUS, COCONUT-INFUSED STICKY BROWN RICE, MIXED LEAVES, SPICED CHICKPEAS,
CARROT, CUCUMBER, TOMATO AND MANGO WITH LIME VINAIGRETTE AND PITA BREAD

ROAST PAAN | 1750/-

LOCAL ROAST BREAD WITH CURRIED CHICKEN, FRIED EGGS AND COCONUT SAMBOL

BREAKFAST SANDWICH | 1850/-

SOFT POACHED EGGS, MASHED AVOCADOS, CORN SALSA AND QUINOA
ON ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE

TURKISH EGG | 1950/-

GARLICKY GREEK YOGURT WITH POACHED EGGS CHILI OIL AND GRILLED SOURDOUGH BREAD

COCONUT FRENCH TOAST | 2150/-

OUR HOMEMADE BRIOCHE AND COCONUT MILK FRENCH TOAST WITH
COCONUT YOGURT AND STRAWBERRIES

MORNING SOURDOUGH

OUR FRESHLY BAKED ARTISAN GRILLED SOURDOUGH BREAD TOPPED WITH YOUR CHOICE OF FILLINGS

AVOCADO & EGG | 2150/-

MASHED AVOCADO
AND SOFT POACHED EGGS
WITH HUMMUS AND
CORN SALSA

PEANUT BUTTER & BANANA | 2150/-

PEANUT BUTTER AND
BANANA WITH CHOCOLATE
SAUCE

FRIED EGG & PESTO | 2150/-

FRIED EGGS, CREAM
CHEESE, BASIL PESTO
WITH HUMMUS AND CORN
SALSA

CONTAIN SHELLFISH



CONTAIN NUTS



GLUTEN FREE



VEGAN



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BREAKFAST

Energy Brunch *(served until 4pm)*

FRUIT BOWL WITH CURD AND TREACLE | 1850/- 

BOWL OF FRESH FRUITS WITH CURD AND TREACLE

HOMEMADE GRANOLA | 2150/-  

HOMEMADE NUTTY GRANOLA WITH FRUIT YOGHURT & BERRY COMPOTE

BIRCHER MUESLI | 1650/-

OVERNIGHT MUESLI WITH ROASTED ALMOND FLAKES, RAISINS, CHIA SEEDS & PASSION FRUIT COULIS

NEW YORK STYLE PANCAKES | 1950/-

BUTTER MILK PANCAKE WITH KITHUL HONEY, BUTTERSCOTCH CREAM AND BANANA

WAFFLES

OUR FLUFFY AND CRISPY WAFFLES WILL BE SERVED WITH SWEET OR SAVORY TOPPINGS

WAFFLES SWEET | 1850/-

STRAWBERRY AND BANANA WITH HOMEMADE BUTTERSCOTCH SAUCE AND COCONUT CREAM

WAFFLE SAVORY | 2250/-

PANKO CRUMBED TENDER CHICKEN ON OUR HOMEMADE CRISPY WAFFLE SERVED WITH SUNNYSIDE EGG WITH PICKLED RED CABBAGE AND HONEY MUSTARD SAUCE.

Smoothie Bowls

HIKING BOOSTER | 2150/-   

ALMOND, DATES, BANANA, CHIA SEEDS & ALMOND MILK TOPPED WITH GRANOLA, FRESH FRUITS AND CHIA SEEDS

MORNING MATCHA | 2250/-   

AVOCADO, BANANA, COCONUT MILK MIXED WITH MATCHA TOPPED WITH NUTTY GRANOLA, MANGO AND CHIA SEEDS

TROPICAL TOUCH | 2150/-   

MANGO, BANANA, ORANGE, PASSION FRUIT, TURMERIC, COCONUT MILK TOPPED WITH NUTTY GRANOLA, FRESH FRUITS AND CHIA SEEDS

HILL BERRY | 2350/-   

FROZEN STRAWBERRIES, BANANA, ALMOND MILK TOPPED WITH NUTTY GRANOLA, STRAWBERRIES, AND CHIA SEEDS

CONTAIN SHELLFISH



CONTAIN NUTS



GLUTEN FREE



VEGAN



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ENERGY BRUNCH & SMOOTHIE BOWLS

Starters

SPRING ROLLS

VEGETABLE OR CHICKEN SPRING ROLLS WITH SWEET CHILI SAUCE

CHICKEN | 1150/-

VEGETABLE | 950/-

FRENCH FRIES | 1450/-

FRENCH FRIES SERVED WITH TOMATO KETCHUP

CHICKEN TENDER WITH GARLIC AIOLI | 1550/-

CRISPY CRUMB FRIED CHICKEN SERVED WITH GARLIC AIOLI

GARLIC BREAD | 1150/-

CHEESY GARLIC MIXTURE ON HOMEMADE LOCAL BREAD

BABAGANOUSH | 1750/-

SMOKEY EGGPLANT BABAGANOUSH SERVED WITH HOMEMADE PITA BREAD

HUMMUS WITH PITA BREAD | 1650/-

HUMMUS SERVED WITH OUR HOME MADE PITA BREAD

ARANCINI (ITALIAN RICE BALLS) | 2150/-

CHICKEN & MUSHROOMS ADDED CRUMB FRIED CHEESY RICE BALLS

WILD BUFFALO WINGS | 1350/-

BATTERED CHICKEN WINGS TOSSED IN A SPICY BARBECUE SAUCE SERVED WITH A COCKTAIL DIP

NACHOS | 2150/-

HOMEMADE TORTILLA CHIPS WITH GUACAMOLE, PICO DE GALLO AND CREMA.

MAKI ROLLS SUSHI

SERVED WITH HOMEMADE PICKLED GINGER AND WASABI MAYO.

VEGGIE | 2150/-

FRESH AVOCADO,
CUCUMBER & CRISPY
BELL PEPPER.

SPICY TUNA | 2550/-

FRESH RAW YELLOWFIN
TUNA IN SPICY CHILI
MAYO, ROLLED WITH
CUCUMBER AND
SCALLIONS.

PHILLY URAMAKI ROLLS | 2350/-

TERIYAKI CHICKEN WITH
MIXED BELL PEPPERS AND
CREAM CHEESE, COATED WITH
CRUNCHY SESAME SEEDS.

CONTAIN SHELLFISH

CONTAIN NUTS

GLUTEN FREE

VEGAN

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STARTERS

Refreshing Salads

CAESAR SALAD

CLASSIC- 2150/- **GRILLED CHICKEN- 2350/-** **PRAWN- 2950/-**
CRISPY ICEBERG AND ROMAINE LETTUCE, GARLIC CROUTONS, POACHED EGGS WITH
OUR HOME MADE CAESAR DRESSING

MIXED GREEN SALAD | 1750/-

ASSORTED CRISPY LETTUCE, HERBAL LEAVES (GOTUKOLA AND MUKUNUWANNA) MIXED
WITH GRATED COCONUT, CHERRY TOMATOES, CUCUMBER, ONIONS, BELL PEPPER &
CARROTS SERVED WITH CREAMY MUSTARD VINAIGRETTE

MANGO & PRAWN SALSA | 2850/-

TOMATO AND ONION SALSA MIXED WITH RIPE MANGOES ON CRISPY
ICEBERG LETTUCE WITH SOFT POACHED PRAWNS

ASIAN NICOISE | 1950/-

HERB CRUSTED TUNA COOKED TO RARE WITH POTATO, TOMATO,
LETTUCE, BEANS, OLIVES AND WASABI MAYO WITH SOFT BOILED EGG

Soup

PUMPKIN SOUP | 1150/-

SLOW ROASTED PUMPKIN, PURÉED TO A CREAMY SOUP WITH
COCONUT CREAM SERVED WITH HOMEMADE LOCAL BREAD

SMOKED CHICKEN & CORN CHOWDER | 1250/-

CLASSIC OUR ALL-TIME FAVOURITE SMOKED CHICKEN CHOWDER
SERVED WITH HOMEMADE BREAD ROLL

ROASTED EGGPLANT SOUP | 1150/-

SLOW ROASTED EGGPLANT SOUP WITH FRIED ONION AND CRISPY CURRY LEAVES
SERVED WITH HOMEMADE BREAD ROLL

SEAFOOD DUMPLING SOUP | 1450/-

HOMEMADE SEAFOOD DUMPLINGS IN A GINGER INFUSED BROTH TOPPED WITH
CHILI GARLIC OIL SERVED WITH HOMEMADE BREAD ROLL

CREAM OF BROCCOLI SOUP | 1650/-

CREAM OF BROCCOLI WITH TOASTED ALMONDS & CHEDDAR
CHEESE WITH HOMEMADE BREAD ROLL

CONTAIN SHELLFISH



CONTAIN NUTS



GLUTEN FREE



VEGAN



SUBJECT
TO A 10%
SERVICE
CHARGE

REFRESHING SALADS & SOUP

Noodles

MALAYSIAN MIE GORENG

TOFU - 2150/-

CHICKEN - 2750/-

SEAFOOD - 3250/- 

SPICY MALAYSIAN STYLE EGG NOODLES STIR FRIED WITH BEAN SPROUTS, SPRING ONION, SHREDDED CARROT & CABBAGE - CHOOSE TOFU, CHICKEN OR SEAFOOD AS YOUR FLAVOR!

SPICY JAPANESE MISO RAMEN | 3250/-

CHICKEN, MUSHROOMS, BOK CHOY, SPRING ONION, FISH CAKE, CRISPY WONTONS, EGG NOODLES & BOILED EGG IN A MISO INFUSED BROTH

PAD THAI

VEGGIE - 2150/- 

CHICKEN - 2850/- 

SEAFOOD - 3250/-  

STIR FRIED RICE NOODLES, EGG, BEAN SPROUTS, CABBAGE, CARROT, SPRING ONION & FRIED TOFU IN A RICH & VIBRANT PAD THAI SAUCE, ACCOMPANIED WITH CRUSHED PEANUTS & SOY - CHILI, ADD CHICKEN OR SEAFOOD FOR EXTRA FLAVOR

STIR FRIED NOODLES

CHICKEN | 2250/-

NOODLES, EGGS, CHICKEN, CARROT, AND SPRING ONIONS
STIR FRIED TOGETHER WITH SOY SAUCE

SEAFOOD | 2950/- 

NOODLES, EGGS, TUNA, PRAWN, CALAMARI, CARROT,
AND SPRING ONIONS STIR FRIED TOGETHER WITH FISH SAUCE

VEGETABLE | 1850/-

NOODLES, CARROT, AND SPRING ONIONS STIR FRIED TOGETHER WITH
HERBS AND SOYA SAUCE

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CONTAIN NUTS

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NOODLES

Pasta + Risotto

MUSHROOM RISOTTO | 2950/-

TRUFFLE INFUSED ARBORIO RICE COOKED WITH BUTTON AND SHIITAKE MUSHROOM MIXED WITH BUTTER, GARLIC, ONION AND WHITE WINE

SEAFOOD RISOTTO | 3950/-

ARBORIO RICE COOKED IN SEAFOOD BROTH WITH BLACK MUSSELS AND CLAMS, CALAMARI AND PRAWNS MIXED WITH BUTTER, ONION AND WHITE WINE

HOMEMADE RAVIOLI | 2650/-

CHICKEN AND MUSHROOM FILLED HOMEMADE RAVIOLI TOSSED IN A CREAMY TOMATO BASIL SAUCE TOPPED WITH BASIL OIL AND HOME MADE SUN DRIED TOMATO

CHICKEN ALFREDO | 2850/-

PENNE PASTA TOSSED IN A CREAMY SMOKED CHICKEN & MUSHROOM SAUCE

PENNE ARRABBIATA | 2450/-

PENNE PASTA TOSSED WITH TOMATO CONCASSE WITH BLACK OLIVES & ROASTED BELL PEPPERS TOPPED WITH BURRATA CHEESE

BOLOGNESE | 2750/-

SPAGHETTI COOKED WITH ITALIAN CHICKEN RAGU SAUCE

GARLIC SHRIMP PASTA | 2950/-

OUR HOME MADE FRESH FETTUCCINE AND GRILLED PRAWN TOSSED IN A GARLIC AGLIO E OLIO

LASAGNA

CHICKEN | 3250/-

LAYERED PASTA SHEETS FILLED WITH CHICKEN BOLOGNESE, BÉCHAMEL SAUCE & MOZZARELLA CHEESE - SERVED WITH MIXED HOUSE SALAD

CONTAIN SHELLFISH



CONTAIN NUTS



GLUTEN FREE



VEGAN



SUBJECT
TO A 10%
SERVICE
CHARGE

Burger + Sandwich and Wraps

TERIYAKI CHICKEN BURGER | 2650/-

TERIYAKI MARINATED CHICKEN THIGH IN A HOMEMADE POTATO BUN SERVED WITH ROASTED BABY POTATOES & BBQ AIOLI

CHICKEN LUMBERJACK BURGER | 2850/-

HOMEMADE BRIOCHE BUN, CRISPY CHICKEN, CHEESE, ICEBERG LETTUCE & PICKLE MAYO WITH ROASTED BABY POTATOES

CLASSIC CHICKEN BURGER | 2350/-

HOME MADE GRILLED CHICKEN PATTY TOPPED WITH CRISPY LETTUCE, TOMATO, CHEDDAR, CRISPY CHICKEN BACON AND SIGNATURE SMOKED MAYO, SWEET PICKLE RELISH IN A FRESHLY BAKED TOASTED POTATO BUN

VEGGIE BURGER | 2350/-

HOMEMADE VEGETABLE PATTY, CRISPY ICEBERG LETTUCE PICKLE GHERKIN AND CARAMALIZED ONION ON POTATO BUN WITH SWEET POTATO FRIES

CHEESY EGG & POL SAMBOL ROAST PAAN SANDWICH | 2050/-

SRI LANKAN STYLE OMELETTE TOPPED WITH MELTED CHEESE & SPICY COCONUT SAMBOL IN A LOCAL STYLE ROASTED BREAD WITH POTATO WEDGES

TANDOORI CHICKEN WRAPS | 2450/-

TANDOORI MARINATED GRILLED CHICKEN MIXED WITH CHEDDAR CHEESE, CRISPY ICEBERG LETTUCE, TOMATO AND ONION SALSA WITH ROASTED BABY POTATOES

TUNA AVOCADO WRAP | 2850/-

GRILLED TUNA, AVOCADO AND CHEDDAR CHEESE WITH LETTUCE AND CHERRY TOMATOES SERVED WITH ROASTED BABY POTATOES

CHICKEN FOCACCIA | 2550/-

HOME MADE FOCACCIA BREAD WITH BASIL PESTO, GRILLED CHICKEN, CHICKEN BACON SUN DRIED TOMATOES AND LETTUCE WITH CHEESE

VEGETABLE AND PESTO CIABATTA | 2450/-

HOMEMADE CIABATTA BREAD WITH GRILLED VEGETABLES AND BASIL PESTO WITH FETA CHEESE.

CHICKEN PHILLY CHEESESTEAK SANDWICH | 2550/-

HOMEMADE FRENCH BREAD WITH CAJUN CHICKEN, MUSHROOMS, BELL PEPPER AND CHEESE

Tex - Mex

TACOS

PULLED BABY JACK FRUIT | 2250/-

CAJUN CHICKEN | 2450/-

GARLIC SHRIMP | 2850/-

OUR HOMEMADE CORN TORTILLA TACOS WITH YOUR CHOICE OF FILLINGS, WITH GUACAMOLE, CHEESE, PICO DE GALLO, AND CREMA

LOADED QUESADILLA

CHICKEN | 2950/-

PRAWN | 3250/-

VEGETABLE | 2850/-

YOUR CHOICE OF GRILLED VEGETABLES, CHICKEN OR PRAWNS WITH CHEESE, BELL PEPPERS & MUSHROOM ACCOMPANIED BY GUACAMOLE, PICO DE GALLO & CREMA

CHICKEN BURRITO | 2950/-

SALSA VERDE LAYERED TORTILLA WITH CHICKEN, MIXED WITH MEXICAN RICE, MEXICAN SLAW, FRIJOLES NEGROS, CHEESE, AND GRILLED VEGETABLES, SERVED WITH GUACAMOLE, SALSA, AND CREMA

CONTAIN SHELLFISH

CONTAIN NUTS

GLUTEN FREE

VEGAN

SUBJECT
TO A 10%
SERVICE
CHARGE

BURGER | SANDWICH | WRAPS | TEX-MEX

Mains

CHICKEN PARMESAN | 3250/-

CRUMBED CRISPY CHICKEN BREAST TOPPED WITH BASIL INFUSED TOMATO SAUCE, MOZZARELLA & PARMESAN CHEESE - SERVED WITH SEASONAL VEGETABLES & MASHED POTATOES AND GARLIC PARMESAN SAUCE

YELLOW FIN TUNA STEAK | 3750/-

GRILLED YELLOWFIN TUNA WITH CREAMY MASHED POTATOES, ROSEMARY INFUSED SEASONAL VEGETABLES TOPPED WITH TOMATO BUTTER SAUCE & BELLPEPPER COULIS

FISH AND CHIPS | 2950/-

BEER BATTERED MAHI MAHI AND HOMEMADE POTATO WEDGES SERVED WITH TARTAR SAUCE, MASHED KIDNEY BEANS AND TOMATO KETCHUP

TEMPURA PRAWN | 3650/-

TEMPURA BATTERED PRAWNS WITH JAPANESE-STYLE EGG AND GARLIC RICE WITH KIKKOMAN MAYO.

PAN FRIED TENDER CHICKEN | 2650/-

PAN FRIED CHICKEN BREAST WITH COCONUT INFUSED RICE AND SAUTÉED VEGETABLES WITH CURRIED MASALA SAUCE

SOUS VIDE SEABASS | 4250/-

SOUS VIDE SEABASS, MASHED BROCCOLI & POTATO, PUMPKIN PUREE WITH BRAISED LEEKS WITH LEMONGRASS INFUSED CITRUS BEURRE BLANC

HOT BUTTER CUTTLEFISH | 2950/-

BATTERED CUTTLEFISH TOSSED IN AN ASIAN STYLE SPICY GARLIC, BELL PEPPER AND ONION SAUCE SERVED WITH STEAMED RICE

GRILLED CRAB | 6550/-

LOCALLY CAUGHT INDIAN OCEAN CRAB GRILLED AND TOPPED WITH GARLIC BUTTER SAUCE - SERVED WITH SAUTÉED SEASONAL VEGETABLES, FRENCH FRIES & SALAD

GRILLED LOBSTER | 12950/-

LOCALLY CAUGHT SEA LOBSTER GRILLED AND TOPPED WITH GARLIC BUTTER SAUCE - SERVED WITH SAUTÉED SEASONAL VEGETABLES, FRENCH FRIES & SALAD

OCEAN PLATTER | 19500/-

THE ULTIMATE COMBINATION OF GRILLED YELLOW FIN TUNA, JUMBO PRAWNS, GRILLED PRAWNS, LOBSTER AND CALAMARI SERVED WITH BURNT CORN ON THE COB, SAUTÉED SEASONAL VEGETABLES, FRENCH FRIES, MANGO SALSA & GARLIC BUTTER SAUCE.

JUMBO PRAWNS | 8950/-

LOCALLY CAUGHT RIVER PRAWNS GRILLED AND TOPPED WITH GARLIC BUTTER SAUCE -SERVED WITH SAUTÉED SEASONAL VEGETABLES, FRENCH FRIES & SALAD

BAKED SEER FISH | 4450/-

SOUS VIDE SEER WRAPPED IN A BANANA LEAF WITH CURRIED PRAWNS BAKED TO PERFECTION AND SERVED WITH SAUTÉED VEGETABLES AND COCONUT INFUSED YELLOW RICE

CONTAIN SHELLFISH

CONTAIN NUTS

GLUTEN FREE

VEGAN

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MAINS

Sri Lankan Dishes + Rice Dishes

CHOOSE A CREAMY COCONUT / OR / SPICY BLACK CURRY, CHOOSE STEAMED RICE / OR /
HOMEMADE ROAST PAAN. SERVED WITH COCONUT SAMBOL,
GOTUKOLA SAMBOL, PINEAPPLE CURRY & PAPADAM.

INDIAN OCEAN CRAB CURRY | 3650/- 
BATTICALOA PRAWN CURRY | 3950/- 
HOUSE CHICKEN CURRY | 2850/-
VEGAN MIXED VEGETABLE CURRY | 2450/- 

POT BIRIYANI | 2650/-

OUR HOMEMADE CHICKEN BIRIYANI SERVED WITH CRISPY BOILED EGG,
MANGO CHUTNEY, RAITA SALAD & PAPADAM

STARBEANS CLASSIC YELLOW RICE | 2250/-

COCONUT INFUSED YELLOW RICE WITH CHICKEN CURRY, BRINJAL MOJU,
VEGETABLE CUTLET, AND FRIED BOILED EGG WRAPPED
AND BAKED IN A BANANA LEAF

NASI GORENG | 3150/- 

STIR FRIED NASI GORENG WITH MIXED SEAFOOD, SERVED WITH A SUNNY SIDE EGG,
CHICKEN SATAY, PINEAPPLE SALSA AND A PEANUT BUTTER SAUCE

CHICKEN - 2150/-

FRIED RICE
VEGETABLE - 1850/-

SEAFOOD - 2850/- 

CHICKEN - 2150/-

HOME MADE ROTTI KOTTU
VEGETABLE - 1850/-

SEAFOOD - 2850/- 

DEVILLED CHICKEN | 2650/-

Desserts + Cakes

BLUEBERRY & WHITE CHOCOLATE CHEESE CAKE | 1850/-

TIRAMISU | 1550/-

BLUEBERRY LEMON CAKE WITH CREAM CHEESE FROSTING | 1250/-

ESPRESSO AFFOGATO | 1150/-

WARM HAZELNUT BROWNIE & ICE CREAM | 1350/- 

CAPPUCCINO CAKE | 1250/-

WARM HAZELNUT WHITE CHOCOLATE BLONDIE | 1250/- 

RED VELVET CAKE | 950/-

HOT CHOCOLATE LAVA CAKE & ICE-CREAM | 1250/-

CRÈME BRÛLÉE | 1450/-

CHOCOLATE CAKE & ICE CREAM | 1250/-

BAILEYS AND BUTTERSCOTCH

SPONGE CAKE | 1150/-

Home-Made Ice Cream

CINNAMON | 1350/-

CHOCOLATE RIPPLE | 1450/-

COCONUT ICE CREAM | 1250/-

MANGO | 1350/-

HONEYCOMB | 1250/-

LIME AND MINT SORBET | 1150/-

MATCHA | 1550/-

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CONTAIN SHELLFISH

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Specialty Coffee

ESPRESSO | SOLO 650/- | DOPPIO 780/-

ESPRESSO MACCHIATO | SOLO 720/- | DOPPIO 850/-

CAFE AMERICANO | MEDIO 850/- | GRANDE 1050/-

CAPPUCCINO | MEDIO 890/- | GRANDE 1250/-

CAFE LATTE | MEDIO 890/- | GRANDE 1250/-

FLAT WHITE | MEDIO 890/- | GRANDE 1250/-

LATTE MACCHIATO | MEDIO 890/- | GRANDE 1250/-

CAFE MOCHA | MEDIO 1450/- | GRANDE 1650/-

COLD BREW AMERICANO | MEDIO 950/- | GRANDE 1150/-

COLD BREW CAPPUCCINO | MEDIO 980/- | GRANDE 1280/-

(EXTRA SHOT 450/- | FRESH MILK - 350/- | SOY MILK - 600/- | OAT MILK - 600/- | COCONUT MILK - 400/-)
(SYRUP FLAVOURS / CARAMEL / VANILLA / HAZELNUT / IRISH CREAM - 450/-)

Cold and Iced Coffee

ICED LATTE | 1150/-

ICED COFFEE | 1150/-

ICED MACCHIATO | 1150/-

ICED AMERICANO | 950/-

ICED ESPRESSO | 950/-

COLD BREW ICED LATTE | 1250/-

COLD BREW TONIC WITH ELDERFLOWER SYRUP | 1450/-

FRAPPE | 1450/-

ICED MOCHA | 1650/-

COFFEE SHAKE | 1350/-

MOCHA SHAKE | 1550/-

CARAMEL FRAPPE | 1650/-

MOCHA BANANA SHAKE | 1550/-

COLD BREW ICED AMERICANO | 1150/-

SUBJECT
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SPECIALTY COFFEE | COLD + ICED COFFEE

Tea

CEYLON BLACK TEA | 450/-

CEYLON MILK TEA | 500/-

GREEN TEA | 550/-

FRESH MINT TEA | 550/-

CLASSIC ICED TEA | 850/-

PEACH ICED TEA | 1150/-

LEMON ICED TEA | 850/-

MASALA CHAI | 850/-

MATCHA LATTE | 1150/-

MATCHA ICED LATTE | 1150/-

BERRY MATCHA WITH STRAWBERRY COMPOTE | 1450/-

MATCHA SUNSET WITH MANGO PUREE | 1450/-

MATCHA DALGONA WITH WHIPPED CREAM | 1250/-

Chocolate

HOT CHOCOLATE | 1450/-

ICED CHOCOLATE SHAKE | 1550/-

Soft Drinks

WATER (1 LITRE) | 450/-

WATER (500ML) | 250/-

SPRITE / COCA-COLA | 480/-

FANTA / GINGER BEER | 450/-

ZERO COKE | 550/-

TONIC / SODA | 450/-

RED BULL | 1650/-

lassi

CLASSIC LASSI | 950/-

BANANA LASSI | 950/-

MANGO LASSI | 1450/-

Milkshakes

VANILLA | 850/-

STRAWBERRY | 1150/-

CHOCOLATE | 1150/-

BANANA | 850/-

CHOCOHOLIC CAKE BLEND | 950/-

COOKIE DOUGH BLEND | 950/-

OREO BLEND | 1250/-

MANGO | 1450/-

PAPAYA | 850/-

Mocktails

LIME SODA | 750/-

VIRGIN MOJITO | 850/-

VIRGIN PASSIONFRUIT MOJITO | 950/-

VIRGIN STRAWBERRY &

PASSIONFRUIT MOJITO | 1350/-

FROZEN LIME AND MINT MARGARITA | 1350/-

FROZEN MANGO AND

PASSION MARGARITA | 1650/-

FROZEN STRAWBERRY AND

LIME MARGARITA | 1650/-

LIME MINT COOLER | 850/-

Fresh Juice

FRESH MANGO | 1250/-

FRESH WATERMELON | 950/-

FRESH PINEAPPLE | 950/-

FRESH PAPAYA | 850/-

FRESH LIME | 850/-

SUBJECT
TO A 10%
SERVICE
CHARGE



Menu
WINE & LIQUOR

Spirits

SMIRNOFF VODKA

25ML | 1650/-

ABSOLUTE VODKA

25ML | 1850/-

BACARDI RUM

25ML | 1450/-

PLANTATION LIGHT RUM

25ML | 1850/-

GORDON'S DRY GIN

25ML | 1650/-

COLOMBO 7 GIN

25ML | 1850/-

COGNAC

25ML | 3650/-

IMPORTED CEYLON ARRCK

25ML | 2450/-

TEQUILA

25ML | 1850/-

BAILEYS IRISH CREAM

25ML | 1850/-

KAHLUA COFFEE LIQUER

25ML | 1850/-

TRIPLE SEC

25ML | 1850/-

Local

LOCAL GIN

50ML | 1250/-

SRILANKAN RUM

50ML | 1250/-

LOCAL VODKA

50ML | 1250/-

OLD ARRACK

50ML | 1150/-

Whisky

JACK DANIELS

25ML | 1950/-

JONNIE WALKER RED LABEL

25ML | 1650/-

JONNIE WALKER BLACK LABEL

25ML | 1950/-

JONNIE WALKER GOLD LABEL

25ML | 3650/-

BALLENTINE

25ML | 1850/-

CHIVAS REGAL

25ML | 2450/-

GLENFIDECH

25ML | 2450/-

Beer

LION LAGER | 1150/-

CARLSBERG | 1180/-

HEINEKEN | 1150/-

SOMERSBY
APPLE CIDER | 1450/-

LION LAGER
DRAUGHT 330ML | 750/-

Glass of Wine

GLASS OF WHITE WINE

150ML | 1900/-

GLASS OF RED WINE

150ML | 1900/-

SUBJECT
TO A 10%
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CHARGE

Cocktails

CLASSIC MOJITO | 2150

A simple but timeless combination of rum, mint, lime, sugar and soda

PASSIONFRUIT MOJITO | 2350/-

A classic mojito with a delicious tropical and zesty twist!

BERRY MOJITO | 2650/-

A classic mojito with a berry infusion

FROZEN MANGO DAIQUIRI | 2550/-

Classic daiquiri with a frozen mango twist

CLASSIC DAIQUIRI | 1850/-

A classic combination of rum, lime and sugar

SINGAPORE SLING | 2650/-

Flavours of gin, granadine, lime and pineapple mixed with soda in a tall glass to create a vibrant pink fruity cocktail with a mid-summer vibe

ARRACK SOUR | 1650/-

Sri Lankan Arrack shaken with lime juice and egg white for extra bite

GIN FIZZ | 1850/-

Gin lemon sug soda You can't beat the traditional and timeless perfection of a good G&T...

MOSCOW MULE | 1850/-

This unbeatable combination of vodka, fresh lime and ginger beer gives exactly the right kind of kick on a hot day...

COSMOPOLITAN | 2850/-

Vodka, cranberry and fresh lime - it's basically just class in a glass....

PINACOLADA | 2450/-

Whether it's hot outside or you've been caught in the rain, this smooth combination of creamy coconut, pineapple and rum is sure to deliver a bit of tropical bliss whatever the weather

WHISKY SOUR | 2950/-

Classically smooth bourbon whisky shaken with lime juice

BLUE LAGOON | 2750/-

Vodka, lemonade and fresh lime mixed with orange flavour blue curacao creates this sweet yet tart and refreshing cocktail.

MANHATTAN | 3950/-

A strong, multi-dimensional whisky based cocktail with slight bitterness.

MARGARITA | 3950/-

Let the good times roll with this popular party cocktail! Flavours of tequila & lime poured over rocks into an iconic salt rimmed glass

LONG ISLAND ICED TEA | 4250/-

Gin, tequila, rum and triple sec mixed with a splash of coca-cola. Make sure you're sitting down for this one!

ESPRESSO MARTINI | 3250/-

A dangerously drinkable combination of vodka, kahlua and our freshly brewed espresso shaken on ice and served chilled...

IRISH COFFEE | 3850/-

Whisky and sugar stirred into freshly brewed hot coffee the perfect end to any dinner

SUBJECT
TO A 10%
SERVICE
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Signature Cocktails

The science of clay pot

COCONUT NEGRONI | 2650/-

A tropical twist on the classic, combining rich coconut, Campari, martini rosso and gin for a smooth.

CEYLON ARRACK OLD FASHION | 1650/-

A bold sri lankan twist on the classic old fashioned, featuring smooth Ceylon arrack, a touch of home made belimal bitter, and a hint of kithul honey for a rich and unique flavor.

The taste of classic

WANNA BE BRAMBLE | 1650/-

A refreshing blend of gin, and a splash of citrus, and a blackcurrant liqueur foam offering a fruity and vibrant twist on the classic bramble

VANILA COLLINS | 1650/-

a smooth and refreshing twist on the classic tom collins, featuring vanilla-infused gin, zesty lemon, and a fizzy splash of soda

EUPHORIA | 1850/-

a blissful blend of pornstar martini, Ceylon arrack, passion fruit, citrus note with bitter for aperol

THEORETICAL ESPRESSO MARTINI | 2450/-

a rich blend espresso martini, Ceylon smooth gin, cold brew and coffee liqueur, tonic water delivering a perfect balance of energy and indulgence in every sip

CEYLON MULE | 1650/-

A vibrant twist on the classic Moscow mule, featuring vodka, citrus and a refreshing homemade ginger foam and uniquely spiced kick

The barn hall of flame

ARRACK SMASH | 1650/-

a refreshing blend of ceylon arrack, muddled herbs, and citrus, creating a vibrant. crisp cocktail

CEYLON ARRACK SOUR | 1850/-

a smooth blend of ceylon arrack, fresh citrus, orange juice , coconut water and a touch of sweetness, creating a balanced and tangy cocktail with a sri lankan twist

KURUDU | 2850/-

a warm and spiced blend of cinnamon cordial and tequila, orange with coconut water soda , delivering a rich, aromatic drink with a comforting kick

SUBJECT
TO A 10%
SERVICE
CHARGE



Wine Menu

White Wine

TORESELLA PINOT GRIGIO ITALY | 11900/-

A dry, elegant and well balanced white which stands out for its finesse, persistence on the palate and lingering aroma.

CONOSUR TOCORNAL SAUVIGNON BLANC CHILE | 8600/-

An intense straw color wine with floral aromas of jasmine and notes of pear, herbs and spices. Mildly oaky, pink grapefruit flavours with a slightly off dry finish.

INDABA SAUVIGNON BLANC SOUTH AFRICA | 9800/-

An easy drinking wine with citrus and tropical fruit aromas leading to a fresh, invigorating palate of pineapple, lemon-lime, mango and green fig. Backed by a solid acidity, herbal undertones shine through on the mineral-tinged finish

TALL HORSE SAUVIGNON BLANC SOUTH AFRICA | 10900/-

A brisk white with a subtle dash of herb aromas and flavours that race across the palate, stretching to a lively fresh finish.

HARDY'S STAMP SAUVIGNON BLANC SEMILLION AUSTRALIA | 10600/-

A light and with lifted wine with citrus and tropical fruit flavours, a delicate herbaceous character and a clean, crisp finish.

TALL HORSE CHENIN BLANC SOUTH AFRICA | 10900/-

Light bodied and zesty on the palate, with delicious ripe pineapple flavours and inviting melon aromas.

CONOSUR TOCORNAL CHARDONNAY CHILE | 8600/-

A refreshing golden wine with citric, fruity aromas and a seductively complex taste that's well balanced with a fresh acidity

INDABA CHARDONNAY SOUTH AFRICA | 9800/-

Bright tropical fruit aromas lead to a crisp, fresh palate with flavors of apple, pear, honey and pineapple. Gentle oak adds a creamy butterscotch depth.

TALL HORSE CHARDONNAY SOUTH AFRICA | 10900/-

Generous tropical fruit and vanilla oak aromas reveal a rich and creamy palate packed with ripe fruit flavours, layered with spicy vanilla and a fresh citrus finish

HARDY'S STAMP CHARDONNAY SEMILLION AUSTRALIA | 10600/-

A medium-bodied wine with fresh citrus and tropical fruit flavours, a creamy texture, and a delicate oak smooth finish

SUBJECT
TO A 10%
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CHARGE

Sparkling

VIN MOUSSEUX A NOS AMOURS BRUT | 10900/-

Pale yellow in colour with an abundance of fine bubbles and an elegant fruity aroma with hints of butter and vanilla cake. Refreshing and seductive!

CAVA BRUT MARIAMOROS | 15400/-

With a pale colour and small bubbles that end up foaming a cheerful crown of mousse. It has fruity and aging aromas. In the mouth it is round, well - balanced and very pleasant .

CUVEE JEAN LOUIS BLANC DE BLANC BRUT | 13900/-

The aromas of this pale golden wine are fruity and floral with mineral notes and a fresh, yet elegant and complex finish.

VIN MOUSSEUX A NOS AMOURS DEMI SEC | 10900/-

An elegant golden colour wine with a sparkling fruity aromas and hints of warm croissant, ripe white fruit and creamy nuances

CUVEE JEAN LOUIS BLANC DE BLANC DEMI SEC | 13900/-

An enticing full-bodied pale gold color wine with especially elegant and fine bubbles. The aromas are fresh and fruity with a light and crispy taste and a long finish.

Prosecco

SANTA MARGHERITA VALDOBBIADENE SUPERIORE PROSECCO | 17900/-

This sparkling wine has fine bubbles winding through its bright straw yellow colour and greenish reflections. Its aroma is reminiscent of peaches and sweet flowers, and its flavour includes fruity hints of pineapples and apples.

TORSELLA PROSECCO | 13900/-

With soft and creamy fruity flavours and hints of almond, the aroma of this wine brings a beautiful fragrance of spring flowers, pear and apple, while along side a fine string of bubbles.

Organic Wine

SANTA JULIA ORGANIC CHARDONNAY ARGENTINA | 12400/-

Pale yellow color with green hues. This wine presents elegant aromas of tropical fruits, green apple, pear, banana and pineapple, honey and a hint of citric notes. This is a well- balanced and medium-bodied dry white wine with a , long and pleasant finish.

SANTA JULIA ORGANIC MALBEC ARGENTINA | 12400/-

This wine is a concentrated and bright color of violet-intense purple, with a complex nose and notes of ripe fruits, figs, prunes, jam and raisins. The wine presents a good body, with sweet tannins and well balanced by acidity and complex lingering finish.

SUBJECT
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SERVICE
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Red + Rose Wine

CONOSUR TOCORNAL CABERNET SAUVIGNON | CHILE | 8600/-

With a nose governed by pleasant notes of plum, raspberry and sweet spices, and a palate highlighting chocolate and subtle hints of vanilla, this is a very structured and balanced wine with a long finish.

TALL HORSE CABERNET SAUVIGNON SOUTH AFRICA | 10900/-

A rich ruby red with layers of ripe forest berries and spice aromas. A gentle and smooth start with delicious ripe berry flavours well married with vanilla oak notes and a smooth juicy finish.

INDABA MERLOT SOUTH AFRICA | 9800/-

Crafted in a fresh, clean style, this velvety Merlot offers lively, succulent flavors of cherry, dark berry and plum backed by subtle chocolate and herbal nuances and an elegant minerality.

TALL HORSE MERLOT SOUTH AFRICA | 10900/-

A good ruby color wine with generous ripe plum and spice hints on the nose. This Merlot has a lush, silky smooth intensity with pleasing soft ripe fruit flavours and well incorporated oak notes.

TALL HORSE PINOTAGE SOUTH AFRICA | 10900/-

Dark red in color with sweet black fruit flavours. The wood is well integrated and gives both coffee and chocolate flavours on nose and palate with additional hints of ripe fruit and soft, sweet tannins

HARDY'S STAMP SHIRAZ CABERNET AUSTRALIA | 10600/-

A medium-bodied wine, rich in mulberry, cherry and plum flavours, with subtle spiced oak characters and a juicy finish.

TORRESELLA REFOSCO ITALY | 12900/-

A red wine with strong personality and an intense red color. It offers rich scents of wild berries and a long persistent finish with delightful bitter notes

ZONIN SPARKLING ROSE ITALY | 15900/-

A luminous, blush-colour sparkling wine with fruity aromas. Well blended and delightfully soft and smooth with floral notes and a hint of almond.

TALL HORSE PINOTAGE ROSE SOUTH AFRICA | 10900/-

A deep pink shimmering wine with ripe red berry aromas, hints of spice, a soft juicy fruit palate and a lively fresh finish.