





the
GARDENIA
COFFEE SHOP



MENU



SALADS / APPETISERS

- CAESAR SALAD** 850
Iceberg lettuce tossed with egg, garlic, onion, parsley, anchovy fillet, croutons and parmesan cheese with olive dressing
- TUNA "NIÇOISE"** 750
Salad made with tuna, fine green beans, steamed potato cubes, plum tomatoes and a hard-boiled egg tossed in mustard vinaigrette
- GREEK SALAD**  750
Tomatoes, cucumber, bell peppers, olives, red onions, capers and feta cheese
- CENTELLA SALAD**   950
With roasted beetroot and walnuts, sundried tomatoes and dry prunes with balsamic vinegar
- HEALTHY SALAD**   900
Crisp fresh green leaves tossed with fine mixed nuts, dried fruits, fresh grapes, extra virgin olive oil and aged balsamic dressing
- CAPRESE**  900
Basil pesto marinated buffalo mozzarella and chilli, cherry tomato with balsamic reduction and curd chilli
- ARABIC COLD MEZZE PLATTER WITH PITA BREAD**  950
Hummus, mutabbal and fattoush with crispy pita bread
- PRAWN & AVOCADO** 960
Tossed with classic cocktail dressing

FROM THE SOUP KETTLE

- TOM KHA GAI** 600
Traditional Thai chicken soup with lemongrass and galangal
- ROASTED TOMATO CREAM SOUP**  500
Red plum tomato soup served with garlic croutons and basil oil
- PRAWN BISQUE** 900
Served with chilli cheese croutons
- CHILLED GOTUKOLA AND CUCUMBER SOUP**  500
Served with extra virgin olive oil
- FRENCH ONION SOUP** 500
A traditional beef consommé served with brown onion, cheese toast
- MULLIGATAWNY WITH GREEN APPLE** 550
A rich soup with spices and herbs based with chicken stock
- SOUP OF THE DAY** 500



Spicy



Vegetarian



Low carb upon request







Contains nuts

Prices are subject to 10% Service Charge and applicable Government Taxes

BURGERS / SANDWICHES / WRAPS

GOURMET BEEF BURGER	990
Beef burger with melted Swiss cheese in a fresh oven baked sesame bun and caramelized onions, coleslaw and fries	
GOURMET LAMB BURGER	1200
Australian lamb burger with sundried tomato crème cheese in a fresh oven baked sesame bun, green chilli, garlic mayonnaise, coleslaw and fries	
GOURMET CHICKEN BURGER	900
Chicken patty with melted Swiss cheese in a fresh oven baked sesame bun, grilled mushrooms, coleslaw and fries	
CURRIED PULLED LAMB	950
Served with black and green olive infused mini French bread and fries	
TANDOORI CHICKEN WRAP	750
With cucumber, onion, chilli and tomato salad	
CLUB SANDWICH	950
Triple decker layered with roasted chicken breast, chicken ham, roast beef, lettuce, tomatoes, fried egg, coleslaw and fries	
STEAK FOCACCIA SANDWICH PANINI	800
Beef sirloin, tomatoes, mozzarella cheese and horseradish cream	
CHAR- GRILLED VEGETABLE FOCACCIA PANINI 	500
Pesto marinated grilled vegetables	
SANDWICH OF YOUR CHOICE	
Choice of breads - White, Brown, Rye or Focaccia with one of the following fillings;	
Beef or Chicken	750
Tuna salad	700
Egg or Vegetable	500
Cheese	650
Complemented with coleslaw and fries	

FROM THE WOK

NASI GORENG 	850
Traditional Indonesian spicy fried rice served with fried egg, chicken satay, prawn crackers, cucumber and peanut butter sauce	
MEE GORENG 	850
Traditional Indonesian spicy fried noodles served with fried egg, chicken satay, prawn crackers, cucumber and peanut butter sauce	
WOK FRIED RICE OR NOODLES 	
Choice of :	
Chicken	750
Beef or Seafood or Chicken & Prawn	1100
Egg or Vegetable	600
In aromatic sesame oil with ginger garlic paste	
SWEET AND SOUR CHICKEN OR FISH 	1100
Served with basmati rice	



Spicy



Vegetarian



Low carb upon request










Contains nuts

Prices are subject to 10% Service Charge and applicable Government Taxes

ALL TIME ITALIAN FAVOURITES

SPAGHETTI BOLOGNESE	900
Served with beef bolognese and topped with parmesan cheese	
PASTA POMODORO 	900
Ragout of plum tomato flavoured with basil and garlic, served with penne pasta	
PASTA MARINARA	950
Creamy seafood sauce complemented with parmesan cheese	
GARDEN VEGETABLE RISOTTO 	950
Served with mixed vegetables, feta cheese, curry leaves and drizzled with mustard oil	
WILD MUSHROOM AND ARTICHOKE CRUMBLE 	950
Served with mild chilli cream sauce	

GRILLS / MAINS

GRILLED PESTO MARINATED TUNA STEAK 	1950
Accompanied with gotukola salad, crisp potatoes and spring onion pesto	
CAJUN SPICED CRISPY NORWEGIAN SALMON STEAK 	3000
Complemented with capers, dill risotto, buttered green beans and pickled lime flavoured sour cream	
GRILLED JUMBO PRAWNS 	2800
Complemented with garlic rice, chilli-lime pickled dressing and fresh garden leaves	
GRILLED CHICKEN BREAST 	1100
Accompanied with lemongrass, coconut risotto and mango salsa	
SLOW ROASTED BEEF 	2500
With sautéed green beans, parsley rice and spiced jaggery reduction	
GRILLED PEPPER CRUSTED AUSTRALIAN BEEF TENDERLOIN	3600
Complemented with coriander infused golden pumpkin mash, sautéed green beans and black pepper jus accompanied with bearnaise sauce	
OVEN ROASTED AUSTRALIAN RACK OF LAMB 	3800
Served with mint jelly, vegetables, creamy mashed potatoes and meat glaze	
BEEF TENDERLOIN (LOCAL) 	2750
Served with caramelized onion mash, wilted spinach & pepper jus accompanied with bearnaise sauce	
BAKED CRAB	1450
Complemented with egg corn rice and hill country greens	

 **'LOW CARB'** upon request - Food high in carbohydrates such as bread, potato are replaced with a fresh salad



Spicy



Vegetarian




Low carb upon request





Contains nuts

Prices are subject to 10% Service Charge and applicable Government Taxes

MIXED GRILL OF SEAFOOD	3200
Selection of lobster, Kingfish medallion, crispy crab, prawns and octopus, accompanied with chilli garlic lemon butter sauce	
CRISPY BREADED FISH & CHIPS 	1050
With coleslaw and homemade tartar sauce	
ALL DAY BREAKFAST	
Chicken ham stuffed in a croissant, sunny side up egg with garden green salad and a grilled beef sausage	800
Cream cheese infused grilled brown bread on smoked salmon and poached egg gratin with warm butter sauce and served with garden salad	900

AROUND SRI LANKA


SRI LANKAN DEVILLED  	
Beef	900
Seer Fish	900
Chicken	800
Prawn	1400
Calamari	1200
Mutton	1500


In devilled sauce with vegetables accompanied with steamed rice

TRADITIONAL SRI LANKAN RICE AND CURRY  (12 NOON TO 3 PM)	
Chicken curry or Beef curry	1250
Prawn curry	1400
Fish curry	900

Served with steamed rice with vegetable curries of the day, Sri Lankan salads and accompaniments


MOUNT LAMB PORIYAL 	1500
Served on a bed of Jaffna sticky rice	

NEGOMBO PRAWN CURRY 	1200
Lightly marinated prawns cooked to a traditional Sri Lankan recipe and accompanied with yellow rice or roast paan served with mango chutney and coconut sambol	

JAFFNA CRAB CURRY 	900
Served with yellow rice or roast paan, mango chutney and coconut sambol	

I D T B (ISSO DUN- THEL- BATH)	1250
Ghee rice infused with Sri Lankan spices and complemented with fried prawns	

B D T B (BITHHARA DUN- THEL- BATH)	800
Ghee rice infused with Sri Lankan spices and complemented with scrambled egg	

KOTTU ROTI 	
Strips of homemade roti mixed with assorted chopped vegetables and egg, combined with;	
Chicken	700
Prawns	900
Beef	700
Mutton	1100

* Add cheese for an additional Rs.150/=



Spicy



Vegetarian



Low carb upon request





Contains nuts

Prices are subject to 10% Service Charge and applicable Government Taxes

LAMPRAIS – CHICKEN 	900
Tempered fried onion rice, ash plantain curry, brinjal moju, blachan and a boiled egg wrapped in banana leaf	
LAMPRAIS – LAMB & CHICKEN 	1400
Tempered fried onion rice, ash plantain curry, brinjal moju, blachan and a boiled egg wrapped in a banana leaf	
HOPPER DELIGHT	
Egg Hopper	150
Plain Hopper	100
Served with seeni sambol and katta sambol.	
CURRY POT 	
Chicken Curry	600
Beef Curry	750
Mutton Curry	1400
Prawn Curry	1300
Seer Fish Curry	850
STEAMED BASMATI RICE	300

DESSERTS

OAT RHUBARB CRUMBLE 	450
Honey and date infused rhubarb crumble complemented with orange coulis and cashew nuts	
CRÈME BRÛLÉE	450
Complemented with berry compote	
WARM CHOCOLATE BROWNIE CAKE	550
Complemented with vanilla ice cream	
OREO CRUSTED WHITE CHOCOLATE CHEESECAKE	450
Accompanied with strawberry coulis	
DARK & WHITE CHOCOLATE PARFAIT 	650
With roasted coconuts and nuts	
BUFFALO CURD PANNA COTTA	700
Served with coffee and jaggery reduction	
CHOICE OF ICE CREAM WITH TOPPING	500
Vanilla, strawberry and chocolate flavoured ice cream, Toppings – Chocolate sauce, Strawberry sauce, Vanilla cream, Butterscotch sauce	
SEASONAL FRESH FRUIT PLATTER	750
A selection of sun ripened tropical seasonal fruits	
FRESH FRUIT SALAD	500
*Add a scoop of ice cream for an additional Rs.150	
WATALAPPAN WITH PAN ROASTED CASHEW NUTS	450
Mouthwatering authentic Sri Lankan jaggery pudding	



Spicy



Vegetarian



Low carb upon request



Contains nuts

Prices are subject to 10% Service Charge and applicable Government Taxes

BEVERAGES

TEA

Served hot or cold

Ceylon Supreme	225
Earl Grey	225
English Breakfast	225
Lemon	225
Peach	225
Vanilla	225
Moroccan Mint	225
Cinnamon	225
Ginger	225
Masala Tea	225
Jasmine	225
Green Tea	225

HOT CHOCOLATE 500

COFFEE

Freshly Brewed Coffee	250
Nescafe	225
Espresso	350
Cappuccino	400
Café Latte	400
Iced Coffee	300
Flat White	400
Macchiato	400
Mocha	400
Double Espresso	400

CHOICE OF MILKSHAKES

Chocolate	500
Vanilla	500
Strawberry	500
Banana n' Honey	550

CHOICE OF FRESH SEASONAL JUICES

Pineapple	500
Papaya	500
Melon	500
Mango	550
Orange Juice	650
Mixed Fruit	550
Avocado Juice	500
Fresh Lime Soda	450
Fresh Lime Juice	400
Golden King Coconut	200



Spicy



Vegetarian



Low carb upon request



Contains nuts

Prices are subject to 10% Service Charge and applicable Government Taxes

BEVERAGES

SOFT DRINKS

Coca Cola	200
Fanta	200
Sprite	200
Ginger Beer	200
Diet Coke	400
Soda	200
Red Bull	500

LASSI

Mango Lassi	500
Sweet Lassi	500
Salt Lassi	500

FRUIT SMOOTHIE

Mango	500
Banana	500
Strawberry	500

MINERAL WATER

125

PERRIER WATER

600



Spicy



Vegetarian



Low carb upon request



Contains nuts

Prices are subject to 10% Service Charge and applicable Government Taxes