

SALADS & APPETIZERS

	Classic Caesar Salad lettuce, herb croutons, parmesan, chicken bacon, caesar dressing	1600
	Honey Roasted Pumpkin Quinoa Salad roasted pumpkin, quinoa, honey, bell peppers, sun-dried tomatoes	1550
	Tuna Greens tuna chunks, capers, lettuce, eggs, tomatoes, olive, lemon dressing	1600
	Fattoush Salad Ø lettuce, bell pepper, tomatoes, mint, fried pita crouton, fresh lime	1600
	Arabic Cold Mezze Platter Ø hummus, mutabal, fattoush, pita bread	1550
-	Italian Mozzarella Caprese Ø tomatoes, fresh mozzarella, basil, olive oil, balsamic vinegar	2000
	Chicken Shawarma with Tabbouleh marinated chicken, parsley, pita bread, tomato, olive oil	1650



SOUPS	
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Baked Pumpkin Soup Ø baked pumpkin purée, fresh herbs, cream, crouton	1250
Roasted Tomato Soup Ø essence of tomato, celery, carrots, leeks, cream, crouton	1250
Wild Mushroom Cappuccino	1250
Seafood Bisque creamy essence of seafood, blend of vegetables, crouton	1400
Chicken Mulligatawny Soup chicken, onions, vegetables, white rice, black pepper, nutmeg, lime	1450



BURGERS

Mushroom Veggie Burger Ø sautéed mushroom, lettuce, tomato, red onions, pickles, mustard	1500
Cajun Chicken Burger cajun seasoned chicken breast, lettuce, tomato, grilled mushrooms, ripe avocado	1800
Beef Burger with Onion Jam beef patty, swiss cheddar, grilled mushrooms, sauerkraut, onion jam	2200
Lamb Burger with Chimichurri lamb patty, swiss cheddar, grilled onions, chimichurri	2400
*All Burgers are served with Salad or Chips	





GARDENIA

COFFEE SHOP



Grilled Cuban Beef Ciabatta slow roasted beef, turkey ham, swiss cheese, pickles, lettuce, mustard, mayonnaise	1900
Club Sandwich triple decker toast, chicken salad, chicken ham, egg omelette, cheese, lettuce, tomato	2150
Tuna Sandwich Baguette fresh tuna salad, mayonnaise, capers, lemon, tomato, cucumber, onion, lettuce	1650
Smoked Salmon Bagel smoked salmon, chive cream cheese, pickled onions, capers, balsamic vinegar	2400
Grilled Vegetable Panini balsamic marinated grilled vegetables, hummus, cheese *All Sandwiches are served with Salad or Chips	1300

WRAPS

1650
2100
1800

ASIAN

Vietnamese Chicken Vermicelli 🥖	1950
spicy vermicelli noodles, fried egg, chicken satay, prawn	
crackers, peanut sauce	

2100

Nasi Goreng spicy fried rice, fried egg, chicken satay, prawn crackers, peanut sauce

Fried Rice or Noodles carrots, spring onions, fried egg, sesame oil, chili paste

Chicken	1600
Beef	1800
Seafood	1900
Egg	1500
Sweet & Sour sweet & sour sauce, pineapple, bell pepper, carrot, spring pnion, steamed rice	
Chicken	1850
Fish	1950
Seafood	2600
Thai Green Chicken Curry chicken, Thai green curry paste, eggplant, coriander, emongrass, basil, coconut milk	1800
emonyidss, basil, cocontrict milk	

Spicy Seafood Laksa mixed seafood, tamarind, noodles, bean sprouts, boiled egg, red dried chilies, fresh coriander



PASTA

Penne Arrabbiata Ø homemade tomato sauce, parmesan, chili flakes	1800
Fettuccini Alfredo Con Pollo chicken, parmesan, cream sauce	2000
Spaghetti Bolognese ground beef, tomato sauce, parmesan, fresh basil	2100
Fettuccine with Creamy Pesto Sauce Ø basil pesto, fresh cream, parmesan, olive oil	1900



MEATS AND POULTRY

Chicken Escalope Milanese crumbed chicken breast fillet, parmesan, herbs, tartar sauce	1800
Date & Prune Glazed Roast Chicken half chicken, herbs, date and prune sauce	2400
Local Beef Steak with Pepper Sauce beef tenderloin, herb butter, pepper sauce	3100
Rack of Lamb	14000





SIDE DISHES

Buttered Vegetables	500
French Fries	500
Garden Green Salad	500
Steamed Rice	400
Roasted Garlic Rice	500
Bulgur Quinoa Blend	600
Herb Roasted Potatoes	500
Ghee Rice with Curry Leaves	600
Mashed Potato	500
Roast Paan	400







CEYLON HUB

Kalu Pol Sri Lankan Chicken Curry chicken, roasted curry powder, charred coconut,	2100 local spices
Beef Curry Mirisata beef chunks, coconut milk, red chilli, lemongrass, tamarind, curry leaves, local spices	2200
Fish Curry Kirata fish, coconut milk, pandan leaves, curry leaves, turmeric, local spices	2200
Cashew & Pea Curry cashew, green peas, mild coconut gravy, local spi	2100 ces
Batticaloa Prawn Curry prawn, coconut milk, murunga leaves, local spice leaves, fennel, pandan leaves	2450 s, curry
Jaffna Crab Curry lagoon crab, grated coconut, fennel seeds, fenug tamarind, curry leaves, jaffna curry powder, cocor murunga leaves	
Mount Lamb Poriyal	2850 Dapadum
I D T B (Isso Dun Thel Bath) prawns, ghee rice, Sri Lankan spices, scrambled e	2000
Kottu Roti strips of homemade roti, mixed vegetables, egg, coconut gravy	spicy
Egg	1500
Chicken	1750
Prawn	2200
Beef	1950
Mutton	2200
Add cheese	150
Lamprais tempered fried onion rice, ash plantain curry, boi brinjal moju, fish cutlet, blachan, wrapped in a ba	1600 led fried egg,

DESSERTSLemon & MeringueClassic Crème BrûléeChoco Brownie Peanut Butter HedgeWatalappamRaspberry Fudge Slice ØBaked Cheesecake with Fruit CoulisChocolate Mud Slice with Berry CompoteFresh Cut Fruit Platter ØTrio of Ice Cream Ø