

# Room Service Menu

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**SALADS / APPETISERS**

<b>Caesar Salad</b>	1100
Iceberg lettuce tossed with egg, garlic, onion, parsley, anchovy fillet, croutons and parmesan cheese with olive dressing	
<b>Tuna “Niçoise”</b>	1000
Salad made with tuna, fine green beans, steamed potato cubes, plum tomatoes and a hard-boiled egg tossed in mustard vinaigrette	
<b>Greek Salad</b> 	1000
Tomatoes, cucumber, bell peppers, olives, red onions, capers and feta cheese	
<b>Centella Salad</b>  	1150
With roasted beetroot and walnuts, sundried tomatoes and dry prunes with balsamic vinegar	
<b>Healthy Salad</b>  	1100
Crisp fresh green leaves tossed with fine mixed nuts, dried fruits, fresh grapes, extra virgin olive oil and aged balsamic dressing	
<b>Caprese</b> 	1100
Basil pesto marinated buffalo mozzarella and chilli, cherry tomato with balsamic reduction and curd chilli	
<b>Arabic Cold Mezze Platter with Pita Bread</b> 	1150
Hummus, mutabbal and fattoush with crispy pita bread	
<b>Prawn &amp; Avocado</b>	1150
Tossed with classic cocktail dressing	

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**FROM THE SOUP KETTLE**

<b>Tom Kha Gai</b>	850
Traditional Thai chicken soup with lemongrass and galangal	
<b>Roasted Tomato Cream Soup</b> 	750
Red plum tomato soup served with garlic croutons and basil oil	
<b>Prawn Bisque</b>	1100
Served with chilli cheese croutons	
<b>Chilled Gotukola and Cucumber Soup</b> 	750
Served with extra virgin olive oil	

<b>French Onion Soup</b>	<b>800</b>
A traditional beef consommé served with brown onion and cheese toast	
<b>Mulligatawny with Green Apple</b>	<b>800</b>
A rich soup with spices and herbs based with chicken stock	
<b>Soup of the Day</b>	<b>750</b>





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**BURGERS / SANDWICHES / WRAPS**

<b>Gourmet Beef Burger</b>	<b>1400</b>
Beef burger with melted Swiss cheese in a fresh oven baked sesame bun and caramelized onions, coleslaw and fries	
<b>Gourmet Lamb Burger</b>	<b>1700</b>
Australian lamb burger with sundried tomato crème cheese in a fresh oven baked sesame bun, green chilli, garlic mayonnaise, coleslaw and fries	
<b>Gourmet Chicken Burger</b>	<b>1400</b>
Chicken patty with melted Swiss cheese in a fresh oven baked sesame bun, grilled mushrooms, coleslaw and fries	
<b>Curried Pulled Lamb</b>	<b>1650</b>
Served with black and green olive infused mini French bread and fries	
<b>Tandoori Chicken Wrap</b>	<b>1100</b>
With cucumber, onion, chilli and tomato salad	
<b>Club Sandwich</b>	<b>1500</b>
Triple decker layered with roasted chicken breast, chicken ham, roast beef, lettuce, tomatoes, fried egg, coleslaw and fries	
<b>Steak Focaccia Sandwich Panini</b>	<b>1200</b>
Beef sirloin, tomatoes, mozzarella cheese and horseradish cream	
<b>Char- Grilled Vegetable Focaccia Panini</b> 	<b>950</b>
Pesto marinated grilled vegetables	
<b>Sandwich of Your Choice</b>	
Choice of breads - White, Brown, Rye or Focaccia with one of the following fillings;	
Beef or Chicken	<b>1000</b>
Tuna	<b>950</b>
Egg or Vegetable	<b>900</b>
Cheese	<b>950</b>
Complemented with coleslaw and fries	




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**FROM THE WOK**

<b>Nasi Goreng</b> 	<b>1300</b>
Traditional Indonesian spicy fried rice served with fried egg, chicken satay, prawn crackers, cucumber and peanut butter sauce	
<b>Mee Goreng</b> 	<b>1300</b>
Traditional Indonesian spicy fried noodles served with fried egg, chicken satay, prawn crackers, cucumber and peanut butter sauce	
<b>Wok Fried Rice or Noodles</b> 	
Choice of :	
Chicken	<b>1000</b>
Beef or Seafood or Chicken & Prawn	<b>1700</b>
Egg or Vegetable	<b>900</b>
In aromatic sesame oil with ginger garlic paste	
<b>Sweet and Sour Chicken or Fish</b> 	<b>1500</b>
Served with basmati rice	

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**ALL TIME ITALIAN FAVOURITES**

<b>Spaghetti Bolognese</b>	<b>1500</b>
Served with beef bolognese and topped with parmesan cheese	
<b>Pasta Pomodoro</b> 	<b>1300</b>
Ragout of plum tomato flavoured with basil and garlic, served with penne pasta	
<b>Pasta Marinara</b>	<b>1600</b>
Creamy seafood sauce complemented with parmesan cheese	
<b>Garden Vegetable Risotto</b> 	<b>1300</b>
Served with mixed vegetables, feta cheese, curry leaves and drizzled with mustard oil	
<b>Wild Mushroom and Artichoke Crumble</b> 	<b>1300</b>
Served with mild chilli cream sauce	

GRILLS / MAINS

<b>Grilled Pesto Marinated Tuna Steak</b> 	2500
Accompanied with gotukola salad, crisp potatoes and spring onion pesto	
<b>Cajun Spiced Crispy Norwegian Salmon Steak</b> 	4000
Complemented with capers, dill risotto, buttered green beans and pickled lime flavoured sour cream	
<b>Grilled Jumbo Prawns</b> 	3500
Complemented with garlic rice, chilli-lime pickled dressing and fresh garden leaves	
<b>Grilled Chicken Breast</b> 	2100
Accompanied with lemongrass, coconut risotto and mango salsa	
<b>Slow Roasted Beef</b> 	3200
With sautéed green beans, parsley rice and spiced jaggery reduction	
<b>Grilled Pepper Crusted Australian Beef Tenderloin</b>	4500
Complemented with coriander infused golden pumpkin mash, sautéed green beans and black pepper jus accompanied with bearnaise sauce	
<b>Oven Roasted Australian Rack of Lamb</b> 	4800
Served with mint jelly, vegetables, creamy mashed potatoes and meat glaze	
<b>Beef Tenderloin (Local)</b> 	3200
Served with caramelized onion mash, wilted spinach & pepper jus accompanied with bearnaise sauce	
<b>Baked Crab</b>	1900
Complemented with egg corn rice and hill country greens	
<b>Mixed Grill of Seafood</b>	5000
Selection of lobster, Kingfish medallion, crispy crab, prawns and octopus, accompanied with chilli garlic lemon butter sauce	
<b>Crispy Breaded Fish &amp; Chips</b> 	1800
With coleslaw and homemade tartar sauce	
<b>All Day Breakfast</b>	
Chicken ham stuffed in a croissant, sunny side up egg with garden green salad and a grilled beef sausage	1300
Cream cheese infused grilled brown bread on smoked salmon and poached egg gratin with warm butter sauce and served with garden salad	2000

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

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**AROUND SRI LANKA**
**Sri Lankan Devilled**  

Beef	1600
Fish	1500
Chicken	1600
Prawn	1900
Calamari	1900
Mutton	2200

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	1600
Prawn curry	1700
Fish curry	1300

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

**Mount Lamb Poriyal** 

Served on a bed of Jaffna sticky rice	2200
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**Negombo Prawn Curry** 

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	1900
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**Jaffna Crab Curry** 

Served with yellow rice or roast paan, mango chutney and coconut sambol	1900
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**I D T B (Isso Dun- Thel- Bath)**

Ghee rice infused with Sri Lankan spices and complemented with fried prawns	1500
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**B D T B (Biththara Dun- Thel- Bath)**

Ghee rice infused with Sri Lankan spices and complemented with scrambled egg	1200
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**Kottu Roti** 

Strips of homemade roti mixed with assorted chopped vegetables and egg, combined with;

Chicken	900
Prawns	1200
Beef	1100
Mutton	1700

\* Add cheese for an additional Rs.150/=

**Lamprais - Chicken** 

1200

Tempered fried onion rice, ash plantain curry, brinjal moju, blachan and a boiled egg wrapped in banana leaf

**Lamprais - Lamb & Chicken** 

1900

Tempered fried onion rice, ash plantain curry, brinjal moju, blachan and a boiled egg wrapped in a banana leaf

**Curry Pot** 

Chicken Curry	1100
Beef Curry	1100
Mutton Curry	2200
Prawn Curry	2100
Fish Curry	1100

**Steamed Basmati Rice**

700



Spicy



Vegetarian



Low carb upon request



Contains nuts

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

From 11a.m. to 11p.m.

## JAPANESE MENU

### Starters

Tori-Karage (Chicken)	1300
Maguro Tataki (Tuna)	1400
Ebi Tempura (Prawn)	1500
Tebasaki (Chicken wings)	1100

### Sashimi (Six Pieces of Raw Fish)

Maguro (Tuna)	1600
Sake (Salmon)	1900
Ika (Cuttlefish)	1200

### Sushi (Two Pieces)

Maguro (Tuna)	1350
Sake (Salmon)	1450
Ika (Cuttlefish)	1000

### Sushi Maki

Dragon Roll	1200
Tuna Roll	1300
Salmon Roll	1600
California Roll	1400
Cucumber Roll	900

### Soups

Miso Soup (L)	1200
Seafood Mushroom Soup	1300

### Main Course

Chicken Teriyaki	1500
Beef Teriyaki	1900
Salmon Teriyaki	3000
Tuna Steak	2200
Yakimesi (Japanese F/Rice)	1500
Chicken Katsu-Curry	1800
Mizu Bento Box	1750
Kiku Bento Box	1950



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From 11 a.m. to 2.30 p.m. / From 7 P.m. to 10.30 p.m.

## INDIAN MENU

### CHATPATE CHAAT & STARTERS

<b>Punjabi Samosa</b> 	700
A samosa stuffed with potato & green pea masala, infused with aromatic Indian spices and accompanied with tamarind chutney.	
<b>Badami Chandni Kebab</b> 	950
Potato & cottage cheese kebab coated with almond flakes and complimented with mint chutney.	
<b>Dahi Kebab</b> 	950
Grilled cream cheese cutlet with coriander and dry fruit.	
<b>Pyaz Ke Pakode</b> 	650
Onion fritters prepared in a chickpea batter and served with tamarind chutney.	
<b>Murgh 65</b>	1100
Fried chicken prepared in corn batter infused with Indian spices, served with mint chutney.	
<b>Macchi Amritsari</b>	1300
Kingfish fried in a Punjabi style gram flour batter.	
<b>Shami Kebab</b>	1800
Shallow fried minced mutton patty coated with gram dhal.	

## HAMARE MOGUL TANDOOR SE - TANDOORI SPECIALTIES

Specialty Dishes Cooked to Perfection in a Clay Oven

### NON VEGETARIAN

<b>Tandoori Murgh</b>	1400
Half a tender chicken roasted in a clay oven with a delicious mix of yogurt and mogul spices.	
<b>Murgh Tikka</b>	1400
Chicken cubes marinated in aromatic Indian spices and roasted in a charcoal oven.	

<b>Murgh Reshmi Tikka</b> Char-grilled chicken cubes marinated in a rich mix of cream cheese & yogurt, accompanied with a spicy chutney.	1400
<b>Lucknowi Seekh Gosht Kebab</b> Minced mutton seekh kebab infused with garlic, ginger and green chili.	1850
<b>Ajwani Macchi Tikka</b> A chunk of mullet fish marinated in tandoori masala and carom seeds, cooked in a clay oven.	1550
<b>Tandoori Jhinga</b> Tiger prawns infused with an exhilarating mix of Indian spices and cooked in a charcoal oven.	2200
<b>Assorted Kebab Platter</b> A spicy combo of mutton, chicken, prawn & mullet fish kebabs served on a platter.	2800

## VEGETARIAN

<b>Paneer Tikka</b> Tandoori spiced cottage cheese cubes, tossed with tomato and onion and served with mint chutney.	1350
<b>Paneer Makhmali Tikka</b> Cottage cheese cooked with coriander infused cashew & tomato.	1350

## HARI BHARI SABZIYA - VEGETARIAN CURRIES

<b>Dal Tadke Wali</b> Ghee flavored yellow lentil curry with green chili.	850
<b>Dal Makhani</b> Black lentils simmered overnight and laced with butter & cream.	900
<b>Paneer Butter Masala</b> Cottage cheese cooked in spicy onion and tomato gravy, garnished with fresh coriander leaves.	1350
<b>Kadai Bhindi</b> Fried ladies finger curry with aromatic spices.	950



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**MASAHARI KHANA (NON VEGETARIAN CURRIES)**

<b>Murgh Makhani</b>	1400
Chicken curry infused with a tantalizing mix of cashew, tomato and honey, sprinkled with coriander.	
<b>Murgh Rogan Josh</b>	1300
Spicy Kashmir chicken curry.	
<b>Rajasthan Laal Maas</b>	2200
Rajasthan style spicy mutton curry with tomatoes & onions.	
<b>Mughlai Gosht</b>	2200
Fiery and sour mutton stew.	

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**SAMUNDARI KHAZANA - SEAFOOD**

<b>Goan Meen Curry</b>	1700
Coconut based authentic Goan fish curry.	
<b>Masaledar Jhinga</b>	2500
Prawns sautéed in whole spices with tomato and onion gravy.	

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**RANG BIRANGE BASMATI CHAWAL RICE DISHES, BOMBAY BIRYANI, GARMA GARMA TANDOORI NAAN ROTIYA TANDOOR OVEN BAKED FLAT BREAD**

<b>Kashmiri Pilaf</b>	1000
Saffron rice infused with ghee and dry fruits.	
<b>Matar Pilaf</b>	800
Buttered green pea rice.	
<b>Dhal Khichdi</b>	900
Typical Indian lentil rice.	
<b>Dahi Chawal</b>	900
Curd rice infused with mustard, chili and curry leaves.	

**Bombay Biryani**

Chicken, mutton, prawn or vegetarian biryani cooked in Bombay spices and herbs and garnished with cashew nuts, raisins and fresh coriander.

Murgh - Chicken	1600
Gosht - Mutton	2200
Jhinga - Prawn	2500
Sabzi - Vegetarian	1300

**Tandoori Roti**

Whole wheat bread baked in a clay oven.

400

**Spiced Roti**

Baked naan bread spiced with Kashmir chili and garam masala.

450

**Chili Paratha**

Paratha with green chili infused with Indian spices.

550

**Rumali Roti**

A large flat bread cooked in a hot tawa.

350

**Plain Naan**

Plain bread baked in a clay oven.

300

**Butter Naan**

Flat bread served with a glaze of butter.

400

**Garlic Naan**

Freshly baked bread with a spread of garlic.

400

**Amritsari Kulcha (V)**

Mashed potato and pomegranate masala stuffed into a flat bread and cooked in a tandoor oven.

620

**Gosht Keema Naan**

Naan stuffed with minced mutton and baked in a clay oven.

800



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**DESSERTS**

<b>Oat Rhubarb Crumble</b> 	850
Honey and date infused rhubarb crumble complemented with orange coulis and cashew nuts	
<b>Crème Brûlée</b>	850
Complemented with berry compote	
<b>Warm Chocolate Brownie Cake</b>	850
Complemented with vanilla ice cream	
<b>Oreo Crusted White Chocolate Cheesecake</b>	850
Accompanied with strawberry coulis	
<b>Dark &amp; White Chocolate Parfait</b> 	900
With roasted coconuts and nuts	
<b>Buffalo Curd Panna Cotta</b>	900
Served with coffee and jaggery reduction	
<b>Choice of Ice Cream with Topping</b>	700
Vanilla, strawberry and chocolate flavoured ice cream, Toppings - Chocolate sauce, Strawberry sauce, Vanilla cream, Butterscotch sauce	
<b>Seasonal Fresh Fruit Platter</b>	900
A selection of sun ripened tropical seasonal fruits	
<b>Fresh Fruit Salad</b>	850
*Add a scoop of ice cream for an additional Rs.150	
<b>Watalappan with Pan Roasted Cashew Nuts</b>	700
Mouthwatering authentic Sri Lankan jaggery pudding	
<b>Gulab Jamun</b>	850
Deep fried dumplings made of dried milk and cottage cheese, soaked in sugar syrup.	
<b>Raj Rani Kheer</b>	700
A sweet South Asian dish made of boiled rice, milk, sugar, spices and served with roasted nuts and raisins.	

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**BEVERAGES**
**Tea**

Served hot or cold

Ceylon Supreme	300
Earl Grey	300
English Breakfast	300
Lemon	300
Peach	300
Vanilla	300
Moroccan Mint	300
Cinnamon	300
Ginger	300
Masala Tea	300
Jasmine	300
Green Tea	600

**Hot Chocolate****Coffee**

Freshly Brewed Coffee	300
Nescafe	300
Espresso	400
Cappuccino	450
Café Latte	450
Iced Coffee	350
Flat White	450
Macchiato	450
Mocha	400
Double Espresso	450

**Choice of Milkshakes**

Chocolate	650
Vanilla	650
Strawberry	650
Banana n' Honey	650



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**BEVERAGES**
**Choice of Fresh Seasonal Juices**

Pineapple	650
Papaya	650
Melon	650
Mango	650
Orange Juice	800
Mixed Fruit	650
Avocado Juice	650
Fresh Lime Soda	500
Fresh Lime Juice	500
Golden King Coconut	250

**Soft Drinks**

Coca Cola	200
Fanta	200
Sprite	200
Ginger Beer	200
Diet Coke	400
Soda	200
Red Bull	700

**Lassi**

Mango Lassi	700
Sweet Lassi	700
Salt Lassi	700

**Fruit Smoothie**

Mango	650
Banana	650
Strawberry	650

<b>Mineral Water</b>	150
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<b>Perrier Water</b>	600
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