

Say hello
to great
food coming
your way.



ROOM SERVICE MENU

www.ramadacolombo.com


Savor every delectable bite
in the cozy comforts
of your room




SALADS/APPETISERS

Caesar Salad	1250
Iceberg lettuce tossed with egg, garlic, onion, parsley, anchovy fillet, croutons and parmesan cheese with olive dressing	
Tuna "Niçoise"	1300
Salad made with tuna, fine green beans, steamed potato cubes, plum tomatoes and a hard-boiled egg tossed in mustard vinaigrette	
Greek Salad	1100
Tomatoes, cucumber, bell peppers, olives, red onions, capers and feta cheese	
Healthy Salad  	1250
Crisp fresh green leaves tossed with fine mixed nuts, dried fruits, fresh grapes, extra virgin olive oil and aged balsamic dressing	



FROM THE SOUP KETTLE

Tom Kha Gai	950
Traditional Thai chicken soup with lemongrass and galangal	
Roasted Tomato Cream Soup 	850
Red plum tomato soup served with garlic croutons and basil oil	
Soup of the Day	850

BURGERS / SANDWICHES / WRAPS

Gourmet Beef Burger	1600
Beef burger with melted Swiss cheese in a fresh oven baked sesame bun and caramelized onions, coleslaw and fries	
Gourmet Chicken Burger	1600
Chicken patty with melted Swiss cheese in a fresh oven baked sesame bun, grilled mushrooms, coleslaw and fries	
Tandoori Chicken Wrap	1300
With cucumber, onion, chilli and tomato salad	
Club Sandwich	1650
Triple decker layered with roasted chicken breast, chicken ham, roast beef, lettuce, tomatoes, fried egg, coleslaw and fries	
Char-Grilled Vegetable Focaccia 	1100
Pesto marinated grilled vegetables	
Sandwich of Your Choice	
Choice of breads - White, Brown, Rye or Focaccia with one of the following fillings (complemented with coleslaw and fries):	
Beef or Chicken	1250
Tuna salad	1100
Egg or Vegetable	1100
Cheese	1100
<i>Complemented with coleslaw and fries</i>	

FROM THE WOK

Nasi Goreng	1600
Moghul fried rice served with fried egg, chicken satay, prawn crackers, cucumber and peanut butter sauce	
Mee Goreng	1600
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	1300
Beef or Seafood or Chicken & Prawn	1700
Egg or Vegetable	1100
<i>(In aromatic sesame oil with ginger garlic paste)</i>	
Sweet and Sour Chicken or Fish 	1300
<i>Served with basmati rice</i>	



Spicy



Vegetarian




Low carb upon request







Contains nuts

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ALL TIME ITALIAN FAVOURITES

Spaghetti Bolognese	1700
Served with beef bolognese and topped with parmesan cheese	
Pasta Pomodoro 	1600
Ragout of plum tomato flavoured with basil and garlic, served with penne pasta	
Pasta Marinara	1800
Creamy seafood sauce complemented with parmesan cheese	

GRILLS / MAINS

Grilled Pesto Marinated Tuna Steak 	3000
Accompanied with gotukola salad, crisp potatoes and spring onion pesto	
Grilled Chicken Breast 	3200
Accompanied with lemongrass, coconut risotto and mango salsa	
Beef Tenderloin (Local) 	3750
Served with caramelized onion mash, wilted spinach & pepper jus accompanied with béarnaise sauce	
Baked Crab	3750
Complemented with egg corn rice and hill country greens	
Crispy Breaded Fish & Chips 	2900
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	1600
Cream cheese infused grilled brown bread on smoked salmon and poached egg gratin with warm butter sauce and served with garden salad	2300

AROUND SRI LANKA

Sri Lankan Devilled 	
Beef	1600
Seer Fish	1500
Chicken	1600
Prawn	1900
Calamari	1900
Mutton	2200
<i>In devilled sauce with vegetables accompanied with steamed rice</i>	
Traditional Sri Lankan Rice and Curry (12 Noon to 3 pm) 	
Chicken curry or Beef curry	1600
Prawn curry	1700
Fish curry	1300
<i>Served with steamed rice, vegetable curries of the day, Sri Lankan salads and accompaniments</i>	
Mount Lamb Poriyal 	2200
Served on a bed of Jaffna sticky rice	
I D T B (Isso Dun-Thel-Bath)	1700
Ghee rice infused with Sri Lankan spices and complemented with fried prawns	
B D T B (Biththara Dun-Thel-Bath)	1350
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	1200
Prawns	1400
Beef	1300
Mutton	1800
<i>*Add cheese for an additional Rs.150/-</i>	



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Curry Pot 

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

Steamed Basmati Rice	700
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INDIAN MENU

11AM to 2.30PM & 7PM to 10.30PM

CHATPATE CHAAT & STARTERS**Punjabi Samosa** 

A samosa stuffed with potato & green pea masala, infused with aromatic Indian spices and accompanied with tamarind chutney.

700

Dahi Kebab 

Grilled cream cheese cutlet with coriander and dry fruit.

950

Pyaz Ke Pakode 

Onion fritters prepared in a chickpea batter and served with tamarind chutney.

650

Murgh 65

Fried chicken prepared in corn batter infused with Indian spices, served with mint chutney.

1100

Jhinga Koliwada

Fried prawns cooked in a batter of chickpea flour and corn flour, infused with a mix of Indian spices.

1500

Shami Kebab

Shallow fried minced mutton patty coated with gram dhal.

1800

**HAMARE MOGHUL TANDOOR SE - TANDOORI SPECIALTIES
SPECIALTY DISHES COOKED TO PERFECTION IN A CLAY
OVEN****Paneer Tikka** 

Tandoori spiced cottage cheese cubes, tossed with tomato and onion and served with mint chutney

1350

Paneer Makhmali Tikka  

Cottage cheese cooked with coriander infused cashew & tomato.

1350

Tandoori Murgh

Half a tender chicken roasted in a clay oven with a delicious mix of yogurt and moghul spices.

1400

Murgh Tikka

Chicken cubes marinated in aromatic Indian spices and roasted in a charcoal oven.

1400

Murgh Reshmi Tikka

Char-grilled chicken cubes marinated in a rich mix of cream cheese & yogurt, accompanied with a spicy chutney

1400

Lucknowi Seekh Gosht Kebab

Minced mutton seekh kebab infused with garlic, ginger and green chili.

1850

Ajwani Macchi Tikka

A chunk of mullet fish marinated in tandoori masala and carom seeds, cooked in a clay oven

1550

Tandoori Jhinga

Tiger prawns infused with an exhilarating mix of Indian spices and cooked in a charcoal oven.

2200

Assorted Kebab Platter

A spicy combo of mutton, chicken, prawn & mullet fish kebabs served on a platter.

2800



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HARI BHARI SABZIYA - VEGETARIAN CURRIES

Dal Tadke Wali	850
Ghee flavored yellow lentil curry with green chili.	
Dal Makhani	900
Black lentils simmered overnight and laced with butter & cream.	
Palak Paneer	1350
Fried diced cottage cheese cooked in garlic, onion & spinach cream gravy.	
Paneer Butter Masala	1350
Cottage cheese cooked in spicy onion and tomato gravy, garnished with fresh coriander leaves.	
Adraki Aloo Gobi	950
Classic North Indian style spicy cauliflower & potato curry.	
Kadai Bhindi	950
Fried ladies finger curry with aromatic spices.	


MASAHARI KHANA (NON VEGETARIAN CURRIES)

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

SAMUNDARI KHAZANA - SEAFOOD

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

RANG BIRANGE BASMATI CHAWAL RICE DISHES

Basmati Chawal	700
Steamed basmati rice.	
Kashmiri Pilaf	1000
Saffron rice infused with ghee and dry fruits.	
Matar Pilaf	800
Buttered green pea rice.	
Dhal Khichdi	900
Typical Indian lentil rice.	
Dahi Chawal	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



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GARMA GARAM TANDOORI NAAN ROTIYA**(TANDOOR OVEN BAKED FLAT BREAD)**

Tandoori Roti	400
Whole wheat bread baked in a clay oven.	
Chili Paratha	550
Paratha with green chili infused with Indian spices.	
Rumali Roti	350
A large flat bread cooked in a hot tawa.	
Plain Naan	300
Plain bread baked in a clay oven.	
Butter Naan	400
Flat bread served with a glaze of butter.	
Garlic Naan	400
Freshly baked bread with a spread of garlic.	
Amritsari Kulcha (V)	620
Mashed potato and pomegranate masala stuffed into a flat bread and cooked in a tandoor oven.	
Gosht Keema Naan	800
Naan stuffed with minced mutton and baked in a clay oven.	

DESSERTS

Crème Brûlée	950
Complemented with berry compote.	
Dark & White Chocolate Parfait 	1100
With roasted coconuts and nuts	
Choice of Ice Cream with Topping	950
Vanilla, Strawberry and Chocolate flavoured ice cream, <i>Toppings - Chocolate sauce, Strawberry sauce, Vanilla cream or Butterscotch sauce.</i>	
Seasonal Fresh Fruit Platter	1000
A selection of sun ripened tropical seasonal fruits	
Fresh Fruit Salad	1150
Add a scoop of ice cream for an additional Rs.150/-	
Watalappan with Pan Roasted Cashew Nuts 	1100
Mouthwatering authentic Sri Lankan jaggery pudding	
Gulab Jamun	850
Deep fried dumplings made of dried milk and cottage cheese, soaked in sugar syrup.	
Raj Rani Kheer 	700
A sweet South Asian dish made of boiled rice, milk, sugar, spices and served with roasted nuts and raisins.	

BEVERAGES

Tea <i>(Served hot or cold)</i>	
Ceylon Supreme	420
Earl Grey	420
English Breakfast	420
Lemon	420
Peach	420
Vanilla	420
Moroccan Mint	420
Cinnamon	420
Ginger	420
Masala Tea	420
Jasmine	420
Green Tea	420



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Hot Chocolate 750

Coffee

Freshly Brewed Coffee 600
 Espresso 550
 Cappuccino 600
 Café Latte 600
 Iced Coffee 650
 Flat White 600
 Macchiato 550
 Mocha 650
 Double Espresso 750

Choice of Milkshakes

Chocolate 850
 Vanilla 850
 Strawberry 850
 Banana n' Honey 850

Choice of Fresh Seasonal Juices

Pineapple 800
 Papaya 800
 Melon 800
 Mango 950
 Orange Juice 1800
 Local Orange Juice 950
 Mixed Fruit 900
 Avocado Juice 850
 Fresh Lime Soda 700
 Fresh Lime Juice 650
 Golden King Coconut 700

BEVERAGES

Soft Drinks

Coca Cola 300
 Fanta 300
 Sprite 300
 Ginger Beer 300
 Diet Coke 500
 Soda 300
 Red Bull 1200

Lassi

Mango Lassi 800
 Sweet Lassi 800
 Salt Lassi 800

Fruit Smoothie

Mango 800
 Banana 800
 Strawberry 800

Mineral Water

500ml Bottle 250
 Olu Tropical Water [625ml] 750
 Olu Tropical Water [330ml] 650



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