

# RAMADA®

BY WYNDHAM  
COLOMBO

## DRINKS

Complimentary Toddy  
Nelli Crush  
Tholahatti Grape Wine  
Local Old Arrack  
Lime Juice

## STARTERS

Odiyal Kool *Served in coconut shell cups*  
Mutton Bone Soup *Served with thin sliced roast paan*

## CURRIES

Brinjal Fried Red Curry  
Ladies Fingers Curry  
Fried Bitter Gourd Curry  
Drumstick Curry (Murunga)  
Long Beans Red Curry  
Brinjal White Curry Cooked with Small Shrimps  
Drumstick White Curry Cooked with Prawns or Egg  
Vendaya Kulambu (Fenugreek)  
Karunaikulangu Fried Red Curry (Elephant Foot)  
Murunga Leaf Mallung  
Ashplaintain Sambal  
Small Onion Red Curry

## SEAFOOD

Cuttlefish Red Curry  
Prawn Curry  
Crab Curry  
Paraw Fish Curry (Trevallies)  
Shark Red Curry Cooked with Brinjal  
Shark Varai  
Prawn Varai

## MEAT ITEMS

Chicken Red Curry  
Beef Red Curry  
Mutton Poriyal  
Beef Bone Curry (Breastbone)  
Chicken Nei Poriyal

## MAIN

Rice (Red & White)  
Uppuma (Made With Rulung)  
Thosai Served with Sambar & Chutney  
Idli Served with Sambar & Chutney  
Pittu (Red Rice Pittu, Wheat Flour Pittu & Keerai Pittu)  
Strings Tempered in Jaffna style with Fried Potatoes, Fried Brinjals, Prawns, Onions and Green Chili  
Red Rice String Hoppers  
Pol Rotti

## FRIED ITEMS

Bitter Ground Stuffed with Prawn Paste  
Jack Fruit Seeds  
Small Prawns Tempered with Onions, Green Chilies & Curry Leaves in Gingerly Oil  
Small Vadai (Kadalay And Ulundu)

## ACTION STATIONS WILL INCLUDE THE FOLLOWING

Small Fish (Various Types of Local Fish)  
Whole Prawn Deep Fried  
Gingerly Oil-Fried Egg  
Cuttlefish Fried  
Bandakka Pakora

## SWEETS

Fresh Jack Fruit  
Mango  
Chippo, Pyatham Urandai, Ariyatharam, Panaga Paniyaram  
Payasam  
Rasavalli Lulangu  
Pinnattu  
Odiyal Flour Mixed with Coconut & Sugar  
Pittu with Juggery & Coconut  
Rio Ice Cream