

## APPETIZERS

**V1. Colombo Roll**

*A house speciality! Delicately minced beef in soft pastry, baked with the choicest Sri Lankan spices, includes our special Date sauce and Sri Lankan salad.*

**V2. Patice**

*Tasty fish strips in soft pastry, baked with specially blended Sri Lanka spices, served with Date sauce and Sri Lankan salad.*

**V3. Beef Cutlet**

*Baked Sri Lankan-spiced breaded minced-beef roll, served with Date sauce and Sri Lankan salad.*

**V4. Hopper** with Onion Sambal

*Moist, baked mixed meal and coconut milk in a bowl shape.*

**V5. Egg Hopper** with Onion Sambal

*Hopper with a fried egg.*

**V6. Papadam**

**V7. Samosa**

*A delicious linseed-meal crêpe, baked and served with date sauce.*

## SOUPS (SRI LANKAN STYLE)

**01. Vegetable Soup**

*A variety of fresh vegetables, creamed with Sri Lankan spices.*

**02. Rasam (spicy hot!)**

*Tamarind & Tomatoes with Sri Lankan spices.*

**03. Mulligatawny (spicy hot!)**

*Minced beef prepared with Sri Lankan spices.*

**04. Chicken Soup**

## SALAD (SRI LANKAN STYLE)

**11. Sri Lankan Salad (Traditional Speciality)**

*Carrots, Cucumber, Cabbage, Pineapples, tomatoes red & green pepper served with a Special Sri Lankan dressing.*

**12. Tomato Salad**

*Parsley, tomatoes & onion marinated with Sri Lankan spices & cold pressed pumpkinseed oil.*

**13. Cucumber Salad**

*Cucumber red & green pepper with a curd marinade.*

## ***Our National Main Dish***

### **RICE AND CURRY**

*Virtually Sri Lankan's main daily meal. Made up of your choice of a main dish surrounded by 5 different types of vegetables individually spiced. May we suggest Papadam as a suitable side-dish...?*

- C1. Rice and Curry with Beef***
- C2. Rice and Curry with Chicken***
- C3. Rice and Curry with Lamb***
- C4. Rice and Curry with Squid***
- C5. Rice and Curry with Shrimp***
- C6. Rice and Curry with Prawn***
- C7. Rice and Curry with mixed Vegetables (vegetarian)***
- C8. Rice and Curry with Seer Fish (Thora Malu)***
- C9. Rice and Curry with Soy Cubes (vegetarian)***

### ***During Sri Lankan festivities...***

#### **DEVILLED**

*Fresh, diced vegetables with meat or fish, selected spices, pan-fried with paprika and served with Safran mixed. For your individual preference, we prepare this dish either mild, spicy hot or "devilishly" hot. We suggest Arrack as an aperitif.*

- D1. Devilled Beef***
- D2. Devilled Chicken***
- D3. Devilled Lamb***
- D4. Devilled Squid***
- D5. Devilled Shrimp***
- D6. Devilled Prawn***

*A favourite dish brought to Sri Lanka through Muslim immigrants*

## **GODAMBA ROTTI**

*A specially prepared dough grill-fried, folded & cut in wide stripes and served with onion sambal (grilled onions with Sri Lankan spices). We would like to recommend **Dhal Curry** for your side dish.*

- G1. Godamba Rotti with Beef** & Onion Sambal
- G2. Godamba Rotti with Chicken** & Onion Sambal
- G3. Godamba Rotti with Lamb** & Onion Sambal
- G4. Godamba Rotti with Squid** & Onion Sambal
- G5. Godamba Rotti with Shrimp** & Onion Sambal
- G6. Godamba Rotti with Prawn** & Onion Sambal
- G7. Godamba Rotti with mixed Vegetables (vegetarian)**  
& Onion Sambal
- G8. Godamba Rotti with Seer Fish (Thora Malu)**  
& Onion Sambal
- G9. Godamba Rotti with Soy Cubes (vegetarian)**  
& Onion Sambal

*Not every house wife can attempt this one. Here our chef proves his stuff!*

## **KOTHTHA ROTTI**

*This is Godamba with vegetables and meat, sliced very small, roasted on the grill with onion & served with our special vegetable sauce.*

- K1. Koththa Rotti with Beef**
- K2. Koththa Rotti with Chicken**
- K3. Koththa Rotti with Soy Cubes (vegetarian)**

*Popular meal of the North of Sri Lanka:*

**STRING HOPPERS**

*String hoppers are made of mixed flour that take the form of noodle layed out in roand shapes and steamed served with onion sambal and a suitable curry. We recommend **Dhal Curry** as a side dish.*

- S1. *String Hoppers with Beef*** *and Onion Sambal*
- S2. *String Hoppers with Chicken*** *and Onion Sambal*
- S3. *String Hoppers with Lamb*** *and Onion Sambal*
- S4. *String Hoppers with Squid*** *and Onion Sambal*
- S5. *String Hoppers with Shrimp*** *and Onion Sambal*
- S6. *String Hoppers with Prawn*** *and Onion Sambal*
- S7. *String Hoppers with mixed Vegetables (vegetarian)***  
*and Onion Sambal*
- S8. *String Hoppers with Seer Fish (Thora Malu)***  
*and Onion Sambal*
- S9. *String Hoppers with Soy Cubes (vegetarian)***  
*and Onion Sambal*

*Specialities of the East coast:*

**STRING HOPPERS PILLAU**

*Pillau is made of String Hoppers with meat & vegetables, cut in small strips, grilled, roasted & served with our **special vegetable sauce**.*

- S13. *String Hoppers Pillau with Shrimp***
- S14. *String Hoppers Pillau with Beef***
- S15. *String Hoppers Pillau with Chicken***
- S16. *String Hoppers Pillau with mixed Vegetables (vegetarian)***

*The preparation for this dish is difficult and requires each housewife to have a special feeling for it.*

## **PITTU**

*Pittu consists of rice flour & coconut flakes, steamed & formed into a roll & served with Kirihode (a sauce of coconut milk, spices & safran)*

- P1. Pittu with Beef** *with Kirihode*
- P2. Pittu with Chicken** *with Kirihode*
- P3. Pittu with Lamb** *with Kirihode*
- P4. Pittu with Squid** *with Kirihode*
- P5. Pittu with Shrimp** *with Kirihode*
- P6. Pittu with Prawn** *with Kirihode*
- P7. Pittu with mixed Vegetables (vegetarian)** *with Kirihode*
- P8. Pittu with Seer Fish (Thora Malu)** *with Kirihode*
- P9. Pittu with Soy Cubes (vegetarian)** *with Kirihode*

## *Polrotti an ancient recipe*

## **POLROTTI**

*Coconut flakes, flour and special spices prepared in crêpe-form on the grill, served with raw onion sambal as a side dish.*

- F1. Polrotti with Beef-Curry** *and Onion Sambal*
- F2. Polrotti with Lamb-Curry** *and Onion Sambal*
- F3. Polrotti with Dahl (vegetarian)** *and Onion Sambal*

*Grilled Fish served during Sri Lankan festivals as a speciality*

## **FISH SPECIALITIES FROM OUR GRILL**

- E1. *Mixed Fish Grill Plate with Safran mixed and Salad***  
*Giant Squid, Prawns, Shrimps and Oysters*
- E2. *Prawn Grill Plate with Safran mixed and Salad***
- E3. *Squid Grill Plate with Safran mixed and Salad***

## **SIDE DISHES**

- X1. *Portion Rice***
- X2. *Portion Safranrice***
- X3. *Portion of Friedrice***
- X4. *1 Godamba***
- X5. *1 Egg Godamba***
- X6. *1 Hopper***
- X7. *1 Egg Hopper***
- X8. *Portion of String Hoppers***
- X9. *1 Polrotti***
- X10. *Portion Onion Sambal***
- X11. *Portion Katta Sambal***
- X12. *Portion Coconut Flake Sambal***
- X13. *Portion Dhal Curry***
- X14. *Portion Date Sauce***
- X15. *Portion Reitha***
- X16. *Portion Kirihod***

## DESSERTS

- N1. *Watalappan, Farmers Delight!***  
*Palm honey, cardamon, egg, coconut milk carefully blended and bakesd.*
- N2. *Mango Cream***
- N3. *Fruit Trifle***  
*Fresh Fruit, Bisquit with Vanilla cream topping*
- N4. *Faluda (Drink)***  
*Milk, Kasakasa (fruit kernel), Rose Water and Vanilla Ice Cream.*
- N5. *Sri Lankan Ice Coffee***  
*Served with or without Vanilla Ice Cream.*