A la Carte Menu

STARTERS

Jackfruit Seed Velouté
crab wade | pickled cashew nuts | coconut
3900 | $11

Yellow Fin Tuna
"Nicoise"
6500 | $18

Pork Belly – Giant Prawn
"Surf & Turf"
sesame | lemon hollandaise
6100 | $17

Savory Tart
"Jalousie"
Morel Mushrooms | Asparagus | Truffle Vinaigrette
5500 | $15

Ricotta & Goat's Cheese Gnocchi
spiced eggplant | mint | chili chutney
3900 | $11

Poached Indian Ocean Lobster
caramelized bitter gourd | vanilla brown butter | aged balsamic
9900 | $28

MAIN COURSE

Perfect Pork Chop
"Charcutiere"
potato purée | ham | cornichons | parsley sauce
12300 | $34

Lamb Shoulder
"Navarin"
young vegetables | fresh herbs | olive jus
10900 | $28

Atlantic Salmon
aromatic rice pilaf | curry sauce
10600 | $29

Poached Grouper
lemon sabayon | spiced dates | pistachio | truffle dressing
9000 | $25

Filet of Beef
triple cooked chips | petite salad | truffle hollandaise | red wine jus
13900 | $38

Homemade Pappardelle
Indian Ocean lobster | bisque sauce | morel mushrooms
11300 | $31

Prices subject to service charge and government taxes

Tasting Menu

25500 | $70

Jackfruit Seed Velouté
crab wade | pickled cashew nuts | coconut

Pork Belly – Giant Prawn
"Surf & Turf"
sesame | lemon hollandaise

Poached Indian Ocean Lobster
caramelized bitter gourd | vanilla brown butter | aged balsamic

Poached Grouper
lemon sabayon | spiced dates | pistachio | truffle dressing

Lamb Shoulder
"Navarin"
young vegetables | fresh herbs | olive jus

Pre- Dessert

Citrus Tart
curd | meringue | sorbet

Prices subject to service charge and government taxes

DESSERTS

Nuwara Eliya Strawberry Pavlova

lemon - thyme sorbet – strawberry ice cream

3600 | $10

Citrus Tart

curd – meringue – sorbet

3300 | $9

Spiced Banana Crumble

coco – peanut ice cream

3200 | $9

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