



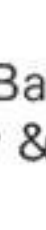


TO BEGIN

Duck Spring Rolls Cucumber, Sun Ripen Sri Lankan Pineapple Sambal & Plum Dipping Sauce	890
Seafood Frito Misto Battered Prawn, Calamari & Fish Pieces with Lemon Basil Aioli & Chili Jam	1,190
Vietnamese Rice Paper Roll  Rice Paper, Prawns, Cucumber & Asian Herbs, Sweet Chili Dipping Sauce	1,190
Assorted Dimsum Homemade Assorted Chinese Dumplings served with Chinese Vinegar & Chili Dipping Sauce	990
Tod Man Pla  Thai Style Fish Cake with Red Curry Paste, Cucumber & Sweet Chili Dipping Sauce	990












HEALTHY BREAKFAST ALL DAY

Open Faced Omelette Blue Swimmer Crab & Potato Omelette, Semi Dried Cherry Tomato, Crumbled Feta & Arugula Served with Brown Bread Toasties	1,200
New York Bagel   Smoked Salmon, Avocado, Garden Greens & Herbed Ricotta with Soft Egg on Toasted Bagel	1,200

SOUPS


Highland Tomato  Roasted Roma Tomato Soup, Basil, Olive Oil & Toasted Croutons	890
Our Bouillabaisse  Our Version of Bouillabaisse, Local Fresh Seafood Tempered with Light Tamarind & Coconut Cream	1,590
Asian Chicken Broth   Clear Hot Soup Served with Vegetables, Roasted Chicken Slice & Egg Noodles, Fresh Herbs and Chili	1,280
Tom Yum Goong  Spicy Sweet & Sour Prawn Soup, Mushroom, Lemon Grass & Thai Herb	1,280

SALADS

Greek Style Salad   Feta Cheese, Tomato, Cucumber, Peppers, Red Onion & Olive, Lemon Oregano Dressing	1,190
Olive Oil Braised Tuna   Nicoise style, Mesclun Lettuce, fresh herbs & semi dried tomatoes, Focaccia croutons, garlic aioli	1,280
Watercress & Broccoli Salad    Bell Peppers, Celery, Toasted Almonds, Radish & Red Cabbage with House Dressing	1,580
Chicken & Black Eye Bean Salad  Grape Tomato, Avocado, Cucumber, Roasted Beets, Grilled Vegetables & Soft Boiled Egg	1,380
Turkey & Pear Salad  Arugula, Strawberries, Blue Cheese, Pecan, Dried Grapes & Orange Vinaigrette	1,580
Caesar Salad Romaine Lettuce, Crispy Bacon, Soft Center Egg, Anchovy & Parmesan Shavings with Grilled Chicken or Tiger Prawn	1,590
Market Salad   Mixed Market Greens, Radish, Carrot, Cucumber, Tomato & Toasted Sesame Dressing	880

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES & TOMATO SAUCE

Club Sandwich Roast Chicken, Bacon, Fried Egg, Tomato, Lettuce & Mayonnaise	1,590
Cheese Burger Ground Beef Patty, Tomato, Lettuce, Battered Onion & Melted Cheese, Cucumber Pickle	1,790
Sri Lankan Inspired Burger  Crumbed Chicken Breast, Fried Egg, Melted Cheese, Coconut Sambol in Sesame Burger Bun	1,590

Mediterranean Vegetable Wrap    Grilled Vegetables, Basil Pesto, Grated Mozzarella & Semi Dried Tomato in Tortilla Wrap	1,490
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Fillet Steak Sandwich Caramelized Onion & Pepper Relish, Rocket & Melted Gouda Cheese in Turkish Bread	1,790
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Chicken Panini  Shredded Rotisserie Chicken, Over Ripe Brie Cheese, Avocado & Pesto Dressing in Ciabatta Bread	1,690
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Crouque Monsieur Toasted Honey Roast Ham & Vintage Cheddar Sandwich, English Mustard & Multi Seed Loaf	1,690
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OUR ASIAN FAVOURITES

Phad Ka Prao  Stir Fried Chicken Mince with Hot Basil & a Fried Egg served with Jasmine Rice	1,180
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Phad Thai  Wok Fried Rice Noodles, Prawns, Dried Shrimp, Peanuts, Tofu, Egg and Bean Sprout	1,390
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Thai Fried Rice Stir Fried Jasmine Rice, Egg, Prawns & Chicken with Carrot & Spring Onion served with Chili Fish Sauce	1,380
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Chef's Signature Thai Set  Fried Chicken, Omelette, Chicken Satay with Jasmine Fried Rice & Signature Sauce	1,890
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Lamb Shank Biryani  Spring Lamb Shank cooked "Nihari Style" finished in Aromatic Basmati Rice, Fresh Mint & Rose Water	1,990
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Tandoori Chicken All time favorite – Chicken on Bone Steeped in Marinade of Aromatic Spices & Yoghurt, finished in Tandoor & served with Traditional Condiments & Butter Naan	1,190
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Graze Kitchen 'Chicken Rice Set'  Soy Glazed BBQ Chicken, Homemade Chili Sauce, Ginger Condiment & Clear Chicken Soup with Special Seasoned Rice	1,380
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Singapore Noodles Rice Vermicelli Noodles with Chicken & Prawn Flavored in Light Curry Powder	1,380
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Szechuan Prawn  With Minced Chicken & Fried Eggplant served with Bok Choy & Thai Jasmine Rice	1,590
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Ceylon Feast   A Complete set of Sri Lankan traditional meal with condiments, rice and choice of your curry from Chicken, Fish, Beef or Mutton	1,590
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Graze Kitchen Lamprais   Sri Lanka's most favorite dish; Rice & Curry Baked in Banana Leaf served with Chutneys & Pickles	1,790
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Country Pork Curry   Pork Curry cooked with Fragrant Roasted Spices, Tropical Tapioca, Grated Organic Coconut & Kochchi Lunumiris	1,390
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SUBSTANTIALS

Lamb Pie Aromatic Spiced Lamb Pie with lots of Green Peas, Mashed Potato & Gravy on the side	1,590
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Parmesan Chicken  Pan Fried Parmesan Crusted Chicken, Homemade Spätzle with Butternut Pumpkin, Basil Butter Sauce	1,490
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Sea Bass Slow Baked Sea Bass Fillet, Gremolata Potato, Aromatic Vegetables & Tomato Vinaigrette	1,590
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Surf & Turf Grilled Fillet Steak & Local Slipper Lobster Thermidor Style, Sautéed Herbal Spinach & Beer Battered Crispy Onion Rings	2,990
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Fish N' Chips Beer Battered Barramundi Fillet, Golden Potato Chips, Tartar Sauce	1,580
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Tiger Prawn Spice Coated Crispy Fried Whole Tiger Prawns, Golden Fries & Dipping Sauce	1,790
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From The Grill Served with your choice of Olive Oil Crushed Chat Potato, Creamy Mashed Potato or French Fries & a Choice of Steamed Vegetables or Garden Leaf Salad. Pick a Sauce from Salsa Verde, Red Wine Jus, Peppercorn Sauce or Lemon Beurre Blanc	
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Half A Rotisserie Chicken	1,600
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Australian Lamb Rack - 300 grams	3,900
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US Prime Beef Rib Eye - 10 oz	4,500
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Australian Beef Fillet - 8 oz	4,500
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Norwegian Salmon Fillet - 160 grams	2,800
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Barramundi Fillet (Modha)-160 grams	2,400
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PIZZA & PASTA

Classic Margherita Tangy Tomato Sauce, Melted Mozzarella & Basil	1,080
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Smoked Chicken & Blue Cheese Pizza Caramelized Onion, Mushroom, Pineapple, Tomato & Mozzarella	1,390
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Chicken Tikka Pizza Succulent Chicken Tikka Morsels, Minted Raita, Fresh Coriander, Red Onion, Tomato and Mozzarella	1,290
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Spiced Mutton Pizza Ground Meat Cooked in Aromatic Spices, Green Chili, Chaat Masala & Melted Mozzarella	1,590
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Frutti Di Mare Prawns, Squid, Mussels, Basil Pesto, Bell Peppers & Rustic Tomato Sauce	1,790
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Penne Fresh Tomato Penne Tossed in Tomato Sauce, Sun Blush Tomato, Basil & Fresh Mozzarella	1,090
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Fettuccini Carbonara Wild Mushroom & Sweet Pea Carbonara, Little Cream & Soft Center Egg	1,090
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Moroccan Meat Ball Lamb Meat Balls Tossed with Pappardelle & Roasted Coriander Tomato Sauce	1,180
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Coconut & Crab Risotto Arborio Rice Cooked Slowly in Shellfish Bisque, Blue Swimmer Crab Meat & Chili Hinted Grilled Calamari	1,890
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SWEET TREATS & GRAZING PLATTERS

Fresh Cut Fruit Assortment of Seasonal Fresh Fruit Platter	780
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Cheese Platter International Cheeses, Fruit & Nut Bread, Lavosh Crisps & Homemade Cracker	1,890
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Dessert Tasting Platter Chef's Selections of Fine Petit Four Desserts	1,000
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Hazelnut Crème Brule Hazelnut Praline Paste in Cream Brule, Rosemary & Almond Biscotti	1,200
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Venetian Tiramisu Coffee Mascarpone, Lady Sponge, Cacao Dust & Cherry Pistachio Biscuit	1,190
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Chocolate Concerto Layered Almond Joconde, Flourless Biscuit, Feuilletine Crunch, Bittersweet Chocolate Mousse & Raspberry Macaroon	990
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Ovaltine Kulfi Caramelized Banana & Salted Caramel Popscorn, Jivara Milk Chocolate Sauce	990
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Baked Yogurt Cheesecake New York Style Cheesecake, Walnut Biscuit Base, Mixed Berry Compote in Cinnamon Tulip	990
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