

A la carte

TAPAS

HOT BUTTER CUTTLE FISH (A SRI LANKAN SPECIALITY)

Super crispy batter-fried squid tossed in butter with capsicum, spring onion and chilli paste

PRAWN SPRING ROLL (FOUR ROLLS PER PORTION)

Served with sweet chilli sauce

VEGETABLE SPRING ROLL (FOUR ROLLS PER PORTION)

Served with sweet chilli sauce

CAESAR SALAD WITH BACON OR CHICKEN OR SHRIMPS

Served with buttered finger toast

CHEF'S SPECIAL SALAD

Iceberg, bell pepper, tomato, red cabbage, cucumber, chickpea, cheese, olive, coconut flakes in Passionfruit vinaigrette topped with boiled eggs coated with thousand island dressing

PANKO AND COCONUT CRUSTED FRIED PRAWNS

Served with Mango and Ginger Chutney Sauce

SOUPS

SOUP OF THE DAY (PLEASE INQUIRE FROM THE BUTLER)

ROASTED TOMATO SOUP WITH BASIL OIL

LEMON GRASS SCENTED ROASTED PUMPKIN SOUP WITH BURNT COCONUT FLAKES

TROPICAL SEAFOOD CHOWDER

Whitefish, prawn, crab, calamari, sweet corn, onion, and celery in coconut cream

TOM YAM SOUP

SWEET CORN CHICKEN AND EGG DROP SOUP

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SNACKS

(ALL SNACKS ARE SERVED WITH FRENCH FRIES AND COLE SLAW)

CHOICE OF CHICKEN OR BEEF BURGER WITH CHEESE AND FRIED EGG

YOUR CHOICE OF TOASTED OR PLAIN SANDWICH

Cheese & Tomato / Chicken / Tuna

THREE GABLES CLUB SANDWICH

Iceberg, cheese, tomato, bacon, fried egg, and chicken

MONTE CRISTO SANDWICH

Crumb-Fried Ham & Cheese Sandwich

FRENCH FRIES OR POTATO WEDGES

SAVOURY WAFFLES

(ALL WAFFLES ARE SERVED WITH FRENCH FRIES)

A TASTE OF THAILAND

Spicy Thai Red Chicken infused with Lemon Grass and Kaffir Lime Leaves
topped with Cheese

ROASTED CHICKEN GOODNESS

Orange and honey marinated shredded Roast Chicken with Apple,
Cheddar and Chilli Mayo

CREAMY SEAFOOD DELIGHT

Grilled Squid, Prawns, and White Fish in a flavoured Béchamel sauce
topped with Cheese

HOT & SPICY DANCING PRAWNS

Spicy marinated Grilled Prawns with Green, Red Chilli, Garlic, Capsicums,
and Parsley topped with Cheese

PANEER EXPLOSION (VEGETARIAN)

Butter Paneer Masala with Spinach topped with Cheese

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MAIN DISHES

HERB CRUSTED GRILLED LAMB CHOPS

Prime cut of tender lamb chop crusted with herbs, grilled, and served with potato wedges, buttered vegetables and mint jus

GRILLED AUSTRALIAN TENDER BEEF STRIP LOIN

With Creamy Pepper Sauce or Basil Hollandaise or Red Wine Jus

HONEY & MUSTARD GLAZED GRILLED PORK CHOPS

With Creamy Garlic Sauce or Pan Sauce with Caramalized Onions or Peppery Pineapple Sauce

CAJUN SPICED GRILLED WHOLE LEG OF CHICKEN

Served with potato wedges, buttered vegetables and herb-infused black peppercorn sauce

HONEY AND GARLIC BUTTER GLAZED NORWEGIAN SALMON STEAK

Served with Potato Wedges and Buttered Vegetables

HERB INFUSED GRILLED KING FISH WITH GREEN CURRY SAUCE

Served with turmeric rice and buttered vegetables

CRUMB FRIED TUNA FISH WITH TARTARE SAUCE

Served with French fries and buttered vegetables

SEAFOOD EXTRAVAGANZA

Grilled Modha fish and Jumbo Prawns with garlic butter / Chili Crab / Batter-fried Calamari / Crumb fried King Fish fingers, Chili Tartare. Served with cumin rice and buttered vegetables

GRILLED LOBSTER WITH GARLIC OR LIME BUTTER

Served with garlic & turmeric rice and buttered vegetables

SELECT YOUR PASTA AND SAUCE

Pasta > Penne / Macaroni / Spaghetti / Fettuccini

Sauce > Napolitano / Seafood Marinara / Creamy Cheese & Parsley / Bacon, peppers, creamy cheese sauce Carbonara

A la carte

MAIN DISHES

STEAMED BASMATI RICE WITH FISH OR CHICKEN CURRY (MILD/MEDIUM/SPICY)

Served with lentil curry, two vegetable curries, mellum or sambal, chutney & papadam

STEAMED BASMATI RICE WITH BEEF OR PORK CURRY (MILD/MEDIUM/SPICY)

Served with lentil curry, two vegetable curries, mellum or sambal, chutney & papadam

STEAMED BASMATI RICE WITH PRAWN OR CRAB CURRY (MILD/MEDIUM/SPICY)

Served with lentil curry, two vegetable curries, mellum or sambal, chutney & papadam

NASI GORENG

Indonesian fried rice served with chicken satay, fried egg, prawn cracker & vegetable salad

MEE GORENG

Indonesian style fried vermicelli with chicken satay, fried egg, prawn cracker & vegetable salad

KOREAN STYLE BEEF BULGOGI WITH EGG, GARLIC, AND SCALLION FRIED RICE

DESSERTS / SWEET WAFFLES

ASSORTED ICE CREAM (VANILLA, STRAWBERRY, MANGO, BUTTER
SCOTCH, AND CHOCOLATE)

FRESH FRUIT SALAD WITH VANILLA OR STRAWBERRY OR CHOCOLATE
ICE CREAM

ASSORTED FRESH FRUIT PLATTER

PAN CAKES FILLED WITH HONEYED COCONUT IN A MALIBU, COCONUT, &
PINEAPPLE SAUCE FLAMED WITH RED RUM - VANILLA ICE CREAM

CURD AND TREACLE

COINTREAU SCENTED RICH CHOCOLATE MOUSSE

A la carte

DESSERTS / SWEET WAFFLES

KAHLUA & COINTREAU SCENTED TIRAMISU WITH FRUIT SALSA

AWESOME BROWNIE BITE

Orange Waffle with a layer of Soft Chocolate Brownie topped with Tangy Salted Caramel Sauce

TIRAMISU WITH A TWIST

Two layers of Coffee Flavoured Waffles with Tiramisu Cream topped with Butter Scotch Ice Cream

MANGO OR PINEAPPLE JUBILEE

Passion Fruit Waffles with Brandy flamed Mango or Pineapple Toffee Sauce with Vanilla Ice Cream

Breakfast

SIMONDOU

SRI LANKAN BREAKFAST

FRESHLY BREWED HIGH GROWN BROKEN ORANGE PEKOE TEA OR COFFEE

YOUR CHOICE OF FRESH FRUIT JUICE

Watermelon / Papaya / Pineapple / Orange / Tropical Mixed Fruit /
Fresh Fruit Juice of the Season

SRI LANKAN STYLE HERBAL PORRIDGE WITH JAGGERY

ASSORTED TROPICAL FRESH FRUIT PLATTER

Pineapple, Papaya, Watermelon, Banana, Seasonal Local Fruits

YOUR CHOICE OF FARINACEOUS

Red Milk Rice / Kurakkan Pittu / String Hoppers / Egg & Plain Hoppers / Pol Roti
Local Bread

ACCOMPANIED BY

Fish Curry | Chicken Curry | Pork Curry | Beef Curry (Mild or Medium or Spicy)
Dhal Curry or Potato Mustard Curry Spicy Katta Sambol (Sri Lankan Chili Paste with
Onion, Maldivian Fish Flakes and Lime) Coconut Sambol (Mild or Medium or Spicy) Or
Pol Mellum

Breakfast

THE HIGHLANDER

FRESHLY BREWED HIGH GROWN BROKEN ORANGE PEKOE TEA OR COFFEE

YOUR CHOICE OF FRESH FRUIT JUICE

Watermelon / Papaya / Pineapple / Orange / Tropical Mixed Fruit /
Fresh Fruit Juice of the Season

ASSORTED BREAD BASKET

Butter, Fruit Jam, Marmalade, Bee's Honey

ASSORTED TROPICAL FRESH FRUIT PLATTER

Pineapple, Papaya, Watermelon, Banana, Seasonal Local Fruits

CHOICE OF CEREALS / PORRIDGE

Corn Flakes / Muesli / Oats
Milk / Bee's Honey

YOUR CHOICE OF BREAKFAST WAFFLES

Vanilla Waffles Topped with Poached Banana and Salted Caramel Sauce

Cinnamon Waffles with Maple Syrup and Diced Cashew nuts

Coffee Waffles with Whipped Orange Cream Chocolate Syrup and Cashew nuts

Pineapple perfumed Waffles with Tropical Fresh Fruits and Yoghurt

Savoury Waffles with Scrambled Eggs Flamenco

Orange and Honey Marinated Shredded Roast Chicken with Apple, Cheddar and Chilli Mayo

Breakfast

THE HIGHLANDER

CHOICE OF EGGS WITH ACCOMPANIMENTS

Plain Or Mixed Omelette with your choice of filling
(Tomato/Mushroom/Onion/Bell Pepper/Green Chili/Cheese)

Fried / Boiled / Poached / Scrambled

Accompanied by

Chicken Sausage/ Bacon /Grilled Tomato/Baked Beans