

MENU

Authentic Sri Lankan Cuisine



SPICY
MANGO

APPETISERS

JACKFRUIT CUTLETS

Hand-picked jackfruit mash cutlets spiced and crumbed fried to perfection. Served with chilli garlic sauce or green chilli sauce

MUTTON ROLLS

Crumbed fried pancake stuffed with tender cuts of mutton, tossed with a combination of fiery Sri Lankan spices. Served with chilli garlic sauce or green chilli sauce

DEVILLED PANEER

An Indian classic reinvented with Sri Lankan spice. Silky chunks of Paneer tossed in our famous sweet and spicy devilled sauce

PRAWN VADAI

A favorite coastal streetfood - crisp spicy lentil fritters mixed with chunks of delicately seasoned prawns. Served with green chilli sauce

CRISPY LENTIL VADAI

Flavors of the North - Two types of Dhal, hand mixed with Lankan spices and deep-fried into a crispy fritter. A popular roadside snack and served with green chilli sauce.

HOT BUTTER MUSHROOM

Sri Lankan chinese at its finest - golden fried mushrooms sauteed in spring onions and bellpepers, and coated in a classic lankan hot butter sauce.

PEPPER MUTTON FRY

Fried chunks of tender mutton tossed in traditional Lankan spices and cooked till dry in a fiery pepper sauce.

FISH PATTIES

A result of Lanka's Portuguese influence - A flaky pastry filled with spicy mackerel and potato mash. Crisp to the bite and filled with spice. Served with chilli garlic sauce or green chilli sauce.



RICE BOWLS

NEGOMBO SPICED PRAWNS & RED RICE BOWL

Fresh Prawns marinated in fiery spices, lightly sautéed with onions, bell peppers and served with steaming fluffy red rice,

SPICED OKRA AND RED RICE BOWL

Sliced and fried strips of Okra tempered with onions, garlic and green chillies served with steaming fluffy red rice,

VEGAN CURRY BOWL

Farm fresh carrots, beans, potatoes, green peas, and cashew nut, sautéed in a coconut milk reduction with Sri Lankan spices. Served with steaming fluffy red rice

MEAT

VILLAGE STYLE CHICKEN CURRY

Inspired by ancient royal cuisine. Tender cubes of chicken slow cooked in a rich coconut milk gravy, Infused with an aromatic combination of local spices.

ALUTHKADE STYLE ROAST CHICKEN

A dish originating from the street food hub of Sri Lanka. Cuts of chicken marinated in a mustard and green chilli paste. Grilled to perfection and garnished with drops of lemon juice and chopped coriander.

DEVILLED CHICKEN

Tender cuts of lightly fried chicken, tossed with onions and tomatoes and coated in our famous sweet and spicy devilled sauce.

MUTTON CURRY WITH ROASTED COCONUT

Delectable chunks of mutton marinated in chilli and turmeric. Cooked in a thick roasted coconut and tamarind gravy.

SEAFOOD

COLOMBO FRIED CRAB CURRY

The freshest Sri Lankan crabs, deep-fried to perfection and tossed in a rich gravy with a hint of lemon grass, curry leaves and an assortment of local spices.

MATARA FISH CURRY

A southern staple - Fresh caught Tuna marinated in local spices and cooked in a rich traditional southern style gravy

VEGETARIAN

SRI LANKAN DHAL CURRY

Every Sri Lankan's go to accompaniment - Lentils, tempered with local spices and cooked in a rich coconut gravy.

BRINJOL MOJU

Sliced and fried aubergine sautéed with onions, capsicum, chillies and chunks of pineapple to give that perfect tangy flavour.

SPICY POTATO TEMPERED

fried potato cubes tempered with onions, green chilli, and local spices.

BEANS IN COCONUT GRAVY

Fresh green beans sautéed in local spices and cooked in a light coconut gravy

PUMPKIN MUSTARD CURRY WITH ROASTED COCONUT

Diced pumpkin slow cooked in a fragrant curry of roasted coconut and mustard seeds.

BEETROOT CURRY

Beetroot cooked in a creamy coconut-based gravy. A favorite accompaniment in a standard Sri Lankan rice and curry meal

KOTTU

KOTTU ROTI

Kottu rotti - meaning chopped roti - is Sri Lanka's most popular street dish. A preparation of diced roti tossed with scrambled eggs, onions, chillies, spices, and vegetables. Mixed on a hot girdle..

SERVED WITH:

SPICY CHICKEN CURRY

MUTTON CURRY.

VEGETABLE

RICE & ROTI

TEMPERED YELLOW RICE

Soft long grain rice infused with turmeric and sautéed in local spices. Garnished with cashewnuts and raisin.

SRI LANKAN GOTHAMBA ROTI

A delicious Sri Lankan flat bread prepared on a hot girdle.

COCONUT ROTI

Home style Sri Lankan coconut flat bread kneaded with onions, chillies, and curry leaves and prepared on a hot girdle

STEAMED RICE

SIDES

GOTUKOLA SAMBOL

Finely shredded gotukola leaves (Indian pennyworth) tossed with grated coconut and chilli, garnished with a sprinkling of lemon.

SPICY COCONUT SAMBOL

Grated coconut mixed with fiery chilli flakes, and garnished with slices of fresh tomato.

SRI LANKAN CARAMALISED ONION SAMBOL

Sauteed onions caramelized to a golden brown and infused with chillies and spices, resulting in a perfect sweet and spicy relish. Inspired by traditional malay cuisine.

CHILLI ONION SAMBOL

Chopped onions tossed with chilli flakes and spices. Garnished off with a drizzle of zesty lime jus

DESSERT

CHOCOLATE BISCUIT PUDDING (CBP)

Delicious Chocolate biscuit pudding layered with biscuits and mixed with gooey chocolate cream and icing sugar. Garnished with Chocolate bits.

WATTALAPPAM

A delectable serving of Wattalappam made with rich Kithul jaggery, coconut milk and eggs. Garnished with Cashew nut bits for added crunch.

MANGO MOUSSE

Pieces of succulent mango, Sri Lanka's most popular fruit, whisked with fresh cream into a deliciously silky mousse.