

breakfast - good morning

today's sri lankan experience chef's daily selection of northern or southern sri lankan cuisine

wild coast eggs benedict two poached eggs, slow cooked curried pork belly on toasted english muffin & lemongrass hollandaise

classic eggs benedict two poached eggs, crispy bacon on a toasted english muffin, hollandaise

eggs florentine two poached eggs, gotukola (pennywort) leaves sambol on a toasted english muffin, chia-dusted hollandaise

healthy omelette egg white, winged beans, avocado paste

sri lankan omelette banana peppers, green chilli, onion, tomato

eggs your way served with your choice of sides

choose from chicken sausage, crispy bacon, baked beans, sautéed mushrooms, spinach, hash brown, grilled tomato, avocado

skim milk oatmeal with fresh fruits (v)

french toast raisin brioche bread, chia seed, vanilla ice cream & bee honey

pancakes with caramelised sweet potato & kithul (palm) treacle

baked waffle fresh fruit, whipped cream & mint leaves

vanilla almond granola stirred yoghurt, dried fruits & nuts (v)

cereal muesli, cornflakes, cocoa pops, all bran - full cream, low fat, skimmed, soy milk (v)

yoghurt stirred fruit or low-fat yoghurt, chia seed & fruit parfait (v)

buffalo curd with kithul (palm) treacle (v)

selection of seasonal local fruits (vg)

international breakfast items are served with freshly baked breads, pastries, homemade jams & marmalade

selection of dilmah tea yatawatte low grown, medawatte mid grown, udawatte high grown, ranwatte nuwara eliya, brilliant breakfast, earl grey, jasmine green, ceylon young hyson green, ceylon ginger, moroccan mint

freshly roasted ceylon highland coffee

hot chocolate

smoothies strawberry-ginger-watermelon, banana-dried prunes, pineapple-mango

freshly squeezed fruit juices orange, pineapple, papaya, mixed fruit, watermelon, king coconut water

lunch

sri lankan rice & curry experience

or

choose three courses from below

starters

chilled avocado soup creamy avocado gazpacho, buffalo curd, scallions, chilli oil

crispy cheese samosa pear compote, walnut crumbs, grape chutney

local fish ceviche line-caught red mullet, coconut cream, tapioca chips

mains

tandoori chicken kebab garlic yellow pilaf rice, mild spicy pepper sauce, onion & coriander salad

red snapper fillet pan-seared skin-on, fried okra salad, coconut & curry emulsion, local root vegetables

couscous & coconut risotto local vegetables garnished with coconut cream dusted with aromatic local five-spice powder, curry oil (vg)

dessert

jaggery pudding local kithul (palm) jaggery, cardamom ice cream, roasted cashew nuts

seasonal local fresh fruit

homemade ice cream & sorbet mango, avocado, passion fruit & chilli, wood apple, salted caramel, coffee, chocolate, vanilla, cardamom, cactus

lunch

sri lankan rice & curry experience

or

choose three courses from below

starters

white snapper carpaccio preserved lime, chilli, capers, mixed cress

pickled watermelon & feta salad spices, scallion, cheese & micro herbs

curried vegetable soup curry-flavoured drumstick (ridge gourd) soup,
curry leaves & onion, chilli oil (vg)

mains

twice-cooked chicken spice-marinated & roasted free-range, roasted gravy,
mango jam, cabbage mullum (salad)

grilled fish fillet pan-fried mullet, garlic wilted bok choy, spiced beetroot purée,
coconut curry sauce

curried baby jackfruit patty sri lankan spiced & grilled baby jackfruit patty,
coconut & turmeric velouté, crunchy onion salad (vg)

dessert

coconut & date pudding grated coconut simmered in kithul (palm) treacle,
spicy mustard & date chutney, vanilla ice cream (v)

seasonal local fresh fruit

homemade ice cream & sorbet mango, avocado, passion fruit & chilli,
wood apple, salted caramel, coffee, chocolate, vanilla, cardamom, cactus

lunch

sri lankan rice & curry experience

or

choose three courses from below

starters

pepper-crusted tuna mango salsa, wasabi aioli, pomelo & green salad

chilled tomato soup crunchy pine nuts & pickled cherry tomato (vg)

banana blossom & chicken salad tangy mango dressing

mains

curried pork belly ground mustard, carrot mash, grilled scallions, pork jus

curd & dill marinated ocean barramundi slow cooked, curried braised vegetables, mango & avocado salsa, goraka (malabar tamarind) dust

cauliflower & rice pilaf kurulu thuda (traditional red rice) pilaf, roasted cauliflower, arugula pesto (vg)

dessert

passion fruit panna cotta berry sauce, caramelised nuts

seasonal local fresh fruit

homemade ice cream & sorbet mango, avocado, passion fruit & chilli, wood apple, salted caramel, coffee, chocolate, vanilla, cardamom, cactus

lunch

sri lankan rice & curry experience

or

choose three courses from below

starters

green mango gazpacho pickled ginger cream, lotus root chips (vg)

couscous salad roasted baby eggplant, green chilli jelly, sun-dried tomato, basil dust, fresh green salad (vg)

citrus poached prawn green papaya salad, fried beans & prawn crackers

mains

minced lamb kebab herb-flavoured & smoked warm couscous, mild spiced pepper sauce, onion salad

seared tuna spicy tomato chutney, sweet potato fries, pomelo salad, tamarind & coconut velouté

vegetable korma delicious indian curry with a sri lankan touch, brown rice & quinoa, cucumber raita, mint chutney (vg)

dessert

ceylon cinnamon tea tiramisu dilmah cinnamon tea-infused ginger biscuits, buffalo curd cheese mousse, matcha dust

seasonal local fresh fruit

homemade ice cream and sorbet mango, avocado, passion fruit & chilli, wood apple, salted caramel coffee, chocolate, vanilla, cardamom, cactus

dinner

starters

marinated tofu with quinoa farm fresh tofu, quinoa, peanut, chilli & wild mango pickle, moong dhal sprout, radish & sesame (n) (v) (gf)

roasted eggplant with cashew roasted eggplant, cashew-coconut sauce, pickled banana peppers, cherry tomato, basil, arugula, marinated feta (n) (v) (gf)

curried chickpea spiced chickpea purée, sesame, coconut, fried chilli, local greens, crispy flatbread (v)

tuna ambulthiyal saravita (tuna in betel leaves) ambulthiyal (sri lankan sour fish tuna curry), betel leaves, scraped coconut, jaggery dressing (gf)

tuna tartare yellowfin tuna, avocado, crispy shallots, rice pops, mango gel, soy-sesame dressing

prawn & baked banana blossom sambal banana blossom, chana dhal, poached prawn, curry pineapple, crispy lotus root (gf)

slipper lobster poached lobster, chilled white tomato essence, pickled melon, buffalo curd, green onion, wakame (gf)

spiced chicken salad creamy curried chicken, combination of fruit & citrus, potato, mango & chilli (gf)

smoked beef carpaccio dilmah tea-smoked angus tenderloin, wild arugula, aged parmesan, burnt coconut, truffle mayo (gf)

soups

tomato rasam (sour tomato broth) with poached fish tomato broth, poached fish with chilli oil & herbs (gf)

ginger-hinted double-boiled chicken broth clear chicken broth with curried steamed chicken, shiitake mushrooms, coriander (gf)

foxtail millet soup with curried brown butter foxtail millet, curry-spiced coconut broth with, ginger & tomato, slivered green onions, pennywort (v) (gf)

pumpkin & roasted rice soup silky & vibrant pumpkin soup, brown rice, pumpkin seed ruhunu buffalo curd (v) (gf)

country-style goat soup coconut goat soup, curry leaves, goat meat, coriander, potato roti (flat bread)

wild seafood chowder creamy fish soup, vegetables, seafood

(v) vegetarian

(a) contains alcohol

(gf) gluten-free

(n) contains nuts



please alert your server to any allergies
or dietary restrictions

mains

thoroughly local

the pittu session coarsely-ground rice, millet flour & coconut steamed cakes served with your choice of chicken, fish or beef curry, coconut milk, lunumiris (gf)

string along string hoppers, your choice of chicken, fish or prawn curry & dhal curry with condiments (gf)

‘koththu’ torn roti, tossed with a choice of spiced chicken, prawn, fish or vegetables

wild coast signature baked fresh water fish mild spice-marinated lake fish, plantain moju (pickle), olu bath (lotus seed rice) (gf)

suwadal duntelbath (ghee rice) lemongrass infused ghee rice, lasia root fritters, eggplant moju, served with sri lankan condiments
choice of chicken, beef, or goat curry (gf)

off the grill

hot & sour fish stew (fish in tambun hodi) snapper, lightly-spiced tamarind & curry leaf broth, lady’s fingers, spinach & eggplant
served with yellow garlic ghee rice (gf)

sweet-and-saucy pork chops palm treacle, capers, sour red cabbage, caramelised apple, baby potato (gf)

duo of lamb spice rub-smoked lamb rack, lamb cutlet, barley, grilled kohlrabi, silver onion pickle, ceylon arrack togarashi lamb sauce (a)

mixed seafood platter grilled prawn, blue swimmer crab, cuttlefish, yellowfin tuna, mullet, lobster, ginger-garlic rice, green salad, curry velouté, curry leaves & coriander salsa verde (green sauce) (gf)

house-aged black angus fillet beef fillet with brown butter sweet potato purée, kale & mushroom, tamarind jus (gf)

angus beef ribeye beef cube roll, baked potato, chive mayonnaise, sweet & sour onion, onion rings, cinnamon jus (gf)

seared yellowfin tuna yellowfin tuna over cauliflower & kohlrabi purée, lime & ginger-scented coconut rice, green beans, coriander-curry leaf oil (gf)

baked white mullet banana leaf-baked white mullet fillet, sri lankan marinade, bok choy, lily root, fresh coconut & aromatic chilli broth (gf)

frigate mackerel frigate mackerel, tempered prawn, smoked leeks, water spinach, tarragon emulsion (gf)

wild food bowl horse dhal, sautéed spinach, boiled chickpea, lotus root, beetroot, pomegranate, roasted peanut (v) (gf)

stir-fried rice noodle flat rice noodles, bell peppers, scallion, bean curd & coriander, with homemade soy tamarind sauce (v)

from the tandoor

goat with mint chutney spiced, curried goat with masala gravy, naan & condiments (gf)

butter chicken tikka masala tandoori chicken, tomato & cashew gravy, parata (flatbread) & garlic rice, raita, pickle & chutney (n)

palak paneer paneer (indian cheese), smooth, creamy & delicious spinach gravy served with parata, crunchy papadum & condiments (v) (gf)

tandoor prawn buffalo curd-marinated grilled prawn, fragrant jaffna curry powder paired with coconut milk & tomato creamy sauce, tempered crushed yam, kiri roti (gf)

pick your pasta

spaghetti bolognese garlic spaghetti, beef bolognese, aged parmesan shavings

lobster tagliatelle homemade tagliatelle pasta, rock lobster, cherry tomato, saffron bisque sauce

penne wild coast penne pasta, vegetables, black olives, capers, roasted garlic, creamy tomato sauce (v)

classic linguine carbonara linguine pasta, egg yolk, pork bacon, black pepper, parmesan cheese

spinach & pumpkin ravioli young spinach & roasted pumpkin stuffed pasta, clarified butter, sage, aged parmesan, rocket leaves, basil oil (v) (n)

baked yam & jack seed gnocchi yam & jack seed gnocchi, four cheese fondue, crispy garlic (v)

desserts

chocolate raspberry indulgence almond joconde, raspberry curd, caramel-chocolate mousse, berry fluid gel, rhubarb-strawberry sorbet, chocolate soil, moroccan mint tea ice cream (n)

cardamom mango guava cheesecake green mango chilli crèmeux, cardamom-guava filling, sablé breton, avocado-pistachio crumble, watalappam ice cream (n)

red velvet fondant mint cream cheese ganache, chamomile ice cream, chocolate yoghurt crèmeux, candied lemon peel, balsamic strawberry coulis, strawberry crumble (n)

banana napoleon crispy puff pastry, banana crème pâtissière, black pepper & passion fruit sorbet, banana sponge, passion fruit gelée, almond streusel (n)

mango-stuffed white cowrie meringue shell filled with mango-basil compote, diplomat cream, basil sponge, mango fluid gel, sweet potato sorbet, mango chip, candied orange zest (gf)

milk chocolate noisette hazelnut dacquoise, caramel custard, milk chocolate mousse, hazelnut sponge, earl grey tea ice cream, lemon praline sauce (n)

ruhunu buffalo curd with kithul (palm) treacle (gf)

seasonal fresh fruits (v) (gf)

homemade ice cream vanilla, chocolate, mango, turmeric milk, charcoal, falooda, palu, chamomile tea, watalappam, moroccan mint tea, earl grey tea, tamarind, peanut butter, salted caramel (gf)

homemade sorbet pumpkin & thyme, sweet potato, lemon-basil, rhubarb-strawberry, coconut-curd, black pepper & passion fruit, coconut-mangosteen, berry frozen yoghurt, rosemary-pomelo granita, fig balsamic, tom yum, soursop-lime zest (gf)