

# dinner

## small plates

**warm duck breast** pomegranate emulsion, herb salad (gf) 26  
**quinoa salad** with baby vegetables, passion fruit vinaigrette (gf) (v) 14  
**arugula salad** with walnuts, berry emulsion, green apple, parmesan cheese (gf) (n) (v) 14  
**local tuna & bonito ceviche** bell peppers, onion, lemon juice (gf) 13  
**marinated chicken & banana blossom salad** fried onion, fried garlic, passion fruit vinaigrette, cashew nuts (n) 9  
**spicy black pepper squid** mixed salad, parsley dressing 11

## soup

**rekawa seafood broth** coconut cream (al) 11  
**mushroom velouté** mushroom dust (gf) (v) 10  
**cream of cauliflower** truffle foam (gf) (v) 10  
**chicken bone soup** brunoise of vegetables 9  
**cumin & lentil soup** cumin froth (v) 8

## big plates

**grilled lamb rack** beetroot tapenade, carrot hummus, lamb jus (gf) (al) 42  
**rekawa mixed seafood platter** (lobster, tuna, calamari, jumbo prawns) with garlic croutons, seafood tomato emulsion (al) 44  
**grilled angus beef tenderloin** orange sweet potato mash, mushroom ragout & red wine jus (al) (gf) 39  
**pan-seared barramundi** creamy leeks, carrot-orange mash, spinach & fish bisque (gf) 22  
**lobster linguine** seafood broth, slipper lobster, parmesan cheese (al) 22  
**wild mushroom risotto** parmesan cheese, truffle froth (v) 18  
**grilled pork fillet** baby carrots, pineapple *achcharu*, beetroot hummus & mustard sauce (gf) 28  
**sri lankan-style prawn curry** roast paan, coconut sambal 21  
**herb gratinated seasonal vegetables** parmesan cheese, truffle salsa, zucchini flan 18  
**sri lankan rice & curry** with your choice of available protein (beef/ chicken/ fish/ prawns) served with traditional curries 29

## dessert

**baked cheesecake** almond crumble, berry compote (n) 17  
**chocolate brownie** chocolate sauce (n) 9  
**assorted fresh-cut fruit platter** 9  
**vanilla infused crème brûlée** caramelised sugar 8  
**coconut panna cotta** mango coulis 8  
**lemongrass-flavoured sago pudding** kithul treacle (v) 8  
**mint-infused rice pudding** (v) (gf) 7  
**homemade ice cream and sorbet** 6

*please alert your server to any allergies or dietary requirements.*

*(gf) gluten free, (v) vegetarian, (n) may contain traces of nuts, (al) contains alcohol  
prices are in USD, inclusive of service charge and TDL. VAT will be added.*



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# barbecue

## starters

### **herb-infused beetroot & feta salad**

citrus salad, balsamic emulsion, olive crumble, chilli oil

## soup

### **local spice crustacean bisque**

curry leaf oil, coconut foam

## from the grill

### **rosemary & mustard marinated beef ribeye**

### **tandoori marinated chicken thigh**

### **banana leaf wrapped barramundi**

### **chimichurri marinated prawns**

### **garlic marinated lobster**

### **sri lankan spicy marinated cuttlefish**

## sides

### **mushroom & curry leaf rice**

### **baked potato**

### **herb marinated grilled vegetables**

### **grilled young corn**

## sauces

### **barbecue sauce**

### **red wine sauce**

### **curry sauce**

### **caper butter**

## dessert

### **chocolate brownie**

with coconut ice cream



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# gourmet dinner by the coast

amuse-bouche

**baby jackfruit croquettes**

seeni sambal purée, microgreens, coriander aioli (gf)

starter

**herb-infused beetroot carpaccio**

passion fruit gelée, microgreens, parmesan flecks, walnuts (n)

soup

**curried butternut squash soup**

lobster tortellini, herb oil, smoked curry dust

sorbet

**lemongrass-coconut sorbet**

main course

**beef tenderloin**

fondant potato, carrot purée, butter-burned green vegetables, red wine jus (al)

or

**local spice-marinated barramundi**

beetroot-apple purée, pickled melon, tender greens, tamarind gelée, coconut emulsion

dessert

**vanilla infused crème brûlée**

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# lunch

**prawn ceviche**

passion fruit vinaigrette, garlic chips (gf) 19

**nachos**

with tomato salsa & guacamole (v) 11

**coconut coated fried prawns**

with sriracha mayo (gf) 11

**crudités**

with hummus dip (v) (gf) 10

**chicken satay**

with pickled vegetables & peanut sauce (n) (gf) 9

**carrot & coconut salad**

grated coconut, carrot, mixed leaves, sultana, green chilli (gf) (v) 8

**big bites****sri lankan rice & curry experience** (gf) (v) 27**black angus beef burger**

black angus beef patty, tomato, onion, gherkins, sriracha mayo, french fries 29

**spaghetti puttanesca frutti di mare**

prawns, fish, calamari, creamy tomato sauce 29

**fettuccini alfredo**

wild mushroom, chicken, parmesan, cream sauce 22

**spicy marinated chicken leg**

roasted green gram, snake gourd, cashew, spicy tomato sauce (n) 22

**kayaam house signature fish burger**

cashew & curry leaf-coated pan fried fish fillet, tomato onion salsa, roasted garlic mayo, chilli fries (n) 13

**tender jackfruit & green pea samosa**

tomato cucumber salad, mint chutney, tamarind sauce (v) 9

**crispy prawn taco**

iceberg lettuce, onion & jalapeño salsa, coriander mayo 17

**kayaam house club sandwich**

sourdough bread, *ambulthiyal* gamboge & pepper marinated chicken, fried egg, crispy bacon, french fries 17

**bulgogi cheesesteak sandwich**

korean spice marinated beef, cheddar cheese, kimchi mayo, sesame seeds, scallion, french fries 19

**masala paneer kathi roll**

homemade flat bread, masala paneer, capsicum, masala sauce, green chutney (v) 22

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# breakfast

**seasonal fruit platter** with variation of banana (v) (gf)

**seasonal fresh fruit juice** (v) (gf)

**homemade bakery basket** served with wood apple jam, pineapple jam, pani dodam marmalade, butter

**mango & young coconut lassi** mango, tamarind infused fresh milk, low fat yoghurt, dehydrated mango chips (n) (v)

**caramelised green gram smoothie bowl** peanuts, honey & dragon fruit (n) (gf) (v)

**habalapethi & coconut parfait** buffalo curd, caramelised peanut crumble, young coconut (n) (gf) (v)

**cereal** muesli, corn flakes, cocoa pops, weetabix (v) *with your choice of milk - full cream, low fat, skimmed, soy*

**curd/yoghurt** buffalo curd, stirred, fruit or low-fat yoghurt

**garden herb porridge** mashed red rice, jaggery (gf) (n)

**village style bean bowl** boiled chickpea, mung beans, black eyed peas, grated coconut, chilli sambal (gf)

**french toast** grilled brioche, bee honey, salted caramel sauce, caramel popcorn (n)

**chocolate chip pancakes** fresh strawberry, white chocolate chips, chocolate sauce, maple syrup (v)

**baked waffle** coconut crumble, mango purée, fresh strawberry (v)

**pandan flavoured laveriya** caramelised grated coconut stuffed string hoppers, sesame and burnt coconut, kithul treacle reduction (v)

## eggs

**eggs any style with toast** fried, poached, scrambled, boiled or omelette - *with your choice of hash browns, grilled tomato, sautéed mushrooms, baked beans, crispy bacon or chicken sausages*

## sri lankan

### southern sri lankan breakfast

**appa** crispy edge coconut & rice flour crêpe - plain (v) (gf) or with an egg (gf)

**indi appa** steamed rice flour noodles (gf) (v)

**pol roti** coconut & wheat flour flat bread, dandila root (v)

**kiribath** "milk rice" prepared with coconut milk (v) (gf) - *served with your choice of vegetable (v), chicken, fish or beef curry with dhal & traditional condiments.*

## beverages

**selection of dilmah tea** *yata watte* - low grown, *meda watte* - mid grown, *uda watte* - high grown, *ran watte* - nuwara eliya, brilliant breakfast, earl grey, green tea with jasmine, ceylon young hyson green tea, ceylon ginger tea, moroccan mint green tea, the first ceylon oolong

**espresso, cappuccino, café latte**

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# cocktails

## **dry martini 10**

gin, vermouth, green olive

## **caipirissima 7**

rum, muddled lime, brown sugar

## **espresso martini 16**

vodka, espresso, coffee liqueur, gomme syrup

## **margarita 17**

blue agave tequila, triple sec, fresh lime juice

## **mojito 9**

white rum, brown sugar, lime wedges, fresh mint, soda water

## **passion fruit mojito 10**

white rum, passion fruit, lime wedges, brown sugar, fresh mint, soda water

## **moscow mule 14**

vodka, lime juice, ginger beer

## **negroni 12**

dry gin, martini rosso, campari

## **americano 16**

campari, sweet vermouth, soda

## **pina colada 12**

rum, malibu rum, pineapple juice, coconut milk

prices are in usd & subject to applicable government taxes

# mixologist's creations

## **ranna breeze 7**

gin, cucumber, mint, lime, rose water & aromatic bitters

## **paradise 7**

vodka, triple sec, pineapple juice, passion fruit juice, lime & cinnamon syrup

## **ambarella arrack sour 7**

old arrack, ambarella juice, lime

## **beach bunny 12**

tequila, triple sec, lime juice, carrot juice, cinnamon syrup, salt & orange bitters

## **best bet 12**

lemongrass-infused gin, triple sec, lime, lemon & king coconut water

## **oh my 8**

ceylon old arrack, king coconut, passion, lime, ginger juice

## **wisdom 10**

brandy, honey, dry vermouth, grated nutmeg

## **sandy beach 8**

arrack, local spices, lime juice, sugar syrup

## **pasgorasa 8**

local gin, nelli, honey syrup

## **aloe my friend 8**

fresh aloe vera gel, cucumber, mint, lime, cumin & bee honey

## **goodstuff 8**

muddled lemongrass, ginger, lime, honey syrup & top up with soda

## **another please 8**

cucumber, beet, lemon, pineapple

## **the cure 8**

watermelon, lime, mint

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# spirits

## **GIN 50ML**

gordon's 6

## **VODKA 50ML**

absolut 7

## **TEQUILA 50ML**

camino gold 12

jose cuervo silver 16

## **BRANDY 50ML**

hennessy 19

## **LOCAL SPIRITS 50ML**

arrack 4

red rum 4

white rum 4

dry gin 4

vodka 4

## **WHISKEY 50ML**

singleton 12 years 10

johnny walker black label 10

# beer

lion lager local 330ml 4

carlsberg local 330ml 5

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BY THE GLASS 150ML

## sparkling wine

**sacchetto prosecco extra dry doc 15** veneto, italy | glera

**bottega prosecco rosé spumante doc 16** veneto, italy | glera, pinot noir

## white wine

**aliwen sauvignon blanc 15** central valley, chile | sauvignon blanc

**valdivieso valley selection chardonnay 17** central valley, chile | chardonnay

**gobelsberg grüner veltliner 19** kamptal, austria | grüner veltliner

## red wine

**belleruche côtes du Rhône aoc 13** Rhône valley, france | grenache, syrah

**aliwen cabernet sauvignon 15** central valley, chile | cabernet sauvignon

**sandalford margaret river cabernet merlot 15** margaret river, australia |  
cabernet sauvignon, merlot

## rosé wine

**kanonkop kadette pinotage rosé 12** stellenbosch, south africa | pinotage

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BY THE BOTTLE

## champagne

**mumm grand cordon rosé 120** champagne, france | pinot noir,  
pinot meunier, chardonnay

**devaux grande réserve champagne 151** champagne, france | pinot noir,  
pinot meunier, chardonnay

## sparkling wine

**sacchetto prosecco extra dry 50** veneto, italy | glera

**bottega prosécco rosé spumante doc 55** veneto, italy | glera, pinot noir

## white wine

**aliwen sauvignon blanc 51** central valley, chile | sauvignon blanc

**valdivieso valley selection chardonnay 58** central valley, chile | chardonnay

**gobelsberg grüner veltliner 67** kamptal, austria | grüner veltliner

**vasse felix chardonnay 79** margaret river, australia | chardonnay

**hugel riesling 80** rheingau, germany | riesling

**sileni estates the straits grand reserve sauvignon blanc 80** marlborough,  
new zealand | sauvignon blanc

**pascal jolivet saucerre 120** loire valley, france | sauvignon blanc

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BY THE BOTTLE

## rosé wine

**kanonkop kadette pinotage rosé 41** Stellenbosch, South Africa | pinotage  
**miraval rosé 77** Côtes de Provence, France | Cinsault, Grenache, Syrah, Tibouren  
**chateau d'esclans rock angel 90** Côtes de Provence, France | Grenache

## red wine

**belleruche côtes du Rhône AOC 45** Rhône Valley, France | Grenache, Syrah  
**aliwen cabernet sauvignon 50** Central Valley, Chile | Cabernet Sauvignon  
**sandalford Margaret River Cabernet Merlot 50** Margaret River, Australia | Cabernet Sauvignon, Merlot  
**bowen estate Shiraz 80** Coonawarra, Australia | Shiraz  
**le difese 90** Tuscany, Italy | Cabernet Sauvignon, Sangiovese  
**sileni estates the plateau grand reserve pinot noir 110** Hawke's Bay, New Zealand | Pinot Noir  
**vasse felix cabernet sauvignon 115** Margaret River, Australia | Cabernet Sauvignon  
**famille Perrin Châteauneuf-du-Pape Les Sinards 125** Rhône Valley, France | Grenache, Syrah, Mourvèdre

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# soft beverages

## **fresh juices**

orange 6  
pineapple 6  
watermelon 6  
papaya 6  
lime 6  
mango 6  
passion fruit 6  
mixed fruit 6

## **milkshakes**

strawberry 8  
vanilla 4  
chocolate 4  
blueberry 10  
wood-apple 8  
mango 6

## **lassi (spiced yoghurt drink)**

mango lassi 6

## **iced tea**

ceylon ginger spice 3  
french vanilla 3  
classic black 4

## **smoothies**

strawberry 7  
ginger & watermelon 7  
banana & blueberry 7  
pineapple & mango 7  
pineapple & turmeric 6  
local greens & kithul treacle 6

## **carbonated drinks 4**

coca cola  
fanta  
sprite  
lemonade  
ginger beer  
ginger ale  
schweppes tonic water  
soda  
coca cold lite

## **water**

olu sparkling water 4  
olu tropical water 4

# hot beverages

## **coffee**

ceylon filter coffee 4

americano 5

espresso 4

double espresso 5

macchiato 5

cappuccino 5

café latte 5

hot chocolate 5

## **dilmah green tea 3**

ceylon whole leaf green tea

single estate oolong leaf tea

moroccan mint

green tea with jasmine flowers

## **dilmah flavoured black tea 4**

black tea

brilliant breakfast

the original earl grey

yatawatte - low grown

natural ceylon ginger tea

medawatte - medium grown

ceylon cinnamon spice tea

udawatte - high grown

ranwatte- nuwara eliva

## **dilmah infusions 4**

pure chamomile flowers

fresh mint tea