

breakfast

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

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

oatmeal with cashew, jaggery & wild mango purée (n) (vg)
served with your choice of milk - full cream, low fat, skimmed, soy, or almond

bircher muesli carrot & kithul treacle with mixed nuts (n) (v) or banana & toffee caramel with berries on top (n) (vg)

avocado & refried bean toast with grilled potatoes, greens, cherry tomatoes & vegetable croquette

village style grain bowl chickpeas, grated coconut, chilli sambal (gf)

organic plant salad local herbs, king coconut flesh, coconut milk reduction, raisins, oranges, crispy vegetables

butternut squash french toast grilled brioche, kithul treacle, salted caramel sauce, caramel popcorn, butternut squash butter (n)

chocolate chip pancakes fresh strawberries, white chocolate chips, chocolate sauce, maple syrup

eggs

ahu bay eggs benedict two poached eggs, sri lankan spicy preserved fish, jack mackerel-infused hollandaise, toasted english muffin

pulled pork scrambled egg sourdough, curried pork, scallions, curry reduction (gf) (n)

crab omelette two folded eggs, spicy crab meat, curry hollandaise (gf) (n)

healthy omelette egg white, tomato, spinach, avocado, ricotta cheese crumble (gf)

breakfast tostadas corn tortillas, fried eggs, black bean mash, avocado, pickled jalapeño, pickled onion, tomato salsa

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

baked waffle coconut crumble, mango purée, fresh strawberry

ahu bay special laveriya caramelised, grated coconut-stuffed string hoppers, sesame & burnt coconut, kithul treacle reduction (vg)

selection of local & seasonal fruits

all breakfast items are served with freshly baked bread, pastries & homemade jams, marmalade

sri lankan - southern sri lankan breakfast

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

indi appa steamed rice flour noodle (gf) (vg)

dandila pol roti coconut & wheat flour flatbread, dandila root (vg)

kiribath white rice prepared with coconut milk (vg) (gf)
served with your choice of vegetable (vg), 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

coffee cappuccino, café latte

mango tango smoothie mango & tamarind-infused fresh milk, low fat yoghurt, dehydrated mango chips (vg)

peanut butter mocha smoothie peanut butter, mocha, honey & roasted nuts (n) (vg)

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

juice of the day please ask our service team for today's special

*(gf) gluten free, (vg) vegetarian,
(n) may contain traces of nuts.
please alert your server to any
allergies or dietary requirements.*

AHU Bay

lunch

appetisers & salads

signature “caprese” salad 23

sun-dried tomato pesto, marinated buffalo mozzarella, chilli balsamic-marinated cherry tomatoes, coconut reduction (n) (vg)

maguro tataki 17

bluefin tuna, pickled ginger, wasabi, mango salsa, kikkoman soy and microgreens

vietnamese rice paper rolls 17

chicken or prawn, radish, sweet chilli sauce, avocado, purple cabbage, seasonal vegetables (n)

greek grilled chicken salad 12

chicken breast, cucumber, peppers, iceberg lettuce, tomato, feta cheese (gf)

braised octopus & citrus salad 13

braised octopus, mixed lettuce, baby potatoes, roasted peppers, citrus segments (gf)

sashimi platter 14

assorted fresh fish, pickled ginger, wasabi, kikkoman soy

soup

tropical mango & coconut gazpacho 6

coconut, pennywort, honey, mango, hint of chilli for spice, local herbs and spices (gf) (v)

spinach soup 8

curried spinach, walnut, garlic bruschetta (vg) (n)

soup of the day 6

ask your server about today's special

mains

pernod-infused surf duo 22

white mullet, tiger prawns, sautéed greens, persillade sauce, caramelised apple & beetroot purée (gf)

lagoon crab in chili garlic sauce 28

fragrant rice, wok-fried asian vegetables

kalu pol and cheese-stuffed chicken breast 14

spicy pumpkin purée, curry sauce (gf)

sous vide pork fillet with herbs & garlic 28

apple and root vegetable purée, baby root vegetables, honey mustard sauce, pineapple chutney (a)

hyderabadi mutton biryani 28

served with raita, lime pickle, mint chutney (n)

forest mushroom medallions 14

wild mushroom steak, baby spinach, basil, roasted pumpkin, pumpkin seeds, quinoa (v)

seafood pad thai 14

prawns, calamari, fish, thin crispy omelette, rice noodles, spring onions (n)

catch of the day 17

choice of freshly caught prawns, lobster, or crab, prepared grilled, baked, or fried, served with wok-fried sauce, garlic rice, and sautéed green vegetables.

rice & curry selection

rice & curry (vegetarian) 17

dahl, tempered vegetables, red curry, moju, mallum or sambal, pappadam, chutney

rice & curry (fish) 23

dahl, tempered vegetables, red curry, moju, mallum or sambal, pappadam, chutney

rice & curry (prawn) 23

dahl, tempered vegetables, red curry, moju, mallum or sambal, pappadam, chutney

rice & curry (beef) 23

dahl, tempered vegetables, red curry, moju, mallum or sambal, pappadam, chutney

rice & curry (chicken) 23

dahl, tempered vegetables, red curry, moju, mallum or sambal, pappadam, chutney

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AH·U
Bay

dinner

starters

yellowfin tuna & avocado tartar 14

citrus segments, greens, honey lemon dressing

beetroot salad 17

beetroot, arugula, goat cheese, walnut, aged balsamic, citrus segments (vg) (n)

sashimi platter 14

assorted fresh fish, pickled ginger, wasabi, and kikkoman soy

beef tataki 28

onion ponzu, garlic chips, baby radish, herb oil (gf)

tandoori scallops 28

spice-infused yogurt, chickpeas, cucumber, pomegranate, cilantro, chili oil (gf)

aubergine pâté 12

charred aubergine, carrot ribbons, feta cheese crumble, pine nuts, cherry tomato, pomegranate dressing (gf) (n)

crumb-fried coconut cheesecake 12

coconut-crumbed cheesecake, spice-hinted rhubarb jam, local greens, coconut flesh sauce (vg)

quinoa tabbouleh 6

curry-flavored carrot purée, pennywort salad, pomegranate, eggplant moju, avocado (vg) (gf)

soup

ocean's bisque 6

mixed seafood, saffron, fresh parsley, coconut cream, grissini (a)

chicken coconut congee 6

shredded chicken, carrot, jasmine rice, barley, mustard chili oil, tempered yellow lentil dumpling

creamy kohlrabi & potato soup 6

fried onion crostini, cream cheese (vg)

lentil & red amaranth soup 6

lentils, thampala, kurakkan roti twist, coconut sambal, coconut cream (vg)

mains

ahu bay blue water platter 17

local spice-marinated lobster, tuna, prawns, cuttlefish, arrack-infused bisque, drumstick leaf rice, buttered vegetables (n) (a)

cajun-marinated overnight chicken whole leg 12

glazed with three soya and honey, mashed potatoes, buttered greens, barbecue sauce (n)

black Angus fillet 56

mashed potatoes, mushroom baduma, buttered vegetables, rosemary jus (gf) (a)

sri lankan spice-hinted goat pie 17

local goat meat, carrot, baby potato, green peas, button mushroom, garden salad

pork, crackling & belly 17

sauerkraut, mustard sauce (a)

pumpkin lasagna 12

pumpkin mallow, walnuts, ricotta cheese, rocket lettuce (n) (vg)

pasta

chili prawn spaghetti 17

chili prawns, cherry tomatoes, basil, prawn bisque

mushroom & cheese penne 12

mushroom, parmesan tuile (vg)

indian cuisine

matar paneer 17

mughal-style paneer & green peas, rich creamy onion & cashew gravy, raita sauce (n) (vg)

prawn masala 17

mild spicy tomato gravy, raita, lime pickle

mutton rogan josh 34

madras spice gravy, peppers, raita, lime pickle (n)

all dishes are served with a choice of steamed rice or chapati

sri lankan cuisine

sri lankan lagoon crab curry 28

smoked fragrant rice, dhal fry or potato curry, pennywort salad, brinjal moju, papadum

mustard & capsicum chicken stew 12

smoked fragrant rice, brinjal moju, carrot sambol, papadum

village-style beef tempered 12

smoked fragrant rice, white potato curry, pennywort salad, papadum

ahu bay special lobster kottu 23

shredded paratha, spicy lobster gravy, tomato-onion sambal

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AHU
Bay

snacks

crispy chicken burger 12

batter-fried chicken patty, brioche bun, kimchi, curry leaf mayo, lettuce, tomato, cheese

mediterranean veggie ciabatta 12

seasonal grilled vegetables, hummus mayo, grated parmesan, mixed greens, roasted pumpkin seeds (vg)

golden calamari tempura 12

tartar sauce, lime, mixed greens

australian grass-fed beef burger 12

beef tenderloin patty grilled to your preference, bacon, caramelised onions, melted cheese, mustard mayo, fresh tomato

club sandwich 12

chicken, pork bacon, avocado, cheese, fried egg, tomato, and lettuce layered on toasted bread

potato fries or mixed green salad served alongside your evening snacks

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dessert

ahu signature dessert 8

kheer, cashew, mango, king coconut flesh, kithul treacle (gf) (n)

tropical passion buffalo cake 5

buffalo curd, passion fruit, mint, vanilla cream, chocolate sauce, tropical fruit

earl grey tea mousse with cashew caramel 12

earl grey tea, chocolate curls, cocoa powder, cashews, nougat (n)

tropical fruit fiesta tacos 12

shortcrust crunchy shell, brownie, calamansi cream, fruit jelly, fresh fruits, soursop ice cream (n)

jaggery coconut pudding 6

sri lankan traditional bibikkan cake pudding (n)

french vanilla crème brûlée 6

baked biscotti, caramel popcorn (n)

warm chocolate bar 8

frozen coconut, coconut chips (n)

local touch 6

watalappan with spiced jaggery syrup, cashew nut crackers (gf) (n)

fresh fruit platter or fresh tropical fruit salad 5

with fresh passion coulis

selection of homemade ice creams and sorbets 5

banana toffee, chocolate, vanilla, chocolate brownie (n), rum & raisins (a), soursop, coconut sorbet (a), mango passion sorbet, lime yogurt sorbet

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beverage menu

non-alcoholic beverages

fresh juice

orange 12, pineapple 6, lime 6, mango 10, papaya 6, watermelon 6, mixed fruit 6, king coconut 3

soft drinks 5

coca-cola zero, coca-cola, sprite, fanta, local ginger ale, local ginger beer, local soda water, local tonic water

still water 3

sparkling water 5

olu sparkling water

milkshake 6

vanilla, chocolate, strawberry

hot beverages 6

espresso, macchiato, caffè americano, cappuccino, caffè latte, flat white, hot chocolate

selection of dilmah tea 6

yatawatte – low grown, medawatte – medium grown, udawatte – high grown, ranwatte – nuwara eliya, brilliant breakfast

flavoured black tea 6

the original earl grey, natural ceylon ginger tea , ceylon cinnamon spice tea

green tea 6

green tea with jasmine flowers, ceylon whole leaf green tea, moroccan mint

infusions 6

pure chamomile flowers

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spirits

APERITIFS 50ML

martini extra dry 8
martini rosso 8
aperol 8
campari 14
pernod 12

SINGLE MALT WHISKEY 50ML

talisker 10 years 32
glenlivet founder's reserve 27
glenfiddich 12 years 25
singleton 12 years 23
monkey shoulder 16

BLENDED WHISKY 50ML

ballantine's finest 12
johnnie walker black label 14
chivas regal 12 years 17

OTHER WHISKEY 50ML

jameson irish 16
canadian club 14
jim beam 14
jack daniels 16

COGNAC 50ML

courvoisier vs 20
hennessy vsop 43
camus vsop 23

RUM 50ML

havana club 14
bacardi white 7
bacardi gold 14

spirits

GIN 50ML

gordon's 10
beefeater 10
tanqueray 13
bombay sapphire 12
colombo seven 14
hendrick's 16
bulldog 14
rockland dry 7

VODKA 50ML

russian standard 12
absolut 12
absolut citron 14
grey goose 20
finlandia 12
keroff 7

TEQUILA 50ML

camino real blanco 14
agavita blanco 14

LIQUEURS 50ML

baileys 14
kahlua 12
pimms no. 1 14
triple sec 10
narikela 6

ARRACK 50ML

dcsl old arrack 7
double distilled arrack 7
ceylon arrack 20

BEERS 330ML

lion lager 6
carlsberg 6

cocktails from around the world

caipirinha 9

rum, muddled lime, brown sugar

margarita 10

blue agave tequila, triple sec, fresh lime juice

mojito 10

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 9

vodka, lime juice, ginger beer

negroni 10

dry gin, martini rosso, campari

piña colada 9

white rum, coconut liqueur, pineapple juice, coconut milk

old fashioned 9

bourbon whiskey, brown sugar, angostura bitters

long island ice tea 14

vodka, rum, gin, tequila, triple sec topped with coca cola & dash of lime

mixologist's creations

bling bling 12

jim beam, spiced honey, lime juice, egg white

my funny valentine 10

vodka, triple sec, rose water, lime juice

fire and ice 10

scotch bonnet infused gin, passion fruit, king coconut ice cubes

ra-ra-ra 9

arrack based toddy - black pepper, cinnamon, cloves & bee honey infused
double distilled arrack, soda, finished with coconut cream served with manioc
& chili sambal

sour-power 9

gin, seasonal citrus juice, rock salt, cane sugar

siyambala-toffee 10

tequila, tamarind syrup, ginger ale, sugar, salt

the first "noyel" 9

gin, lemongrass, homemade cinnamon syrup, simple syrup

josé perera 10

tequila, coconut liqueur, lime juice, simple syrup

mocktails

just chillin' 8

tomato juice, passion juice, simple syrup, pinch of salt

easy like a sunday morning 8

fresh pineapple juice, orange juice, lime juice, cinnamon syrup

19-20 8

avocado, banana, ruhunu mee kiri

pennymint 8

pennywort, mint, lime, bee honey topped with sparkling water

ahu bay limeade 8

lime, cloves, cardamom, cinnamon topped with soda

sweet pete 8

carrot, pani dodam, mee pani, lime

morning after 8

celery, pineapple, ginger, lime topped with soda

virgin colada 5

virgin mojito 5

BY THE GLASS 150ML

sparkling wine

sacchetto prosecco extra dry doc 17 veneto, italy | glera

bottega prosecco rosé spumante doc 18 veneto, italy | glera, pinot noir

white wine

aliwen sauvignon blanc 17 central valley, chile | sauvignon blanc

valdivieso valley selection chardonnay 19 central valley, chile | chardonnay

gobelsberg grüner veltliner 22 kamptal, austria | grüner veltliner

red wine

belleruche côtes du rhône aoc 15 rhône valley, france | grenache, syrah

aliwen cabernet sauvignon 17 central valley, chile | cabernet sauvignon

sandalford margaret river cabernet merlot 17 margaret river, australia |
cabernet sauvignon, merlot

rosé wine

kanonkop kadette pinotage rosé 14 stellenbosch, south africa | pinotage

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BY THE BOTTLE

champagne

mumm grand cordon rosé 134 champagne, france | pinot noir,
pinot meunier, chardonnay

devaux grande réserve champagne 168 champagne, france | pinot noir,
pinot meunier, chardonnay

sparkling wine

sacchetto prosecco extra dry 56 veneto, italy | glera

bottega prosécco rosé spumante doc 62 veneto, italy | glera, pinot noir

white wine

aliwen sauvignon blanc 57 central valley, chile | sauvignon blanc

valdivieso valley selection chardonnay 65 central valley, chile | chardonnay

gobelsberg grüner veltliner 75 kamptal, austria | grüner veltliner

vasse felix chardonnay 88 margaret river, australia | chardonnay

hugel riesling 89 rheingau, germany | riesling

sileni estates the straits grand reserve sauvignon blanc 89 marlborough,
new zealand | sauvignon blanc

pascal jolivet saucerre 134 loire valley, france | sauvignon blanc

BY THE BOTTLE

rosé wine

kanonkop kadette pinotage rosé 46 Stellenbosch, South Africa | pinotage
miraval rosé 86 Côtes de Provence, France | Cinsault, Grenache, Syrah, Tibouren
château d'esclans rock angel 100 Côtes de Provence, France | Grenache

red wine

belleruche côtes du Rhône AOC 50 Rhône Valley, France | Grenache, Syrah
aliwen cabernet sauvignon 56 Central Valley, Chile | Cabernet Sauvignon
sandalford margaret river cabernet merlot 56 Margaret River, Australia | Cabernet Sauvignon, Merlot
bowen estate shiraz 89 Coonawarra, Australia | Shiraz
le difese 100 Tuscany, Italy | Cabernet Sauvignon, Sangiovese
sileni estates the plateau grand reserve pinot noir 123 Hawke's Bay, New Zealand | Pinot Noir
vasse felix cabernet sauvignon 128 Margaret River, Australia | Cabernet Sauvignon
famille perrin châteauneuf-du-pape les sinards 139 Rhône Valley, France | Grenache, Syrah, Mourvèdre