

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

dinner

small plates

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

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

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

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

soups

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

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

large plates

hot and sour fish stew (fish in tambun hodi) snapper in lightly-spiced tamarind and curry leaf broth, ladies' fingers, spinach, and eggplant, served with yellow garlic ghee rice

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

grilled seafood platter lobster tail, jumbo prawns, calamari, and seabass fillet, plated with charred baby vegetables and champagne beurre blanc (a)

angus beef ribeye beef cube roll, baked potato, chive mayonnaise, sweet and sour onion, onion rings, cinnamon jus

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

spaghetti bolognese garlic spaghetti, beef bolognese, aged parmesan shavings (g)

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

tandoor prawn buffalo curd-marinated grilled prawn, fragrant jaffna curry powder, creamy coconut and tomato sauce, tempered crushed yam, kiri roti

palak paneer paneer (indian cheese) in smooth, creamy spinach gravy, served with paratha, crunchy papadum and condiments (v)

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

"koththu" torn roti tossed with a choice of spiced chicken, prawn, fish, or vegetables (g)

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



(v) vegetarian (vg) vegan (g) contains gluten (a) contains alcohol (n) contains nuts
please alert your server to any allergies or dietary requirements

dinner

dessert

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

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

red velvet fondant mint cream cheese ganache, chamomile ice cream, chocolate yoghurt crémeux, 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)



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beverages

INCLUDED

sparkling wine

sacchetto prosecco extra dry veneto, italy | glera

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

white wine

valdivieso valley selection chardonnay central valley, chile | chardonnay

aliwen sauvignon blanc central valley, chile | sauvignon blanc

gobelsberg grüner veltliner kamptal, austria | grüner veltliner

red wine

aliwen cabernet sauvignon central valley, chile | cabernet sauvignon

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

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

rosé wine

kanonkop kadette pinotage rosé Stellenbosch, south africa | pinotage

PREMIUM

champagne

mumm grand cordon rosé 133 champagne, france | pinot noir,
pinot meunier, chardonnay

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

white wine

vasse felix chardonnay 88 margaret river, australia | chardonnay

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

joseph drouhin chablis premier cru 109 burgundy, france | chardonnay

fournier pouilly-fumé blanc aop 117 loire valley, france | sauvignon blanc

pascal jolivet saucerre 134 loire valley, france | sauvignon blanc

rosé wine

miraval rosé 86 côtes de provence, france | cinsault, grenache, syrah, tibouren

chateau d'esclans rock angel 100 côtes de provence, france | grenache

PREMIUM

red wine

bowen estate shiraz 89 coonawarra, australia | shiraz

le difese 100 tuscan, italy | cabernet sauvignon, sangiovese

sileni estates the plateau grand reserve pinot noir 122 hawke's bay,
new zealand | pinot noir

vasse felix cabernet sauvignon 128 margaret river, australia | cabernet sauvignon

frescobaldi castelgiocondo brunello di montalcino docg 133
tuscan, italy | sangiovese

bodegas roda reserva 150 rioja, spain | tempranillo, graciano

COMPLIMENTARY BEVERAGES

cocktails

pimm's lemonade served with lemonade & slices of orange, lemon & green apple

tom collins gin, lemon juice topped with soda and cherries

mojito muddled mint, lime and rum topped with soda

manhattan jack daniel's tennessee whiskey (instead of rye whiskey), sweet vermouth and a dash of angostura bitters, wrapped around a maraschino cherry

dry martini london dry gin and vermouth

bloody mary tomato juice, vodka, tabasco and worcestershire sauce

mai tai rum based drink with fruit juices

flavoured martinis please ask for available flavours

signature cocktails

dream catcher local spice infused arrack, cinnamon dust, apple, simple syrup

the exotic one dark rum, pineapple, green chilli, sea salt, simple syrup

kaday uncle local spice infused arrack, betel leaf, local narang (wild orange)

gunfire arrack, kochchi (scotch bonnet), indian gooseberry, local lime

salma hayek tequila, ceylon spices, passion fruit, homemade rose syrup, pomegranate

wild coast sour local spice infused arrack, tamarind, pepper, local lime, sea salt

cosmotropical vodka, tequila, ambarella (hog plum), simple syrup, local lime

once upon a time jim beam, kithul hakuru (palm jaggery), orange bitters, orange peel

wayfarer tequila, kahlua, passion fruit, coffee syrup, lime, s'mores, cookie crumble, pink salt

tropic thunder pineapple & spice infused arrack, passion fruit, dash of soda

passionista lemongrass infused local gin, basil, passion fruit, crushed ice

wild coast 'ceylon arrack' cocktails

ceylon arrack punch ceylon arrack, pineapple cordial, fresh pineapple, green tea, white wine, lime & celery bitters

everlasting summer ceylon arrack, lime juice, bee honey, pineapple juice, mint leaves, coco lopez, maraschino cherry purée, bitters

aliya ceylon arrack, chilled coconut water, fresh lime

ceylon's finest ceylon arrack, ceylon tea, pineapple jam, lime, ginger beer

apple & eve ceylon arrack, apple cider, cinnamon, brown sugar

jungle fever ceylon arrack, spice infused rum, lime juice, kithul (palm) treacle

spirits 50ml

GIN

gordon's, hendrick's, tanqueray,
beefeater, colombo 9, bombay
sapphire, rockland dry

VODKA

stolichnaya, absolut blue,
grey goose, eristoff

RUM

bacardi white, havana club,
malibu, rockland white,
rockland dark

TEQUILA

tres sombreros silver,
patron silver

COGNAC/BRANDY

hennessy vs, hannepier,
courvoisier vs

SINGLE MALT WHISKY

glenfiddich 12 years, singleton
dufftown 12 years, glenfiddich 15
years, glenlivet founder's reserve,
glenmorangie original

spirits 50ml

BLENDED WHISKY

johnnie walker black label,
chivas regal 12 years, ballantine's
finest, j&b rare

BOURBON

CANADIAN/IRISH

jack daniel's, jim beam, jameson
canadian club

LIQUEURS &

FORTIFIED WINES

baileys irish cream,
cointreau, kahlua, amaretto,
sambuca classic

ARRACK

argente, vsoa, double-distilled,
old arrack

SHERRY/PORT

tio pepe, harvey's bristol cream,
cockburn's

APERITIFS

martini extra dry,
martini rosso, pimms no. 1,
campari, pernod

beer

lion lager
carlsberg
heineken
guinness

non-alcoholic beverages

sri lankan limeade freshly-squeezed lime juice shaken with sri lankan spices, sweetened with cane sugar & finished with sparkling water

asian limeade freshly-squeezed lime juice shaken with fresh root ginger, sweetened with cane sugar & finished with sparkling water

lemon soda lemon, fresh mint, soda

ginger sour orange juice, lemon, fresh ginger, soda

southern frog passion fruit juice, chopped mint leaves

vijaya muddled lemongrass, ginger & lime topped with soda

secret garden basil, mint, cucumber & chamomile infusion served long

pineapple cooler medawatte tea, homemade pineapple jam, lime, ginger ale

land of tea medawatte tea, ceylon green tea, sweet & sour syrup

valento mango, orgeat, coconut milk flourished with nutmeg & cinnamon

fresh juices sri lanka is blessed with a year-round abundance of tropical fruits, your server will tell you what's fresh & in season for your juice selection

tea, coffee, smoothies, shakes

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

coffee freshly-roasted ceylon highland coffee

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

passion fruity passion fruit, vanilla ice cream, fresh milk

rhuberry rhubarb, strawberry ice cream, fresh milk

wild shake cinnamon, vanilla ice cream, fresh milk

banannut banana, peanut butter, vanilla ice cream, fresh milk

vegan shake banana, soya milk, cocoa powder

soft beverages

ICED TEA

lemon lime

lime & mint

french vanilla

cinnamon

CARBONATED DRINKS

coca cola

fanta

sprite

lemonade

ginger beer

ginger ale

schweppes

tonic water

soda

coca cola lite

wild elephant

FRESH JUICES

local orange

pineapple

watermelon

papaya

lime

tomato

mixed fruit

MILKSHAKES

strawberry

vanilla

chocolate

banana

lassi (spiced yoghurt drink)