

VIVANTA
BENTOTA SRI LANKA
BY TAJ

THE PALMS

vegetarian non-vegetarian

It is our endeavour to always take very special care of all our guests in our restaurants. If you or anyone in your party is allergic to any one of the below mentioned food allergens then please inform your server before ordering your meal.

For enhanced variety at lunch or dinner ask our chefs recommendations.

Common food allergens:

• Milk • Egg • Peanut • Fish • Shell fish • Soy • Wheat

All prices are inclusive of government taxes and service charge.



BREAKFAST

Breakfast

served daily from 7:00 am - 10:30 am

- **Choice of cereals** 800
corn flakes, wheat flakes, choco flakes, homemade muesli or oat meal; served with hot or cold milk
- **Breakfast breads** 1200
choose any three: croissant, muffins, brioche, danish pastry, tea cake slice, whole-wheat toast, multi-grain toast or white bread toast
- **French toast** 900
choice of bread from white, multi-grain, whole-wheat, maple syrup
- **Eggs cooked to order** 1400
fried, boiled, scrambled, poached or omelettes, choice of grilled bacon, chicken sausages, hash brown potatoes or confit tomatoes
- **Egg white omelette** 1400
broccoli, tomatoes, whole-wheat toast
- **Egg hollandaise** 1400
poached eggs, sautéed spinach, smoked salmon, hollandaise on brioche bread
- **Baked beans** 900
garlic and herb-scented baked beans; served on crispy toast
- **Waffles** 900
maple syrup, melted butter
- **Breakfast pancakes** 900
maple syrup, melted butter
- **Dosa** 900
thin rice crepe, choice of plain or spicy mashed potato
- **Uttappam** 900
south indian fermented rice pancake, plain or masala
- **Idli** 900
steamed rice lentil dumplings; served with chutney and sambhar
- **Poori bhaji** 900
puffed fried wheat flour bread; served with mild spiced potato curry
- **Choice of paratha** 900
griddle-cooked whole-wheat flour bread, choice of potatoes or cottage cheese with yoghurt and pickle
- **Choice of seasonal fresh fruit juice** 900
orange, pineapple, water melon, papaya or passion fruit
- **Fresh fruits** 1400
a platter of seasonal fresh cut fruits



ALL-TIME FAVOURITES

Breakfast and Short Eats

900

served daily from 7:00 am - 10:30 am

- **Dosa**
thin rice crepe, choice of plain or spicy mashed potato
- **Uttappam**
south indian fermented rice pancake, plain or masala
- **Idli**
steamed rice lentil dumplings; served with chutney and sambhar
- **Poori bhaji**
puffed fried wheat flour bread; served with mild spiced potato curry
- **Choice of paratha**
griddle-cooked whole-wheat flour bread,
choice of potatoes or cottage cheese with yoghurt and pickle
- **Vegetable samosa**
spicy potato and young peas wrapped in short crust and deep-fried to perfection
- **Kathi roll**
indian-style wraps stuffed with your choice of chicken or cottage cheese;
served with mint chutney
- **Assorted vegetable pakora**
fresh vegetables coated in a gram flour batter and crispy-fried
- **Papdi chaat**
a mélange of crispies, chick peas and potatoes; served with a generous topping of yoghurt

Mains Vegetarian		Mains Non-vegetarian		
served daily from 11:30 am - 10:30 pm		served daily from 11:30 am - 10:30 pm		
<ul style="list-style-type: none"> Paneer choice of makhani, palak, kadhai or mutter masala; served with steamed rice or naan 	2000	<ul style="list-style-type: none"> Meen moilee chunks of seer fish simmered in coconut milk; served with steamed rice 	2300	
<ul style="list-style-type: none"> Vegetable choice of makhanwala, miloni or kadhai; served with steamed rice or naan 	1800	<ul style="list-style-type: none"> Tandoori chicken half a chicken, seeped in a creamy spicy marinade and cooked to perfection in a clay-oven; served with butter naan 		
<ul style="list-style-type: none"> Urlai roast a dry spicy preparation of potato, scented with south indian spices; served with naan 	1800	<ul style="list-style-type: none"> Butter chicken chicken morsels cooked in a clay-oven and finished in a creamy fenugreek-flavoured tomato gravy; served with steamed rice or butter naan 		
<ul style="list-style-type: none"> Dal makhani known for its generous portions of cream, this treasured staple dish of the north consists of whole black lentils and kidney beans slow-cooked with herbs and spices; served with steamed rice or naan 	1200	<ul style="list-style-type: none"> Meat curry an indian-style simple lamb curry with subtle flavours; served with steamed rice or butter naan 		
<ul style="list-style-type: none"> Dal tadka yellow lentils tempered with cumin and red chilli; served with steamed rice or naan 	1200			
		Desserts		
		<ul style="list-style-type: none"> Gulab jamun milk-based golden-fried dumplings steepen in sugar syrup 		900
		<ul style="list-style-type: none"> Gaajar ka halwa (sugar-free) an indian-style carrot pudding, enriched with milk and dry fruits 		



APPETISERS, SOUPS AND SALADS

Appetisers

Vegetarian

- **Crispy vegetable spring roll** 1000
served with sweet chilli sauce
- **Peperonata bruschetta** 900
pimentos tossed in tomatoes, flavoured with basil and crushed pepper
- **Jalapeno cheese poppers** 900
jalapeno and cheese nuggets; served with spicy tomato salsa
- **Samosa** 900
spiced potato filled, deep-fried indian savoury snack; served with tamarind and mint chutney
- **Mixed vegetable pakora** 900
seasonal vegetable fritters; served with tamarind and mint chutney

Non-vegetarian

- **Chilled prawn cocktail** 2100
classical preparation of fresh water prawns in cocktail dressing
- **Smoked salmon tasting** 2000
tasting plate of salmon bruschetta with dill caper cream and onion rings
- **Dozen buffalo chicken wings** 1600
served with barbecue sauce
- **Fingers and chips** 1900
crumb-fried chicken or fish; served with tartar and fries
- **Malay chicken satay** 1500
served with peanut butter sauce

Soups

served daily from 11:30 am - 10:30 pm

- ☑️☑️ **Cream soup** 900
choice of mushroom, tomato or chicken
- ☑️☑️ **Sweet corn soup** 900
choice of chicken, seafood or vegetable
- ☑️☑️ **Clear soup** 900
choice of golden garlic, vegetable, chicken or seafood

Salads

- ☑️ **Vivanta salad** 1200
iceberg lettuce, skinless plum tomato, feta cheese, black olives and oregano, drizzled with red wine emulsified dressing
- ☑️ **Greek salad** 1200
crisp cucumber, olives and feta, tossed in oregano and lemon dressing
- ☑️ **Salad caprese** 1200
fresh buffalo mozzarella and tomato trickled with balsamic vinegar and extra virgin olive oil
- ☑️☑️ **Caesar salad** 1500
served with choice of grilled vegetables, marinated prawns, smoked salmon or grilled chicken

ENTRÉE

Entrée

served daily from 11:30 am - 10:30 pm

- **Mexican vegetable chimichanga** 1600
served with salsa and sour cream
- **Summer vegetable casserole** 1600
served with crumble feta and parmesan crackling
- **Vegetable lasagna** 1600
baked four layers of lasagna sheet, sandwiched with vegetables and mixture of tomato sauce and white sauce
- **Herb-roasted vegetable** 1600
balsamic marinated herb-roasted vegetable on a bed of couscous pilaf with spicy tomato sauce
- **Asian spice rubbed char-grilled king prawns** 3200
lemon beurre blanc and seasonal vegetables
- **Grilled fillet of mullet fish** 2600
paprika, parsley marinade and garlic cream with crispy-fries and seasonal vegetables
- **Lemon dill marinated scottish salmon** 2700
herb and parmesan crust, caper dill emulsion and mushroom risotto
- **Double breast grilled chicken** 2300
lemon tarragon marinade and honey balsamic sauce and seasonal vegetables
- **Grilled australian tenderloin steak** 4600
homemade steak sauce, crispy-fries and seasonal vegetables
- **Grilled new zealand lamb chops** 4000
port-scented red wine jus, sautéed mixed peppers and mint jelly
- **Grilled pork loin chops** 1800
orange barbecue sauce, fried potato wedges and seasonal vegetable



SANDWICHES, BURGERS AND WRAPS

Sandwiches, Burgers and Wraps

served daily from 11:30 am - 10:30 pm

- **Plain, toasted or grilled** 1400
choice of panini, sesame burger bun, white, brown or multi-grain bread
- **Indian twist** 1400
tandoori paneer, chutney, tomato, lettuce and cucumber
- **Vegetable club sandwich** 1400
grilled vegetables, tomato, cucumber, lettuce and cheese
- **Vegetable burger** 1500
vegetable patties with lettuce and cheese
- **Tuna melt** 1900
tuna, iceberg lettuce, green onions, gherkins, tomato, egg and cheese
- **Vivanta panini** 1600
smoked chicken in mustard mayo, chicken salami, tomato and cheddar
- **Lean tenderloin burger** 1900
gherkin, tomato, onion, lettuce and cheese
- **Club sandwich** 1800
chicken salad, ham, fried egg, tomato, onion, cucumber and cheese
- **Chicken burger** 1900
fried egg, lettuce, tomato, onion and cheese

All the items are served with coleslaw and french fries.



PIZZA, PASTA AND RISOTTO

Pizza

served daily from 11:30 am - 10:30 pm

Vegetarian

2300

- ▣ Pizza margherita
- ▣ Pizza alafunghi
- ▣ Paneer tikka pizza
- ▣ Pizza with duet of peppers

Non-vegetarian

- ▣ Smoked turkey, grilled onion and tomato 2500
- ▣ Seafood pizza with artichoke 2500
- ▣ Spicy devilled sausage 2300
- ▣ Pizza bolognaise 2400
- ▣ Chicken tikka 2400

Pasta

served daily from 11:30 am - 10:30 pm

choice of penne, macaroni, fusilli or spaghetti
with:

- Pomodore e basilico** 1800
served with tomato and basil sauce
- Alfredo** 1800
served with mushroom cream sauce
- Arrabbiata** 1800
served with spicy tomato concasse
- Aglio-olio-pepperoncino** 1800
prepared with garlic, chilli flakes, olive oil and parmesan cheese
- Carbonara** 2100
with bacon, egg, cream and parmesan cheese

Risotto

- Mushroom and pepper risotto** 2100
duo of button mushroom, shiitake mushroom, herbs and parmesan cheese
- Seafood risotto** 2400
with prawns, squids, herbs and parmesan cheese
- Chicken risotto** 2100
with chicken, herbs and parmesan cheese



SRI LANKAN FARE

Sri Lankan Fare

served daily from 11:30 am - 10:30 pm

Vegetarian

- | | |
|---|------|
| ▪ Ambarella ambula
wild mango curry | 1300 |
| ▪ Batu maluwa
green eggplant curry | 1300 |
| ▪ Kohila samaga parippu maluwa
kohila yam and dal curry | 1300 |
| ▪ Polos ambula
young jackfruit curry | 1300 |
| ▪ Kaju maluwa
cashew curry | 1300 |
| ▪ Kesel muwa maluwa
banana blossom curry | 1300 |
| ▪ Hela bojun rasa musuwa
(an elaborate sampler of vegetarian sri lankan cuisine)
sri lankan cashew curry, green eggplant curry and young jack fruit curry;
served with red rice, traditional dal curry, coconut sambal, mango chutney and papadum | 2000 |

Non-vegetarian		Desserts	1100
<ul style="list-style-type: none"> ▣ Kukulu mas kalu pol chicken curry with roasted rice and coconut 	1500	<ul style="list-style-type: none"> ▣ Wattalappam steamed coconut and jaggery pudding 	
<ul style="list-style-type: none"> ▣ Uru mas kalu hodi black pork curry 	1500	<ul style="list-style-type: none"> ▣ Pani pol pancake sweet coconut pancake 	
<ul style="list-style-type: none"> ▣ Harakmas aba gammirisata beef curry scented with mustard and pepper, spiked with local vinegar 	1500		
<ul style="list-style-type: none"> ▣ Bala malu ambulthial tuna fish with gamboge in a spicy curry 	1400		
<ul style="list-style-type: none"> ▣ Kakuluwo murunga kola hodda crab curry with tamarind and drumstick leaves 	1700		
<ul style="list-style-type: none"> ▣ Isso kiri hodi prawn coconut curry 	1700		
<ul style="list-style-type: none"> ▣ Hela bojun rasa musuwa (an elaborate sampler of non-vegetarian sri lankan cuisine) sri lankan chicken curry, prawn coconut curry or tuna fish curry; served with red rice, traditional dal curry, coconut sambal, mango chutney and papadum 	2900		



THE INDIAN SELECTION

Charcoal n' Clay Pot

served daily from 12:30 pm - 3:30 pm; 6:30 pm - 10:30 pm

- **Jaitooni paneer tikka** 1500
char-grilled cottage cheese steak, flavoured with green olives
- **Sarson ke phool** 1500
char-grilled broccoli florets imbued with mustard and pickled spices
- **Makai motiya seekh** 1400
kebabs of corn kernels, studded with pimentos
- **Bhatti ka jheenga** 2100
prawns in a marinade of freshly ground spices grilled on glowing embers
- **Machali achari tikka** 1900
pickle marinated fish cooked in clay-oven
- **Doodhiya murg tikka** 1600
creamy chicken kebabs infused with green cardamom and burnt garlic

Curries

- **Paneer** 2000
choice of makhani, palak, kadhai or mutter masala
- **Vegetable** 1800
choice of makhanwala, miloni or kadhai
- **Dal** 1200
choice of makhani, tadka or palak
- **Potato (aloo)** 1900
choice of jeera, palak or do pyaza
- **Prawn** 2500
choice of masala, kadhai or moilly
- **Fish** 2300
choice of masala, kadhai or moilly
- **Chicken** 2300
choice of butter chicken, tikka masala or kadhai
- **Mutton (gosht)** 2300
choice of meat curry, kadhai or palak

Curries will be accompanied with your choice of indian bread or steamed rice.

Biryanis and Rice

served daily from 12:30 pm - 3:30 pm; 6:30 pm - 10:30 pm

- **Steamed rice** 700
- **Peas pulao or jeera pulao** 900
- **Vegetable biryani** 1800
medley of spring vegetables and aromatic basmati rice, flavoured with mint, coriander and brown onion
- **Chicken biryani** 2100
chicken morsels cooked with basmati, finished with mint, brown onion and kewra
- **Mutton biryani** 2500
a delicacy of choicest cut of lamb and long-grain basmati rice, flavoured with saffron and mace

Breads from Tandoor

700

- **Roti**
plain, butter or methi
- **Naan**
plain, butter or garlic
- **Paratha**
pudina, lachha or tawa

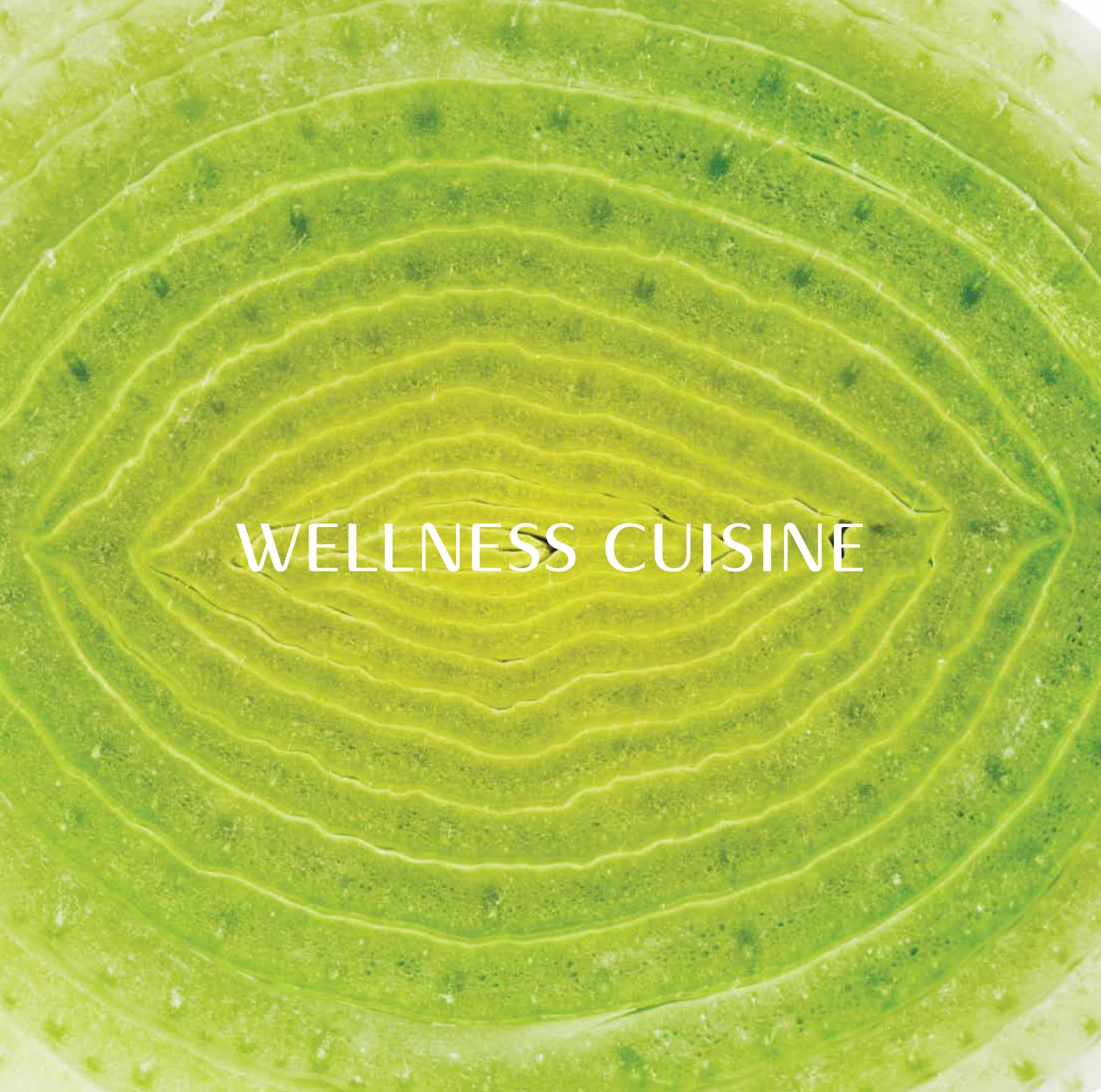
All biryani served with salan gravy and vegetable raita.

Please let your server know your choice of breads from the selection.

Desserts

served daily from 11:30 am - 10:30 pm

- **Apple pie** 900
warm cinnamon-flavoured apple pie with a scoop of vanilla ice cream
- **Hot gulab jamun** 900
dumpling of reduced milk; served with sweetened syrup
- **Gaajar ka halwa (sugar-free)** 1000
an indian-style carrot pudding, enriched with milk and dry fruits
- **Choice of ice cream** 1000
chocolate, vanilla, strawberry, butterscotch or mango
- **Chocolate walnut brownie** 1200
- **Wattalappam** 1100
a local delicacy cardamom-flavoured coconut milk and jaggery pudding



WELLNESS CUISINE

Appetisers

- ▣ **Bean curd and wild mushroom broth** 900
55 calories, 2 g fat, trans saturated fat, 7 g carbohydrates,
1 g dietary fibre, 4 g protein, 0 mg cholesterol, 245 mg sodium
- ▣ **Shepherd salad** 1400
masculine mix, red radish and plum tomatoes in light lemon olive dressing;
98 calories, 7 g fat, 1 g saturated fat, 9 g carbohydrates,
2 g dietary fibre, 2 g protein, 0 mg cholesterol, 7 mg sodium

Main Course

served daily from 11:30 am - 10:30 pm

- ▣ **Spinach and ricotta ravioli** 1400
black olives, spring vegetables, cold pressed olive oil;
615 calories, 16 g fat, 8 g saturated fat, 89 g carbohydrates, 12 g dietary fibre,
33 g protein, 210 mg cholesterol, 526 mg sodium
- ▣ **Foil-baked fillet of fish** 1600
herbed couscous, shredded vegetables;
244 calories, 4 g fat, 1 g saturated fat, 14 g carbohydrates,
1 g dietary fibre, 36 g protein, 75 mg cholesterol, 129 mg sodium
- ▣ **Masculine lettuce, smoked chicken and avocado** 1600
with crisp tortilla and tomato vinaigrette;
225 calories, 11 g fat, 2 g saturated fat, 18 g carbohydrates, 5 g dietary fibre,
16 g protein, 35 mg cholesterol, 65 mg sodium

Dessert

- ▣ **Fresh fruit salad with honey** 1400