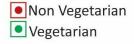
It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your party is allergic to any one of the below mentioned food allergens, then please inform your server before ordering your meal.

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

Common food allergens:
• Milk • Egg • Peanut • Fish • Shell fish • Soy • Wheat



## **Appetizers**

- Curry leaf, ginger, green chili infused crab petite with coconut and five spice cream
   2,200.00
- Paprika scented sesame and panko chicken with crispy greens, spicy papaya dip

  1,600.00
  - Creamy brandy chicken & mushroom vol au vent 1,600.00
- Crispy coconut crumb fried sea prawns with zesty orange sauce2,200.00
- Butter poached bay scallop with caper resin emulsion and tomato butter jam3,500.00
  - Australian roast beef tenderloin salad withgrilled grapes, olives, red radish& crispy greens
     2,500.00

Sri Lankan herb scented minced southern coastal paraw fishon lemon grass skewers with red curry jus 2,200.00

> Ratatouille tian with basil oil & horseradish cream 1,500.00

Pickled beetroot, orange, spinach, tomato & feta cheese, spiked with aged balsamic & pesto dressing 1,500.00

Herb scented antipasti skewers with bean curd, lunumiris cheese dip 1,500.00

## Soups

Lobster cappuccino flamed with cognac, on your table 1,200.00

- Sage and sherry infused chicken broth with garlic croute1,000.00
  - Cream of Wild mushroom with chili cheese lavash 1,000.00
  - Broccoli champagne soup with hazelnut cream1,000.00

# **Entrees Vegetarian**

Camembert risotto with peppers and broccoli accompanied with tempura of vegetable 2,200.00

- Eggplant, spinach, corn and four cheese lasagna 2,200.00
- Trio of mushroom fricassee with a timbale of wild rice 2,200.00
- Fresh coconut cream red rice
  risotto dotted with Sri Lankan chili paste
  and toned downed with tempered
  caramalized onion
  2,200.00

### **Entreesnon - vegetarian**

- Gratin of lobster with roasted vegetable and lump fish roe sauce 8,000.00
- Curry leaf, ginger, onion infused grilled prawns served with chili and coriander dip. 5,500.00
  - Lobster essence infused grilled prawns served with herb rice and mushroom
    6,000.00
- Balsamic infused red snapper with shrimps in saffron broth **2,900.00**
- Mildly spiced fillet of mullet fish on a bed of spinach and herby red rice, essence of curry cream.
  2,900.00
- Braised chicken in duo of mushroom sauce with herb parsley rice. 2,500.00
  - Herb marinated pork chops
     on a bed of sweet potato mash with black curry sauce.

2,000.00

- Pasta Penne with chicken in creamy tomato sauce 2,000.00
- Spaghetti makeral a la Lanka2,000.00

#### **Grills & Rotissrei**

- Grilled spiny lobster with herbs8,000.00
- Grilled prawns with parsley butter6,000.00
- Fresh herb marinated Tasmanian pink salmon with braised leek, orange and lemongrass jus 3,500.00
- Sizzling double breast chicken with vegetable, red rice risotto and seeni sambal jus . 2,500.00
- Pan roasted duck breast on a bed of cumin scented potato mash with crispy spring rolls, sultana and coconut vinegar syrup

  4,200.00

- New Zealand rack of lamb, leeks and wild mushroom jus 7,000.00
- Australian tenderloin steak,tamarind and black pepper sauce7,500.00

#### **Dessert**

- Milk chocolate cream with raspberry & orange cheese mousse. 1,500.00
- Chocolate & pineapple dome served with vanilla ice cream and coconut sabayon 1,500.00
  - Grand Marnier and passion fruit bruleewith roasted almonds1,500.00
    - Seaview Trio-ice creams, fresh strawberry, coconut and jaggery, dark chocolate and chili 1,500.00

#### **Cheese**

Selection of matured fine international cheese with roasted almonds 3,200.00