



TO BEGIN

- Duck Spring Rolls**
Cucumber, Sun Ripen Sri Lankan Pineapple Sambal & Plum Dipping Sauce **890**
- Seafood Frito Misto**
Battered Prawn, Calamari & Fish Pieces with Lemon Basil Aioli & Chili Jam **1,190**
- Vietnamese Rice Paper Roll**
Rice Paper, Prawns, Cucumber & Asian Herbs, Sweet Chili Dipping Sauce **1,190**
- Assorted Dimsum**
Homemade Assorted Chinese Dumplings served with Chinese Vinegar & Chili Dipping Sauce **990**
- Tod Man Pla**
Thai Style Fish Cake with Red Curry Paste, Cucumber & Sweet Chili Dipping Sauce **990**

HEALTHY BREAKFAST ALL DAY

- Open Faced Omelette**
Blue Swimmer Crab & Potato Omelette, Semi Dried Cherry Tomato, Crumbled Feta & Arugula Served with Brown Bread Toasties **1,200**
- New York Bagel**
Smoked Salmon, Avocado, Garden Greens & Herbed Ricotta with Soft Egg on Toasted Bagel **1,200**

SOUPS

- Highland Tomato**
Roasted Roma Tomato Soup, Basil, Olive Oil & Toasted Croutons **890**
- Our Bouillabaisse**
Our Version of Bouillabaisse, Local Fresh Seafood Tempered with Light Tamarind & Coconut Cream **1,590**
- Asian Chicken Broth**
Clear Hot Soup Served with Vegetables, Roasted Chicken Slice & Egg Noodles, Fresh Herbs and Chili **1,280**
- Tom Yum Goong**
Spicy Sweet & Sour Prawn Soup, Mushroom, Lemongrass & Thai Herb **1,280**

SALADS

- Greek Style Salad**
Feta Cheese, Tomato, Cucumber, Peppers, Red Onion & Olive, Lemon Oregano Dressing **1,190**
- Olive Oil Braised Tuna**
Nicoise style, Mesclun Lettuce, fresh herbs & semi dried tomatoes, Focaccia croutons, garlic aioli **1,280**
- Watercress & Broccoli Salad**
Bell Peppers, Celery, Toasted Almonds, Radish & Red Cabbage with House Dressing **1,580**
- Chicken & Black Eye Bean Salad**
Grape Tomato, Avocado, Cucumber, Roasted Beets, Grilled Vegetables & Soft Boiled Egg **1,380**
- Turkey & Pear Salad**
Arugula, Strawberries, Blue Cheese, Pecan, Dried Grapes & Orange Vinaigrette **1,580**
- Caesar Salad**
Romaine Lettuce, Crispy Bacon, Soft Center Egg, Anchovy & Parmesan Shavings with Grilled Chicken or Tiger Prawn **1,590**
- Market Salad**
Mixed Market Greens, Radish, Carrot, Cucumber, Tomato & Toasted Sesame Dressing **880**

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES & TOMATO SAUCE

- Club Sandwich**
Roasted Chicken, Bacon, Fried Egg, Tomato, Lettuce & Mayonnaise **1,590**
- Cheese Burger**
Ground Beef Patty, Tomato, Lettuce, Battered Onion & Melted Cheese, Cucumber Pickle **1,790**
- Sri Lankan Inspired Burger**
Crumbed Chicken Breast, Fried Egg, Melted Cheese, Coconut Sambol in Sesame Burger Bun **1,590**
- Mediterranean Vegetable Wrap**
Grilled Vegetables, Basil Pesto, Grated Mozzarella & Semi Dried Tomato in Tortilla Wrap **1,490**
- Fillet Steak Sandwich**
Caramelized Onion & Pepper Relish, Rocket & Melted Gouda Cheese in Turkish Bread **1,790**
- Chicken Panini**
Shredded Rotisserie Chicken, Over Ripe Brie Cheese, Avocado & Pesto Dressing in Ciabatta Bread **1,690**
- Crouque Monsieur**
Toasted Honey Roast Ham & Vintage Cheddar Sandwich, English Mustard & Multi Seed Loaf **1,690**

OUR ASIAN FAVORITES

- Phad Ka Prao**
Stir Fried Chicken Minced with Hot Basil & a Fried Egg served with Jasmine Rice **1,180**
- Phad Thai**
Wok Fried Rice Noodles, Prawns, Dried Shrimp, Peanuts, Tofu, Egg and Bean Sprout **1,390**
- Thai Fried Rice**
Stir Fried Jasmine Rice, Egg, Prawns & Chicken with Carrot & Spring Onion served with Chili Fish Sauce **1,380**
- Chef's Signature Thai Set**
Fried Chicken, Omelette, Chicken Satay with Jasmine Fried Rice & Signature Sauce **1,890**
- Lamb Shank Biryani**
Spring Lamb Shank cooked "Nihari Style" finished in Aromatic Basmati Rice, Fresh Mint & Rose Water **1,990**
- Tandoori Chicken**
All time favourite – Chicken on Bone Steeped in Marinade of Aromatic Spices & Yoghurt, finished in Tandoor & served with Traditional Condiments & Butter Naan **1,190**
- Graze Kitchen 'Chicken Rice Set'**
Soy Glazed BBQ Chicken, Homemade Chili Sauce, Ginger Condiment & Clear Chicken Soup with Special Seasoned Rice **1,380**
- Singapore Noodles**
Rice Vermicelli Noodles with Chicken & Prawn Flavoured in Light Curry Powder **1,380**
- Szechuan Prawn**
With Minced Chicken & Fried Eggplant served with Bok Choy & Thai Jasmine Rice **1,590**
- Ceylon Feast**
A Complete set of Sri Lankan traditional meal with condiments, Rice and choice of your curry from Chicken, Fish, Beef or Mutton **1,590**
- Graze Kitchen Lamprais**
Sri Lanka's most favorite dish: Rice & Curry Baked in Banana Leaf served with Chutneys & Pickles **1,790**
- Country Pork Curry**
Pork Curry cooked with Fragrant Roasted Spices, Tropical Tapioca, Grated Organic Coconut & Kochchi Lunumiris **1,390**

SUBSTATIALS

- Lamb Pie**
Aromatic Spiced Lamb Pie with lots of Green Peas, Mashed Potato & Gravy on the side **1,590**
- Parmesan Chicken**
Pan Fried Parmesan Crusted Chicken, Homemade Spätzle with Butternut Pumpkin, Basil Butter Sauce **1,490**
- Sea Bass**
Slow Baked Sea Bass Fillet, Gremolata Potato, Aromatic Vegetables & Tomato Vinaigrette **1,590**
- Surf & Turf**
Grilled Fillet Steak & Local Slipper Lobster Thermidor Style, Sautéed Herbal Spinach & Beer Battered Crispy Onion Rings **2,990**
- Fish N' Chips**
Beer Battered Barramundi Fillet, Golden Potato Chips, Tartar Sauce **1,580**
- Tiger Prawn**
Spice Coated Crispy Fried Whole Tiger Prawns, Golden Fries & Dipping Sauce **1,790**
- From The Grill**
Served with your choice of Olive Oil Crushed Chat Potato, Creamy Mashed Potato or French Fries & a Choice of Steamed Vegetables or Garden Leaf Salad. Pick a Sauce from Salsa Verde, Red Wine Jus, Peppercorn Sauce or Lemon Beurre Blanc
- Half A Rotisserie Chicken** **1,600**
- Australian Lamb Rack - 300 grams** **3,900**
- US Prime Beef Rib Eye - 10 oz** **4,500**
- Australian Beef Fillet - 8 oz** **4,500**
- Norwegian Salmon Fillet – 160 grams** **2,800**
- Barramundi Fillet (Modha)-160 grams** **2,400**

PIZZA & PASTA

- Classic Margherita**
Tangy Tomato Sauce, Melted Mozzarella & Basil **1,080**
- Smoked Chicken & Blue Cheese Pizza**
Caramelized Onion, Mushroom, Pineapple, Tomato & Mozzarella **1,390**
- Chicken Tikka Pizza**
Succulent Chicken Tikka Morsels, Minted Raita, Fresh Coriander, Red Onion, Tomato and Mozzarella **1,290**
- Spiced Mutton Pizza**
Ground Meat Cooked in Aromatic Spices, Green Chili, Chaat Masala & Melted Mozzarella **1,590**
- Frutti Di Mare**
Prawns, Squid, Mussels, Basil Pesto, Bell Peppers & Rustic Tomato Sauce **1,790**
- Penne Fresh Tomato**
Penne Tossed in Tomato Sauce, Sun Blush Tomato, Basil & Fresh Mozzarella **1,090**
- Fettuccini Carbonara**
Wild Mushroom & Sweet Pea Carbonara, Little Cream & Soft Center Egg **1,090**
- Moroccan Meat Ball**
Lamb Meat Balls Tossed with Pappardelle & Roasted Coriander Tomato Sauce **1,180**
- Coconut & Crab Risotto**
Arborio Rice Cooked Slowly in Shellfish Bisque, Blue Swimmer Crab Meat & Chili Hinted Grilled Calamari **1,890**

SWEET TREATS & GRAZING PLATTERS

- Fresh Cut Fruit**
Assortment of Seasonal Fresh Fruit Platter **780**
- Cheese Platter**
International Cheeses, Fruit & Nut Bread, Lavash Crisps & Homemade Cracker **1,890**
- Dessert Tasting Platter**
Chef's Selections of Fine Petit Four Desserts **1,000**
- Hazelnut Crème Brûlée**
Hazelnut Praline Paste in Crème Brûlée, Rosemary & Almond Biscotti **1,200**
- Venetian Tiramisu**
Coffee Mascarpone, Lady Sponge, Cacao Dust & Cherry Pistachio Biscuit **1,190**
- Chocolate Concerto**
Layered Almond Conde, Flourless Biscuit, Feuilletine Crunch, Bittersweet Chocolate Mousse & Raspberry Macaroon **990**
- Ovalline Kulf**
Caramelized Banana & Salted Caramel Popcorn, Jivara Milk Chocolate Sauce **990**
- Baked Yoghurt Cheesecake**
New York Style Cheesecake, Walnut Biscuit Base, Mixed Berry Compote in Cinnamon Tulip **990**

HEALTHY OPTIONS SPICY VEGETARIAN DISHES CHEF'S SPECIAL

All prices are in Sri Lankan Rupees and subject to service charge and government taxes