

À LA CARTE



Calamansi Cove

VILLAS

Balapitiya - Sri Lanka

Boundless Dining At Calamansi Cove Villas

At Calamansi Cove Villas, exceptional dining transcends traditional boundaries.

Our Boundless Dining philosophy invites you to savour culinary excellence wherever inspiration strikes-from the soothing whisper of waves at your feet to the intimate sanctuary of your private villa. Breakfast in bed at dawn, lunch beneath gently swaying palms, or dinner under starlit skies on warm sands-the setting is as limitless as your imagination.

Our chefs collaborate directly with local fishermen to bring the ocean's freshest treasures to your table within hours, each dish celebrating Sri Lanka's vibrant marine bounty through both timeless traditions and innovative culinary artistry. More than just meals, we create unforgettable moments tailored exclusively for you, meticulously crafted to engage every sense and linger as cherished memories.

Your journey begins with a personal discussion with our chef, allowing us to understand your preferences and desires. Custom menus, thoughtfully arranged settings, and precise timing-all elements carefully orchestrated to transform dining into a uniquely personal experience.

Boundless Dining at Calamansi Cove -
where your perfect moment meets our perfect setting.

STARTERS

Crunchy Vegetable Salad  	2,700
Marinated mixed lettuce, cucumber, tomato, bell peppers, coriander, green onion, pineapple served with a lemon dressing and balsamic vinaigrette *36 Calories	
Feta & Beetroot Salad  	3,000
Roasted beetroot, feta cheese, onion, water melon with a whole grain mustard dressing *105 Calories	
Chicken & Avocado Salad (in season) 	3,000
Shredded chicken, avocado, bell peppers with a lime and olive oil dressing *123 Calories	
Seafood Combination 	3,300
Seared Balapitiya seafood combination with mango, tomato and avocado with a cilantro-lime dressing *173 Calories	
Arrack Prawns 	3,700
Coconut arrack marinated chilled Madhu River prawns and avocado with a lemongrass chilli dressing *138 Calories	
Vegetable Spring Rolls 	2,400
Mixed vegetable spring rolls with a chilli dipping sauce *137 Calories	
Crispy Lettuce with Prawns or Tuna or Chicken	3,300
Iceberg lettuce, prawns or tuna or chicken with boiled eggs, croutons, parmesan and an anchovy creamy dressing Prawns -*148 Calories / Chicken - *134 Calories / Tuna -*153 Calories	
Vietnamese Shrimp and Vegetable Spring Rolls	2,500
Fresh Rice Paper Rolls with Prawns, Herbs & local Vegetables with a zesty chili-soy dipping sauce. *180 Calories	
Thai Grilled Pepper Prawns with Mango & Cilantro	2,300
Spicy marinated prawns sautéed and served with fresh mango, cilantro, and Thai chili sauce. *350 Calories	

 Vegetarian |  Gluten free dishes

Even if labelled as gluten free, please do advise the kitchen if you are following a gluten free diet

All prices are in Sri Lankan rupees and are subject to a 10% service charge and government taxes

SOUPS

Creamy Wild Mushroom Soup with Bread & Dip

2,500

Mushrooms, vegetable stock and cream

*240 Calories

Roasted Butternut Coconut Cream Soup **with Bread & Dip**

2,500

Creamy roasted butternut, cumin seeds, and coconut cream

*142 Calories

Roasted Tomato Basil Soup with Bread & Dip

2,500

Oven dried roasted tomato, basil, cream and herb croutons

*135 Calories

Clear Spicy Lemongrass Seafood Soup **with Bread & Dip**

2,700

Balapitiya fishermen's seafood broth flavoured with lemongrass and vegetables

*321 Calories

Tom Yum Gai / Goong

2,300

A classic fragrant and fiery Thai soup with chicken or plump fresh prawns, lemongrass, galangal, lime leaves, and mushrooms topped with fresh cilantro.

*320 Calories

Tom Kha Gai / Goong

2,350

A mildly spicy, silky Thai coconut soup with tender chicken or fresh prawns. Infused with galangal, lemongrass, and lime leaves with mushrooms and cherry tomatoes.

*380 Calories

NOODLES

Pad Thai – Chicken or Prawns

4,100

Stir-fried rice noodles with your choice of tender chicken or local prawns, tossed with tofu, bean sprouts, and crushed peanuts in a tangy tamarind sauce. Served with fresh lime and chili flakes.

*550 Calories

Vietnamese Pho Ga (chicken)

3,500

Aromatic chicken broth infused with star anise and cinnamon, served with rice noodles, tender poached chicken, bean sprouts, and fresh herbs.

*450 Calories

Japanese Seafood Ramen

3,700

Fresh local seafood in a light miso broth with ramen noodles, soft-boiled egg, spring onions, wakame, and cilantro.

*480 Calories

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AUTHENTIC SRI LANKAN RICE AND CURRIES

All items are served with Steamed Basmati rice or white rice or red rice, 3 types of vegetables curries, coconut sambal, lime pickle, mango chutney and papadam.

** All curries can be tailored to your spice requirement of mild to hot.

** Those who eat gluten –free should avoid eating papadam

Boneless Lemon Grass Chicken Curry 🌿	3,900
*165 Calories	

Slow Cooked Tamarind Beef Curry 🌿	4,400
*276 Calories	

Slow Cooked Pork Black Curry 🌿	4,000
*237 Calories	

Southern Fish Curry 🌿	3,900
*150 Calories	

Drumstick Leaf Prawn Curry 🌿	5,200
*222 Calories	

A Choice of Devilled or Fried: Chicken, Beef, pork, Fish or prawns 🌿	4,000
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OCEANSIDE ASIAN CUSINES

A JOURNEY THROUGH SOUTHEAST ASIA

Thai Gai Yang (Grilled Lemongrass Chicken) Marinated, chargrilled chicken thighs served with a fresh mango-cucumber salad and basmati rice. *410 Calories	4,000
Thai Pla Neung Manao (Steamed Fish with Lime) Fresh local fish steamed with lime, garlic, and chili, topped with fresh herbs. Served with steamed rice and a tamarind dipping sauce *310 Calories	4,500
Laotian Larb Gai Spicy chicken salad with minced chicken, fresh herbs, lime, fish sauce, and vegetables. Topped with roasted peanuts and crispy rice. *580 Calories	4,300
Traditional Japanese Seafood Tempura Crisp, golden tempura featuring prawns, cuttlefish, and local fish, delicately fried in a light batter. Served with steamed rice and a savoury teriyaki dipping sauce *449 Calories	5,600
Thai Moo Hong (crispy stir-fried Pork) Spicy marinated pork, crispy-fried and tossed in a fragrant sauce with vegetables. Served with steamed jasmine rice, topped with sesame seeds. *580 Calories	4,800
Indonesian Ginger Beef Stir-fried beef with fresh ginger and bell peppers, served with steamed white rice. *410 Calories	4,800

**All dishes are prepared with locally sourced ingredients when possible.*

Please inform your server of any allergies or dietary requirements.

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WRAPS, SANDWICHES & BURGERS

Vegetable Wrap 	2,600
Grilled vegetables, sliced cheese, coriander, green onion, tomato, tomato sauce, and mayonnaise served with crunchy potatoes *265 Calories	
Spicy Grilled Chicken Wrap	3,000
Shredded chicken, sliced cheese, grilled vegetables, coriander, green onion, tomato, tomato sauce, mayonnaise served with crunchy potatoes *298 Calories	
Calamansi Club	3,300
Mayonnaise chicken, pork bacon, fried egg, cheese, lettuce, cucumber and tomato served with crunchy potatoes *367 Calories	
Vegetable Sandwich 	2,600
Grilled vegetables, cheese served with crunchy potatoes *269 Calories	
Chicken Burger	2,700
Chicken burger patty, tomato, lettuce, cucumber melted cheese, fried egg mustard-mayonnaise on a sesame bun, tomato dip served with crunchy potatoes *259 Calories	
Beef Burger	3,300
Beef burger patty, tomato, lettuce, cucumber, melted cheese, fried egg mustard-mayonnaise on sesame bun, tomato dip served with crunchy potatoes *275 Calories	

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PASTA AND PIZZA

Spaghetti Bolognese (beef or chicken)	4,200
Spaghetti, minced meat, diced vegetables, tomato puree, gratinated parmesan	
*297 Calories	
Coconut Seafood Pasta	4,000
Penne pasta, seafood, coconut cream, curry leaf pesto, gratinated parmesan	
*200 Calories	
Creamy Chicken Pasta	3,900
Penne pasta, shredded roast chicken, cream, tomato sauce, gratinated parmesan	
*364 Calories	
Pizza Margarita (thin crust) 	2,250
Mozzarella cheese, tomato sauce, olive oil, oregano	
*340 Calories	
Pizza Alla Pollo (thin crust)	2,350
Tomato sauce, mozzarella cheese, spicy shredded chicken, bell peppers, basil	
*365 Calories	
Pizza Pescatore (thin crust)	4,100
Tomato sauce, mozzarella cheese, fish, cuttlefish, shrimps, fresh basil leaves	
+360 Calories	
Pizza Verde (thin crust) 	2,950
Grilled vegetables, tomato, mozzarella	
*295 Calories	

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MAIN COURSES



- Seafood Platter**  **5,850**
Jumbo prawns, cuttlefish, jack fish steak, tuna steak, crab,
vegetable salad, garlic lemon risotto and garlic butter sauce
*827 Calories
- Curry Leaf Prawn** **5,600**
Curry leaves batter fried prawns served with a crispy green salad and
homemade sweet chilli dip
*242 Calories
- Balapitiya Jackfish Steak**  **5,200**
Pan seared Jackfish fillet, mashed potatoes, sautéed country vegetables and dill - garlic cream
*205 Calories
- Yellow Fin Tuna Steak**  **5,200**
Pan seared yellow tuna steak, basil mash, herb-garlic grilled vegetables and a
citrus sauce
*194 Calories
- Sri Lankan Style Cheese Kottu Rotti** **5,200**
(with either Chicken, Fish or Prawns)
Cheese gratinated kottu rotti, served with onion sambal and curry gravy
Chicken - *419 Calories / Fish - *406 Calories / Prawns - *404 Calories
- Rosemary Pork Chop Wrapped in Bacon**  **5,200**
Rosemary-marinated grilled pork cutlets, pork bacon mustard-garlic mash, pineapple and
a bee honey reduction
*479 Calories
- Char Grilled Chicken Breast**  **4,700**
Marinated grilled chicken breast, mashed potatoes, herb-garlic grilled vegetables,
tamarind jus
*337 Calories

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DESSERTS AND ICE CREAMS

Chocolate Mousse 	2,000
With strawberry coulis	
Passion Fruit Curd Cake	2,000
With ice cream	
Vanilla Panna Cotta 	2,000
With summer compote	
Warm Chocolate Brownie	2,500
With vanilla ice cream	
Mango Cheese Cake	2,200
With Ice cream	
Hot Chocolate Fondant	2,500
Served with chocolate sauce and vanilla ice cream	
Fried Banana and Chocolate Roll	2,500
With vanilla ice cream	

SRI LANKAN SELECTION CREATED FROM EXOTIC FLAVORS OF THE REGION

Coconut and Kithuljaggery Pudding 	1,900
With roasted cashew nut	
Ruhunu Rata Curd and Treacle 	1,900
Homemade ice cream 	1,900
Coconut and chilli, avocado, mango	
Freshly Cut Seasonal Fresh Fruits 	2,400

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CALAMANSI REFRESHMENTS

Fresh Juices

Mixed fruits	1,200
Mango	1,100
Passion	950
Water Melon	850
Pineapple	850
Papaya	850
Lime	850
King Coconut	850
Local orange	1,100

Milk Shakes

Mango	1,450
Avocado	1,450
Banana	1,100
Chocolate	1,250
Vanilla	1,250

Smoothies

Mango	1,450
Avocado	1,450
Banana	1,200
Papaya	1,200
Pineapple	1,200

Lassie

Sweet	1,200
Sour	1,200

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