

SEVEN COURSE SET DINNER MENU

Welcome Bite

Baby Jack Fruit Rosti With Crispy Kathurumurunga Flower (Sesbania Grandiflora) And Tomato Chutney

Flavours to Begin

Green Gram Terrine Braised In A Curry Sauce Served With Purple Yam Pure And Coriander Oil

A Crunch Above

Crispy Cassava Chips With Aubergine Mousse

Spoonful of Comfort

Lasia Spinosa Cappuccino Topped With Saffron Foam, Garlic Bread And Dip

Palate Cleanser

Rasam Sorbet

Sri Lankan Signature Plate

Combination Of Sri Lankan Tasting Platter With Cinnamon Smoked Chicken Or Sea Food. Each Served With Finger Millet Pittu, Quail Egg Hopper, Lotus Rice Risotto, Caramelized Onion And Tangy Tamarind Sauce

Calamansi Sweet Endings

Sri Lankan Sweet Delights

Or

Seasonal Fresh Fruits

Final Sip

Freshly Brewed Tea / Sri Lankan Coffee

(Immunity Boosting Hot Brewed Coffee With Coriander, Cumin And Dried Ginger)