

VEGETARIAN MENU



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.

APPETIZERS

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| 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 and Beetroot & Salad  | 3,000 |
| Roasted beetroot, feta cheese, onion, water melon with a whole grain mustard dressing | |
| *105 Calories | |
| Avocado Salad (in season)  | 2,700 |
| Shredded chicken, avocado, mixed bell peppers with a lime and olive oil dressing | |
| *132 Calories | |
| Vegetable Spring Rolls | 2,400 |
| Mixed vegetable spring rolls with a chilli dip | |
| *137 Calories | |

 *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
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Wild mushrooms, vegetable stock and cream

*240 Calories

Roasted Butternut Coconut Cream Soup with Bread & Dip	2,500
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Creamy roasted butternut, cumin seeds, and coconut cream

*142 Calories

Roasted Tomato Basil Soup with Bread & Dip	2,500
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Oven dried roasted tomato, basil, cream and herb croutons

*135 Calories

WRAPS AND SANDWICHES

Vegetable Wrap	2,600
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Grilled vegetable, sliced cheese, coriander, green onion, tomato, tomato sauce, and mayonnaise served with crunchy potatoes

*265 Calories

Vegetable Sandwich	2,600
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Grilled vegetables, cheese served with crunchy potatoes

*269 Calories


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MAIN COURSES



Vegetable Tempura	4,000
Crispy fried vegetable tempura served with teriyaki sauce and plain steamed rice *295 Calories	
Vegetable, Coconut and Curry Leaf Pasta	3,800
Penne pasta served with vegetable, coconut and curry leaf pesto *215 Calories	
Herb Marinated Grilled Vegetables with Cheese 	3,350
Rosemary, thyme, bell peppers, carrot, eggplant and cheese *105 Calories	
Sri Lankan Style Cheese and Vegetable Kottu Rotti	3,800
Cheese gratinated kottu rotti, served with onion curry gravy *350 Calories	
Sri Lankan Style Rice and Curry	3,500
Organic white or red rice served with vegetable curries and condiments *185 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, 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