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ආදරයේ හඬ VOICE OF LOVE

රු. 6.00

BRUNCH

BREAKFAST

EGGS & TOAST — 1,900
2 farm eggs your way
with local wood-fired toast
& local greens

BREAKFAST BOWL — 2,200 V
Curd, tropical fruits, chia
& sunflower seeds

CURD PARFAIT WITH GRANOLA — 2,200 V
With mixed nuts, corn flakes,
coconut flakes, local berry
compote, dried fruits & salted treacle

MILK RICE — 2,200
A traditional Sri Lankan meal of
rice cooked in coconut milk,
served with spicy & sweet onion
relish
Curries: Fish / Chicken / Pork

ACCOMPANIMENTS

SAUTÉED WILD MUSHROOMS	650
HOME-CURED BACON	650
LOCAL BAKED BEANS	550
HERB ROASTED POTATOES	550
COCONUT 'POL' SAMBOL	400
ONION 'SEENI' SAMBOL	400
DHAL CURRY	400

V - VEGETARIAN

COFFEE

ESPRESSO	450
LONG BLACK, CAFÈ LATTE, CAPPUCCINO, FLAT WHITE, ICED COFFEE	800

PURE CEYLON TEA

ENGLISH BREAKFAST, SINGLE ORIGIN PREMIUM BLACK TEA, GREEN TEA	400
LEMON/POMEGRANATE ICED TEA	800

FRESH JUICES

MANGO, PINEAPPLE, LEMON, LIME, BEETROOT/PINEAPPLE AND CARROT	900
MANGO LASSI / BANANA LASSI	900
KING COCONUT	500
ROOT PUNCH - LOCAL ORANGE, BEETROOT, CARROT, GINGER, SIMPLE SYRUP	1,200
BOTTLED WATER AND BOTTLED SOFT DRINKS	500
UNCLE'S HOMEMADE SODAS POMEGRANATE + MINT LEMONGRASS + THYME VANILLA + LIME	600
KOMBUCHA	1,200
RAH KING COCONUT SELTZER LIME / TAMARIND / PINEAPPLE	1,200

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

LUNCH & DINNER

ROTI & HOPPERS

2 EGG HOPPERS / 2 CHEESE ROTTI / 2 EGG ROTI — 2,800

Served with coconut sambol, caramelized onion relish & dhal curry
Curries: Fish / Chicken / Pork

CHEESE ROTI WRAP — 2,600

A wrap-style sandwich, parata, filled with roasted garlic sauce, fermented green chillie sauce, cilantro, onion, aged mozzarella, lettuce, cassava crisps
Choose from: Chicken / Beef / Pork

2,100 V

KOTTU — 2,600

A popular Sri Lankan street food made with chopped roti, vegetables, egg, meat, spices
Choose from: Chicken / Hot Butter Cuttle Fish/ Black Pork

2,100 V

BARRAMUNDI COCONUT HEAVEN — 2,100

Lagoon-fresh Barramundi poached in a turmeric infused coconut broth, served with traditional milk rice, burnt tomato and garlic chutney, scotch bonnet chillie oil and curry leaf oil

CRISPY DOSA — 2,100 V

A thin, crispy crepe, famous in the North of Sri Lanka, served with vegetable sambar, green coconut chutney & roasted tomato chutney

LAMPRAIS — 2,700

A Sri Lankan delicacy, derived from the Dutch Burgher community, comes wrapped in a banana leaf. Each pack, served individually, contains meat, rice and a combination of condiments
Choose from: Mixed Meat / Chicken / Vegetarian

2,200 V

CEYLON SPICED MUTTON CHOPS — 3,300

Tender mutton chops with a Ceylon spice dry rub, paired with dry garlic dhal and cooling mint raita

MALAY CASHEW CURRY + POL ROTI / JASMINE RICE — 2,400 V

A rich, creamy cashew curry served with pol roti, green peas and carrots, tempered beetroot sambol, poached egg and curry leaf crisps

CRAB CURRY + WOOD-FIRED BREAD — 8,000

Fresh, succulent Sri Lankan lagoon crab cooked three ways, perfect for a hearty meal
Served with wood-fired bread, coconut sambol, dhal curry and lime pickle
Pick from: Sri Lankan / Black Pepper / Garlic

V - VEGETARIAN

SALADS

WATERMELON & FETA SALAD — 1,700 V

Watermelon, mint, basil, red onions, cucumber, oregano, with olive oil & feta

CAESAR SALAD — 2,800

Crispy lettuce, croutons, parmesan, bacon, anchovies with chicken or prawns

DESSERT

HOME MADE

CHOCOLATE BISCUIT PUDDING — 1,300

A firm favourite in every Sri Lankan household, this pudding contains layers of milk-soaked biscuits, with alternate layers of rich, arrack-infused dark chocolate cream and chopped cashew nuts

PANI POL — 1,400

Sri Lankan-style crepes, stuffed with fresh coconut, sweetened with kitul jaggery and infused with cardamom spice. Served with vanilla ice-cream.

PANI APPA — 1,450

Fermented hopper batter, kitul treacle, banana compote, vanilla ice-cream, coconut & salted caramel

JAGGERY SAGO PUDDING — 1,500

Warm sago, coconut milk, kitul jaggery, burnt coconut, mango, dry fruits

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Meal times on the island are a shared affair. Family and friends sitting around a table, sharing plates, using your fingers and having a good old chat making the experience that much more special

BITES

ISSO BADUM — 1,900

Lagoon prawns, calamansi citrus, burnt coconut flakes, head butter sauce, smoked cinnamon wood chips

PILLA ROAST CHICKEN — 1,800

Sous vide poultry dark meat, local curry spice rub, orange and star anise sauce

MUTTON ROLLS — 1,700

Jaffna spice blend, curried mutton, tamarind & cumin ketchup

CRISPY CHICKEN SLIDERS — 2,200

Mini curry leaf brioche bun filled with tender buttermilk chicken, paired with bird's eye chili pepper sauce, complemented by onion and cabbage sambol slaw

JAFFNA POTATO WEDGES — 1,200 V

Crispy potato wedges seasoned with bold Jaffna Black Curry Powder, perfectly balanced with a touch of salt, fresh coriander, and served with a rich roasted garlic aioli for a delightful kick

ULUNDU VADA — 1,300 V

Crispy fermented ulundu dhal fritters mixed with grated chana dhal and garnished with cilantro, served with a rich burnt tomato chutney

CEYLON CASHEW NUTS — 2,000 V

Crispy fried cashew nuts tossed with garlic, seasoned with spiced curry leaves and chillie salt, and finished with a whole spice blend

HOT BUTTER CUTTLEFISH — 1,900

Synonymous with Sri Lankan Chinese cuisine, HBC is lightly coated, fresh cuttlefish, fried and tossed in a spicy, buttery sauce

PULLED PORK TACO — 1,500

Slow cooked pork, red onion pickle, fermented green chilli, micro greens

KOGGALA OYSTERS — 2,400

Freshly shucked oysters from the pristine waters of Koggala, paired with a zesty Bloody Mary granita or a classic condiment to elevate their natural oceanic flavor

FISH CUTLET — 1,800

A flavorful combination of sail fish and herbs, blended with mashed spicy potatoes, served with the signature 'MD' tomato sauce

CHEESE TOAST — 1,300 V

Wood oven baked local bread, smoked mozzarella & aged cheddar, fermented green chilli

MAIYOKKA — 800 V

Shaved cassava chips, red chilli flakes, curry - leaf salt, Jaffna curry sauce

POLOS TACO — 950 V

Braised young jackfruit, oven-roasted garlic sauce, fried onion, young sprouts

V - VEGETARIAN

ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

COCKTAILS

SIGNATURE

AGNES
Gin, Local Mandarin, Lemon, Grenadine

ISLAND SOUR
Palmyrah Arrack, Lemon and Lime, Burnt Cinnamon

LEMONGRASS LONGTIME
Gin, Dry Vermouth, Lemongrass, Lime, Soda

PERERA'S PROBLEM
Mezcal, Tequila, Lemongrass, Pineapple, Lime, Nutmeg

DUDLEY PLEASE!
Arrack, Spiced Pineapple, Orange, Dark Chocolate

BANANA NEGRONI
Gin, Campari, Caramelized Banana, Bitters

ICED TEA
Uncle's Spiced Rum, Gin, Vodka, Uncle's Orange Liqueur, Single Estate Ceylon Tea

CINNAMON ESPRESSO MARTINI
Cinnamon infused Vodka, Uncle's Coffee Liqueur, Ceylon Coffee, Uncle's Spiced Syrup

ALL SIGNATURE COCKTAILS ARE PRICED AT RS. 2,500

CLASSIC

OLD FASHIONED
Bourbon, Bitters, Sugar

MANHATTAN
Whiskey, Sweet Vermouth, Angostura Bitters

MARGARITA
Tequila, Triple Sec, Lime Juice

DAIQUIRI
White Rum, Lime Juice, Sugar

NEGRONI
Gin, Sweet Vermouth, Campari

ALL CLASSIC COCKTAILS ARE PRICED AT RS. 3,300

ROXY
Vanilla Vodka, Elderflower, Passionfruit, Vanilla

PANDAN
Gin, Pandan, Pineapple, Coconut

MANGO
Gin, Fresh Mango, Lemon, Basil, Uncle's Spiced Syrup

KAFFIR LIME + TAMARIND DAIQUIRI
Rum, Tamarind, Kaffir Lime, Simple Syrup

WINE

	BOTTLE / GLASS
	9,000 / 2,000
RED WINE	
VINA CHOLANA RESERVA CABERNET SAUVIGNON	
WHITE WINE	
VINA CHOLANA RESERVA SAUVIGNON BLANC	
ROSÉ WINE	
PROVINCIA DL PAVIA PINOT GRIGIO	

CHAMPAGNE / SPARKLING WINE	Bottle
SANTERO PROSECCO EXTRA DRY	15,000
MOËT & CHANDON	48,000

BEER

	Per Mug
LION THAMBAPANNI RED (7.0%)	1,200
LION BLONDE (6.5%)	1,200
LION CUCUMBER LIME (5.5%)	1,200
LION (4.4%)	800
	Per Bottle
CARLSBERG SMOOTH (4.8%)	900
LION ICE (4.2%)	800
	Per Can
CARLSBERG PILSNER (4.8%)	1,500

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SPIRITS

VODKA

	Single Shot / Bottle	
Celebration (Pineapple | Passionfruit | Mango)	650 / 16,000	
White Peacock	650 / 16,000	
Eristoff	650 / 16,000	
Absolut	900 / 32,000	L
Grey Goose	1,600 / 52,000	L

GIN

	Single Shot / Bottle	
Ascot	650 / 16,000	
Ascot Regal (Blueberry | Citrus | Elderflower)	700 / 16,000	
Gordon's	900 / 32,000	
Colombo 7	1,600 / 38,000	
Tanqueray	1400 / 44,000	L

SINGLE MALT WHISKEY

	Single Shot / Bottle	
Singleton 12 Years	1,800 / 48,000	
Glenmorangie Original	1,900 / 59,000	L

BLENDED SCOTCH WHISKEY

	Single Shot / Bottle	
Famous Grouse	900 / 34,000	L
JW Black Label	1,400 / 48,000	L
Monkey Shoulder	1,800/ 44,000	
Chivas 12	1,500 / 45,000	

AMERICAN WHISKEY

	Single Shot / Bottle	
Jack Daniels	1,500 / 48,000	L
Jim Beam	1,200 / 39,000	L

TEQUILA / MEZCAL

	Single Shot / Bottle
Camino Real	1,500 / 38,000
Mezcal Monte Luna	1,800 / 49,000

COGNAC

	Single Shot / Bottle	
Hennessy VS	1,900 / 68,000	L
Hennessy VSOP	3,000	

RUM

	Single Shot / Bottle
Rockland White/Red	600 / 16,000
Bacardi	650 / 17,000

IRISH WHISKEY

	Single Shot / Bottle
Jameson	1,400 / 42,000
Jameson Black Barrel	1,800 / 55,000



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HOTEL
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