

SNACKS

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| SRI LANKAN NACHOS Fusion style nachos with different dips | 1900 |
| GUACAMOLE + CRISPY ROTI Avocado cream with lime and local crunchy roti | 1800 |
| HUMMUS + MUSHROOMS Creamiest hummus in Ahangama with MALI's style sauted mushrooms, herbs | 2200 |
| CAULIFLOWER FRITTERS Golden fried cauliflower bites paired with a vibrant beetroot dipping sauce | 2100 |
| CURRY LEAF FRIES | 1400 |

SALADS

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| ASIAN SALAD Thin zoodle style mango, carrots and cucumber with a lime sauce, sesame seeds and crunchy peanuts | 2600 |
| CRISPY EGGPLANT SALAD Golden-fried mini eggplants meet Gotu Kola leaves, finished with juicy tomato, sweet onion and a smooth mustard dressing | 2800 |

BIG PLATES

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| WILD GREEN SMASH WRAP Buttery avocado, creamy slaw of red cabbage and carrot, fresh Gotu Kola leaves bringing a wild, herbal note and a spicy crunch from homemade chili crisp + Grilled halloumi (salty & charred) + Fried egg (golden & silky) | 2700 500 300 |
| ISLAND EGGS ON SOURDOUGH BREAD Soft eggs paired with a touch of dill, mustard seeds and fermented radish relish | 2700 |
| SRI LANKAN FISH PASTA Fresh pasta with tender white fish in a slow-cooked tomato sauce, gently spiced with Sri Lankan flavors | 3700 |

DESSERTS

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| CHOCOLATE MOUSSE Paired with juicy mango slices | 1700 |
| TROPICAL FRUIT PLATE | 1700 |
| ICE CREAM | 1100 |

DINNER

6 -10 pm

Mix & Match your favorites:
Select 2-4 vegetables dishes per person and
create your own sharing feast.

2 dishes/ 3400 3 dishes/ 4300 4 dishes/ 5200

ROASTED BROCCOLI

Charred broccoli drizzled with silky tahini and crunchy chili-nut sprinkle

SMOKY PUMPKIN

Smoked pumpkin infused by homemade lime oil with crunchy curry leaves

AUBERGINE STEW

Slow-braised eggplant in a rich tomato-coconut gravy, spiced with cinnamon and clove

ROASTED CARROTS

Oven-roasted heirloom carrots, served with cooling herb yogurt and toasted nut crumble

SRI LANKAN POTATO SMASH

Creamy tapioca mash with coconut and juicy tomatoes with slightly cheesy flavour

CREAMY DHAAL

Slow-cooked red lentils enriched with coconut milk, roasted garlic, and a touch of turmeric

SESAME CRUSTED FETA

Crisp sesame-crusted feta drizzled with warm thyme honey

BBQ CHICKEN

Grilled chicken thighs marinated in house-made Sri Lankan spice paste

CHICKEN CURRY (SPICY)

Grilled chicken braised in creamy coconut milk with lemongrass, ginger, and green chili

SOLA PRAWNS CURRY

Prawns simmered in a coconut-tamarind curry with mustard seeds and curry leaves

GRILLED FISH

Grilled red snapper fish with sesame crust, topped with roasted nuts and lime in tahini sauce

GRILLED TIGER PRAWNS

Grilled tiger prawns brushed with garlic butter, finished with a squeeze of fresh lime

STEAMED RICE

SOURDOUGH BREAD (1 SLICE)

ROTI (2 SLICE)

2200

2400

3750

3200

3200

250

300

700

All prices exclude 10 % service charge.

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