



Go on an uncharted
ocean voyage with us.
Feel at one with the sea
and immerse your senses
in an epicurean escapade
as you taste the flavours
of the ocean in our
freshest of seafood.



Appetizers and tasters

New England Seafood Chowder Clams, Mussels, Cuttlefish, Creamy Prawn Soup with Parsley Oil	1,300
Salmon Belly and Miso Soup	1,300
Spicy Seafood Mulligatawny Soup Curried Prawns, Cuttlefish and Mussels	1,300
Tomato Crab Soup	1,300
Marinated and Grilled Octopus Salad	1,800
Oak-smoked Lobster Cocktail Salad	2,900
Pear and Rucola Salad Served on Garoupa	1,800
Quinoa Salad with Seared Tuna	1,800
Kale Salad	1,200
Baked Crab Cake with Yuzu Mayo	1,400
King Crab Cake	1,400
Crab Meat Rice Papper Roll	1,600
Fried Soft Shell Crab Tossed in Seasoned Flour	2,900
Crispy-fried Whitebait (Handalla)	900
Marinated and Deep-fried Spiced Prawns	1,000
Sriracha-tossed Prawns	1,600
Tempura Prawns	1,600
Butter-baked Fish Roe	900
Tempered Fish Roe	1,100
Red Snapper Ceviche in Preserved Lemon with Crispy Tortilla	1,300
Sashimi Platter - Salmon, Tuna and Barramundi	2,400
Deep-fried Butter Mushroom	900
Alaskan King Crab Leg (100g)	2,900
Pan-seared Scallops	3,200

Shellfish

CRABS		COOKING OPTIONS	
Lagoon Crab	400g	Pepper Crab	
Blue Swimmer Crab	400g	Chili Crab	
		Garlic Butter Crab	
Mud Crab	400g	Sri Lankan Crab Curry	
		Masala Crab	
		Lemongrass Red Curry	

OYSTERS		
	6nos	12nos
Fresh Oysters with Shallots, Red Wine Vinegar Sauce and Green Chili Soya Sauce		
Grilled Oysters with Creamy Garlic Butter		
MUSSELS		serves two
Mussels in White Wine and Garlic Butter Sauce		
Gratinated Half Shell Mussels in Parmesan Cheese		

LOBSTERS		
Medium (Avg 450g)	Large (Avg 700g to 800g)	Extra-large (Avg 900g to 1kg)
Lobster Newberg		
Served in Rich Cognac Cream Sauce and Bread Slices		
Steamed Lobster		
Served with Garlic Lemon-butter Sauce		
Lobster Thermidor		
Gratinated with Hollandaise Sauce and Parmesan Cheese		
Grilled Lobster		
Green Chili, Coriander and Pesto Rubbed or Served with Garlic-butter Sauce		
Lobster Tempura		
Batter-fried Lobster on Shell Served with Sriracha Sauce		
Baked Rock Lobster		
Served with Macaroni and Cheese		

PRAWNS	
Black Tiger Prawns (Medium)	50g each 8nos
Sri Lankan Prawn Curry with Drumstick Leaves	
Spiced-fried Tiger Prawn	
Chili Garlic	
King Prawn (Large)	100g each l 6nos
Grilled with Creamy Garlic Butter	
New Orleans Style BBQ Sauce	
Lagoon Prawns (Extra-large)	250g each l 2nos
Spicy Chili Butter Sauce	
Lemongrass, Red Chili, Ginger, Green Chili, Parsley Butter Crab	

Dishes will be served based on the catch of the day and availability. Prices are determined based on market prices.

Fish

Stingray

Baked in Banana Leaf and Served with Assam Paste

Halibut

Grilled Halibut with Roasted Creamy Sesame Sauce

Monkfish

Served in Tomato, Ginger and Garlic Sauce

Black cod

Skinny Maple Honey Miso-glazed
Lightly Grilled Black Cod

Norwegian Salmon Fillet

Herb-marinated Pesto-rubbed Grilled Salmon

Barramundi Fillet

Lemongrass Flavoured Thai Red Chili Curry
Barramundi with Bok Choy

Fish & Chips

Pomfret

Masala Paste-rubbed and Baked Fish

Seer Fish

Pan-seared Salmoriglio
Marinated Kingfish Steak

Red Snapper Whole

Whole Baked Red Snapper with Creole Sauce

Red Mullet

Grilled Red Mullet with Citrus and Caper Relish

Garoupa

Deep-fried Garoupa with Hot Garlic

Lemon Sole

Grilled Sole with Lemon Butter

Red Snapper

Oven-baked Salt-crusted
(30-40min prep time)

SRI LANKAN TOUCH

Sliced Seer Fish

Kingfish Curry with Coconut and Tamarind

Modha

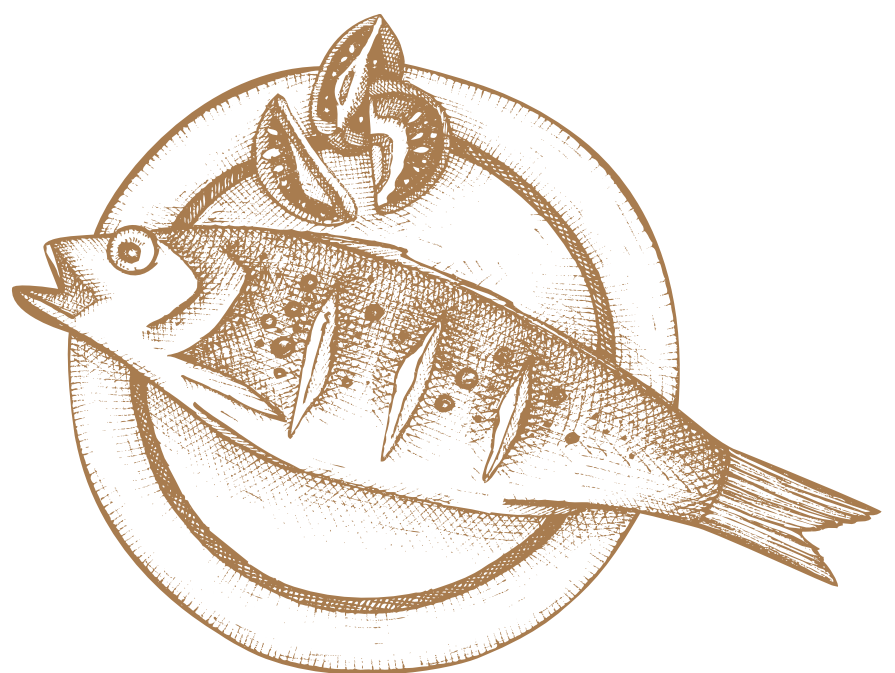
Fish White Curry

Paraw Fish (Whole)

Deep-fried Slices

Fish Head Curry

Modha or Paraw



CUTTLEFISH

Cuttlefish

Wok-fried Cuttlefish Seasoned with Salt and Pepper

Cuttlefish tempered with Onion and Chili

Beer-batter Fried Cuttlefish

Cuttlefish Tamarind Curry

Batter-fried with Tamarind Sauce

Squid

Squid Stuffed with Crab Meat

Squid stick grilled with Lemon Olive Oil

Octopus

Squid Ink Risotto with Octopus

Spicy Stir-fried Octopus

Grilled Octopus with Lemon and Olive Oil

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Prices are in LKR, subject to 10% service charge and applicable government taxes

Accompaniments

Steamed Rice	600
Garlic Rice	600
Shrimp and Chili Rice	1,200
Mixed Seafood Rice	1,200
Green Pea Butter Rice	700
Braised Leek Rice	700
Seafood and Egg Noodle	1,400
Seafood Pad Thai Noodle	1,400
Wok-fried Vegetable Noodle (with Egg or without Egg)	900
Garlic Kangkong	700
Garlic Green Beans with Red Chili	700
Wok-fried Mixed Mushrooms	800
Homemade Roast Paan	500
Garlic Bread	700
Kale and Chickpea Salad with Lime and Honey Dressing	1,200
Grilled Zucchini and Mushroom Salad with Balsamic Dressing	1,200
Sautéed Okra	600
Double Cooked Eggplant Bread and Olive Oil	600
Steamed Vegetables	600

Not in the ocean

Stir-fried Pepper Chicken	2,400
Grilled Lamb Chops with Rosemary Jus and Herb-roasted Potatoes	11,400
Half Grilled Chicken with Sautéed Mushrooms and Asparagus	3,200

To end

Poached Pears in Vanilla Sage Wine Sauce

Mocha Brownie with Ice Cream, Hot Butterscotch Sauce

Honey Banana Fritters with Cinnamon Ice Cream

Honey-glazed Baked Yoghurt with Flamed Orange

Limoncello Tart

900

Cardamom Chocolate and Almond Nougatine Petit Gâteau

Triple Chocolate Mousse in Crispy Tuile Cup

Eton Mess

1,200



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