



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.

CHILLED SEAFOOD TOWER FOR TWO

12,000

1,800

Oyster

Shoe Lobster

Sea Crab Jumbo Prawns

Marinated Mussels and Clams

Salmon Sashimi Tuna Sashimi

Served with Lemon Sorbet, Bloody Mary shots and a selection of dips

COLD APPETIZER

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Marinated Grilled Octopus Salad	1,800
Mixed Seafood Salad	1,800
Sriracha Tossed Prawns	1,800
Red Snapper Ceviche in Preserved Lemon with Crispy Tortilla	1,300
Sashimi Platter (Salmon, Tuna and Modha with Ginger, Soya, Wasabi)	2,400
HOT APPETIZER	
Crispy Fried Handalla (White-Bait)	900
Baked Crab with Yuzu Mayo	1,400
Fried Soft-Shell Crab with Ponzu Sauce	2,900
Spicy Marinated Deep Fried Jaffna Shrimps	1,000

FRESHLY SHACKLED OYSTERS 1,500

Oyster by six served with Red Wine Vinegar and Bloody Mary Shots

Tempura Prawns with Sweet Chili Sauce

OYSTERS SERVED WARM	1,500
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Cooked Oyster by six served with Creamy Garlic or Rockefeller

SOUPS

New England Seafood Chowder	1,500
Salmon Belly and Miso	1,300
Spicy Seafood Mulligatawny	1,300
Tom Yum	1,300

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

CHOOSE YOUR HAUL FROM THE FRESH FISH COUNTER AND PRISTINE SHELLFISH DISPLAYED ON ICE, OR OPT FOR THE CHEF'S RECOMMENDATIONS. SELECT FROM OVER 40 VARIETIES OF FRESH SEAFOOD AND HAVE IT COOKED TO YOUR LIKING!

STEAMED, GRILLED, DEEP FRIED, CRUMBED FRIED, BATTER FRIED, PAN FRIED, WOK FRIED, CURRY

INDIAN

Methi Masala Vindaloo Kerala curry Goan Curry Amritsari Fry Kara Chutney Peanut Chutney

THAI

Lime and Chili Sauce (Steamed Fish)
Hot Garlic (Whole Fish, Deep Fried)
Red Curry
Green Curry
Tamarind Sauce (Cuttlefish, Lobster)
Sweet Chili Sauce

SRI LANKAN

Jaffna Style Curry Kirata (Mild Coconut Curry) Mirisata (Spicy Thick curry) Mustard Curry Spicy Tempered Devilled

ITALIAN

Marinara Provençale Salmoriglio Al Pastor Salsa

CHINESE

Sweet and Sour Sauce Soya and Ginger Chili Garlic Singapore Chili Black Pepper Hot Butter

CONTINENTAL

Thermidor (Lobster, Prawn)
Newberg (Lobster, Prawn)
Lemon Butter
Garlic Butter
White Wine Cream
Tartare Sauce
B.B.Q Sauce

JAPANESE

Teriyaki Tempura Maple Honey Miso Glazed

NOT IN THE OCEAN

Chicken – Black Pepper, Red curry, Devilled, Sweet & Sour, Methi Masala 2,400
 Thai Basil Minced Chicken 2,400
 Half Grilled Chicken with Sautéed Mushroom and Asparagus 3,200
 Lamb – Massaman, Vindaloo, Black Pepper 4,200









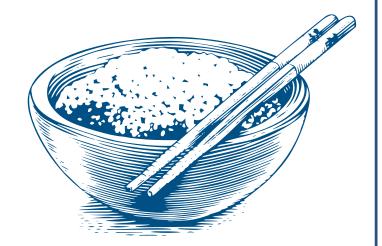


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ACCOMPANIMENTS

RICE

Steamed Rice	1,100
Garlic Rice	1,100
Mixed Seafood Rice	1,900
Egg and Vegetable Fried Rice	1,600



NOODLES & PASTA

Seafood and Egg Noodles	1,900
Egg and Vegetable Fried Noodles	1,900
Seafood Pad Thai Noodles	2,200
Creamy Cheese Macaroni	1,200
Spaghetti Aglio e Olio	1,200

VEGETABLES

Garlic Kang kung	1,200
Wok Fried Vegetables	1,900
Steamed Vegetables	1,900
Wok Fried Mixed Mushroom	1,900
Garlic Green Beans with Red Chili	1,900
Deep-Fried Hot Butter Mushroom	1,900





BREADS

Home Made Roast Paan	700
Garlic Toast	700
Kade Paan	700

DESSERT

Mocha Brownie with Ice Cream, Hot Butterscotch Sauce	900
Honey Banana Fritters with Cinnamon Ice Cream	900
Honey- Glazed Baked Yoghurt with Flamed Orange	900
Limon Cello Tart	900
Cardamom Chocolate and Almond Nougatine Petit Gateau	1,600
Triple Chocolate Mousse in Crispy Tuile Cup	1,200
Eton Mess	1,200
Baked Alaska	900