

The specialist in Seafood

Appetizers

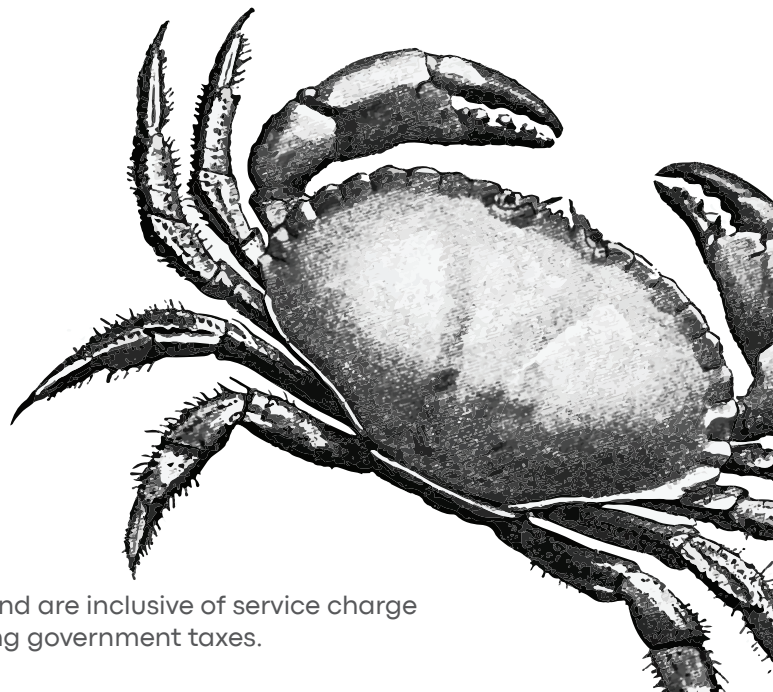
Baked crab Crab meat cooked in parmesan sauce gratinated with hollandaise	16.50
Grilled scallops Red pepper and tomato chutney, micro greens	17.50
Seafood ceviche Fresh diced marinated seafood topped with tobico, lemon dressing, parsley oil	15.50
Steamed dumplings Seafood dumplings served with Thai dipping sauce	13.50

Salads

Tea smoked Lobster tail salad Green tea smoked lobster tossed with avocado salsa, and cocktail dressing	30.50
Smoked salmon salad Avocado, baby spinach, rocket leaves, olives green asparagus	16.50
Nicoise Seared tuna, boiled potato, French beans, tomato, egg, olive and anchovy	12.50

Soups

Cray fish bisque Essence of cray fish finished with cognac cream	9.50
Chowder Mixed seafood, corn, cheddar, fennel enhanced with coconut cream	9.50



Prices are in US Dollars and are inclusive of service charge and prevailing government taxes.

Mains

Local catch Tuna steak Sautéed Spinach, Green pea puree beans and tomato confit	17.50
Orange rosemary glazed salmon Cauliflower puree, green asparagus, citrus salad and dill mustard cream sauce	20.50
Plantain leaf wrapped mullet Sticky rice, fresh greens, lemon grace sauce	18.50
Local spices Seafood bouillabaisse Ceylonese herb spiced mixed seafood bouillabaisse finish with coconut cream	13.50
Seared reef fish Panfried local cached fish served with alforno potato, salsa Verde,	15.50
Saffron risotto Seer fish, crab, mussels, calamari, prawn, lemon and parsley	15.50
Crab tortellini Crab meat tortellini, sage butter, goat cheese	16.50

Fresh seafood market

Select your choice of fresh seafood from our display and we will prepare according to your pallet

Grilled, steamed, baked, fried, poached or thermidor

Or

authentic Ceylon style curried with local spice

Or

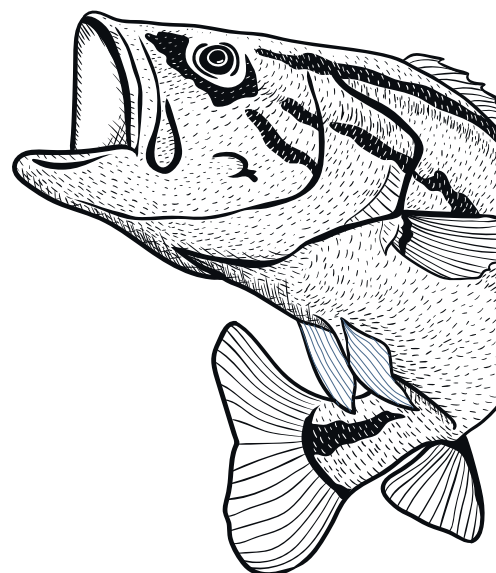
Asian style black pepper, sweet and sour, teriyaki, tamarind, hot butter, Thai red or green curried, hot chili or stir fried

Side dishes

Steamed rice	2.00
Grilled asparagus	2.50
Fresh garden salad	2.50
Butter vegetable	2.50
Stir-fried vegetable	2.50
Creamy Mash potato	2.00
French fries	2.00

Sauce

Lemon butter sauce
Garlic butter sauce
Hollandaise sauce
Lemongrass sauce
Tomato coulis



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Desserts

Lime Leaf Crème Brulee 12.50

Chocolate Fondant 13.50

warm moist pudding with chocolate and salted caramel sauce and caramelized pear chutney served with pistachio Ice cream or vanilla bean ice cream.

Cinnamon Apple Crumble tart with vanilla Ice cream 11.50

Trio of Ice cream 12.50

Black sesame Ice cream, Green Tea Ice cream, Red bean Ice cream

Baked Cheesecake 13.50

served with cardamom infused coconut and white Chocolate

Fresh Fruit platter with Lemon sorbet 11.50

