



## - EGGS -

**MANIUMPATHY BIG BREAKFAST** RS. 2900  
GOURMET HANDMADE SAUSAGES, HAWAIIAN BACON LUAU LAVA BEANS, EGGS, SLOW ROASTED TOMATOES, MUSHROOMS, & TOAST

**EGGS BENNY ROYALE** RS. 3000  
HOT BUTTERED ENGLISH MUFFINS, SMOKED SALMON, AND TWO POACHED EGGS TOPPED WITH A HEAVENLY DRIZZLE OF HOLLANDAISE SAUCE.

**CRAB EGGS BENEDICT WAFFLE** RS. 2900  
POACHED EGGS ON A SAVOURY WAFFLE TOPPED WITH CRAB MEAT AND HOLLANDAISE SAUCE

**AVOCADO TOAST WITH THE WORKS** RS. 2900  
AVOCADO TOAST WITH WHIPPED FETA, MISO-GLAZED MUSHROOMS, PICKLED RED ONIONS, CRISPY BACON, AND POACHED EGG

**ADD ONS:**  
BACON OR SAUSAGE RS. 900  
LUAU LAVA BEANS (CONTAINS BACON). RS. 800  
MUSHROOMS. RS. 650

**GOATS CHEESE AND MUSHROOM** RS. 1900  
**OMELETTE**  
GOLDED FOLDED MUSHROOM OMELETTE WITH GOATS CHEESE, MUSHROOM AND TRUFFLE OIL, SERVED WITH SOURDOUGH BREAD.

## - WESTERN BREAKFAST -

**BREAKFAST QUINOA BOWL** RS. 2300  
NUTTY QUINOA BOWL WITH HARISSA ROASTED VEG, SOFT BOILED EGG, TOPPED WITH AVOCADO, A DOLLOP OF GREEK YOGHURT, TOPPED WITH HERBS & SEEDS.

**FRIED CHICKEN WAFFLES** RS. 2700  
SAVOURY BREAKFAST WAFFLES WITH BUTTERMILK FRIED CHICKEN & CHILI HOLLANDAISE.

**GRANOLA & FRUIT PARFAIT** RS. 2700  
HOMEMADE GRANOLA WITH SEASONAL FRUIT & CURD, SERVED WITH KITHUL TREACLE.

**ASSORTED BREAD BASKET** RS. 1800  
AN ASSORTMENT OF CROISSANTS, MUFFINS & SPECIALITY BREADS SERVED WITH BUTTER AND MARMALADE.

## - SWEET BREAKFAST -

**PINACOLADA SMOOTHIE BOWL** RS. 1800  
FROZEN PINEAPPLE, COCONUT MILK, GREEK YOGHURT, BANANA SMOOTHIE, TOPPED WITH FRESH FRUIT, TOASTED COCONUT, & HOMEMADE MUESLI.

**LOADED FRENCH TOAST** RS. 1800  
RUSTIC FRENCH TOAST WITH PANI POL, & CARAMALISED BANANAS WITH A HINT OF CITRUS.

**PANCAKES WITH THE WORKS** RS. 1800  
A STACK OF FLUFFY AMERICAN BUTTERMILK PANCAKES WITH KITHUL/MAPLE SYRUP & WHIPPED BUTTER/ WHIPPED CREAM AND YOUR CHOICE OF ADD ONS.

**ADD: FRUIT (STRAWBERRY/ BANANA) NUTS & COCONUT. (+ RS 500)**  
**ADD: BACON/ SAUSAGE/HAM AND EGGS YOUR WAY. (+ RS 700)**

**CHOCOLATE CHIA PUDDING** RS. 1800  
VEGAN CHOCOLATE AND CHIA PUDDING WITH COCONUT AND ALMOND MILK, TOPPED WITH TOASTED COCONUT, FRUIT AND NUTS.

## ASIAN BREAKFAST

**SRI LANKAN BREAKFAST** RS. 2300  
HOPPERS/POL ROTTI WITH A CHOICE OF CHICKEN OR FISH, SERVED WITH SEENI SAMBOL/KATTA SAMBOL. (KIRIBATH & STRING HOPPERS ARE AVAILABLE WITH PRIOR NOTICE.)

**KIRIBATH KEDGEREE** RS. 2100  
CREAMY COCONUT RICE WITH FLAKED SMOKED FISH, SOFT-BOILED EGGS, FRESH HERBS, AND TEMPERED SPICES, SERVED WITH KATTA SAMBOL.

**CHICKEN OATS KANJI** RS. 2100  
HEARTY CHICKEN AND SPICED OATS SIMMERED WITH GARLIC, CUMIN, AND BAY LEAVES, TOPPED WITH BROWNED ONIONS AND FRESH CORIANDER.



## - STARTERS -

**CHICKEN OR PRAWN CAESAR** RS. 2600  
CRISPY GREENS, RUSTIC BREAD GARLIC CROUTONS, EGGS,  
BACON, CHICKEN OR PRAWNS, ANCHOVY DRESSING WITH  
PARMESAN. (WITH PRAWNS RS. 2700)

**LAMB WITH HUMMUS** RS. 3000  
HUMMUS WITH SPICED LAMB, TOASTED SLIVERED ALMONDS,  
AND POMEGRANATE WITH HOMEMADE ARABIC BREAD

**ZUCCHINI & RICOTTA FRITTERS** RS. 2200  
ZUCCHINI FRITTERS WITH RICOTTA, PARMESAN,  
AND FRESH HERBS. SERVED WITH GREEK YOGURT,  
LEMON WEDGES, AND CHIVES.

**ASIAN CRAB CAKES** RS. 2900  
SUCCULENT CRAB CAKES INFUSED WITH ASIAN SPICES,  
SERVED CRISPY ALONGSIDE A TANGY SOY-BASED DIPPING  
SAUCE.

**VIETNAMESE PRAWN & POMELO SALAD** RS. 2700  
PRAWN AND POMELO SALAD WITH RED CHILI, CORIANDER  
RELISH & CRUSHED PEANUTS.

## - LIGHT LUNCH -

**TUNA WITH SPICY LEMON TAHINI SANDWICH** RS. 2300  
TUNA WITH SPICY LEMON TAHINI, AND ROASTED  
TOMATOS IN SOURDOUGH BREAD WITH ROASTED  
TOMATO

**COCONUT CRUMBED PRAWNS WITH MANGO SALSA** RS. 2900  
TEMPURA CRUMBED PRAWNS WITH COCONUT WITH  
SPICY MANGO SALSA DIP

**CRISPY FISH COUGONS WITH ANCHOVY MAYO** RS. 2700  
CRUMB FRIED FILLET OF SOLE WITH ANCHOVY AND  
LEMON, CAPERS & ANCHOVY MAYONNAISE, SERVED  
WITH FRIES.

## - MAINS -

**AUTHENTIC JAFFNA THALI**  
MANIUMPATHY'S HOMEMADE JAFFNA RICE AND CURRY  
WITH THREE VEGETABLE CURRIES, PICKLES, CURD,  
RASAM AND PAYASAM.  
CHOOSE BETWEEN RED RICE OR WHITE RICE.

MUSTARD FISH CURRY	RS. 2300.00
JAFFNA CHICKEN CURRY	RS. 2200.00
PORK BLACK CURRY	RS. 2500.00
MUTTON PAAL PORIYAL	RS. 2900.00
JAFFNA CRAB CURRY	RS. 3000.00
JACKFRUIT	RS. 1900.00

**TANDOORI CHICKEN BURGER** RS. 2700  
TANDOORI CHICKEN THIGH BURGER MARINATED  
OVERNIGHT WITH MINT, CORIANDER MAYO, A HINT  
OF MANGO CHUTNEY, IN A CHARCOAL BRIOCHE  
BUN.

**CHILI PANEER WITH CUMIN RICE & SMOKEY TOMATO CHUTNEY** RS. 2700  
PANEER IN A SPICED CASHEW-COCONUT SAUCE,  
SERVED WITH FRAGRANT CUMIN RICE AND A BOLD,  
SMOKY TOMATO-CHILI CHUTNEY.

**ELVIS' FRIED CHICKEN** RS. 2500  
BUTTERMILK FRIED CHICKEN SERVED WITH COLE SLAW  
& MASH

**SHRIMP & GRITS** RS. 2400  
SHRIMP SEASONED WITH CAJUN SPICES, SERVED ATOP  
CREAMY CHEDDAR GRITS, IN A RICH CREOLE SAUCE.

**MANIUMPATHY TACOS** RS. 2400  
TWO CRUNCHY PANKO CHICKEN TACOS WITH  
CORIANDER MAYO, CHEDDAR, AVOCADO & TOMATO SALSA  
SERVED IN SOFT SHELL TORTILLAS

**ASSAM PORK WITH YAM - TAENG ON COCONUT RICE** RS. 2500  
TAMARIND PORK CURRY WITH SPICY CUCUMBER SALAD,  
WITH BASMATI COCONUT RICE & SAGO CRACKERS.

**MEDITERRANEAN VEGGIE WRAP** RS. 2200  
A MEDLEY OF VEGGIES LIGHTLY SPICED, WITH HUMMUS,  
FRESH GREENS, FETA, AND OLIVES IN A WHOLEGRAIN  
TORTILLA WRAP



## - STARTERS -

**CHICKEN OR PRAWN CAESAR** RS. 2600  
CRISPY GREENS, RUSTIC BREAD GARLIC CROUTONS, EGGS,  
BACON, CHICKEN OR PRAWNS, ANCHOVY DRESSING WITH  
PARMESAN. (WITH PRAWNS RS.2700)

**ZUCCHINI & RICOTTA FRITTERS** RS.2200  
ZUCCHINI FRITTERS WITH RICOTTA, PARMESAN,  
AND FRESH HERBS. SERVED WITH GREEK YOGURT,  
LEMON WEDGES, AND CHIVES.

**LAMB WITH HUMMUS** RS.3000  
HUMMUS WITH SPICED LAMB, TOASTED SLIVERED ALMONDS,  
AND POMEGRANATE WITH HOMEMADE ARABIC BREAD

**ASIAN CRAB CAKES** RS.2900  
SUCCELUENT CRAB CAKES INFUSED WITH ASIAN SPICES,  
SERVED CRISPY ALONGSIDE A TANGY SOY-BASED DIPPING  
SAUCE.

**VIETNAMESE PRAWN & POMELO SALAD** RS. 2700  
PRAWN AND POMELO SALAD WITH RED CHILI, CORIANDER  
RELISH & CRUSHED PEANUTS.

## - SOUPS -

**PUMPKIN, THAI RED CURRY & COCONUT SOUP,** RS. 1200  
PUREED ROASTED PUMPKIN, WITH THAI RED CURRY PASTE,  
TOPPED WITH CHILI ROASTED PEANUTS.

**CREAMY MUSHROOM SOUP WITH THAMBILI WINE & THYME** RS. 1200  
THAMBILI WINE MARINATED SHITAKE MUSHROOM SOUP WITH  
A HINT OF THYME.

**AUTHENTIC JAFFNA KOOL** RS. 1800  
A SPICY AND SOUR SEAFOOD STEW WITH A MYSTICAL BLEND  
OF SPICES AND VEGETABLES

**MEXICAN CHICKEN CHOWDER** RS. 1600  
CHICKEN SOUP MADE WITH CORN KERNELS, VEGETABLES,  
GREEN CHILLIES & HOT PEPPER SAUCE

## - DINNER -

### JAFFNA DINNER THALI

JAFFNA STYLE APPAM OR PITTU (2 PLAIN/ 1 MILK/ 1  
EGG) OR PITTU WITH 2 VEGETABLE CURRIES, RASAM  
AND A DESSERT

MUSTARD FISH CURRY	RS.3000.00
JAFFNA CHICKEN CURRY	RS.2800.00
PORK BLACK CURRY	RS.3200.00
MUTTON PAAL PORIYAL	RS.3500.00
JAFFNA CRAB CURRY	RS.3600.00
JAFFNA PRAWN CURRY	RS.3500.00
JACKFRUIT	RS. 2,400.00

### MOROCCAN SPICED SALMON & LEMON COUSCOUS

MOROCCAN SPICED SALMON ON A BED OF LEMONY  
COUSCOUS & GARLIC BUTTER ROASTED VEGETABLES.

### PORK CHOPS WITH CHIMICHURRI RS. 3300

PORK CHOP, TOPPED WITH CHIMICHURRI, SERVED WITH  
CHARRED CORN PURÉE, CRISPY SMASHED POTATOES,  
AND ROASTED GARLIC BLISTERED TOMATOES.

### DINNER ROAST RS. 3300

ROAST 1/4 CHICKEN WITH A RICH ONION GRAVY,  
ROAST VEGETABLES & STUFFING BALLS

### SHRIMP & GRITS RS. 2400

SHRIMP SEASONED WITH CAJUN SPICES, SERVED ATOP  
CREAMY CHEDDAR GRITS, IN A RICH CREOLE SAUCE.

### MANIUMPATHY TACOS RS. 2400

TWO CRUNCHY PANKO CHICKEN TACOS WITH  
CORIANDER MAYO, CHEDDAR, AVOCADO & TOMATO SALSA  
SERVED IN SOFT SHELL TORTILLAS

### ASSAM PORK WITH YAM - TAENG ON COCONUT RICE RS. 2500

TAMARIND PORK CURRY WITH SPICY CUCUMBER SALAD,  
WITH BASMATI COCONUT RICE & SAGO CRACKERS.

### BUTTER POACHED SNAPPER WITH CITRUS BEURRE BLANC RS. 3100

BUTTER-POACHED SNAPPER WITH CITRUS BEURRE BLANC,  
CRISPY LEEKS, ROCKET, AND PINK GRAPEFRUIT.



## - CAKES & SWEETS -

### **ALMOND CHOCOLATE CAKE RS.1200**

DECADENT CHOCOLATE CAKE,  
MADE WITH ALMOND MEAL & SILKY CHOCOLATE GANACHE

### **PIÑA COLADA ICE CREAM CAKE RS.1200**

FLUFFY PINEAPPLE & COCONUT CAKE STUFFED WITH COCONUT ICE CREAM AND TOPPED WITH SALTED BUTTERSCOTCH SAUCE

### **VEGAN SNICKER SLICE (NO REFINED SUGAR) RS.1350**

ALMOND-DATE BASE, RICH CARAMEL LAYER, CRUNCHY PEANUTS, AND SILKY RAW CACAO TOPPING

### **BAKED CHEESECAKE WITH STRAWBERRY COMPOTE RS.1400**

SIGNATURE BAKED CHEESECAKE WITH  
STRAWBERRY COMPOTE & FRESH STRAWBERRIES

### **DARK CHOCOLATE HAZELNUT TART WITH PASSIONFRUIT SORBET RS.1400**

VELVETY DARK CHOCOLATE AND ROASTED HAZELNUT TART, PERFECTLY BALANCED WITH ZESTY,  
REFRESHING PASSIONFRUIT SORBET.

### **ANNIES HOMEMADE CARROT CAKE WITH PINEAPPLE CREAM CHEESE DRESSING RS.2000**

SPICED CARROT CAKE WITH A GENEROUS SERVING OF CREAM CHEESE  
FROSTING & CARAMELISED PINEAPPLE

### **MATHCA TIRAMISU RS.1200**

CREAMY MASCARPONE, LAYERED WITH MATCHA-SOAKED SPONGE AND A DUSTING OF MATCHA

### **STICKY DATE PUDDING RS.1200**

WITH TOFFEE SAUCE AND VANILLA ICE CREAM

### **SPICED BANANA FRITTERS RS.1050**

WITH VANILLA ICE CREAM

### **PAYASAM RS.950**

SAGO COOKED IN SWEETENED & SPICED  
COCONUT MILK WITH CASHEW NUTS & RAISINS

### **HOME MADE ICE CREAM RS.1200**

HOMEMADE CHOCOLATE/ COCONUT/  
VANILLA/ STRAWBERRY/ MANGO

PRICES ARE EXCLUDING SERVICE CHARGE AND TAXES



**- SNACKS -**

**SPICY ROASTED CASHEW NUTS (150G)**

**RS.2500**

**MUTTON SAMOSAS WITH MINT RAITA (6 NOS)**

**RS. 2500**

**BATTER FRIED TIGER PRAWNS WITH WASABI MAYO (8 NOS)**

**RS.3700**

**OKRA FRIES WITH KARAPINCHA AIOLI**

**RS.1700**

**SRI LANKAN STYLE DEVIL PORK WITH CASHEW NUTS (180G)**

**RS.2900**

**HOT BUTTER CUTTLEFISH (150G)**

**RS. 3700**

**HOT BUTTER PRAWNS 8 NOS**

**RS 3800**

**CHEESE TOAST WITH GREEN CHILLIES & ANCHOVIES**

**RS.2600**

**SHRIMP, EGGPLANT & CHICKPEA CROQUETTES WITH COCONUT CHUTNEY**

**RS. 2300**

**TRIO OF DIPS WITH BREAD & VEG STICKS**

**(TARAMASALATA, BEETROOT HUMMUS , TZAZIKI )**

**RS. 3700**

**PRICES ARE EXCLUDING SERVICE CHARGE AND TAXES**



**- KIDS -**

**MAINS**

**MINI CHICKEN BURGER WITH FRIES**

RS 1800

**GRILLED CHICKEN SAUSAGE, MASH WITH SWEET & SPICY TOMATO SAUCE**

RS 1800

**PARMESAN FISH STICKS WITH FRENCH FRIES TANGY GHERKIN MAYO**

RS 1900

**GRILLED HAM & CHEESE SANDWICH**

RS 1900

**CHICKEN MAC & CHEESE**

RS 2200

**BUTTERMILK WAFFLE, WHIPPED CREAM, MAPLE SYRUP & STRAWBERRIES**

RS 1900

**SWEETS**

**FRUIT KABABS WITH HOT CHOCOLATE DIP**

RS 900

**CHEESE CAKE WITH STRAWBERRY TOPPING**

RS 1000

**HOMEMADE ICE CREAM**

RS 900

**SHAKES**

**VANILLA/CHOCOLATE MILK SHAKE**

RS 1300

**BANANA AND STRAWBERRY SMOOTHIE**

RS 1300



## - DRINKS -

### - COFFEE -

CAPPACINO / ICED	RS. 800
FLAT WHITE	RS. 950
LATTE / ICED	RS. 800
AMERICANO / ICED	RS. 750
ESPRESSO	RS. 750
DBL ESPRESSO	RS. 950
FRENCH PRESS	RS. 700

### - TEA -

BREAKFAST TEA	RS. 800
EARL GREY	RS. 950
JASMINE GREEN	RS. 800
PEPPERMINT	RS. 750
MASALA CHAI	RS. 750
ICED CHAI LATTE	RS. 950
GINGER	RS. 700
CINNAMON	RS. 700

### - JUICES -

**TROPICAL ZING** RS.1100  
BASIL, PINEAPPLE, GINGER SODA & KITHUL.

**CEYLON QUENCHER** RS.950  
KING COCONUT, MINT, SALT & NAARANG

**PURPLE PUNCH** RS.1100  
BEETROOT, APPLE, GINGER

**ANTI OX** RS. 1100  
CARROT & MANDARIN

### - SMOOTHIES -

**STRAWBERRY MANGO LASSI** RS.1600  
FROZEN MANGO, STRAWBERRIES & YOGHURT.

**VEGAN CHOCONANA SMOOTHIE** RS.1500  
CHOCOLATE, COCONUT MILK, BANANAS

**MATCHA FRAPPE** RS.1600  
MATCHA, FROZEN BANANA, COCONUT MILK

**PINACOLADA MILKSHAKE** RS.1500  
PINEAPPLE, COCONUT ICE CREAM

### - TROPICAL ELIXIRS -

**JAMU SHOT** RS 1200  
IMMUNITY BOOSTER WITH TURMERIC,  
GINGER, LIME, NAARANG, PEPPER, PAPRIKA,  
SALT AND TREACLE

**LANKAN FIRE SHOT** RS.1200  
JUNE PLUM, GINGER, GREEN CHILLI, LIME,  
KAFFIR LIME, SMOKED PAPRIKA & SALT

### - SODAS -

**MANGO MIRAGE** RS1500  
MANGO GINGER AND LEMONGRASS, GREEN  
TEA SODA

**LOVI SODA** RS.1200  
HOMEMADE LOVI SYRUP, LOVI SHRUB, LEMON  
JUICE, MINT & SODA