

# NANDI RESTAURANT

BREAKFAST WILL BE SERVED FROM 6:30 AM - 11:00 AM

## BREAKFAST - EGGS

### MANIUMPATHY BIG BREAKFAST **RS 3500**

A full-on flavour affair — Eggs, gourmet sausages, Hawaiian bacon, Luau lava beans, roasted tomatoes, Mushrooms and toast bringing serious breakfast energy

### EGGS BENNY ROYALE **RS 3500**

Fluffy English muffins topped with smoked salmon, poached eggs and silky hollandaise for that brunch-time glow-up.

### CRAB EGGS BENEDICT WAFFLE **RS 3300**

Savoury waffle stacked with crab meat, poached eggs, and creamy hollandaise — golden, rich, and ridiculously good.

### AVOCADO TOAST WITH THE WORKS **RS 3300**

Loaded avo toast with whipped feta, miso glazed mushrooms, pickled onions, crispy bacon, and a poached egg to seal the deal.

### ADD ONS

Bacon or sausage	<b>RS 900</b>
Luau lava beans (contains Bacon)	<b>RS 900</b>
Mushrooms	<b>RS 750</b>

### GOATS CHEESE AND MUSHROOM OMELETTE **RS 2200**

Folded mushroom omelette with goat cheese drizzled with truffle oil and served with sourdough bread

## BREAKFAST - WESTERN

### FRIED CHICKEN WAFFLES **RS 3000**

Crispy buttermilk chicken meets buttery waffles, drizzled with a punchy chilli hollandaise — pure comfort meets cool.

### ASSORTED BREAD BASKET ( 2 PAX ) **RS 2100**

A mix of croissants, muffins, and artisanal breads served warm with butter and marmalade — simple pleasures, done right.

### BREAKFAST QUINOA BOWL **RS 2800**

Nutty quinoa, harissa, roasted veg, soft egg, a dallop of greek yogurt, and avocado topped with herbs and seeds a fresh power start with a touch of harissa heat.

## SWEET BREAKFAST

### CHOCOLATE CHIA PUDDING **RS 2100**

Rich vegan chocolate chia pudding with coconut milk and nuts creamy, cool, and guilt-free

### PINACOLADA SMOOTHIE BOWL **RS 2200**

Frozen pineapple, coconut milk, Greek yogurt, and banana smoothie topped with fruit, toasted coconut, and muesli crunch.

### LOADED FRENCH TOAST **RS 2100**

Golden French toast with pani pol and caramelized banana with a hint of citrus, sweet, sticky, and made for lazy mornings.

### PANCAKES WITH THE WORKS **RS 3300**

Fluffy stacks, syrup, and whipped cream — add fruit, nuts, or bacon to make your pancake story even better.

### ADD ONS

Fruit (strawberry/ banana) nuts & coconut	<b>RS 500</b>
Bacon/ sausage/ham and eggs your way.	<b>RS 900</b>

## ASIAN BREAKFAST

### SRI LANKAN BREAKFAST **RS 2700**

Authentic hoppers or pol rotti with your pick of chicken or fish curry, seeni sambol, and a taste of island spice.

### KIRIBATH KEDGEREE **RS 2700**

Creamy coconut rice with smoked fish, herbs, and soft eggs — Sri Lankan comfort with a classy twist.

### CHICKEN OATS KANJI **RS 2500**

Hearty chicken oats simmered with garlic, cumin, herbs, and topped with toasted onions and fresh coriander, soothing, savory, and secretly addictive.

PRICES ARE EXCLUDING SERVICE CHARGE AND TAXES

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## STARTERS

### ASIAN CRAB CAKES **RS 3200**

Golden crab cakes bursting with Asian spice, served with a sweet chili sauce — crisp on the outside, lush inside.

### VIETNAMESE PRAWN & POMELO SALAD **RS 3200**

A burst of freshness — prawns, pomelo, chilli, and coriander relish, tossed with crunchy peanuts for a citrusy kick.

### CHICKEN OR PRAWN CAESAR **RS 3100**

Classic Caesar salad turned bold — crispy greens, smoky bacon, and anchovy dressing that brings it all together.

### ZUCCHINI & RICOTTA FRITTERS **RS 2500**

Crispy zucchini fritters with ricotta, herbs, and parmesan light, zesty, and perfect with Greek yoghurt.

## LIGHT LUNCH

### COCONUT CRUMBED PRAWNS WITH MANGO SALSA **RS 3100**

Crispy prawns rolled in coconut crumbs, served with fiery mango salsa tropical crunch, island-style.

### CRISPY FISH GOUGONS WITH ANCHOVY MAYO **RS 3200**

Crunchy fish fillets with lemony anchovy mayo. The ultimate seafood snack, perfectly paired with fries.

## SOUPS

### PUMPKIN, THAI RED CURRY & COCONUT SOUP **RS 1400**

Silky roasted pumpkin blended with Thai red curry coconut and chili roasted peanuts — creamy comfort with a hint of heat.

### CREAMY MUSHROOM SOUP WITH THAMBILI WINE & THYME **RS 1400**

Earthy mushroom soup kissed with thambili wine and thyme aromatic, smooth, and indulgently balanced.

### AUTHENTIC JAFFNA KOOL **RS 2100**

A bold seafood stew simmered with island spices spicy, tangy, and pure coastal nostalgia.

## MAINS

### AUTHENTIC JAFFNA THALI

A Maniumpathy classic Jaffna-style rice and curry with vibrant sides, pickles, and payasam for a soulful island feast.

MUSTARD FISH CURRY	RS 3000
JAFFNA CHICKEN CURRY	RS 3000
PORK BLACK CURRY	RS 3500
MUTTON PAAL PORIYAL	RS 3600
JAFFNA CRAB CURRY	RS 3600
JAFFNA PRAWN CURRY	RS 3400
JACKFRUIT	RS 2400

### TANDOORI CHICKEN BURGER **RS 3000**

Tandoori chicken thigh burger marinated with mint, coriander mayo with hint of mango chutney served on charcoal brioche bun

### ELVIS' FRIED CHICKEN **RS 2900**

Buttermilk fried chicken served with coleslaw and mash

### BEEF TENDERLOIN WITH MISO **RS 7800**

#### BURNT CARROT PUREE

Charcoal grilled tenderloin served with miso caramelized burnt carrot puree, country rice and brown butter miso-jus

### MANIUMPATHY TACOS **RS 2800**

Crispy chicken tacos with cheddar, avocado, tomato salsa, and coriander mayo. Flavor-packed bites served in soft shell tortillas.

### UMAMI SMASH BURGER **RS 3500**

Double smash patties with smoked cheddar, caramelised onions and black-garlic miso mayo on brioche, served with fries

### MOROCCAN SPICED SALMON & LEMON COUSCOUS **RS 6000**

Pan-seared salmon over lemony couscous and garlic butter veggies vibrant, elegant, and full of spice warmth.

### PORK CHOPS WITH CHIMICHURRI **RS 4000**

Juicy pork chop topped with herby chimichurri, smashed potatoes, corn puree, and roasted tomatoes, flavor that hits different.

### BEEF CHEEK TORTELLINI WITH PARMESAN BROWN BUTTER FOAM **RS 2800**

Braised beef cheeks stuffed in fresh tortellini, sautéed in brown butter and served with parmesan foam.

### ASSAM PORK WITH YAM TAENG ON COCONUT RICE **RS 3100**

Tender pork curry with tamarind heat and coconut rice, accompanied by a spicy cucumber salad and Sago crackers.

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## CAKES & SWEETS

### ALMOND CHOCOLATE CAKE **Rs 1400**

Rich almond meal chocolate cake layered with silky ganache dense, dark, and downright dreamy.

### PIÑA COLADA ICE CREAM CAKE **Rs 1400**

Tropical bliss ,coconut ice cream and pineapple cake drenched in salted butterscotch.

### VEGAN SNICKER SLICE **Rs 1400**

Decadent layers of caramel, peanuts, and cacao on an almond-date base indulgence without the guilt

### BAKED CHEESECAKE WITH STRAWBERRY COMPOTE **Rs 1600**

Classic baked cheesecake topped with strawberry compote, smooth, creamy, and quietly luxurious.

### DARK CHOCOLATE HAZELNUT **Rs 1600**

#### TART WITH PASSIONFRUIT SORBET

Velvety dark chocolate and roasted hazelnuts meet zesty passionfruit, bold, refreshing perfection.

### STICKY DATE PUDDING **Rs 1200**

Warm, sticky, and drenched in toffee sauce — served with vanilla ice cream for that classic finish.

### PAYASAM **Rs 1100**

Traditional sago pudding in spiced coconut milk creamy, fragrant, and beautifully nostalgic.  
( Contains Cashew nuts )

### HOME MADE ICE CREAM **Rs 1300**

House-made scoops in chocolate, vanilla, coconut, strawberry, or mango — simple and timeless.

## COFFEE

### CAPPUCCINO / ICED **Rs 1100**

### FLAT WHITE **Rs 1100**

### LATTE / ICED **Rs 1100**

### AMERICANO / ICED **Rs 1100**

### ESPRESSO **Rs 950**

### DBL ESPRESSO **Rs 1200**

### FRENCH PRESS **Rs 950**

## TEA

### BREAKFAST TEA **Rs 850**

### EARL GREY **Rs 850**

### PLANTERS GREEN **Rs 850**

### MASALA CHAI **Rs 850**

### ICED CHAI LATTE **Rs 950**

### GINGER **Rs 850**

### CINNAMON **Rs 850**

## JUICES & SMOOTHIES

### TROPICAL ZING **Rs 1100**

Basil, pineapple, ginger soda & kithul.

### CEYLON QUENCHER **Rs 1100**

King coconut, mint, salt & naarang

### PURPLE PUNCH **Rs 1100**

Beetroot, apple, ginger

### STRAWBERRY MANGO LASSI **Rs 1100**

Frozen mango, strawberries & yoghurt.

### VEGAN CHOCONANA SMOTHIE **Rs 950**

Chocolate, coconut milk, bananas

### MATCHA FRAPPE **Rs 1200**

matcha, Frozen banana, coconut milk

### PINACOLADA MILKSHAKE **Rs 950**

Pineapple, coconut ice cream

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## PREMIUM TEA TASTING

<b>GOLDEN TIPS</b>	<b>Rs 1100</b>
Golden Tips is an exclusive blend of Tea known to contain a high percentage of anti oxidants, it carries a delicate and extremely light liquoring taste presenting you with a luxurious offering of flavor & quality.	
<b>SILVER TIPS</b>	<b>Rs 1100</b>
Sipping Silver Tips is a lavish affair. Its crystal-clear infusion shimmers with a subtle metallic allure. Grown in pristine microclimates, these buds are meticulously handpicked at precise moments. Selected from a unique cultivar, they undergo a singular oxidation process, culminating in a masterful handcrafted perfection.	
<b>PLANTERS BREAKFAST</b>	<b>Rs 850</b>
Robust and full-bodied, Planter's Breakfast in Ceylon was the choice of early tea planters before English breakfast tea. Dimbula valley provides the ideal conditions for this rich flavor	
<b>PLANTERS AFTERNOON</b>	<b>Rs 850</b>
Traditional afternoon tea, featuring cakes and sandwiches, pairs perfectly with our award-winning, bright and fragrant tea. Handpicked from Ceylon's Uva hills, it's delightful on its own or with a touch of milk.	
<b>NUWARA ELIYA PEKOE</b>	<b>Rs 850</b>
Nuwara Eliya teas, known for their delicacy, absorb a pleasant mentholated fragrance from the estate's eucalyptus, cypress trees, and wild mint. The infusion is a remarkable golden-green with bright, crisp, clean flavors and tingling menthol undertones.	
<b>DIMBULA OP</b>	<b>Rs 850</b>
Dimbula's seasonal Pekoe grade yields an amber cup with a golden rim and a unique oaky aroma. It's globally renowned for blending but also delightful on its own, whether pure or with a splash of milk.	
<b>RUHUNA TEA FFEEXSP</b>	<b>Rs 850</b>
A tea with a complex caramel flavor and hints of forest fruits, truly nature's blessing. Low country's unique soil and climate, with its hot, humid conditions and lower elevation, create teas with stronger character, focusing on leafy styl	
<b>MANIUMPATHY BLEND</b>	<b>Rs 850</b>
Indulge in the harmonious union of exquisite high-grown tea and native Ceylon spices, yielding a tea of unparalleled piquancy. Its sumptuous, spicy notes tantalize your palate, culminating in the luxurious embrace of cinnamon's sweet, velvety smoothness. This, my friends, is the epitome of tea perfection, an experience that transcends all others.	
<b>PLANTER'S EARL GREY</b>	<b>Rs 850</b>
Discover aristocratic tea infused with the distinctive aroma of bergamot. Handpicked and enriched with natural bergamot oil, our Earl Grey strikes a harmonious balance between boldness and citrus elegance.	
<b>PLANTER'S GREEN</b>	<b>Rs 850</b>
Cultivated atop lofty peaks and carefully hand-plucked to cater to discerning green tea enthusiasts. These generously sized leaves are meticulously curled and gently pan-heated, resulting in a light, mellow brew that boasts a delicate flavor and aroma, making it an ideal choice for a post-dinner indulgence.	

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## BEER

GUINNESS FOREIGN EXTRA STOUT (IRELAND)	Rs 1600
Bold and bitter with roasted coffee and cocoa a dark tonic once favored by sea captains and schemers	
LION LAGER (SRI LANKA)	Rs 1200
Colombo's classic. Cold, crisp, and locally beloved. Prescribed for heat, nostalgia, and bar chatter.	
LION ICE (SRI LANKA)	Rs 1200
An extra cold lager with a clean finish, brewed for Sri Lankan heat and casual sipping.	
CARLSBERG PREMIUM SMOOTH	Rs 1350
silky mouthfeel and delicate hops. A refined pour for easy evenings and smooth talk.	

## BOTTLED WINES

	BY GLASS	BY BOTTLE
SACCHETTO PROSECCO EXTRA DRY (ITALY) - SPARKLING	Rs 2900	Rs 15,000
Light and lively with a soft, floral finish.		
DOMAINES BARONS DE ROTHSCHILD - WHITE	Rs 3400	Rs 17,000
Bordeaux Rouge. Dark fruit, fine tannins, and quiet elegance from the Rothschild estate.		
SUSURRO ORGANIC TEMPRANILLO - RED	Rs 1800	Rs 9000
Soft, juicy, and effortlessly drinkable with ripe red fruit and a touch of spice.		
SACCHETTO ROSÉ SPUMANTE BRUT - ROSE	Rs 2900	Rs 15,000
Elegant and effervescent with notes of wild berries and a dry, celebratory finish.		
MOËT & CHANDON IMPERIAL BRUT (FRANCE) - SPARKLING		Rs 58,000
Elegant and effervescent with notes of wild berries and a dry, celebratory finish.		
RUTHERFORD RANCH CABERNET SAUVIGNON NAPA VALLEY - RED		Rs 44,000
Elegant and effervescent with notes of wild berries and a dry, celebratory finish.		
RUTHERFORD RANCH CHARDONNAY (USA) - ROSE		Rs 44,000
Elegant and effervescent with notes of wild berries and a dry, celebratory finish.		
SUSURRO ORGANIC VERDEJO - WHITE	Rs 1800	Rs 9000
Elegant and effervescent with notes of wild berries and a dry, celebratory finish.		

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