

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 **RS 900**
Luau lava beans (contains Bacon) **RS 900**
Mushrooms **RS 750**

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, ash plantain fritters, drizzled with a punchy chilli hollandaise.

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 **RS 500**
Bacon/ sausage/ham and eggs your way. **RS 900**

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.

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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

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
SALTED CARAMEL LATTE / ICED	RS 1250
PISTACHIO LATTE	RS 1450

JUICES & SMOOTHIES

TROPICAL ZING Basil, pineapple, ginger soda & kithul.	RS 1100
CEYLON QUENCHER King coconut, mint, salt & naarang	RS 1100
PURPLE PUNCH Beetroot, Pineapple, ginger	RS 1100
STRAWBERRY MANGO LASSI Frozen mango, strawberries & yoghurt.	RS 1600
VEGAN CHOCONANA SMOTHIE Chocolate, coconut milk, bananas	RS 1500
MATCHA FRAPPE matcha, Frozen banana, coconut milk	RS 1600
PINACOLADA MILKSHAKE Pineapple, coconut ice cream	RS 1500

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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.	

CHAMPAGNE/SPARKLING

	BY GLASS	BY BOTTLE
MOËT & CHANDON IMPERIAL BRUT (FRANCE) - SPARKLING		Rs 54,000
Elegant and effervescent with notes of wild berries and a dry, celebratory finish.		
SACCHETTO PROSECCO EXTRA DRY (ITALY) - SPARKLING	Rs 2900	Rs 15,000
Light and lively with a soft, floral finish.		
SACCHETTO ROSÉ SPUMANTE BRUT - ROSE	Rs 2900	Rs 15,000
Elegant and effervescent with notes of wild berries and a dry, celebratory finish.		

WHITE WINE

SUSURRO ORGANIC VERDEJO - WHITE	Rs 1800	Rs 9000
Elegant and effervescent with notes of wild berries and a dry, celebratory finish.		
DOMAINES BARONS DE ROTHSCHILD - WHITE	Rs 3400	Rs 17,000
Bordeaux Rouge. Dark fruit, fine tannins, and quiet elegance from the Rothschild estate.		
RUTHERFORD RANCH CHARDONNAY (USA) - ROSE		Rs 38,000
Elegant and effervescent with notes of wild berries and a dry, celebratory finish.		

RED WINE

SUSURRO ORGANIC TEMPRANILLO - RED	Rs 1800	Rs 9000
Soft, juicy, and effortlessly drinkable with ripe red fruit and a touch of spice.		
RUTHERFORD RANCH CABERNET SAUVIGNON NAPA VALLEY - RED		Rs 38,000
Elegant and effervescent with notes of wild berries and a dry, celebratory finish.		

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SMALL PLATES

ASIAN CRAB CAKES Rs 3200

Golden crab cakes with Asian spice, served with a sweet chili sauce.

TAMARIND GLAZED AUBERGINE Rs 2500

Sticky tamarind-glazed aubergine, whipped feta, curry leaf crunch and fresh herbs.

COCONUT CRUMBED PRAWNS WITH MANGO SALSA Rs 3100

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

CHILI LIME AND GLAZED CRISPY CHICKEN Rs 3100

Crispy chicken lollipops glazed in a sharp, savoury fermented chilli and lime sauce, served with quick-pickled cucumber and fresh herb crunch. Bright, spicy, tangy and deeply addictive.

SOUPS, SALADS & SANDWICHES

PRAWN & COCONUT DUMPLING CONSOMMÉ Rs 1400

Butter-Poached Prawn with Coconut Dumpling Lime, coriander & ginger broth

CREAMY MUSHROOM SOUP WITH THAMBILI WINE & THYME Rs 1400

Earthy mushroom soup with thambili wine and thyme.

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, & an anchovy dressing

PESTO CHICKEN FOCACCIA Rs 3100

Grilled Chicken Focaccia, Fermented Chilli Pesto & Burrata

VEGGIE MAINS

TOFU, MUSHROOM & LENTIL BURGER Rs 2950

Tofu, mushroom & lentil patty with miso and herbs, seared crisp, layered with smoked cheese, butter-charred mushrooms, pickled onions, rocket and miso-lemon aioli in a toasted brioche bun.

JACKFRUIT SOFT-SHELL TACO Rs 2950

Crispy soft-shell tacos filled with spiced young jackfruit, fresh slaw.

MAINS

AUTHENTIC JAFFNA THALI - LUNCH DINNER (HOPPERS OR PITTU)

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

MUSTARD FISH CURRY / 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

JAFFNA STINGHOPPER KOTHU Rs 3100

string hopper kothu with prawns and cuttlefish, roasted Jaffna spices and black pepper, finished in a rich curry reduction with curry leaf oil and goraka pickle.

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

CRISPY FISH TACO Rs 3100

Coriander-Lime Soft Shell Taco with Crispy Fish, Charred Pineapple Guacamole, Citrus Slaw & Smoked Chilli Crema

UMAMI SMASH BEEF BURGER Rs 3500

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

MOROCCAN SPICED SALMON Rs 6000

& LEMON COUSCOUS

Crispy skin salmon brushed with warm harissa and honey, served over a roast pumpkin and spiced chickpea crush, finished with a silky preserved lemon brown butter sauce and fresh herbs.

PORK CHOPS WITH CHIMICHURRI Rs 4000

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

BEEF CHEEK TORTELLINI WITH Rs 3100

PARMESAN BROWN BUTTER FOAM

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

ASSAM PORK WITH YAM TAENG ON Rs 3100

COCONUT RICE

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 Rich almond meal chocolate cake layered with silky ganache dense.	RS 1400
PIÑA COLADA ICE CREAM CAKE Tropical bliss ,coconut ice cream and pineapple cake drenched in salted butterscotch.	RS 1400
RAW SNICKER SLICE Decadent layers of caramel, peanuts, and cacao on an almond-date base indulgence without the guilt	RS 1400
BAKED CHEESECAKE WITH STRAWBERRY COMPOTE Classic baked cheesecake topped with strawberry compote, smooth, creamy, and quietly luxurious.	RS 1600
DARK CHOCOLATE HAZELNUT TART WITH PASSIONFRUIT SORBET Velvety dark chocolate and roasted hazelnuts & passionfruit.	RS 1600
STICKY DATE PUDDING Warm, sticky, and drenched in toffee sauce — served with vanilla ice cream for that classic finish.	RS 1200
PAYASAM Traditional sago pudding in spiced coconut milk creamy, fragrant, and beautifully nostalgic. (Contains Cashew nuts)	RS 1100
HOME MADE ICE CREAM House-made ice cream scoops available in chocolate, vanilla, coconut, strawberry	RS 1300
STRAWBERYY CHOCOLATE PAVLOVA Dark cocoa pavlova with a crisp shell and soft centre, layered with silken dark chocolate crèmeux, sharp strawberry compote and softly whipped Chantilly cream.	RS 2000
SALTED GINGER BUTTERSCOTCH MOUSSE A silky butterscotch mousse infused with subtle salted ginger notes, finished with a delicate balance of sweetness and warmth.	RS 1400

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SNACKS

TIGER PRAWNS: BATTER-FRIED THERAPY Crunchy crustaceans prescribed with a dab of wasabi mayo (8 doses)	Rs 3900
HOT BUTTER CUTTLEFISH Immediate relief for low spirits. Spicy. Crispy. Habit-forming (150g)	Rs 3900
SPICED CASHEW TREATMENT Nuts roasted to awaken the senses, ideal with liquid medication (150g)	Rs 2900
MUTTON SAMOSA REMEDY Flaky pockets of comfort, mint raita for cooling side effects (6 pcs)	Rs 2700
CUTLET COMBINATION CURE JACKFRUIT-CHEESE-CASHEW. FISH. BEEF-TAPIOCA. SERVED WITH KOCHCHI AIOLI TO BOOST IMMUNITY TO BOREDOM (6 PCS)	Rs 2900
SIZZLING PORK BELLY Wok-tossed with peppers and cashew crunch. Select your syrup: tamarind tonic or pineapple infusion (200g)	Rs 3400
PARMESAN FISH STICKS A crunchy calcium supplement with anchovy mayo assist	Rs 2800
CHILLI-ANCHOVY CHEESE TOAST Classic comfort prescribed by the good doctor himself	Rs 2800
DEVILLED CHICKEN: 200 GMS Strong dose of heat for maximum recovery of morale	Rs 2800

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KIDS

MAINS

MINI CHICKEN BURGER WITH FRIES	Rs 1800
GRILLED CHICKEN SAUSAGE, MASH WITH SWEET AND SPICY TOMATO SAUCE	Rs 1800
PARMESAN FISH STICKS WITH FRENCH FRIES WITH TANGY GHERKIN MAYO	Rs 1900
GRILLED HAM & CHEESE SANDWICH	Rs 1900
CHICKN MAC & CHEESE	Rs 2200
BUTTERMILK WAFFLE, WHIPPED CREAM, MAPLE SYRUP & STRAWBERRIES	Rs 1900

SWEETS

FRUITS KEBABS WITH HOT CHOCOLATE DIP	Rs 1000
CHEESE CAKE WITH STRAWBERRY TOPPING	Rs 1200
HOMEMADE ICE CREAM	Rs 900

SHAKES

VANILLA CHOCOLATE MILKSHAKE	Rs 1300
BANANA & STRAWBERRY SMOOTHIE	Rs 1300

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PREMIUM TEA TASTING

GOLDEN TIPS

RS 1100

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.

SILVER TIPS

RS 1100

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.

PLANTERS BREAKFAST

RS 850

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

PLANTERS AFTERNOON

RS 850

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.

NUWARA ELIYA PEKOE

RS 850

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.

DIMBULA OP

RS 850

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.

RUHUNA TEA FFEEXSP

RS 850

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

MANIUMPATHY BLEND

RS 850

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.

PLANTER'S EARL GREY

RS 850

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.

PLANTER'S GREEN

RS 850

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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