



MOSVOLD BOUTIQUE HOTELS
Catering Menu



AS FEATURED IN



2018



CURATING *Memories*

Our catering menu is a statement to the managing founders love for food, his travels across the globe and food ventures. He has personally curated this menu with our Award winning chef to meet your every celebratory need as it means so much to us. We understand that good food shared is a celebration of love and family.





COCKTAIL CANAPÉS

- Homemade focaccia with chorizo and olive tapenade (NF, DF, P)
- Basil smoked, green shell mussels with balsamic vinaigrette (V, GF, DF)
- Raw vegetables crudités with sun dried tomato & tabasco mayo, and wasabi & ginger dip (V, GF)
- Oyster mushroom puff with herbs and garlic (V)
- Bacon wrapped, baked, young banana with chili- mango compote (GF, DF, NF, P)
- Freshly baked bruschetta with tomato, mozzarella and homemade cashew nut pesto (V, DF)
- Rosemary & oregano marinated olives and feta cheese (V, DF, NF)
- Bacon wrapped, green asparagus with Hollandaise sauce and balsamic reduction (NF, P)
- Parmesan zucchini bruschetta gratin (V, DF, NF)
- Sri Lankan vegetable curry pastry puff (V, DF, NF)
- Mint water melon with feta cheese (V, DF, NF)
- Dhal wada or Uludu wada with kochi mint sambal (V, DF, NF)
- Grilled sundried tomato polenta with triple herb marinated bell pepper tapenade (V, GF, NF)
- Homemade brioche with curried rock lobster (NF)
- Assorted fusion maki rolls with chili mayo and wasabi soya dip (DF, GF)
- Seared black peppered yellowfin tuna with avocado- citrus salsa and balsamic reduction (DF, NF)
- Thai seafood cake with lemongrass- chili & cilantro sauce and sweet & sour mango dip (GF, NF)
- Traditional hot better spicy calamari with chili & oyster sauce (DF, NF)
- Spicy chicken tikka kebab with cucumber raita (GF, NF)
- Fried vegetable spring rolls with sweet chili sauce (V, DF)
- Flamed “chili con carne nachos” with kidney beans, sweet corn and melted Cheddar (GF, NF)
 - Deviled:
 - Pork
 - Chicken
 - Or shrimps with capsicum, green chili, coriander and spicy tomato sauce (GF, DF, NF)

LIVE COOKING STATION OPTIONS

(COULD BE USED AS NORMAL OPTIONS AS WELL)

- ❖ Chorizo & mozzarella Croquettes (V, GF, NF, P)
- ❖ Onion and coriander pakora with mint sambal (V, NF)
- ❖ Chili & garlic buttered shrimps with prawn crackers and coconut mullum (GF,NF)
- ❖ Chicken & sweet corn samosa with mint & coriander chutney (DF, NF)
- ❖ Crispy coconut prawns with sweet chili sauce (GF, DF, NF)
- ❖ Seafood money bag with lemongrass & sesame soya dip (DF,NF)

PASS AROUND CANAPÉS

OPTION 1

Choose up to 6 Cocktail Canapés

EXAMPLE:

- ❖ Raw vegetables crudité's with sun dried tomato & tabasco mayo, and wasabi & ginger dip
- ❖ Freshly baked bruschetta with tomato, mozzarella and homemade cashew nut pesto
 - ❖ Grilled sundried tomato polenta with triple herb marinated bell pepper tapenade
 - ❖ Chili & garlic buttered shrimps with prawn crackers and coconut mallow
 - ❖ Chorizo & mozzarella croquettes
- ❖ Flamed "chili con carne nachos" with kidney beans, sweet corn and melted Cheddar

**UNLIMITED SERVING FOR ONE HOUR
USD 15 + TAX PER PERSON**

PASS AROUND CANAPÉS

OPTION 2

With live cooking station

Choose up to 6 of the above Canapés. One Canapé as a Live Station.

EXAMPLE:

- ❖ Homemade focaccia with chorizo and olive tapenade
 - ❖ Oyster mushroom puff with herbs and garlic
- ❖ Seafood money bag with lemongrass & sesame soya
 - ❖ Spicy chicken tikka kebab with cucumber raita
- ❖ Bacon wrapped, green asparagus with Hollandaise sauce and balsamic reduction

LIVE COOKING STATION

- ❖ Assorted maki rolls with chili mayo and wasabi soya dip

**UNLIMITED SERVING FOR ONE HOUR
USD 20 + TAX PER PERSON**



Sit Down Menu

PLATED ENTRÉES

COLD STARTER

- “Deconstructed” mille- feuille of tomato and mozzarella with sweet basil emulsion and balsamic reduction. Served with avocado purée and olive tapenade (V, GF, NF)
- Seared black peppered yellowfin tuna served with avocado relish, Pommery mustard mayo, balsamic reduction and garden micro greens (GF, NF)
 - Wood smoked chicken breast with pickled reddish, mango- chili jelly and pomegranate dressing (GF, NF, DF)
- Smoked salmon and yellowfin tuna rosette served with a dill & oat cracker, basil cream cheese , black caviar and Sri Lankan micro greens (NF, DF)
 - Citrus steamed, lemongrass prawns served with green papaya & mango salad (DF)
 - Smoked duck breast with dill & apple slaw, flame caramelized orange and citrus- raspberry reduction (DF, NF, GF)
 - Yellowfin tuna tartar served with, capers, pickled ginger, dehydrated Asian pear, cilantro- citrus dressing and wasabi mayo (DF, NF)
- Almond & goat cheese mousse, served with apple slaw, tapioca chips, caramelized garlic pods, micro greens and pomegranate vinaigrette (V, GF)
- Chicken mousse & green asparagus served with rucola, cherry tomato salad, mango chutney, parmesan crackers and cashew drizzle (GF)

WARM STARTER

- Pan fried scallops with green asparagus, petit pois purée, salmon roe and white wine béchamel sauce (GF, NF)
- Seafood bouillabaisse - Poached shrimps, calamari, mussel, scallop & sea bass filet, with fresh fennel & herbs, in a homemade saffron & tomato broth (GF, NF)
- Honey glazed duck breast served with braised star fruit, carrot purée, plum confit and orange reduction (GF, NF, DF)
 - Steamed sole fillet, served with ratatouille, crispy fried rucola and herb - caper Beurre Blanc (GF, NF)
- Baked filo roll with curried chicken served with Provencal vegetables, baked carrot and zucchini, roasted garlic demi glaze and Sri Lankan micro greens (NF)
- Chickpea and fresh coconut stuffed eggplant baked and served with garlic sautéed mushrooms and tomato – basil sauce (V, GF, DF, NF, VN)
- Teriyaki roasted quail served with red wine poached pear, green asparagus and cashew sago risotto (GF)
 - Basil & mango stuffed chicken roulade with garlic braised bok choy, baby corn and Red Thai curry sauce (GF, DF, NF)
 - Sundried tomato & cream cheese tortellini with spinach cream, roasted baby carrot, caramelized onion confit and parmesan crust (V, NF)
- Steamed Modha fillet served with jackfruit, roasted bell pepper, micro greens, candied lemon peel and citrus- saffron butter sauce (GF, NF, DF)
- Beef roulade with raisins and black fungi, sweet corn salsa, gorgonzola foam, spicy tomato sauce and micro greens (GF, NF, DF)

SORBET & PALETTE CLEANSERS

- King coconut & basil- lime sorbet (GF, DF, NF, Vn)
- Passion fruit & honey sorbet (GF, DF, NF, Vn)
 - Blood orange sorbet (GF, DF, NF, Vn)
- Rock melon and mint sorbet (GF, DF, NF, Vn)
- Cucumber and lemongrass sorbet (GF, DF, NF, Vn)
- Apple cider and cinnamon sorbet (GF, DF, NF, Vn)
 - Mango and cilantro sorbet (GF, DF, NF, Vn)

PLATED MAIN COURSES

- Parsley & dill dusted sea bass fillet served with basil mashed potatoes, steamed green beans & carrots with saffron Beurre Blanc (GF, NF)
- Wild mushroom & almond puff served with sautéed spinach, ricotta ravioli and garlic cream sauce (V, NF)
 - Corn fed chicken with walnuts, served with mushroom ragout' steamed broccoli, parsley potatoes and black pepper sauce (GF, NF, DF)
- Masala dusted Modha filet served with sweet potato & coriander mash, tempered eggplant moju, fried parsley and turmeric cream sauce (GF, NF)
- Baked broccoli and feta quiche served with green beans, baked baby tomatoes and saffron creamed cheese sauce (V, NF)
- Pepped beef sirloin steak served with grilled polenta potatoes, roasted root vegetables, onion confit and red wine au jus (GF, NF)
 - Honey glazed duck breast served with Lyonnaise potato, baby vegetables, star anise, red wine sauce and orange foam (DF,GF)
- Curried New Zealand lamb chop and chili – garlic shoe lobster tail, served with roasted pumpkin pie, broccoli roses, green paprika butter and mint sauce (NF, DF)
- Cumin dusted King fish steak, curried crayfish with sautéed spring onions, okras and carrots, served with ghee rice, tapioca chips and Thai green curry sauce (GF, NF, DF)

PLATED DESSERTS

- Mango cheese cake & vanilla meringue with tropical fruit salsa (V, NF)
- Strawberry short cake & white chocolate mousse with fresh berries and cashew streusel (V)
 - Carrot & cinnamon cake with marshmallows and bee honey ice cream (V)
 - Cherry brandy gateaux & coconut bavarois with praline crust (V)
- Raspberry dacquoise & coconut panna cotta with caramelized pineapple, fruit salsa and cashew crumbles (V)
- Chocolate mousse crêpe with passion fruit panna cotta & raspberry flavored agar-agar (V, NF)
 - Japanese cheese cake with mango salsa, coconut jelly and sweet wasabi tulip (V, NF)
- Rich chocolate & nut brownie served with orange candy, caramelized strawberries and vanilla ice cream (V)
 - Citrus tart with vanilla meringue and fresh fruit salsa (V, NF)

Four Course Set Menu

10-80 GUESTS

Choose Up To 1 Starter, 1 Palette Cleanser, 2 Mains (As Options to Select From) and 1 Dessert

EXAMPLE:

COLD STARTER

“Deconstructed” mille-feuille of tomato and mozzarella with sweet basil emulsion and balsamic reduction. Served with avocado purée and olive tapenade

PALETTE CLEANSER

Blood orange sorbet

MAIN COURSE

Parsley & dill dusted sea bass fillet served with basil mashed potatoes, steamed green beans & carrots with saffron Beurre Blanc

Or

Honey glazed duck breast served with Lyonnaise potato, baby vegetables, star anise, red wine sauce and orange foam

DESSERT

Raspberry dacquoise & coconut panna cotta with caramelized pineapple, fruit salsa and cashew crumbles

Petit Fours with Tea or coffee

**USD 65+ TAX
PER PERSON**

Five Course Set Menu

10-80 GUESTS

Choose Up To 2 Starters, 1 Palette Cleanser
3 Mains (As Options to Select From) and 1 Dessert

EXAMPLE:

COLD STARTER

Smoked Salmon and yellowfin tuna rosettes served with dill & oat cracker, basil cream cheese, black caviar and local micro greens

WARM STARTER

Pan fried scallops with green asparagus, petit pois purée, salmon roe and white wine Béchamel sauce

PALETTE CLEANSER

Rock melon and mint sorbet

MAIN COURSE

Masala dusted Modha filet served with sweet potato & coriander mash, tempered eggplant moju, fried parsley and turmeric cream sauce

Or

Pepped beef sirloin steak served with grilled polenta potatoes, roasted root vegetables, onion confit and red wine jus

Or

Wild mushroom & almond puff served with sautéed spinach, ricotta ravioli and garlic cream sauce

DESSERT

Rich chocolate & nut brownie served with orange candy, caramelized strawberries and vanilla ice cream

Petit Fours with Tea or coffee

**USD 75 + TAX
PER PERSON**

Six Course Set Menu

10-50 GUESTS

**Choose Up To 2 Starters, 1 Palette Cleanser
3 Mains (As Options to Select From), Cheese Plate and 1 Dessert**

EXAMPLE:

COLD STARTER

Citrus steamed, lemongrass prawns served with green papaya & mango salad and sesame cracker

WARM STARTER

Sundried tomato & cream cheese tortellini with spinach cream, roasted baby carrot, caramelized onion
comfit and Parmesan crisp

PALETTE CLEANSER

Passion fruit & honey sorbet

MAIN COURSE

Corn fed chicken with walnuts, served with mushroom ragout' steamed broccoli, parsley potatoes and black
pepper sauce

Or

Baked broccoli and feta quiche served with green beans, baked baby tomatoes
and saffron creamed cheese sauce

Or

Curried New Zealand lamb chop and chili – garlic shoe lobster tail, served with roasted pumpkin pie, broccoli
roses, green paprika butter and mint sauce

CHEESE PLATE

Chef's special cheese plate with classic condiments

DESSERT

Citrus tart with vanilla meringue and fresh fruit salsa

Petit Fours with Tea or coffee

**USD 80 + TAX
PER PERSON**



Experiential Dining



SEAFOOD MARKET MINIMUM 25 GUESTS

COOKING STYLE:

- Char-Grilled
- Batter Fried
- Stir fried
- Steamed
- Baked
- Sri Lankan

- ❖ Fresh garden salad bar with two kinds of dressing
- ❖ Poached shrimps and baby sea crabs with chili mayo
- ❖ Fresh seafood on ice (prawns, baby fish, calamari, daily fresh fish fillet, shoe lobster, giant lagoon prawns, shrimps and sea crabs)
- ❖ Assorted homemade bread rolls and homemade herb butter
 - ❖ 4 Items from Starch and Vegetables
 - ❖ 4 Items of desserts

Additional charge for rock lobster. Only on request (market price)

**USD 50 + TAX
PER PERSON**



B.B.Q DINNER ON THE BEACH WITH BONFIRE AND TORCHES

20-40 GUESTS

ON THE TABLE

- ❖ Choice of 4 salads
- ❖ Cold seafood platter with cocktail prawns, seafood terrine, seared & peppered yellowfin tuna, smoked salmon

ON THE GRILL

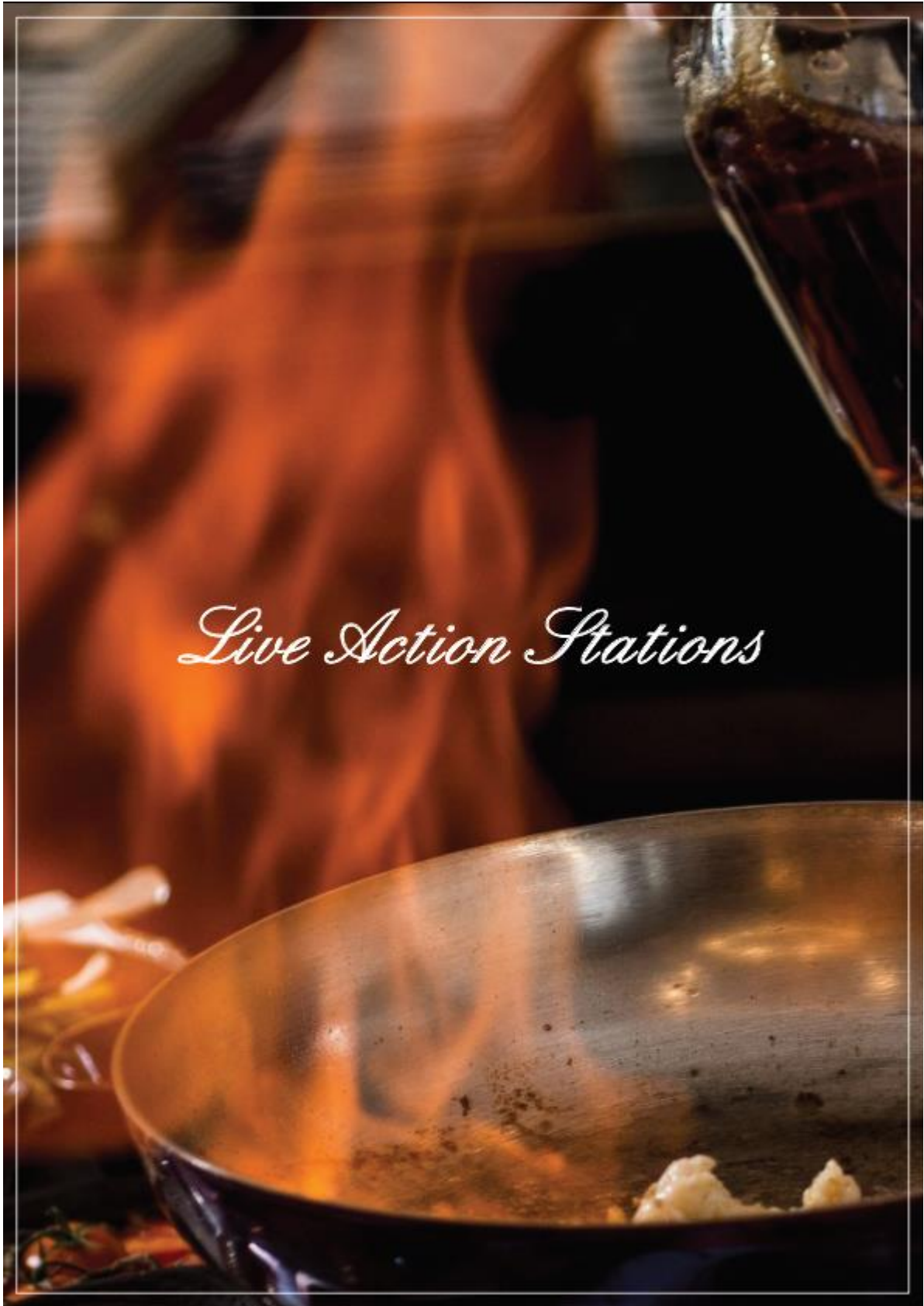
- ❖ Prawns, chicken, lamb kebab, beef steak, seafood kebab, daily fresh fish fillet
- ❖ 4 Items from Starch and Vegetables

ON THE TABLE

- ❖ Chef's special mixed dessert platter

Additional charge for rock lobster. Only on request (market price)

**USD 55 + TAX
PER PERSON**



Live Action Stations



SRI LANKAN FUSION

SRI LANKAN HOPPER STATION 15 GUESTS MINIMUM

- ❖ Egg hoppers
- ❖ Plain hoppers
- ❖ Chocolate Hoppers
- ❖ Kithul Pani (Treacle) Hoppers

SERVED WITH:

- ❖ Sri Lankan fish curry
- ❖ Black chicken curry
- ❖ Jack fruit & coconut curry
- ❖ Mixed vegetable curry
- ❖ Seeni sambal & katta sambal
- ❖ Sweet hoppers with jaggery syrup

**USD 12 + TAX PER PERSON
UNLIMITED SERVING FOR TWO HOURS**



SRI LANKAN FUSION

SRI LANKAN KOTTU ROTI STATION 15 GUESTS MINIMUM

SRI LANKAN VEGETABLE FLAT BREAD WITH YOUR CHOICE OF CURRY:

- ❖ Chicken and mango
- ❖ Eggs and vegetables
- ❖ Seafood with lemongrass
- ❖ Pork and pineapple
- ❖ Cheese and cashew nuts

**USD 12 + TAX PER PERSON
UNLIMITED SERVING FOR TWO HOURS**



**ASIAN FUSION PHAD THAI STATION
15 GUESTS MINIMUM**

PHAD THAI SERVED WITH:

- ❖ Seafood
- ❖ Chicken
- ❖ Beef
- ❖ Egg

ON THE SIDE:

- ❖ 3 colored bell pepper
 - ❖ Onion
 - ❖ Garlic
- ❖ Lemongrass
- ❖ Fresh coriander
- ❖ Fresh red chili
- ❖ Oyster and soya sauce

**USD 12 + TAX PER PERSON
UNLIMITED SERVING FOR TWO HOURS**



ASIAN SNACK STATION 15 GUESTS MINIMUM

CHOICE OF 4 ITEMS:

- ❖ Dhal kochi wada
- ❖ Tempura shrimps with ginger & green onion soya dip
 - ❖ Vegetable spring rolls
- ❖ Assorted fusion maki rolls with chili mayo and wasabi soya dip
 - ❖ Parmesan zucchini bruschetta gratin
 - ❖ Coconut coated shrimps with sweet chili sauce
- ❖ Chili & garlic buttered shrimps with prawn crackers and coconut mallow
 - ❖ Mini coconut rotis with cheese and seeni sambal
 - ❖ Seafood money bag with lemongrass & sesame- soya dip
 - ❖ Chicken & sweet corn samosa with mint & coriander chutney
 - ❖ Chorizo & mozzarella croquettes

CHOICE OF 4 DIPS:

- ❖ Mint sambal
- ❖ Sweet chili sauce
- ❖ Khochi sambal
 - ❖ Chili mayo
- ❖ Chili & oyster sauce
 - ❖ Sesame -soya dip
- ❖ Sun dried tomato & tabasco mayo
 - ❖ Wasabi & ginger dip
- ❖ Lemongrass- chili & cilantro sauce
 - ❖ Sweet & sour mango dip
 - ❖ Tzatziki

**USD 12 + TAX PER PERSON
UNLIMITED SERVING FOR TWO HOURS**



BURGERS, WRAPS & PANINI STATIONS

BURGER & HOT DOG STATION 15 GUESTS MINIMUM

BURGERS:

- ❖ Beef
- ❖ Cajun chicken
- ❖ Peppered yellowfin tuna filet
- ❖ Vegetable

HOT DOGS:

- ❖ Chicken hot dog
- Or
- ❖ Pork hot dog

TOPPINGS:

- ❖ Cheese
- ❖ Bacon
- ❖ Fried egg

- ❖ Mustard mayo
- ❖ Coleslaw
- ❖ Cashew nut pesto
- ❖ Sun dried tomato & tabasco mayo
- ❖ Pineapple & black pepper salsa
- ❖ Sautéed garlic mushrooms
- ❖ Avocado and citrus salsa
- ❖ Caramelized onions
 - ❖ Tzatziki
- ❖ Sundried tomatoes
 - ❖ Cucumber
 - ❖ Ruccola
 - ❖ Lettuce

HOME MADE BREAD & BUNS:

- ❖ Sesame bun
- ❖ Brioche bun
- ❖ Hotdog bun
- ❖ Brown onion bun

**USD 15 + TAX PER PERSON
UNLIMITED SERVING FOR TWO HOURS**

V - Vegetarian | GF - Gluten Free | DF - Dairy Free | Vn - Vegan | NF - Nut Free | P- Pork.

WRAP STATION
15 GUESTS MINIMUM

HOME MADE TORTILLA WRAPS, ATTA ROTI & PARATHA
WITH:

- ❖ Chili garlic shrimps combo with avocado salsa
- ❖ Spicy chicken tikka with coriander, chili and cucumber raita
 - ❖ Curried chicken with mango and coconut sambal
- ❖ Pepper seared yellowfin tuna with avocado relish and balsamic reduction
 - ❖ Fajita beef with 3 color bell peppers and cheddar cheese
- ❖ Chicken shawarma with homemade hummus and coconut mallum

FILLED WITH: Green leaves, green cucumber, tomato, Cheddar cheese, rucicola, avocado & onion

USD 12 + TAX PER PERSON
UNLIMITED SERVING FOR TWO HOURS

GRILLED PANINI STATION
15 GUESTS MINIMUM

HOME MADE PANINIS WITH:

- ❖ Ham, cheese, sundried tomatoes and lettuce
- ❖ Tomato & mozzarella with basil & cashew nut pesto
 - ❖ Chicken Hawaiian with cilantro mayo
 - ❖ Chili coriander shrimps with cheese
- ❖ Chorizo and honey glazed zucchini with basil cream cheese
- ❖ Fusion BLT with bacon, Cheddar cheese, lettuce and Sri Lankan gotukola pesto

CHOICE OF PANINI:

- ❖ Ciabatta
- ❖ Brown toast
- ❖ Cumin bun
- ❖ Sun dried tomato baguette

FILLED WITH: Green leaves, green cucumber, tomato, onion, Cheddar cheese, rucicola salad and avocado

USD 12 + TAX PER PERSON
UNLIMITED SERVING FOR TWO HOURS



Buffet Menu

BUFFET MENU
30 GUESTS MINIMUM
USD 53 + TAX PER PERSON
UNLIMITED SERVING FOR NINETY MINUTES

WELCOME DRINK

Fresh, local & exotic fruit

PASS AROUND CANAPÉS

3 Choices from the Cocktail Canapé menu
ANY ADD ONS: USD3 PER ITEM

SALADS

FRESH GARDEN GREENS WITH YOUR CHOICE OF 2 DRESSINGS:
Selection of Dressings

- ❖ Sun dried tomato & tabasco mayo
 - ❖ Balsamic vinaigrette
- ❖ Lemongrass- chili & cilantro sauce
 - ❖ Honey & citrus dressing

Assorted homemade bread rolls and homemade herb butter
Gazpacho with exotic Sri Lankan spices

4 ADDITIONAL SALADS OF YOUR CHOICE

- ❖ Chicken pineapple salad
- ❖ Tomato & mozzarella
 - ❖ Shrimp cocktail
 - ❖ Coleslaw
- ❖ Cucumber & yoghurt
- ❖ Orange & beetroot salad
- ❖ Cold pasta with Antipasti
 - ❖ Fried eggplant salad
- ❖ Sweet corn with bell peppers
- ❖ Rice noodles with mango & coriander salad
 - ❖ Fruit Chaat
 - ❖ Aloo Channa Chaat
 - ❖ Fattoush salad
 - ❖ Thai beef salad

ANY ADD ONS: USD2 PER ITEM

MAINS

SELECTION OF RICE & NOODLES UP TO 2 VARIETIES:

- ❖ Saffron Basmati rice
- ❖ Vegetable fried rice
 - ❖ Mixed fried rice
- ❖ Yellow rice with raisins
- ❖ Steamed samba rice
 - ❖ Ghee rice
 - ❖ Red Kekulu rice
- ❖ Sri Lankan chicken noodles
 - ❖ Vegetable noodles
 - ❖ Vegetable biryani
 - ❖ Vegetable Phad Thai

ANY ADD ONS: USD3 PER ITEM

SELECTION OF CURRIES & STARCH UP TO 2 VARIETIES:

- ❖ Sri Lankan cashew nut curry
 - ❖ Green beans milk curry
 - ❖ Potato & coconut curry
 - ❖ Mixed vegetable korma
 - ❖ Aloo Gobi
 - ❖ Tempered dhal
 - ❖ Malai Kofta
 - ❖ Palak Paneer
 - ❖ Tampered Kankun
- ❖ Chickpea Masala (Chole)
 - ❖ Paneer Tikka Masala
 - ❖ Vegetable lasagna
- ❖ Parsley mashed potatoes
 - ❖ Tempered potatoes
- ❖ Parmesan potatoes gratin
 - ❖ Stir fried vegetables
 - ❖ Steamed vegetables
 - ❖ Grilled vegetables
- ❖ Oven roasted vegetables
 - ❖ Ratatouille
- ❖ Honey glazed baby carrots & broccoli

ANY ADD ONS: USD3 PER ITEM

SELECTION OF MEAT UP TO 2 VARIETIES:

- ❖ Deviled chicken
- ❖ Grilled buttered chicken
- ❖ Stir fried coriander & chili chicken
 - ❖ Jaffna mutton curry
 - ❖ Chicken Masala
- ❖ Chicken Tandoori kebab
 - ❖ Mutton Rogan Josh
 - ❖ Black pork curry
- ❖ Stir fried chili chicken with broccoli
 - ❖ Deviled pork
- ❖ Braised beef loin with mushroom sauce
 - ❖ Chicken & mushroom pie
 - ❖ Grilled honey-rum pork
 - ❖ Honey glazed grilled chicken
- ❖ Chicken roulade stuffed with olives and mushrooms
 - ❖ Beef stew
- ❖ Grilled chicken with mushroom sauce

ANY ADD ONS: USD5 PER ITEM

SELECTION OF SEAFOOD UP TO 1 VARIETY:

- ❖ Deviled King fish
- ❖ Stir fried seafood (shrimps, calamari, fish filet) with chili & garlic sauce
 - ❖ Stir fried calamari
 - ❖ Sri Lankan prawn curry
 - ❖ King Fish coconut curry
 - ❖ Jaffna Yellow crab curry
 - ❖ Deviled prawns
 - ❖ South Indian fish curry
 - ❖ Thai seafood curry
- ❖ Butter fried white fish with Tartar sauce
- ❖ Sea bass filet with dill-citrus Beurre Blanc
 - ❖ Grilled fish Piccata with tomato sauce
- ❖ Seafood pasta (shrimp, mussels, calamari, fish filet)
 - ❖ Yellowfin tuna steak with cilantro butter

ANY ADD ONS: USD6 PER ITEM

ON THE SIDE:

- ❖ Coconut sambal
 - ❖ Sri Lankan mixed pickles
 - ❖ Mango chutney
 - ❖ Papadums
 - ❖ Lime pickle & fried red chili
 - ❖ Fresh lime & green chili
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ACTION STATIONS

FRIED (SELECT 1 VARIETY)

Shrimp tempura with sweet chili and soya dips

OR

Fish Amritsari - Indian fried fish with mint sauce

OR

Pan fried rosemary chicken filet with creamy mushroom sauce

B.B.Q (SELECT 1 VARIETY)

Australian beef sirloin with black pepper sauce

OR

Chicken Tikka – Boneless, Indian spiced chicken with mint sauce and raita

OR

Chili & garlic king prawns with cilantro Beurre Blanc

SRI LANKAN (SELECT 1 VARIETY)

Chicken & vegetable Kottu

OR

Hoppers station with seeni sambal & Lunu Miris

OR

Coconut roti with katta sambal

DESSERT

SELECTION UP TO 5 VARIETIES:

- ❖ Fresh fruits salad
- ❖ Dark chocolate mousse
- ❖ Strawberry panna cotta
- ❖ Chocolate truffle cake
- ❖ Passion fruit cheese cake
- ❖ Chocolate & nut brownie
 - ❖ Fruit trifle
- ❖ Orange Crème brûlée
- ❖ Chocolate profiterole
 - ❖ Fresh fruit pavlova
- ❖ Sri Lankan curd with treacle
- ❖ Steamed jaggery pudding
 - ❖ Cream caramel
- ❖ Your choice of ice cream

ANY ADD ONS: USD5 PER ITEM

LIVE STATION

Seasonal fresh fruit