



*menu*

**FOOD & DRINK**

# *Breakfast* (serve until 2.00pm)

## **FRESH ENGLISH | 2150/-**

EGGS COOKED TO YOUR LIKING, HASH BROWN, BAKED BEANS, GRILLED SAUSAGES, GRILLED TOMATOES AND TOASTED BREAD WITH BUTTER

## **VEGAN SPECIAL | 2150/-**

CURRIED TOFU & MUSHROOM SCRAMBLE ON A GRILLED SOURDOUGH

## **CROISSANTS**

OUR HOMEMADE FRESHLY BAKED CROISSANTS WILL BE SERVED WITH YOUR CHOICE OF FILLINGS

### **EGG & BACON | 1950/-**

CHICKEN BACON AND  
SCRAMBLED EGG TOPPED WITH  
COCONUT SAMBOL AND QUINOA

### **AVOCADO & QUINOA | 1850/-**

SOFT POACHED EGGS WITH  
GUACAMOLE, QUINOA AND  
ARUGULA ON TOP

### **NUTELLA AND BANANA | 1850/-**

NUTELLA AND BANANA  
WITH BUTTER SCOTCH  
SAUCE

## **ENERGY MORNING | 1750/-**

SCRAMBLED EGGS, CHICKEN HAM, TOASTED SWEET POTATOES, GREEN BEANS, GRILLED  
TOMATOES ON BROWN BREAD WITH CHIVE CURD

## **BREAKFAST BOWL | 1950/-**

HUMMUS, BROWN RICE, MIXED LEAVES, SPICED CHICKPEAS, CARROT, CUCUMBER,  
NORI SEAWEED AND MANGO WITH LIME VINAIGRETTE AND PITA BREAD

## **ROAST PAAN | 1550/-**

LOCAL ROAST BREAD WITH CURRIED CHICKEN, FRIED EGGS AND COCONUT SAMBOL

## **BREAKFAST SANDWICH | 1650/-**

SOFT POACHED EGGS, MASHED AVOCADOS, CORN SALSA AND QUINOA ON  
SOURDOUGH ENGLISH MUFFIN TOPPED WITH CHEESE SAUCE

## **TURKISH EGG | 1650/-**

GARLICKY GREEK YOGURT WITH POACHED EGGS CHILI OIL AND GRILLED SOURDOUGH BREAD

## **COCONUT FRENCH TOAST | 1850/-**

OUR HOME MADE BRIOCHE AND COCONUT MILK FRENCH TOAST WITH  
COCONUT YOGURT AND STRAWBERRIES

## **MORNING SOURDOUGH**

OUR FRESHLY BAKED ARTISAN GRILLED SOURDOUGH BREAD TOPPED WITH YOUR CHOICE OF FILLINGS

### **AVOCADO & EGG | 1850/-**

MASHED AVOCADO  
AND SOFT POACHED EGGS  
WITH HUMMUS AND  
CORN SALSA

### **PEANUT BUTTER & BANANA | 1850/-**

PEANUT BUTTER AND  
BANANA WITH CHOCOLATE  
SAUCE

### **FRIED EGG & PESTO | 1750/-**

CREAM CHEESE FRIED  
EGGS AND BASIL PESTO  
WITH HUMMUS AND CORN  
SALSA

CONTAIN SHELLFISH



CONTAIN NUTS



GLUTEN FREE



VEGAN



SUBJECT  
TO A 10%  
SERVICE  
CHARGE

**BREAKFAST**

# Energy Brunch

**FRUIT BOWL WITH CURD AND TREACLE | 1550/-**

BOWL OF FRESH FRUITS WITH CURD AND TREACLE



**HOMEMADE GRANOLA | 1850/-**

HOMEMADE NUTTY GRANOLA WITH FRUIT YOGURT & BERRY COMPOTE



**BIRCHER MUESLI | 1350/-**

OVERNIGHT MUESLI WITH ROASTED ALMOND FLAKES, RAISINS, CHIA SEEDS & PASSION FRUIT COULIS



**CREPES | 1450/-**

THREE CREPES TOPPED WITH BANANA AND CHOCOLATE SAUCE



**NEW YORK STYLE PANCAKES | 1450/-**

BUTTER MILK PANCAKE WITH KITHUL HONEY, BUTTERSCOTCH CREAM AND BANANA

## WAFFLES

OUR FLUFFY AND CRISPY WAFFLES WILL BE SERVED WITH SWEET OR SAVORY TOPPINGS

**WAFFLES SWEET | 1750/-**

STRAWBERRY AND BANANA WITH HOMEMADE BUTTERSCOTCH SAUCE AND COCONUT CREAM

**WAFFLE SAVORY | 1850/-**

HONEY GLAZED CRISPY CHICKEN WITH SPICY CREAM CHEESE, TOMATO WATERMELON AND CILANTRO SALSA AND SPICED HONEY



# Smoothie Bowls

**HIKING BOOSTER | 1850/-**

ALMOND, DATES, BANANA, CHIA SEEDS & ALMOND MILK TOPPED WITH GRANOLA, FRESH FRUITS AND CHIA SEEDS



**ELLA GREEN | 1650/-**

AVOCADO, SPINACH, CUCUMBER, BANANA, LIME, COCONUT WATER TOPPED WITH NUTTY GRANOLA, CHIA SEEDS, CUCUMBER AND CARAMELIZED COCONUT FLAKES



**TROPICAL TOUCH | 1750/-**

MANGO, BANANA, ORANGE, PASSION FRUIT, TURMERIC, COCONUT MILK TOPPED WITH NUTTY GRANOLA, FRESH FRUITS AND CHIA SEEDS



**HILL BERRY | 1950/-**

FROZEN STRAWBERRIES, BANANA, ALMOND MILK TOPPED WITH NUTTY GRANOLA, STRAWBERRIES, AND CHIA SEEDS

( SPIRULINA POWDER - 500/- | BLUE SPIRULINA POWDER - 1250/- )

CONTAIN SHELLFISH



CONTAIN NUTS



GLUTEN FREE



VEGAN



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**ENERGY BRUNCH & SMOOTHIE BOWLS**

# Warm Starters

## SPRING ROLLS

VEGETABLE OR CHICKEN SPRING ROLLS WITH SWEET CHILI SAUCE

CHICKEN | 1050/-

VEGETABLE | 850/-

## LOADED FRIES | 1950/-

FRENCH FRIES WITH CHICKEN CHILI CON CARNE, TOMATO SALSA, GUACAMOLE TOPPED WITH CHEESE SAUCE

## FRENCH FRIES | 1350/-

FRENCH FRIES SERVED WITH TOMATO KETCHUP

## CHICKEN TENDER WITH GARLIC AIOLI | 1450/-

CRISPY CRUMB FRIED CHICKEN SERVED WITH GARLIC AIOLI

## GARLIC BREAD | 950/-

CHEESY GARLIC MIXTURE ON HOMEMADE FRENCH BAGUETTE

## BABAGANOUSH | 1650/-

SMOKEY EGGPLANT BABAGANOUSH SERVED WITH HOMEMADE PITA BREAD

## HUMMUS WITH PITA BREAD | 1550/-

HUMMUS SERVED WITH OUR HOME MADE PITA BREAD

## ARANCINI (ITALIAN RICE BALLS) | 1550/-

CHICKEN & MUSHROOMS INFUSED CRUMB FRIED CHEESY RICE BALLS

## WILD BUFFALO WINGS | 1250/-

BATTERED CHICKEN WINGS TOSSSED IN A SPICY BUFFALO SAUCE SERVED WITH A COCKTAIL DIP

## NACHOS | 1950/-

HOMEMADE CORN TORTILLA CHIPS WITH GUACAMOLE, PICO DE GALO AND CREMA.

## TACOS

### PULLED BABY JACK FRUIT | 1650/-

OUR HOMEMADE CORN TORTILLA TACOS WITH YOUR CHOICE OF FILLINGS, WITH GUACAMOLE, PICO DE GALLO, AND CREMA

### SMOKED CHICKEN | 1850/-

### PULLED SEABASS | 2150/-

CONTAIN SHELLFISH 

CONTAIN NUTS 

GLUTEN FREE 

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**WARM STARTERS**

# Refreshing Salads

## CAESAR SALAD

CLASSIC- 1650/-

CRISPY ICEBERG AND ROMAINE LETTUCE, GARLIC CROUTONS, POACHED EGGS WITH OUR HOME MADE CAESAR DRESSING

PRAWN- 2450/-



## MIXED GREEN SALAD | 1550/-

ASSORTED CRISPY LETTUCE, CHERRY TOMATOES, CUCUMBER, ONIONS, BELL PEPPER & CARROTS SERVED WITH CREAMY MUSTARD VINAIGRETTE

## MANGO & PRAWN SALSA | 1950/-

TOMATO AND ONION SALSA MIXED WITH RIPPED MANGOES ON CRISPY ICEBERG LETTUCE WITH SOFT POACHED PRAWNS

## SANTA FE CRISPY CHICKEN SALAD | 1850/-

CRISPY CRUMB FRIED CHICKEN, LETTUCE, CORN, SHREDDED CARROT, MIX PEPPERS, AVOCADO, TOMATO & ONION TOSSED IN A SANTA FE DRESSING WITH HERB CROUTONS

CONTAIN SHELLFISH



CONTAIN NUTS



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# Soup

## PUMPKIN SOUP | 850/-

SLOW ROASTED PUMPKIN, PUREED TO A CREAMY SOUP WITH COCONUT CREAM SERVED WITH HOMEMADE BREAD ROLL

## SMOKED CHICKEN & CORN CHOWDER | 1050/-

CLASSIC & OUR ALL TIME FAVOURITE SMOKED CHICKEN CHOWDER SERVED WITH BREAD ROLL

## ROASTED EGGPLANT SOUP | 850/-

SLOW ROASTED EGGPLANT SOUP WITH FRIED ONION AND CRISPY CURRY LEAVES SERVED WITH HOMEMADE BREAD ROLL

## SEAFOOD DUMPLING SOUP | 1350/-

HOMEMADE SEAFOOD DUMPLINGS IN A GINGER INFUSED BROTH TOPPED WITH CHILI GARLIC OIL SERVED WITH HOMEMADE BREAD ROLL

## CREAM OF BROCCOLI SOUP | 1350/-

CREAM OF BROCCOLI WITH TOASTED ALMONDS & CHEDDAR CHEESE WITH HOMEMADE BREAD ROLL

# Noodles

## MALAYSIAN MIE GORENG

TOFU - 2050/-

CHICKEN - 2650/-

SEAFOOD - 2950/-



SPICY MALAYSIAN STYLE EGG NOODLES STIR FRIED WITH BEAN SPROUTS, SPRING ONION, SHREDDED CARROT & CABBAGE - CHOOSE TOFU, CHICKEN OR SEAFOOD AS YOUR FLAVOR!

## SPICY JAPANESE MISO RAMEN | 2950/-

CHICKEN, MUSHROOMS, BOK CHOY, SPRING ONION, FISH CAKE, CRISPY WONTONS & BOILED EGG IN A MISO INFUSED BROTH

## PAD THAI

VEGGIE - 2050/-

CHICKEN - 2650/-

SEAFOOD - 2950/-



STIR FRIED RICE NOODLES, EGG, BEAN SPROUTS, CABBAGE, CARROT, SPRING ONION & FRIED TOFU IN A RICH & VIBRANT PAD THAI SAUCE, ACCCOMPANIED WITH CRUSHED PEANUT & SOY-CHILI ADD CHICKEN OR SEAFOOD FOR EXTRA FLAVOR

## STIR FRIED NOODLES

CHICKEN | 2150/-

RICE NOODLES, EGGS, CHICKEN, CARROT, AND SPRING ONIONS  
STIR FRIED TOGETHER WITH SOY SAUCE

SEAFOOD | 2850/-

RICE NOODLES, EGGS, TUNA, PRAWN, CALAMARI, CARROT, AND SPRING ONIONS STIR FRIED TOGETHER WITH FISH SAUCE

CONTAIN SHELLFISH

CONTAIN NUTS

GLUTEN FREE

VEGAN

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NOODLES

# Pasta + Risotto

## MUSHROOM RISOTTO | 1950/-

TRUFFLE INFUSED ARBORIO RICE COOKED WITH BUTTON AND SHIITAKE MUSHROOM  
MIXED WITH BUTTER, GARLIC, ONION AND WHITE WINE

## SEAFOOD RISOTTO | 3750/-

ARBORIO RICE COOKED IN SEAFOOD BROTH WITH TUNA, CALAMARI AND PRAWNS  
MIXED WITH BUTTER, ONION AND WHITE WINE

## HOMEMADE RAVIOLI | 2550/-

CHICKEN AND MUSHROOM FILLED HOMEMADE RAVIOLI TOSSED IN  
A CREAMY TOMATO BASIL SAUCE

## SMOKED CHICKEN ALFREDO | 2450/-

PENNE PASTA TOSED IN A CREAMY SMOKED CHICKEN & MUSHROOM SAUCE

## PENNE ARABIATA | 2050/-

PENNE PASTA TOSED WITH TOMATO CONCASSE WITH BLACK OLIVES  
& ROASTED BELL PEPPERS

## BOLOGNESE | 2550/-

SPAGHETTI COOKED WITH CHICKEN BOLOGNESE SAUCE

## GARLIC SHRIMP PASTA | 2750/-

OUR HOME MADE FRESH FETTUCCINE AND GRILLED PRAWN TOSED IN A GARLIC AGLIO E OLIO

## SQUID INK SEAFOOD PASTA | 2850/-

OUR HOMEMADE SQUID INK SEAFOOD SPAGHETTI COOKED IN A  
CREAMY SEAFOOD SAUCE WITH TUNA, CALAMARI, AND PRAWNS.

## LASAGNA

### CHICKEN | 2950/-

LAYERED PASTA SHEETS FILLED WITH  
CHICKEN BOLOGNESE, BÉCHAMEL SAUCE  
& MOZZARELLA CHEESE - SERVED WITH  
MIXED HOUSE SALAD

### VEGETABLE | 3150/-

LAYERED PASTA SHEETS FILLED WITH  
EGGPLANT, ZUCCHINI & BELL PEPPERS  
ROASTED IN GARLIC OLIVE OIL,  
WITH A BÉCHAMEL SAUCE &  
MOZZARELLA CHEESE - SERVED WITH  
MIXED HOUSE SALAD

CONTAIN SHELLFISH



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# Burger + Sandwich and Wraps

## TERIYAKI CHICKEN BURGER | 2550/-

TERIYAKI MARINATED CHICKEN THIGH IN A HOMEMADE POTATO BUN SERVED WITH ROASTED BABY POTATOES & BBQ AIOLI

## CHICKEN LUMBERJACK BURGER | 2750/-

HOMEMADE Brioche BUN, CRISPY CHICKEN, CHEESE, ICEBERG LETTUCE & PICKLE MAYO WITH ROASTED BABY POTATOES

## VEGGIE BURGER | 2150/-

HOMEMADE VEGETABLE PATTY, CRISPY ICEBERG LETTUCE PICKLE GHERKIN AND CARAMALIZED ONION ON POTATO BUN WITH SWEET POTATO FRIES

## CHEESY EGG & POL SAMBOL ROAST PAAN SANDWICH | 1950/-

SRI LANKAN STYLE OMELETTE TOPPED WITH MELTED CHEESE & SPICY COCONUT SAMBOL IN A LOCAL STYLE ROASTED BREAD WITH POTATO WEDGES

## TANDOORI CHICKEN WRAPS | 2350/-

TANDOORI MARINATED GRILLED CHICKEN MIXED WITH CHEDDAR CHEESE, CRISPY ICEBERG LETTUCE, TOMATO AND ONION SALSA WITH ROASTED BABY POTATOES

## TUNA AVOCADO WRAP | 2550/-

GRILLED TUNA, AVOCADO AND CHEDDAR CHEESE WITH LETTUCE AND CHERRY TOMATOES SERVED WITH ROASTED BABY POTATOES

## CHICKEN FOCACCIA | 2350/-

HOME MADE FOCACCIA BREAD WITH BASIL PESTO, GRILLED CHICKEN, CHICKEN BACON SUN DRIED TOMATOES AND LETTUCE WITH CHEESE

## VEGETABLE AND PESTO CIABATTA | 2350/-

HOMEMADE CIABATTA BREAD WITH GRILLED VEGETABLES AND BASIL PESTO WITH FETA CHEESE.

## CHICKEN PHILLY CHEESESTEAK SANDWICH | 2350/-

HOMEMADE FRENCH BREAD WITH GRILLED CAJUN CHICKEN, BELL PEPPER AND JACK CHEESE

# Tex - Mex

## LOADED QUESADILLA

### CHICKEN | 2850/-

### PRAWN | 2950/-

### VEGETABLE | 2650/-

YOUR CHOICE OF GRILLED VEGETABLES, CHICKEN OR PRAWNS WITH JACK CHEESE, BELL PEPPERS & MUSHROOM ACCOMPANIED BY GUACAMOLE, PICO DE GALLO & CREMA

## BURITO

### SMOKED CHICKEN | 2850/-

### GRILLED VEGETABLE | 2950/-

SALSA VERDE LAYERED TORTILLA WITH YOUR CHOICE OF GRILLED VEGETABLES OR SMOKED CHICKEN MIXED WITH MEXICAN RICE, MEXICAN SLAW, FRIJOLES NEGROS, JACK CHEESE, AND GRILLED VEGETABLES, SERVED WITH GUACAMOLE, SALSA, AND CREMA

CONTAIN SHELLFISH



CONTAIN NUTS



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# Mains

## CHICKEN PARMESAN | 3150/-

CRUMBED CRISPY CHICKEN FILLET TOPPED WITH BASIL INFUSED TOMATO SAUCE, MOZZARELLA & PARMESAN CHEESE - SERVED WITH SEASONAL VEGETABLES & MASHED POTATOES

## YELLOW FIN TUNA STEAK | 3650/-

GRILLED YELLOWFIN TUNA WITH CREAMY MASHED POTATOES, ROSEMARY INFUSED SEASONAL VEGETABLES TOPPED WITH TOMATO BUTTER SAUCE & RED PEPPER COULIS

## FISH AND CHIPS | 2850/-

BEER BATTERED MAHI MAHI AND HOMEMADE POTATO WEDGES SERVED WITH TARTAR SAUCE, MASHED KIDNEY BEANS AND TOMATO KETCHUP

## TEMPURA PRAWN | 3150/-

TEMPURA BATTERED PRAWNS WITH GARLIC RICE, FRESH SALAD CHILLY SOY AND SWEET CHILI SAUCE

## PAN FRIED TENDER CHICKEN | 2550/-

GRILLED CHICKEN WITH COCONUT INFUSED RICE AND SAUTÉED VEGETABLES WITH MASALA GRAVY

## GRILLED SEABASS | 3450/-

GRILLED SEABASS, MASHED BROCCOLI & PUMPKIN PUREE WITH BRAISED LEEKS AND HERB BUTTER SAUCE

## HOT BUTTER CUTTLEFISH | 2950/-

BATTERED CUTTLEFISH TOSSSED IN AN ASIAN STYLE SPICY GARLIC, BELL PEPPER AND ONION SAUCE SERVED WITH STEAMED RICE

## GRILLED CRAB | 6250/-

LOCALLY CAUGHT INDIAN OCEAN CRAB GRILLED AND TOPPED WITH GARLIC BUTTER SAUCE - SERVED WITH SAUTÉED SEASONAL VEGETABLES, HERB CROSTINI, FRENCH FRIES & SALAD

## GRILLED LOBSTER | 12950/-

LOCALLY CAUGHT SEA LOBSTER GRILLED AND TOPPED WITH GARLIC BUTTER SAUCE - SERVED WITH SAUTÉED SEASONAL VEGETABLES, HERB CROSTINI, FRENCH FRIES & SALAD

## OCEAN PLATTER | 18500/-

THE ULTIMATE COMBINATION OF GRILLED YELLOW FIN TUNA, JUMBO PRAWNS, GRILLED PRAWNS, LOBSTER AND CALAMARI SERVED WITH BURNT CORN ON THE COB, SAUTÉED SEASONAL VEGETABLES, FRENCH FRIES, MANGO SALSA & GARLIC BUTTER SAUCE.

## JUMBO PRAWNS | 7950/-

LOCALLY COUGHT RIVER PRAWNS GRILLED AND TOPPED WITH GARLIC BUTTER SAUCE -SERVED WITH SAUTEED SEASONAL VEGITABLES, HERBS CROSTINIE, FRENCH FRIES & SALAD

## BAKED SEER FISH | 3450/-

SRI LANKAN STYLE FILLET OF SEER, SEASONED AND BAKED IN A BANANA LEAF TOPPED WITH CURRIED PRAWN AND SERVED WITH SAUTEED SEASONAL VEGETABLES AND COCONUT INFUSED RICE

CONTAIN SHELLFISH



CONTAIN NUTS



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# Sri Lankan Dishes + Rice Dishes

CHOOSE A CREAMY COCONUT / OR / SPICY BLACK CURRY, CHOOSE STEAMED RICE / OR / HOMEMADE ROAST PAAN. SERVED WITH COCONUT SAMBOL, GOTUKOLA SAMBOL, PINEAPPLE CURRY & PAPADAM.

INDIAN OCEAN CRAB CURRY | 3450/- 🐚

BATTICALOA PRAWN CURRY | 3450/- 🐚

HOUSE CHICKEN CURRY | 2750/-

VEGAN MIXED VEGETABLE CURRY | 2150/- 🌱

POT BIRIYANI | 2150/-

OUR HOMEMADE CHICKEN BIRIYANI SERVED WITH CRISPY BOILED EGG, MANGO CHUTNEY, RAITA SALAD & PAPADAM

STARBEANS CLASSIC YELLOW RICE | 1950/-

COCONUT INFUSED YELLOW RICE WITH CHICKEN CURRY, BRINJAL MOJU, VEGETABLE CUTLET & PAPADAM

NASI GORENG | 2950/- 🐚

STIR FRIED NASI GORENG WITH MIXED SEAFOOD, SERVED WITH A SUNNY SIDE EGG, CHICKEN SATAY, PINEAPPLE SALSA AND A PEANUT BUTTER SAUCE

SEAFOOD PAELLA | 3950/- 🐚 🌱

SAFFRON INFUSED PAELLA RICE WITH TOMATO, BELL PEPPER, OLIVES AND PEAS MIXED WITH TUNA, CALAMARI AND PRAWNS

## FRIED RICE

CHICKEN- 1950/-

VEGETABLE - 1650/-

SEAFOOD -2650/- 🐚

CHICKEN- 1950/-

HOMR MADE ROTTI KOTTU

VEGETABLE - 1650/-

SEAFOOD -2650/- 🐚

DEVILLED CHICKEN | 2450/-

# Desserts + Cakes

BLUEBERRY & WHITE CHOCOLATE CHEESE CAKE | 1650/-

TIRAMISU | 1450/-

BLUEBERRY LEMON CAKE WITH CREAM CHEESE FROSTING | 1250/-

ESPRESSO AFFOGATO | 950/-

WARM HAZELNUT BROWNIE & ICE CREAM | 1250/-

CHURROS | 950/-

WHITE CHOCOLATE BLONDIE | 1150/-

LEMON MERINGUE ICE CREAM PIE | 1150/-

HOT CHOCOLATE LAVA CAKE & ICE-CREAM | 1150/-

CAPPUCCINO CAKE | 950/-

FRESH FRUIT SALAD & ICE CREAM | 1150/-

RED VELVET CAKE | 850/-

CHOCOLATE CAKE & ICE CREAM | 1150/-

CREAM BRULEE | 1350/-

HOME-MADE ICE CREAM - 1200/-

FLAVOURS- COCONUT/ MANGO/ HONEYCOMB/CHOCOLATE RIPPLE/ CINNAMON

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# *Specialty Coffee*

**ESPRESSO** | SOLO 580/- | DOPPIO 680/-

**ESPRESSO MACCHIATO** | SOLO 650/- | DOPPIO 750/-

**CAFE AMERICANO** | MEDIO 750/- | GRANDE 950/-

**CAPPUCCINO** | MEDIO 780/- | GRANDE 1150/-

**CAFE LATTE** | MEDIO 780/- | GRANDE 1150/-

**LATTE MACCHIATO** | MEDIO 780/- | GRANDE 1150/-

**CAFE MOCHA** | MEDIO 1250/- | GRANDE 1450/-

**FLAT WHITE** | MEDIO 780/- | GRANDE 1150/-

**COLD BREW AMERICANO** | MEDIO 850/- | GRANDE 1050/-

**COLD BREW CAPPUCCINO** | MEDIO 880/- | GRANDE 1180/-

( EXTRA SHOT 350/- | EXTRA FRESH MILK - 300/- | SOY MILK - 500/- | ALMOND MILK - 600/- | OAT MILK- 500/- )  
( SYRUP FLAVOURS / CARAMEL / VANILLA / HAZELNUT - 400/- | IRISH CREAM - 450/- )

# *Cold and Iced Tea*

**ICED LATTE** | 950/-

**FRAPPE** | 1350/-

**ICED COFFEE** | 950/-

**ICED MOCHA** | 1550/-

**ICED MACCHIATO** | 950/-

**COFFEE SHAKE** | 1250/-

**ICED AMERICANO** | 850/-

**MOCHA SHAKE** | 1450/-

**ICED ESPRESSO** | 850/-

**CARAMEL FRAPPE** | 1550/-

**COLD BREW LATTE** | 1150/-

**MOCHA BANANA SHAKE** | 1450/-

**COLD BREW TONIC WITH ELDERFLOWER SYRUP** | 1250/-

**COLD BREW ICED AMERICANO** | 1050/-

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## Tea

- CEYLON BLACK TEA | 350/-
- CEYLON MILK TEA | 400/-
- GREEN TEA | 450/-
- FRESH MINT TEA | 450/-
- CLASSIC ICED TEA | 850/-
- PEACH ICED TEA | 950/-
- LEMON ICED TEA | 850/-
  
- MATCHA LATTE | 780/-
- MATCHA ICED LATTE | 950/-
- MATCHA SPARKLING | 950/-

## Milkshakes

- VANILLA | 750/-
- STRAWBERRY | 950/-
- CHOCOLATE | 950/-
- BANANA | 850/-
- CHOCOHOLIC CAKE BLEND | 950/-
- COOKIE DOUGH BLEND | 850/-
- OREO BLEND | 1150/-
- CHOCO-BANANA | 1050/-
- CHOCO-STRAWBERRY | 1050/-
- MANGO | 950/-
- PAPAYA | 850/-

## Chocolate

- HOT CHOCOLATE | 1450/-
- ICED CHOCOLATE SHAKE | 1450/-

## Soft Drinks

- WATER (1 LITRE) | 450/-
- WATER (500ML) | 250/-
- Sprite / Coca-Cola / Fanta | 450/-
- ZERO COKE | 550/-
- TONIC / SODA | 450/-
- GINGER BEER | 450/-
- RED BULL | 1450/-

## lassi

- CLASSIC LASSI | 850/-
- BANANA LASSI | 850/-
- MANGO LASSI | 1050/-
- PINEAPPLE LASSI | 1250/-

## Mocktails

- LIME SODA | 750/-
- VIRGIN MOJITO | 850/-
- VIRGIN PASSIONFRUIT MOJITO | 950/-
- VIRGIN STRAWBERRY & PASSIONFRUIT MOJITO | 1250/-
- FROZEN LIME AND MINT MARGARITA | 1150/-
- FROZEN MANGO AND PASSION MARGARITA | 1150/-
- FROZEN STRAWBERRY AND LIME MARGARITA | 1350/-
- LIME MINT COOLER | 750/-

## Fresh Juice

- FRESH MANGO | 850/-
- FRESH WATERMELON | 850/-
- FRESH PINEAPPLE | 950/-
- FRESH BANANA | 750/-
- FRESH PAPAYA | 750/-
- FRESH LIME | 850/-

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