



menu

FOOD & DRINK

Breakfast (serve until 2.00pm)

CONTAIN SHELLFISH



CONTAIN NUTS



GLUTEN FREE



VEGAN



SUBJECT
TO A 10%
SERVICE
CHARGE

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

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



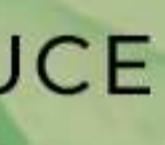
BIRCHER MUESLI | 1350/-

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

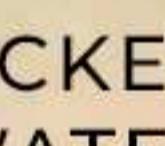
OUR FLUFFY AND CRISPY WAFFLES WILL BE SERVED WITH SWEET OR SAVORY TOPPINGS

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/-)

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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/- 

SMOKED CHICKEN | 1850/- 

PULLED SEABASS | 2150/- 

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

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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

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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

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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

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

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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

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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

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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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