



Menu

FOOD & DRINK



Breakfast *(serve until 2.00pm)*

FRESH ENGLISH | 2150/-

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

STARBEANS VEGAN SPECIAL | 1650/-

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

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 WITH BROWN BREAD AND GREEK YOGHURT

BREAKFAST BOWL | 1950/-

HUMMUS, BROWN RICE, MIXED LEAVES, SPICED CHICKPEAS, CARROT, CUCUMBER, TOMATO 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 HOMEMADE 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/-

FRIED EGGS, CREAM
CHEESE, 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

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CONTAIN SHELLFISH

CONTAIN NUTS

GLUTEN FREE

VEGAN

ENERGY BRUNCH & SMOOTHIE BOWLS

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 LOCAL BREAD

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 TOSSED IN A SPICY BUFFALO SAUCE SERVED WITH A COCKTAIL DIP

NACHOS | 1950/-

HOMEMADE TORTILLA CHIPS WITH GUACAMOLE, PICO DE GALLO AND CREMA.

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STARTERS

Refreshing Salads

CAESAR SALAD

CLASSIC- 1650/-

SMOKED CHICKEN- 1950/-

PRAWN- 2450/-

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

MIXED GREEN SALAD | 1550/-

ASSORTED CRISPY LETTUCE, HERBAL LEAVES (GOTUKOLA AND MUKUNUWANNA) MIXED WITH GRATED COCONUT, CHERRY TOMATOES, CUCUMBER, ONIONS, BELL PEPPER & CARROTS SERVED WITH CREAMY MUSTARD VINAIGRETTE

MANGO & PRAWN SALSA | 1950/-

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

TUNA NICOISE | 1850/-

HERB CRUSTED TUNA COOKED TO RARE WITH POTATO, TOMATO, LETTUCE, BEANS AND OLIVES WITH SOFT BOILED EGG

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

CONTAIN SHELLFISH



CONTAIN NUTS



GLUTEN FREE



VEGAN



SUBJECT
TO A 10%
SERVICE
CHARGE


REFRESHING SALADS & SOUP

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, EGG NOODLES & 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, ACCOMPANIED WITH CRUSHED PEANUTS & 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

VEGETABLE | 1750/-

RICE NOODLES, CARROT, AND SPRING ONIONS STIR FRIED TOGETHER

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 TOPPED WITH BASIL OIL AND SUN-DRIED TOMATOES

CHICKEN ALFREDO | 2450/-

PENNE PASTA TOSSED IN A CREAMY CHICKEN & MUSHROOM SAUCE

PENNE ARRABBIATA | 2050/-

PENNE PASTA TOSSED WITH TOMATO CONCASSE WITH BLACK OLIVES & ROASTED BELL PEPPERS TOPPED WITH BURRATA CHEESE

BOLOGNESE | 2550/-

SPAGHETTI COOKED WITH CHICKEN BOLOGNESE SAUCE

GARLIC SHRIMP PASTA | 2750/-

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

LASAGNA

CHICKEN | 2950/-

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

VEGETABLE | 2750/-

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



CONTAIN NUTS



GLUTEN FREE



VEGAN



SUBJECT
TO A 10%
SERVICE
CHARGE

PASTA + RISOTTO

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 CAJUN CHICKEN, MUSHROOMS, BELL PEPPER AND CHEESE

Tex - Mex

TACOS

PULLED BABY JACK FRUIT | 1650/- SMOKED CHICKEN | 1850/- GARLIC SHRIMP | 2150/-

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

LOADED QUESADILLA

CHICKEN | 2850/- PRAWN | 2950/- VEGETABLE | 2650/-

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

SMOKED CHICKEN BURITO | 2850/-

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

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SERVICE
CHARGE

CONTAIN SHELLFISH

CONTAIN NUTS

GLUTEN FREE

VEGAN

BURGER | SANDWICH | WRAPS | TEX-MEX

Mains

CHICKEN PARMESAN | 3150/-

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

YELLOW FIN TUNA STEAK | 3650/-

GRILLED YELLOWFIN TUNA WITH CREAMY MASHED POTATOES, ROSEMARY INFUSED SEASONAL VEGETABLES TOPPED WITH TOMATO BUTTER SAUCE & CAPERS SABAYON

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/-

PAN FRIED CHICKEN BREAST WITH COCONUT INFUSED RICE AND SAUTÉED VEGETABLES WITH CURRIED MASALA SAUCE

GRILLED SEABASS | 3450/-

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

HOT BUTTER CUTTLEFISH | 2950/-

BATTERED CUTTLEFISH TOSSED 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

GLUTEN FREE



VEGAN

SUBJECT
TO A 10%
SERVICE
CHARGE

MAINS

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 AND FRIED BOILED EGG WRAPPED
AND BAKED IN A BANANA LEAF

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

CHICKEN- 1950/-

FRIED RICE
VEGETABLE - 1650/-

SEAFOOD -2650/- 

CHICKEN- 1950/-

HOME 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/- 

CAPPUCCINO CAKE | 950/-

WARM HAZELNUT WHITE CHOCOLATE BLONDIE | 1150/- 

RED VELVET CAKE | 850/-

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

CREAM BRULEE | 1350/-

CHOCOLATE CAKE & ICE CREAM | 1150/-

CLASSIC OPERA CAKE | 950/-

HOME-MADE ICE CREAM - 1200/-

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

SUBJECT
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SRI LANKAN DISHES | DESSERTS + CAKES

CONTAIN SHELLFISH

CONTAIN NUTS

GLUTEN FREE

VEGAN

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/-

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

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

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

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

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

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

Cold and Iced Coffee

ICED LATTE | 950/-

ICED COFFEE | 950/-

ICED MACCHIATO | 950/-

ICED AMERICANO | 850/-

ICED ESPRESSO | 850/-

COLD BREW ICED LATTE | 1150/-

COLD BREW TONIC WITH ELDERFLOWER SYRUP | 1250/-

FRAPPE | 1350/-

ICED MOCHA | 1550/-

COFFEE SHAKE | 1250/-

MOCHA SHAKE | 1450/-

CARAMEL FRAPPE | 1550/-

MOCHA BANANA SHAKE | 1450/-

COLD BREW ICED AMERICANO | 1050/-

SUBJECT
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SPECIALTY COFFEE | COLD + ICED COFFEE

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/-

MASALA CHAI | 750/-

MATCHA LATTE | 780/-

MATCHA ICED LATTE | 950/-

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/-

lassi

CLASSIC LASSI | 850/-

BANANA LASSI | 850/-

MANGO LASSI | 1050/-

Milkshakes

VANILLA | 750/-

STRAWBERRY | 950/-

CHOCOLATE | 950/-

BANANA | 850/-

CHOCOHOLIC CAKE BLEND | 950/-

COOKIE DOUGH BLEND | 850/-

OREO BLEND | 1150/-

MANGO | 950/-

PAPAYA | 850/-

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 PAPAYA | 750/-

FRESH LIME | 850/-

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