A LA CARTE MENU

Served From 12.30p.m to 2.30p.m & 7.30p.m to 10.00p.m

Teasing Starters

Preparation time is 20 minutes

Caesar Salad Rs.1600

Iceberg Lettuce, Chopped Crispy Bacon, Chopped Parsley, Parmesan Cheese, Crumbed Anchovy, Croutons & Julienne of Tomato Served with Caesar Dressing

Chilled Prawn

Rs.1700

Marinated Prawns Served in Onion, Tomato & Curd Salad On Top of seafood Bisque, accompanied with Julienne of Vegetables And Chilli Toast

Chicken Salad with Chilled Green Tea

<u>Rs.</u> 1350

Lemongrass, Sambol Oelek, and Onion Mixed with Marinated Chicken salad in Crispy Spring Roll Basket, Served with Chilled Green Tea and Soy Reduction

Oriental Mixed Salad

Rs.1350

Freshly Picked Lettuce, Tomato, Cucumber, Onion, Bell Pepper, Mint & Parsley Tossed in Lime Vinaigrette Topped with Fried Pita Bread Dices

Tea Wood Smoked Fish

Rs.1600

Homemade Tea Wood Smoked Marlin Fish Served with Honey Cumin Dressing

Pepper Smoked Beef Roulade

Rs.1600

Cream Cheese & Three Coloured Peppers Stuffed Smoked Beef Roulade, Homemade Pickled Vegetables & Julienne of Vegetables Served With sweet Balsamic Reduction

Batter Fried Paneer Cheese

Rs.2600

Paneer Cheese Sticks Dipped in Batter & Deep Fried, Accompanied With Julienne of vegetables & Well Flavoured Tamarind and Coriander Water With Curry Gravy

Slow Roasted Tomato & Egg Plant Mousse

ls.2500

Organic Herbs, Olive Oil, Garlic Marinated Egg Plant Mousse, Slow Roasted Tomato Served With Pesto Sauce



LA CARTE MENU

Served From 12.30p.m to 2.30p.m & 7.30p.m to 10.00p.m

From the Soup Tureen

Preparation time is 20 minutes

Essence of Tomato

Rs.1600



Puree of Up Country Vegetables With Almond Flakes

Rs.1600

Oriental Style Lentil Soup

Rs.1500

Cumin Hinted Puree of Lentil & Rice Served With a Dash Of Lime Juice

Rs.1400

Corn and Vegetable Soup

Chicken and Wild Mushroom Broth

Rs.1500

Shourbet Djaaj Bruz (Chicken & Lentil Soup) Rs.1500

Chicken, Lentil & Celery Soup Garnished with Rice

Soup of the Day

Rs.1500

Tea Factory Signature

Preparation time is 40 minutes

Heritance Tea Factory Signature Dish Rs.4200 Chicken Wadai, Keera Wadai & Tandoori Wadai Served With Chicken Kebab and Prawn Saté Accompanied With Red Rice Fried Rice, Paper Thin Dosai, Tamarillo Chutney & Nasturtium Oil



A LA CARTE MENU

Served From 12.30p.m to 2.30p.m & 7.30p.m to 10.00p.m

Tea Factory Kitchen Gourmet Selection

Preparation time is 25 minutes

Grilled Seer Fish Steak

Rs.3700

Dill & Lime Marinated Grilled Seer Fish Steak Snow Potatoes and Buttered Vegetables Served with Garlic Cream Sauce & BBQ Sauce

Imported Braised loin of Lamb Rack

Rs.12,000

Pesto marinated Slow Roasted Rack of Lamb with Snow Potatoes and Buttered Vegetables Served with Organic Mint Jus

Tossed Prawns

Rs.2800

Spicy Marinated Prawns Tossed in Soya Reduction Served with Garlic Rice

Stuffed Juicy Grilled Chicken Breast

Rs.4500

Cumin & Lemon Hinted Stuffed Breast of Chicken on Savoury Cous cous Served With Balsamic Reduction

Australian Beef Tenderloin

Rs.4000

Grilled to Your Choice of Degree & Accompanied With Snow Potatoes and Buttered Vegetables Served With Cracked Pepper Jus

Sri Lankan Style Pork Chops

HALÂL

Rs.8150

Ceylon Spice Marinated Pork Chops With Snow Potatoes and Buttered Vegetables Served With Cinnamon & Pineapple Chutney

Your Choice of Pasta - Spaghetti or Penne

Preparation time is 20 minutes

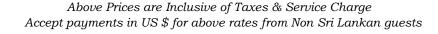
Served with the Choice of,



Cream Sauce Rs.2500

Napolitana Sauce

Rs.2500



A LA CARTE MENU

Served From 12.30p.m to 2.30p.m & 7.30p.m to 10.00p.m

From Sri Lankan & Asian Kitchen

Preparation time is 40 minutes

Rice & Beef Mustard Curry Rs.3950

Rice & Chicken Coriander Curry Rs.3150

Rice & Seer Fish Curry Rs.3150

Rice & Prawn Curry Rs.3150

Rice & Vegetable Curry Rs.2250

Rice & Curry Dishes Will Be Served with Dhal Curry & Two Types of Vegetable Curries, Chutney, Papadum and a Sambol

Choice of Biryani with Mango chutney, Raita Salad, Mint Sambol
Biriyani preparation time is 40 minutes

Chicken Biryani Rs.3700

Beef Biryani Rs.4950

Mutton Biryani Rs.8650

Vegetable Biryani Rs.2700

Vegetable Fried Noodles Rs.1250

Vegetable Chopsuey Served with White Rice Rs.1900

Fried Chilli Chicken with Nuts Rs.1250

Steamed Rice Portion Rs.550

Cauliflower Curry Rs.800

LA CARTE MENU

Served From 12.30p.m to 2.30p.m & 7.30p.m to 10.00p.m

Dhal Makhani Rs.1700

Potato & Pea Masala Rs.1700

Plain Chapathi (02 Nos)

Rs.550

Misty Delight Desserts

Preparation time is 20 minutes

Hethersett Organic Green Tea Mousse with Orange Sauce Rs.1600



Rhubarb Crumble Tart with Custard Sauce & vanilla ice Rs.3700 cream

Watalappam

Rs.1500

A Sri Lankan Style Coconut Custard Pudding made of Coconut Milk, Jaggery, Cashew Nuts, Whole Eggs, Cardamom, Cloves, and Nutmeg

Three Types of Ice Cream with Chocolate Sauce & Nuts

Rs.1500

Carved Fresh Fruit Platter Rs.1500

Curd & Passion Fruit Cheese Cake with Strawberry Sauce

Rs.2250

Curd & Kithul Treacle (Palm Sugar) Rs.1250

