

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

Rs. 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

Rs.2500

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



Vegetarian Item

*Above Prices are Inclusive of Taxes & Service Charge
Accept payments in US \$ for above rates from Non Sri Lankan guests*



A 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



Corn and Vegetable Soup

Rs.1400



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

Heritage 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

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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 Couscous 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

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

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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

Biryani 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**



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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 cream

Rs.3700

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



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