



Sri Lankan Cuisine

Cuisine Types : Sri Lankan

Special Dishes:

Hoppers: Crispy-edged rice flour pancakes typically served with coconut sambal or curries.

Kottu Roti: A popular street food dish made with chopped flatbread, vegetables, and a choice of meat or seafood.

Pol Sambol: A spicy coconut relish made with grated coconut, chili, and lime.

Restaurant 2 - Asian Fusion:

Cuisine Types: Asian Fusion (with Sri Lankan influence)

Special Dishes:

Jaffna Crab Curry: A spicy and flavorful curry made with crab and traditional Sri Lankan spices.

String Hoppers: Steamed rice flour noodles often served with a variety of curries.

Lamprais: A Dutch-influenced dish featuring rice, meat, and vegetables wrapped in a banana leaf.

Restaurant 3 - Western-Style Dining:

Cuisine Types: International with Sri Lankan twists

Special Dishes:

Sri Lankan Grilled Fish: Fresh catch of the day marinated with local spices and grilled to perfection.

Vegetable Roti: Savory pastry filled with spiced vegetables, a popular Sri Lankan snack.

Watalappam: A traditional Sri Lankan dessert, similar to flan, made with coconut milk and jaggery.