



ERAELIYA
VILLAS & GARDENS

MENU

BREAKFAST MENU

Our breakfast is served between 08:00 and 12:00



Seasonal tropical fresh fruit & juice
Pot of Ceylon Tea or Coffee
Homemade bread basket served with butter
and homemade tropical fruit jam

EGGS CHOICE

Poached Eggs

Served on country bread, avocado, sundried tomatoes, feta & basil
Veg/Vegan option – Tofu

Country Breakfast

Sunny side up eggs with bratwurst sausage, baby potatoes,
spinach and grilled mushrooms. Served with grilled country bread

Sri Lankan Omelette

Served with coconut sambol & coconut roti

Madam's Breakfast

Two boiled eggs, tomato-avocado salad, feta cheese & grilled country bread

OR

SWEET CHOICE

Granola & Seasonal Fruit

Served with curd and kitul palm treacle

Coconut Oat Porridge

Served with peanut butter, banana, cashew and treacle

Lime pancakes

Served with curd, treacle, cashew & passion fruit



OR TRADITIONAL SRI LANKAN BREAKFAST

Please order a day before

String hoppers
Coconut roti
Milk rice

served with

Fish, chicken or vegetable curry
Coconut sambol
Lunu miris
Dhal curry

Recommended with Eraeliya Breakfast

Besserat De Bellefon Brut from France

Bottle 113 \$

OR

Anna De Codorniu Blanc de Blancs Cava Brut from Spain

Bottle 46 \$

OR

Nederburg Premiere Cuvee Brut from South Africa

Bottle 29 \$



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SMALLER BITES

Eraeliya Cashew Nuts

Warm-fried with curry leaves and sea salt

\$10

Pineapple Achcharu

Local drink snack with a spicy spice mix to dip in

\$6

Tempura Curry Leaves

Crispy curry leaves with curry dip

\$6

House Guacamole

Smashed avocados, spices and herbs served with pita chips

\$10

Fake Snails

Button mushrooms gratinated with garlic & herb butter and Parmesan cheese – served with our bread

\$10

Prawns Pil Pil

Juicy prawns in our hot olive oil, garlic, chilli and herbs – served with bread

\$13

The SHNTZL

Chicken schnitzel with raw slaw, caper butter and grilled lemon

\$13

Fries

Plain or with Parmesan cheese (+\$1)

\$5



CRUDO SELECTION

Selection of the very fresh raw fish served in different marinades. We use local fresh fish & seafood as tuna, mahi mahi, sea bass, prawns.

Ask for the specials of the day: Served sashimi style, crudo, carpaccio or tartar style.

\$12

GARDEN FRESH SALADS

Salad Nicoise

Served with fresh tuna (medium grilled) potatoes, egg, olives, green beans, tomato, onion, cucumber, Anchovies, salad in a Dijon vinaigrette dressing.
(Can be served with chicken, prawns or tofu as options)

\$16

Watermelon & Feta Salad

Refreshing, cool watermelon, olives, feta cheese and mint dressed in olive oil and lemon

\$10

Local Burrata Salad

Creamy local burrata with local tomatoes, basil, and olive-oil dressing

\$13

SOUP

Gazpacho

Chilled tomato and cucumber soup with a lot of basil, served with our fresh bread

\$12

Roasted Pumpkin Creamy Soup

Rich pumpkin blended with ginger, celery, coconut milk, and coriander

\$12

Tom Yum Soup

Thai-inspired spicy seafood broth, local prawns, mushrooms, tomato, onion, lemongrass and coriander (no rice)

\$13

THE FAST FARE

Smash Burger Cheese Royale

Chicken or beef, house dressing, tomato, onion, pickle, salad, served with house fries

\$20

The House Wrap

Chicken, prawns or tofu; served with fries

\$15

Fish & Chips

Beer-battered mahi-mahi with fries and house-made tartare sauce & lemon

\$16

Pasta of the Day

Seafood cream sauce | Spicy tomato | Basil pesto | or ask our chefs for your favorite pasta and we will try to make it

\$13

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BIGGER PLATES

Signature Tuna Steak

Grilled island tuna fillet served with seasonal vegetables, tomato salsa, and ginger soy sauce

\$17

Grilled Mahi-Mahi Fillet

Accompanied by pumpkin purée, green beans, and tropical salsa

\$17

Catch of the Day

Weligama fish, lobster, crab, prawns - whatever is available from the market. Please pick two sides of your choice

\$22

Southern Style Rice & Curry

Family-style platter featuring a selection of traditional Sri Lankan curries, rice (basmati or country), and crispy papadum

\$14

SIDES

Basmati Rice

\$5

Green Salad

\$5

French Fries

\$5

Parmesan Fries

\$6

Garden Vegetables

\$5

Tomato Salad

\$6

Avocado Mash

\$5

Roasted Baby Potatoes

\$5

DESSERTS

Curd & Treacle

Village buffalo curd with kitul palm treacle, enhanced with passion fruit

\$6

Seasonal Fruit Platter

Hand-cut fruits reflecting the island's best picks

\$5

Ice Cream Bowl

Flavours change daily - ask your server

\$6

Chocolate Brownie

Freshly baked comfort - add ice cream if you wish

\$6

Watalappam

Traditional coconut caramel custard, made from a cherished family recipe

\$6

NOTES

Please let us know if you have any special cravings, we're flexible and, with some notice, can cook to your preferences and any dietary requirements or allergies. Our team will be happy to engage in a conversation so we can meet your wishes, desires or special requests. At

Eraeliya YOU always come first and we will do all we can to give you an experience with Love & Care...

MENU FOR OUR LITTLE GUESTS

We believe kids should not be treated differently, most of our dishes can be served in smaller portions and we are always keen to cook to the liking of their taste buds. Let us know what your little prince or princess likes the most and we will tailor a feast around it.

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ERAELIYA SPECIALTIES

Please order the day before

SOUTH COAST CRAB CURRY

Locally sourced mud crabs cooked in Sri Lankan spices,
coconut milk and fresh murunga leaves

Served with steamed rice, kade pan & coconut sambol

- 38 \$ -

Recommended with a glass of Borsao Rosado from Spain

Bottle 27 \$ / 5 \$ By the Glass

WELIGAMA SEAFOOD PLATTER

Grilled king prawns, squid, and rock fish

Served with cumin rice or fries, and green salad

- 44 \$ -

Recommended with a glass of Danzante Pinot Grigio IGT from Italy

Bottle 42 \$

ERAELIYA LOBSTER DINNER

Seafood chowder

Garlic shrimp with fresh parsley and paprika

Passion fruit sorbet

Grilled lobster | Jambo prawns
Saffron rice and green salad

Dessert of the day

Tea or coffee

- 104 \$ -

*Recommended
with a glass of Marquis De Beau Rond Sauvignon Blanc from France*

Bottle 32 \$ / 6 \$ By the Glass



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PRIVATE BBQ FOR TWO

Seafood on the grill

King prawns (400g) | Baby rock fish (500g) | Calamari (200g)

Extra on the grill

Chicken (400g) | Chicken sausage (100g)

Potato, corn and green salad

BBQ sauce or garlic butter

- 104 \$ -

Recommended with a glass of Obikwa Cabernet Sauvignon from south Africa

Bottle 23 \$ / 5 \$ By the Glass

OR

Danzante Pinot Grigio IGT from Italy

Bottle 35 \$ / 7 \$ By the Glass



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FRESH & HEALTHY

Green with Passion

Gotukola, banana, passion fruit

\$4

Cleansing Delight

Banana, gotukola, pineapple, king coconut

\$4

Refresher

Fresh mint, pineapple, king coconut, lime juice

\$4

Cooling Lassi

Curd, lime juice, jaggery, fresh mint, cardamom

\$4

Seasonal Smoothie

Your choice of pineapple, papaya, passion fruit, mango, banana, watermelon or mixed fruit

\$4

SOFT DRINKS

King Coconut

\$4

Coca Cola Can | Coca Cola Zero Bottle

\$4

Sprite | Tonic | Soda Bottle | Ginger Beer

\$4

Lime Soda | Coconut Lime Drink

\$4

Olu Sparkling Water

\$5



TEA

Pot of Ceylon Tea

\$5

Pot of Pure Lemongrass Tea

\$5

Pot of Black Tea with Lemongrass

\$5

Pot of Ginger Lemon Tea

\$5

Pot of Passion Fruit Tea

\$5

Pot of Green Tea

\$5

Iced Tea

\$5

COFFEE BAR

Espresso | Americano

\$5

Pot of Ceylon Black Coffee

\$5

Cappuccino | Café Latte

\$5

Iced Coffee | Hot Chocolate

\$5

MOCKTAILS & COCKTAILS

Virgin Mojito

\$4

Virgin Pina-Colada

\$4

Virgin Passion Fruit Mojito

\$4

Virgin Caipirinha

\$4

Mojito Classic | Mango Mojito

\$5

Pineapple Mojito | Passion Mojito

\$5

Signature Sangria Recipe | Wine Spritzer

\$7

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BEER

Lion Lager Can

\$7

Carlsberg Bottle

\$5

Lion Stout Bottle

\$7

Lion Lager Bottle

\$5

SPARKLING WINE

Anna De Codorniu Blanc de Blancs Cava Brut from Spain

Brilliant yellow color with green hues and a fine, persistent perlage. On the nose, citrus notes and flavours of tropical fruit, wonderfully complemented by toast and brioche, so that the Cava offers a nice complexity. On the palate, creamy and long lingering.

\$65

Nederburg Premiere Cuvee Brut from South Africa

Brilliantly clear with a lasting sparkle. The nose has delicate floral and fruit aromas leading to a crisp palate with a fresh and lingering aftertaste.

\$40

Danzante Prosecco Spumante Brut Docg, Veneto, Italy

Greenish yellow colour with intense floral aromas such as wild flowers. Finer bubbles give creamy texture with hint of citrus fruits.

\$50

Freixenet Rose Extra Dry

Freixenet Italian Rose is fresh and fruity with the delicate aroma of red fruits and an elegant base of white flowers and apples. On the palate, the alluring, sweet red fruits blended in perfectly light, effervescent bubbles make this a delightful wine to be enjoyed on its own, or as a refreshing pairing with food.

\$55

CHAMPAGNE

Besserat De Bellefon Brut, Epernay-France

Fine, persistent froth forming a noticeable ring, beginning with floral aromas. The aromatic palette reveals more fruity fragrances such as white peach, plum & hazelnut. Fresh and lively, full-bodied with a very silky structure.

\$130

Besserat De Bellefon Rose Brut, Epernay-France

The colour is pink with salmon glints. Fine, light bubbles form a creamy ring of froth. The nose is generous, intense and sophisticated and strongly marked by summer berry fruits. It evokes an impression of jelly, redcurrant and almond. The attack is tangy.

\$160

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\$55

Laurent Perrier Rose

Elegant, with colour changing naturally from a pretty raspberry hue to salmon pink. A precise nose of extraordinary freshness and a wide range of red fruits: raspberry, redcurrant, strawberry and black cherry. A fresh and sharp attack for this supple and rounded wine. On the palate, it offers the sensation of plunging into a basket of freshly picked red berries.

\$250

Laurent Perrier Brut

A pale gold colour. Fine bubbles feed a persistent mousse. A delicate nose with hints of fresh citrus and white flowers. The wine's complexity is expressed in successive notes such as those of vine peach and white fruit.

\$160

RED WINES

Lupe Cholet Beaujolais Villages Rouge AOC from France

It has a deep ruby-red colour. It has fine and typical fruit in the nose with red and black small fruit and a floral aspect. Very fleshy and smooth on the palate, it has a full, well-balanced body.

\$60

Frescobaldi Pater Sangiovese Toscana IGT from Italy

The nose reveals lovely fruit sensations of raspberry and plum, followed by notes of vanilla that set the stage with spicy hints of liquorice. A notable freshness both on the nose and on the palate. The finish is dominated by fresh notes of juniper.

\$60

Sandalford Margaret River Cabernet Merlot from Australia

Distinct dark cherry red in colour with a cerise hue. This very perfumed wine on the nose just brimming with sweet violet scents, mulberry and some vanillin oak notes. A seamless wine on the palate with silky tannins and bags of ripe cassis flavours intermingled with French oak cedar nuances.

\$60

Obikwa Cabernet Sauvignon from South Africa

Elegant deep red, a delicious amalgam of cigar box, wild berry, chocolate and mocha tempered by soft oak vanillin. A medium to full-bodied wine with ripe fruit and delicate oak spice flavours and strong tannins.

\$40 (Bottle) | \$8 (By the Glass)

Los Pasos Malbec from Argentina

Fresh and fruity aroma that reminds us of strawberry, cherry and blackberry jam with hints of toasty vanilla aromas and subtle notes of tobacco obtained from the barrels. Sweet with silky and round tannins, and balanced acidity.

\$35

ROSE WINES

Borsao Rosado from Spain

With a luminescent red colour with warm sparkles, this wine has a very strong aroma of wild sweet fruits. Very fresh young and rich with hints of floral and spicy tones, the wine balanced on the palate and in harmony with its acidity.

\$35

NON-ALCOHOLIC

Edenvale Shiraz Wine

\$35

Edenvale Cabernet Wine

\$35

Edenvale Chardonnay Wine

\$35

May Gold Sparkling Wine

\$25

Bitburger Beer

\$6

WHITE WINES

Chateau Toutigeac Bordeaux Blanc from France

Bordeaux enjoys the distinction of being the largest AOC vineyard of France, and this can be attributed to its great diversity of high-quality terroirs. The broad range of wines that it produces will satisfy every wine lover for every occasion, while offering a wide price range. Graphic factors and the styles of wine produced are what define the <>six families> of Bordeaux wine.

\$40

Marquis De Beau Rond Sauvignon Blanc from France

This elegant and complex Sauvignon Blanc exudes aromas of limes and green apple with hints spice and subtletropical trop undertones. The palate is lively and juicy with a crisp acidity and zesty, lingering finish.

\$40

Danzante Pinot Grigio IGT from Italy

Luminous straw yellow with generous gold highlights. The bouquet is rich with aromas of tropical fruit such as papaya and pineapple, followed by delicate floral papaye notes. The aromatic fruitiness continues onto a generous, full-bodied palate that is wonderfully fresh and lively. A dynamic finish ends on a subtle note of crisp fruit.

\$45

Sandalford Estate Reserve Sauvignon Blanc Semillon from Australia

The nose is redolent of nettle, lightly mown grass and ripe gooseberries. The palate is zesty with the characters on the noise filtering through into what is a classic dry white wine style, made famous in Western Australia.

\$50

Silene Cellar Selection Sauvignon Blanc Malborough from New Zealand

The Cellar Selection Sauvignon Blanc has ripe tropical and gooseberry fruit flavours with a zingy finish and impeccable balance. A great aperitif or seafood wine made for drinking young.

\$65

Los Pasos Chardonnay Semillon from Argentina

Strong bouquet with balanced acidity. Fresh and fruity, with notes of citrus, green apple and tropical fruits, such as pineapple. FrFuity, fresh and balanced. Silickness and good volume in the mouth that result in a long finish.

\$35 (Bottle) | \$7 (By the Glass)

Obikwa Chenin Blanc from South Africa

OBiKWA wines are palate pleasing with a sense of fun as depicted by our bright yellow ostrich with its remarkable long neck! Produced in the Adam Tas Cellars in Stellenbosch, our wines pay homage to the intrepid OBiKWA people for whom the ostrich represents a life force and trusty companion.

\$32

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WELIGAMA
SRI LANKA