

ALL DAY

11:00 A.M. to 10:00 P.M.

STARTERS

SALAD BAR

P Caesar Salad			V Seasonal Up-Country Salad	3,900
Romaine lettuce, pork bacon, anchovies, croutons, parmesan flakes and caesar dressing	2,800		Garden greens with cherry tomatoes, avocado, grilled button mushroom, cucumber and pomegranate - citrus dressing	
With grilled chicken	3,400		S Prawn and Mango Salad	4,300
S With grilled prawns	3,800		Grilled prawns with iceberg lettuce, mango, tomatoes, broccoli, pumpkin seeds and raspberry lemongrass vinaigrette	

SOUP COUNTER

VNV Creamy Tomato Soup	2,200		●S Wonton Noodle Soup	2,900
Slow-roasted tomato blended with herbs, ricotta tortellini and home grown basil oil			Prawn dumpling with Chinese green vegetables, chicken broth and egg noodles	
V Mushroom Cream Soup	2,600		S Penang Curry Laksa	3,200
Herb crouton			Yellow noodles with bean curd puff, prawns, pulled chicken, beansprouts and egg in spicy coconut broth	

SANDWICHES BURGERS AND WRAPS

●N Reuben Sandwich	5,500		P Club Sandwich	4,800
Sliced cured beef, sauerkraut, homemade dressing, Swiss cheese and panini bread			Pan-fried chicken breast with pork bacon, fried egg, aged cheddar, smoked ham, lettuce, tomato and mustard mayonnaise	
N Beef Burger	7,200		N Chicken Kathi Roll	4,800
Hand molded Australian beef burger with cheese and pickles in a sesame bun			Bell pepper, sautéed onion, fresh coriander and garlic mayo	
N Crispy Chicken Burger	4,800		NV Paneer Kathi Roll	5,200
Buttermilk fried chicken with curry mayonnaise, jalapeño, cabbage and mango slaw in sesame bun			Bell pepper, sautéed onion, fresh coriander and garlic mayo	
V Vegetable Quesadilla	4,200		All sandwiches are served with French fries	
Sour cream, avocado and tomato relish				

Contains Pork - P | Vegetarian - V | Contain Nuts - N | Shellfish - S | Rooted in Nature -  Spicy - H

Please let your server know should you have any food allergies or other dietary restrictions.

Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

360° ARTISAN PIZZA

<p>v Margarita 3,900 Tomato, mozzarella cheese, oregano and basil</p> <p>Beef Pepperoni 4,500 Beef pepperoni, onion, olives, mozzarella cheese, tomato, oregano and basil</p> <p>Hawaiian 4,200 Smoked chicken ham, pineapple, mozzarella cheese and tomato sauce</p>	<p>● N Chicken Tikka Masala Pizza 4,300 Chicken tikka, mozzarella cheese, coriander and raita sauce</p> <p>N V Paneer Makhani Pizza 4,400 Paneer cheese, onion, tomato, coriander and makhani gravy</p>
--	---

WELLNESS MAIN COURSES 11:00 A.M. to 10:00 P.M.

N Salmon with Blueberry, Almond and Quinoa Salad 7,900
Seared salmon, quinoa, almonds, blueberries, lime, herbs, blueberry dressing

High in heart-healthy omega 3 fats and bone building nutrients

WESTERN COMFORT

Spaghetti / Penne pasta prepared with the choice of :

Beef bolognese	3,900
Chicken bolognese	3,600
v Aglio e olio	2,900
v Tomato sauce	3,400
H V Arrabbiata	3,400

<p>● v N Spinach and Ricotta Ravioli 4,600 Chunky tomato sauce with pine seeds and homemade pesto</p> <p>Beef Rib Eye (240g) 15,500 Grilled Australian grass-fed rib eye steak served with potato mash, roasted broccoli, rocket salad, pepper sauce and onion confit</p> <p>● v N Fish and Chips 4,800 Sustainably caught battered barramundi, crunchy chips and tartare sauce</p>	<p>● v ● S Ocean Picks 7,200 Grilled prawn, calamari, sustainable caught barramundi, savoury rice, buttered broccoli and lemongrass cream sauce</p> <p>Free Range Spring Chicken 4,400 Grilled chicken, rustic potato mash, glazed beans and mushroom sauce</p> <p>Grilled Lamb Chops (4 pcs) 19,800 Buttered vegetable couscous served with pomegranate - thyme jus</p>
--	---

Contains Pork - P | Vegetarian - V | Contain Nuts - N | Shellfish - S | Rooted in Nature - Spicy - H

Please let your server know should you have any food allergies or other dietary restrictions.

Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

COLOMBO KITCHEN

HP	Negombo Pork Curry Diced pork stewed with roasted secret mixed curry powder	4,200
H	Black Chicken Curry Chicken cubes with Sri Lankan spices, enhanced with coconut	3,900
	Street Style Kottu Roti Soft pieces of godamba roti tossed in gravy with egg and vegetables	
	Vegetable	2,300
	Chicken	3,300
	Mutton	4,200

VN	Sri Lankan Cashew and Green Pea Curry Locally sourced cashew nuts cooked in a thick coconut gravy with local spices	4,500
HS	Jaffna Style Prawn Curry Fresh water lagoon prawns cooked with Sri Lankan spices and coconut milk	4,900

INDIAN KITCHEN

V	Dhal Sultani Yellow lentils scented with cumin and garlic chips	2,900
VV	Subz Nizami Handi - Plant Based Vegetable Curry Mixed vegetable cooked with yellow gravy, finished with cream and saffron	2,900
V	Mathura Ki Aloo Gobi - Original Street Food Recipe Potato, cauliflower, onion, tomato and spices	2,900
V	Bean Poryial Tempered string beans with curry leaf and desiccated coconut	2,700
NV	Paneer Cheese Choice of- kadai or makhani butter masala or palak gravy (Spinach)	3,200
VN	Malabar Fish Curry South Indian fish curry with sustainably caught barramundi, mustard oil and curry leaf	3,700
NH	Chicken Makhnwala Chicken simmered in tomato gravy finished with kasuri methi	3,700
NH	Bhuna Mutton Mutton cubes cooked to tender in an aromatic masala gravy	5,900
	All curries come with either rice or chapati bread, Indian pickles and yoghurt	
H	Biryani Fragrant basmati rice tossed with house spice mix, served with raita and papads	
NV	Vegetable	3,300
N	Chicken	4,200
N	Mutton	5,900

ASIAN HERITAGE

N	Asian Style Chicken Satay Char-grilled chicken skewers with onion cucumber salad and peanut sauce	3,800
NH	Kung Pao Chicken Stir fired chicken with locally sourced cashew nuts and dry chilli served with jasmine rice	4,600
SN	Char kway teow Rice noodles with chicken, chives, beansprouts and egg	3,600
NS	Nasi Goreng Fried rice with chicken satay, egg and prawn crackers	5,300
VHS	Thai Fish Curry Sustainably caught barramundi fish fillet in coconut Thai curry sauce	4,500
HN	Szechuan Style Beef Slices of beef stir-fried with green chilli and hot spicy sauce served with jasmine rice	6,900
V	Vegetable Fried Rice with Egg Assorted vegetables with mushrooms and 'Shang Palace' chilli sauce	3,200

Contains Pork - P | Vegetarian - V | Contain Nuts - N | Shellfish - S | Rooted in Nature -  Spicy - H

Please let your server know should you have any food allergies or other dietary restrictions.

Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

BITES

Deville Bites with Spicy Tomato Sauce			
H Chicken	4,200	Deville Cashew Nuts	5,500
Sustainably Caught Barramundi Fish	4,800	Roasted locally sourced cashew nuts with chilli, fried garlic flakes and curry leaves	
S Negombo Lagoon Prawn	4,900	H Hot Butter Cuttlefish	4,300
V Vegetable Spring Roll	2,600	Crispy fried calamari tossed with chili, scallion and onions	
Shredded cabbage, carrot, mushroom and chilli dip		V French Fries	2,500
V Potato Samosa	2,900	V Crispy Potato Wedges	2,400
Potato, peas and dry fruit samosa with tamarind onion chutney			

SWEET NOTES

NV Chocolate Decadence	2,900	VN Watalappam	2,200
Chocolate chip cheesecake brownie with white ganache, caramel cremieux, almond cookie crumbs and banana passion fruit emulsion		Sri Lankan classic jaggery coconut pudding with locally sourced cashew nuts	
NV Bourbon Vanilla Panna Cotta	2,700	V Locally Sourced Seasonal Fresh Cut Fruits	2,900
With strawberry jelly and honey tulip		V Ice Cream by the Scoop (2 Scoop)	2,200
NV New York Cheesecake	3,200	Vanilla / Chocolate / Strawberry	
Vanilla chantilly and passion fruit sponge			

Contains Pork - P | Vegetarian - V | Contain Nuts - N | Shellfish - S | Rooted in Nature - | Spicy - H

Please let your server know should you have any food allergies or other dietary restrictions.

Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

CENTRAL


ALL DAY DINING

BEVERAGES

GO FRESH

King Coconut	500
Imported Orange	2,600
Pineapple	1,200
Papaya	700
Watermelon	1,400
Fresh Lime	700
Local Orange	1,200

GET HEALTHY

Tropical Glow 	1,900
Banana, pineapple, cucumber, lime juice, coconut milk	
Detox	1,900
Cucumber, green apple, carrot, beetroot, celery, ginger	
Immune Boost	1,900
Green apple, carrot, ginger, celery, orange juice	
Berry Blast	1,600
Strawberries, blueberries, blackberries, banana, chia seeds, almond milk	

CARBONATED DRINK

Soda Water	600	Coke Zero	1,000
Ginger Ale	600	Ginger Beer	600
Tonic Water	700	Red Bull	2,000
Coke	600		
Sprite	600		

WATER

OLU Tropical Water (625ml)	700
OLU Tropical Sparkling Water (330ml)	850
San Pellegrino (750ml)	5,500

Rooted in Nature - 

Prices are in Sri Lankan rupees and are subject to 10% service charge and prevailing government taxes

COCKTAILS

NON-ALCOHOLIC

Commodore Cranberry juice, hibiscus soda, lemon juice, honey syrup	1,000
Green Tea High Ball Apple juice, cold green tea, lemon juice, honey syrup, ginger ale	1,000
T. Lemonade Chrysanthemum tea, apple juice, lemon juice, lychee juice, soda water	1,000
Voyager's Oolong 🌿 Watermelon juice, cold oolong tea, honey syrup, lime juice	1,000

CLASSIC

Cosmopolitan Vodka, triple sec, lime juice, cranberry juice	3,100
Bloody Mary Vodka, tomato juice, lime juice, Central spice mix	2,200
Gin Basil Smash Gin, basil, lemon juice, sugar syrup	2,200
Gold Rush Bourbon, honey syrup, lemon juice	2,500
Mimosa Sparkling wine, orange juice	2,500
Sangria Rojo/Blanco Wine, brandy, fresh fruits, Central infused syrup	3,800

CONTEMPORARY

EVERY TALE HAS A TWIST

Capinha Cachaça infused with dill, Mandarine Napoléon, blackberries, lime juice, sugar syrup, soda water	2,400
Abacus Gin infused with lemongrass, cold green tea, lemon juice, sugar syrup, soda water	2,900
Black Dawn Mist Dark rum, cold Ceylon tea, fresh lime juice, angostura bitters, sugar syrup, ginger beer	3,000
The Panderosa Campari, sweet vermouth infused with rosemary, cold black tea, soda water	2,900
My Thyme is Worth It Aperol infused with thyme, Mandarine Napoléon, cold Darjeeling tea, Prosecco	4,600

WINES

CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
Cava Brut, Maria Amoros	2,500	15,000
Moët & Chandon Brut Impérial, Champagne, France		70,000
Taittinger, Brut Reserve		55,000
Prosecco Brut, Santa Margherita	4,500	20,000

WHITE

Sauvignon Blanc, Valdivieso, Central Valley, Chile	2,650	13,000
Chardonnay, Valdivieso, Central Valley, Chile	2,650	13,000
Pinot Grigio 'Ventiterre' delle Venezie, Friuli, Italy	2,800	13,500
Chardonnay, Clos Mont Blanc, Catalunya, Spain	3,500	16,000
Reserve Sauvignon Blanc, B&G IGP Côtes de Gascogne, France	3,200	15,000

RED

Merlot, Valdivieso, Central Valley, Chile	2,650	13,000
Cabernet Sauvignon, Valdivieso, Central Valley, Chile	2,650	13,000
The Wine Masters Shiraz, Nederburg, Western Cape, South Africa	3,200	15,000
Pinot Noir, Mud House, Central Otago, New Zealand	4,000	20,000
Pinot Noir, Punt Road, Yarra Valley, Australia	4,500	25,000

ROSÉ

Cinsault, Valdivieso Rose, Central Valley, Chile	2,650	13,000
Rosé d' Anjou, J. Moreau & Fils, Loire Valley, France	3,000	15,000

SPIRITS

SCOTCH WHISKY

25ml

Monkey Shoulder	2,200
Johnnie Walker Black Label	2,000
Chivas Regal 12 YO	2,100
Glenfiddich 12 YO	2,800
Balvenie Double Wood 12 YO	4,300
Singleton 15 YO	3,500

COGNAC

Hennessy V.S	2,900
Remy Martin V.S.O.P	4,600

GIN

Colombo No.7	1,600
Colombo No.8	1,800
Bombay Sapphire	1,600
Bull Dog	1,700
Hendrick's	2,400
Monkey 47	4,700

TEQUILA

Casco Viejo Silver	1,300
Patron Silver	3,400

AMERICAN WHISKEY

25ml

Jim Beam	1,500
Jack Daniel's Old No.7	1,900
Maker's Mark	2,300

VODKA

Russian Standard Original	1,200
Absolut Blue	1,300
Grey Goose	2,300
Belvedere	2,800
Beluga Noble	3,000

RUM

Mount Gay X.O.	2,700
Plantation 3 Stars	1,200
Havana 3YO	1,300
Captain Morgan Original Spiced Gold	1,200

ARRACK

Ceylon Arrack, 25ml	2,000
Extra Special DCSL White Label Arrack	600
Vat 9	700
Old Reserve Rare 47	700

APÉRITIF & DIGESTIF

50ml

Campari	1,700
A perol	1,400
Pimm's No. 1	1,900

50ml

Kahlúa	1,300
Bailey's Irish Cream	2,900
Taylor's Fine Ruby Port	3,000

BOTTLE / CAN BEER

Carlsberg	1,400
Heineken	1,600
Somersby Green Apple	1,200
Somersby Blackberry	1,200
Lion Ice	1,200

BEER ON TAP

PINT

Lion	1,200
------	-------

COFFEE

Espresso	750
Double Espresso	900
Macchiato	950
Cappuccino	950
Café Mocha	950
Americano	900
Café Latte	950

FINE TEA

BLACK TEA

Shangri-La Signature Blend	700
English Breakfast	700
Darjeeling	700
Nuwara Eliya, Lover's Leap Estate	700
Dimbula, Somerset Estate	700

CHINESE ORIGIN TEA

Jasmine Tea	700
Green Tea Biluo	700

HERBAL INFUSION

Chamomile	700
Peppermint	700

FROM OUR PETTAH TEA STATION

Yaara Milk Tea	750
Masala Tea	750
Ginger Tea	750