



ALL DAY

11:00 A.M. to 10.00 P.M.

STARTERS

SALAD BAR

P Caesar Salad		∣ ∨ 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	
With grilled chicken	3,400	pomegranate - citrus dressing	
s With grilled prawns	3,800	s Prawn and Mango Salad Grilled prawns with iceberg lettuce, mango, tomatoes. broccoli, pumpkin seeds and raspberry lemongrass vinaigrette	4,300

SOUP COUNTER

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

SANDWICHES BURGERS AND WRAPS

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

Contains Pork-P | Vegetarian - V | Contain Nuts - N | Shellfish - S | Rooted in Nature - M Spicy - H Please let your server know should you have any food allergies or other dietary restrictions.



360° ARTISAN PIZZA

 Margarita Tomato, mozzarella cheese, oregano and basil 	3,900	Chicken Tikka Masala Pizza Chicken tikka, mozzarella cheese, coriander	4,300
Beef Pepperoni	4.500	and raita sauce	
Beef pepperoni, onion, olives, mozzarella cheese, tomato, oregano and basil	4,000	NV Paneer Makhani Pizza Paneer cheese, onion, tomato, coriander and makhani gravy	4,400
Hawaiian	4,200	maknam gravy	
Smoked chicken ham, pineapple, mozzarella	,		
cheese and tomato sauce			

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

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

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
٧	Tomato sauce	3,400
4 V	Arrabhiata	3 400

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

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COLOMBO KITCHEN

ΗР	Negombo Pork Curry Diced pork stewed with roasted secret mixed curry powder	4,200
Н	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	4,500
	Pea Curry	
	Locally sourced cashew nuts cooked in a thick	
	coconut gravy with local spices	
● H S	Jaffna Style Prawn Curry	4,900
	Fresh water lagoon prawns cooked with	
	Sri Lankan spices and coconut milk	

INDIAN KITCHEN

V	Dhal Sultani Yellow lentils scented with cumin and garlic chips	2,900
* V	Subz Nizami Handi – Plant Based Vegetable Curry Mixed vegetable cooked with yellow gravy,	2,900
٧	finished with cream and saffron 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
ΝV	Paneer Cheese Choice of- kadai or makhani butter masala or palak gravy (Spinach)	3,200
™ ● N	Malabar Fish Curry South Indian fish curry with sustainably caught barramundi, mustard oil and curry leaf	3,700
ΝH	Chicken Makhanwala Chicken simmered in tomato gravy finished with kasuri methi	3,700
ΝH	Bhuna Mutton Mutton cubes cooked to tender in an aromatic masala gravy	5,900
	All curries come with either rice or chapati bread, India pickles and yoghurt $$	า
Н	Biryani Fragrant basmati rice tossed with house spice mix, serv with raita and papads	ed
N	Vegetable Chicken Mutton	3,300 4,200 5,900

ASIAN HERITAGE

4,600 3,600
3,600
5,300
4,500
6,900
3,200
4

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BITES

	Devilled Bites with Spicy Tomato Sauce	
Н	Chicken	4,200
9/0	Sustainably Caught Barramundi Fish	4,800
7 S	Negombo Lagoon Prawn	4,900
V	Vegetable Spring Roll Shredded cabbage, carrot, mushroom and chilli dip	2,600
V	Potato Samosa Potato, peas and dry fruit samosa with tamarind onion chutney	2,900

ƳN H V	Devilled Cashew Nuts Roasted locally sourced cashew nuts with chilli, fried garlic flakes and curry leaves	5,500
Н	Hot Butter Cuttlefish Crispy fried calamari tossed with chili, scallion and onions	4,300
V	French Fries	2,500
V	Crispy Potato Wedges	2,400

SWEET NOTES

2,900

	Chocolate chip cheesecake brownie with white	
	ganache, caramel cremieux, almond cookie crur	mbs
	and banana passion fruit emulsion	
ΝV	Bourbon Vanilla Panna Cotta	2,700
	With strawberry jelly and honey tulip	
ΝV	New York Cheesecake	3,200
	Vanilla chantilly and passion fruit sponge	

N ∨ Chocolate Decadence

₹V N	Watalappam Sri Lankan classic jaggery coconut puddil locally sourced cashew nuts	2,200 ng with
> ∨	Locally Sourced Seasonal Fresh Cut Fruits	2,900
V	Ice Cream by the Scoop (2 Scoop) Vanilla / Chocolate / Strawberry	2,200



ALL

BEVERAGES

CO	FRESH
GU	LKE2LI

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

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

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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, blackberr lime juice, sugar syrup, soda water	2,400 ies,
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	AMERICAN WHISKEY	
Monkey Shoulder	2,200	Jim Beam	
Johnnie Walker Black Label	2,000	Jack Daniel's Old No.7	
Chivas Regal 12 YO	2,100	Maker's Mark	
Glenfiddich 12 YO	2,800		
Balvenie Double Wood 12 YO	4,300	VODKA	
Singleton 15 YO	3,500	Russian Standard Original	
		Absolut Blue	
COGNAC		Grey Goose	
Hennessy V.S	2,900	Belvedere Belvedere	
Remy Martin V.S.O.P	t3,600	Beluga Noble	
GIN		RUM	
Colombo No.7	1,600	Mount Gay X.O.	
Colombo No.8	1,800	Plantation 3 Stars	
Bombay Sapphire	1,600	Havana 3YO	
Bull Dog	1,700	Captain Morgan Original Spiced Gold	
Hendrick's	2,400		
Monkey 47	4,700		
TEQUILA		ARRACK	
Casco Viejo Silver	1,300	Ceylon Arrack, 25ml	
Patron Silver	3,400	Extra Special DCSL White Label Arrack	
		Vat 9	
		Old Reserve Rare 47	

APÉRITIF & DIGESTIF

	50ml		50ml
Campari	1,700	Kahlúa	1,300
Aperol	1,400	Bailey's Irish Cream	2,900
Pimm's No. 1	1,900	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

