

CENTRAL

CAFÉ

ALL DAY

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

STARTERS

SALAD BAR

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

SOUP COUNTER

NV Creamy Tomato Soup	2,200		
Slow-roasted tomato blended with herbs, ricotta tortellini and home grown basil oil			
NV Mushroom Cream Soup	2,600		
Herb crouton			
		S Wonton Noodle Soup	2,900
		Prawn dumpling with Chinese green vegetables, chicken broth and egg noodles	
		S Penang Curry Laksa	3,200
		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		
Sliced cured beef, sauerkraut, homemade dressing, Swiss cheese and panini bread			
N Beef Burger	7,200		
Hand molded Australian beef burger with cheese and pickles in a sesame bun			
N Crispy Chicken Burger	4,800		
Buttermilk fried chicken with curry mayonnaise, jalapeño, cabbage and mango slaw in sesame bun			
V Vegetable Quesadilla	4,200		
Sour cream, avocado and tomato relish			
		P Club Sandwich	4,800
		Pan-fried chicken breast with pork bacon, fried egg, aged cheddar, smoked ham, lettuce, tomato and mustard mayonnaise	
		N Chicken Kathi Roll	4,800
		Bell pepper, sautéed onion, fresh coriander and garlic mayo	
		NV Paneer Kathi Roll	5,200
		Bell pepper, sautéed onion, fresh coriander and garlic mayo	
		All sandwiches are served with French fries	

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

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360° ARTISAN PIZZA

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

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
V Tomato sauce	3,400
H V Arrabbiata	3,400

V N Spinach and Ricotta Ravioli Chunky tomato sauce with pine seeds and homemade pesto 4,600	V N 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
V N 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

HP	Negombo Pork Curry Diced pork stewed with roasted secret mixed curry powder	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
H	Black Chicken Curry Chicken cubes with Sri Lankan spices, enhanced with coconut	3,900	HS	Jaffna Style Prawn Curry Fresh water lagoon prawns cooked with Sri Lankan spices and coconut milk	4,900
	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			

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 Makhanwala 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

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BITES

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

SWEET NOTES

🍷 N V Chocolate Decadence	2,900	🌱 V N 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	
N V Bourbon Vanilla Panna Cotta	2,700	🌱 V Locally Sourced Seasonal Fresh Cut Fruits	2,900
With strawberry jelly and honey tulip			
N V New York Cheesecake	3,200	V Ice Cream by the Scoop (2 Scoop)	2,200
Vanilla chantilly and passion fruit sponge		Vanilla / Chocolate / Strawberry	

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C A F É

FINE TEA

BLACK TEA

Shangri-La Signature Blend	700
English Breakfast	700
Darjeeling	700

CHINESE ORIGIN TEA

Green Tea Biluo	700
Jasmine Tea	700

HERBAL INFUSION

Chamomile	700
Peppermint	700

SPECIALITY TEA

Nuwara Eliya, Lover's Leap Estate	700
Dimbula, Somerset Estate	700

FROM OUR PETTAH TEA STATION

Yaara Milk Tea	750
Masala Tea	750
Ginger Tea	750

Rooted in Nature - 

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FLAVOURED ICED TEA

Peach and passion fruit 🌿	1,500
Peppermint	1,800
Lychee	1,300
Strawberry 🌿	2,500

COFFEE

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

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 🌿 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 DRINKS

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

WATER

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

HOUSE WINE

SPARKLING

	GLASS	BOTTLE
Prosecco Brut, Santa Margherita, Veneto, Italy	4,500	20,000
Cava Brut, Maria Amoros, Penedes, Spain	2,500	15,000

WHITE

Sauvignon Blanc, Valdivieso, Central Valley, Chile	2,650	13,000
Chardonnay, Valdivieso, Central Valley, Chile	2,650	13,000
Pinot Grigio 'Ventiterra' 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

NON-ALCOHOLIC COCKTAIL

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

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
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