




SALADS

 **CBG’S Caesar Salad** 3,800
Romaine | Crispy Pork Pancetta | Herb Croutons | Aged
Parmesan | Caesar Dressing | Poached Omega 3 Egg

 **Green Salad** 3,600
Caramelized Walnuts | Granny Smith Apple | White Balsamic
Vinaigrette

"Our greens are locally grown in hydroponic conditions,
ensuring they are fresh, sustainable, free from pesticides and
part of our "Rooted in Nature Program".

RAW & FRESH

 **Cured “Locally Sourced”
Yellow Fin Tuna** 3,900
Hazelnut Mousseline | Ponzu Sauce | Scallions | Sesame |
Organic Greens

 **Thinly Sliced Indian Ocean Octopus
Carpaccio** 3,800
Sardine Aioli | Baby Rocket | Green Extra Virgin Olive Oil |
Citrus Gel | Dill

**Smoked Australian Angus Beef
Carpaccio** 6,900
Hydroponic Grown Organic Arugula | Shaved Parmesan |
Aged Balsamic | Extra Virgin Olive Oil

OYSTER BAR - SET OF 3

 **Freshly Chucked Sri Lankan
Oyster Served on Ice** 3,500
Red Wine Shallot | Vinegar | Lemon | Tabasco Sauce


 **Locally Harvested
Gratinated “Rockefeller” Oysters** 3,800
Local Spinach | Mornay Sauce

APPETISERS

Chicken Liver Parfait 2,900
Red Onion Jam Confit | Butter Brioche


Herb Crusted Bone Marrow 2,500
Pickled Beetroot Shallots | Rustic Farmers Bread


 **Sri Lankan “Mud Crab” Cake** 5,700
Seaweed Dust | Mango Salsa | Lime Aioli

 **Locally Produced Burrata Cheese** 5,500
Texture of Tomatoes | Green Pea Cream | Olive Pesto

 **Organic Root Vegetable Salad** 2,900
Sunflower Seeds | Puffed Quinoa | Feta Cheese | Pickle

SOUPS

 **Rustic Clam and Bacon Chowder** 2,800
Smoked Pork Bacon | Celery | Potato | Parsley

 **Crustacean Bisque** 5,500
Indian Ocean Lobster Tortellini | Lime Cream | Garlic Toast

 **Organic Mushroom Cappuccino** 2,900
Garlic Crouton | Scallions

**CBG’s Famous Traditional
French Onion Soup** 2,800
Gruyere Cheese Toast

CAPITAL
BAR & GRILL

RUSTIC SPECIALITIES TO SHARE

Choose One Side and One Sauce

 **Grilled Local Seafood Tower** 23,900
Lobster | Lagoon Prawn | Fried Calamari | Tuna Skewers |
Baked Oysters | Sustainably Caught Barramundi | Octopus

 **CBG’s Rustic Mixed Grill Platter** 26,900
Beef Ribs | Lamb Chops | Pork loin | Lagoon Prawn |
Brat Wurst Sausage

BUTCHER’S BLOCK

ON THE BONE

CBG’s Grilled to Perfection Tomahawk
Steak (900 - 1400g) per 100g 5,500

Florentine Steak 22,500

Beef Rib Strips 9,500

OFF THE BONE

Ribeye Steak 180g 240g 350g

Greater Omaha Angus - A Maturity 13,500 17,500 22,000
Corn Fed, USA

Tajima Wagyu MB6+ - 28,000 -
Grain Fed, Australia

Striploin Steak

Young Midfield Angus 9,900 12,500 17,500
Grain Fed, Australia

Icon Wagyu Striploin MB9+ - 29,000 -
Grain Fed, Australia

Tenderloin Steak

Mid Field Black Angus 9,900 13,500 16,500
Grain Fed, Australia

Greater Omaha Beef 14,900 19,900 25,900
Corn Fed, USA

STEAK TOPPINGS

Seared Foie Gras Slice (30g) 5,500

 Half A Lobster 9,900

 Locally Sourced Lagoon Prawn 2,900

Seared Bone Marrow 1,900

Blue Cheese 2,400

THE TURF

 **Pork Tenderloin** 5,500

Australian Lamb Chops (3 Pc) 15,500

Spring Chicken (Half) 4,500

THE SURE

 Locally Caught Yellow Fin Tuna Steak 5,900

 Char-grilled Indian Ocean Lobster 18,500

 Locally Souced Lagoon Prawns (2 Pcs) 7,200




 Sustainably Caught Herb Crusted Barramundi Fillet 7,500

Crispy Skin Norwegian Salmon 9,400

* Guests with food allergies or intolerances are kindly advised to inform a
member of our team before placing an order.


* Stated weights are for items before cooking or preparation.

SAUCES


 Lemon Butter |  S White Wine Velouté Crustacean |  V Chimichurri |
Black Pepper Mushroom | Herb Jus | Bourbon Barbecue |
Mint | Béarnaise

MAINS

 **Indian Ocean Lobster Thermidor** 19,500
Mushroom Cream Sauce | Gruyere Cheese |
Steamed Jasmine Rice

 **Bourbon Glazed BBQ Pork Back
Ribs** 9,500
Sweet Corn | Cajun Butter

 **Blue-lipped Mussel Pot** 7,900
White Wine & Garlic Broth | Tomato Focaccia


 **CBG’s Signature Angus Beef
Burger** 7,500
Sesame Brioche Bun | Onion Jam | Sautéed Mushroom |
Aged Cheddar | Crispy Bacon

Sizzling Chicken Tenders 4,200
Forest Mushroom | Fondant Potato | Broccoli

 **Linguini with Zucchini** 4,800
Truffle Essence | Scallions | Crispy Zucchini | Parmesan

 **Organic Mushroom Stew** 5,500
Puff Pastry | Spring Onion | Potato

Braised Lamb Shank 8,500
Garlic Mashed Potato | Glazed Carrots

 **Butternut Squash & Cheese Ravioli** 4,100
Walnut | Parmesan | Blue Cheese


Hanging Chicken Skewer 4,500
Homemade Wedges | Freshly Baked Bread | Mixed Greens |
Garlic Sauce

SIDES

 **Classic Mashed Potatoes** 1,400

 **Truffle Mashed Potatoes** 1,700

 **Truffle Fries** with Parmesan Cheese 2,200

 **Steamed Broccoli with Shaved
Almonds** 2,200

 **Handmade Potato Croquettes with
Blue Cheese** 2,200

 **Baked Cauliflower in Mornay Sauce** 1,800


 **Grilled Garlic Bread** 900


 **Traditional Mac and Cheese** 2,200

SWEET ENDINGS

 **Colorful Joys of Life Dessert
Experience** 9,500 / 12,500
(for Two / Four)

 **Key Lime Pie** 2,900
Crunchy Crumble | Torched Meringue






 **Sizzling Banana Flambé** 2,900
Local Arrack | Coconut Cream | Salted Crumble |
Sri Lankan Cinnamon Ice Cream

 **Melting Dark Bitter Chocolate
Sphere** 3,200
Hot Raspberry Sauce | Chocolate Brownie with
Locally Sourced Cashew Nuts


 **CBG Baked Alaska** 2,600
Chocolate | Peanut Butter | Meringue | Sponge Cake

 **International Cheese Selection** 7,500
Crackers | Nuts | Dry Fruits

 **Seasonal Locally Sourced Fruit
Platter** 2,900

 P • Contains Pork |  V • Vegetarian |  S • Shellfish |  N • Contains Nuts |  Our produce and cuisine are Rooted in Nature, featuring the finest ethically sourced ingredients.

*Prices are in Sri Lankan Rupees and subject to 10% Service Charge and prevailing government taxes

 Shangri-La Circle points | Shangri-La Circle points have a fixed redemption value of 15 points to USD 1. Redemption points li
exchange rate fluctuations.sted may vary according to



ROOTED
IN NATURE

Our sustainably curated dishes reflect our
commitment to environmental
responsibility and culinary innovation.