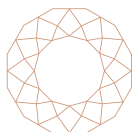



SAPPHYR
LOUNGE

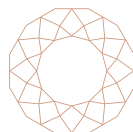


COCKTAILS

NEGRONI	2,900
Gin, campari, vermouth	
COSMOPOLITAN	3,100
Vodka, triple sec, lime juice, cranberry juice	
MARGARITA	3,750
Tequila, triple sec, lime juice, salt	
Flavours: passion raspberry mango blueberry	
DAIQUIRI	2,500
Rum, lime juice	
Flavours: passion raspberry mango blueberry	
BLOODY MARY	2,200
Vodka, tomato juice, lime juice, spicy mix	
WHISKEY SOUR	3,600
Bourbon, mandarine napoléon, lemon juice, sugar syrup, bitters	
OLD FASHIONED	2,900
Bourbon, brown sugar, bitters	
APEROL SPRITZ	5,000
Aperol, prosecco, soda water, bitter	

TEA MOCKTAILS

SENCHA	1,000
Red robe tea, lemongrass, ginger, green apple juice	
CEYLON MOCKTAIL NO.1	1,000
Shangri-La signature blend, passion fruit, strawberries, lemon juice, cranberry juice	
CEYLON ROOTS 	1,000
Red robe tea, strawberry, lime juice, ginger ale, rosemary	



ICED TEAS

LEMONGRASS & LIME 🌿	1,500
PEACH & PASSION	1,500
GREEN TEA & HONEY 🌿	1,500

FRESH JUICE

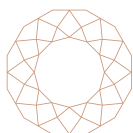
KING COCONUT	500
ORANGE	2,600
PINEAPPLE	1,200
PAPAYA	700
WATERMELON	1,400
FRESH LIME	700
LOCAL ORANGE	1,200

COFFEE

ESPRESSO	750
DOUBLE ESPRESSO	900
MACCHIATO	950
CAPPUCCINO	950
CAFE MOCHA	950
AMERICANO	900
ICED AMERICANO	900
CAFÉ LATTE	950
ICED LATTE	950
ICED COFFEE	950

MILKSHAKES

CHOCOLATE	700
VANILLA	700
STRAWBERRY	700



HOUSE WINES & BUBBLES

SPARKLING

Cava Brut, Maria Amoros, Penedes, Spain	2,500
Prosecco Brut, Santa Margherita, Veneto, Italy	4,500

ROSÉ WINE

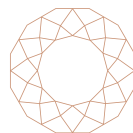
Cinsault, Valdivieso Rosé, Central Valley, Chile	2,650
Rosé d' Anjou, J. Moreau & Fils, Loire Valley, France	3,000

WHITE WINE

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

RED WINE

Merlot, Valdivieso, Central Valley, Chile	2,650
Cabernet Sauvignon, Valdivieso, Central Valley, Chile	2,650
Cabernet Sauvignon, Sandalford Prendiville, Margaret River, Australia	4,800
The Wine Masters Shiraz, Nederburg, Western Cape, South Africa	3,200
Pinot Noir, Mud House, Central Otago, New Zealand	4,000
Pinot Noir, Punt Road, Yarra Valley, Australia	4,500



WHISKY

25ML 

MONKEY SHOULDER	2,200 60,000
JOHNNIE WALKER BLACK LABEL	2,000 57,000
CHIVAS REGAL 12 Yo	2,100 61,000
GLENMORANGIE ORIGINAL	3,300 95,000
LAPHROAIG 10 YO	3,900 114,000
MACALLAN DOUBLE CASK 12 YO	6,900 190,000
BALVENIE DOUBLE WOOD 12 YO	4,300 118,000
JOHNNIE WALKER BLUE LABEL	10,800 315,000
SINGLETON 15 YO	5,300 95,000
GLENFIDDICH 18 YO	5,100 152,000

BOURBON AND TENNESSEE

25ML 

JIM BEAM	1,500 42,000
JACK DANIEL'S	1,900 54,000
MAKER'S MARK	2,300 65,000

GIN

25ML 

HENDRICKS	2,400 65,000
SIPSMITH	2,800 74,000
COLOMBO NO 7	1,600 43,000
COLOMBO NO 8	1,800 50,000
BULLDOG	1,700 48,000
BOMBAY SAPPHIRE	1,600 45,000
MONKEY 47	4,700 90,000

VODKA

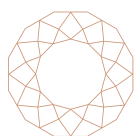
25ML 

RUSSIAN STANDARD ORIGINAL	1,200 35,000
ABSOLUT ELYX	2,600 76,000
BELUGA NOBLE	3,000 83,000
BELVEDERE	2,800 75,000
GREY GOOSE	2,300 67,000

RUM

25ML 

PLANTATION 3 STARS	1,200 32,000
CAPTAIN MORGAN SPICED GOLD	1,200 30,000
MOUNT GAY XO	2,700 72,000
ZACAPA 23	3,800 103,000

**TEQUILA**

25ML



PATRÓN SILVER	3,400 94,000
CASCO VIEJO SILVER	1,300 38,000
OLMECA GOLD	1,700 45,000

COGNAC

25ML



HENNESSY V.S	2,900 79,000
HENNESSY V.S.O.P	4,600 125,000
REMY MARTIN XO	12,500 335,000

APERITIF

50ML

PERNOD	1,500
RICARD	1,800
CAMPARI	1,700
PIMM'S NO.1	1,900
FERNET BRANCA	3,200

DIGESTIF

50ML

JÄGERMEISTER	3,600
COINTREAU	2,100
BAILEY'S	2,900
MIDORI	3,900
TAYLOR'S FINE RUBY PORT	3,000

BEERS

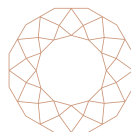
LION LARGER	1,200
LION ICE	1,200
CARLSBERG	1,400
HEINEKEN	1,600
SOMERSBY GREEN APPLE	1,200
SOMERSBY BLACKBERRY	1,200

CARBONATED DRINKS

SODA WATER	600
GINGER ALE	600
TONIC	700
COKE	600
SPRITE	600
COKE ZERO	1,000
RED BULL	2,000
GINGER BEER	600
LEMONADE	600

WATER

OLU TROPICAL (625 ML)	700
OLU TROPICAL SPARKLING WATER (330ML)	850
SAN PELLEGRINO (750ML)	5,500



BLACK TEAS

SHANGRI-LA SIGNATURE BLEND 700

A pungent Ceylon tea with an all rounded seasonal flavour

ENGLISH BREAKFAST 700

Robust full-bodied tea with a malty after taste

DARJEELING 700

Unique 'muscatel' flavor, brisk light character

FLAVORED TEAS

EARL GREY 700

Exotic Bergamot fragrance mixed with a mildly strong tea

MASALA CHAI 700

An orthodox flowery robust black tea blended with Ceylon spices

TEA TRADITIONS

PETTAH MARKET MILK TEA 750

A local favourite! Pulled Ceylon tea with condensed milk

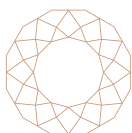
CHINESE ORIGIN TEAS

JASMINE TEA 700

Soothing, floral, great as a palate cleanser

OSMANTHUS 700

Fine Chinese black tea, fragrant yet pleasantly light
with slightly fruity tones

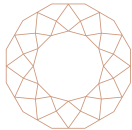


HERBAL INFUSIONS

CHAMOMILE	700
Delicate floral yellow cup, pronounced earthy taste	
PEPPERMINT	700
Pure mint character, delightfully cooling	

SPECIALTY TEAS

LOST HORIZON	700
A blend of two origins - Ceylon & Himalayan, strong malty flavour with a sweet and floral taste	
NUWARA ELIYA, LOVERS LEAP ESTATE	700
The champagne of Ceylon tea, delicately fragrant and flavourful	
DIMBULA, SOMERSET ESTATE	700
A fine golden-orange hue, mellow and smooth with a floral character	
UVA, ST. JAMES ESTATE	700
Coppery infusion, a brisk and strong cup with a seasonal hint of menthol	
HIMALAYAN, SHANGRI-LA ESTATE	700
Aromatic, golden in colour with a pleasing fruity taste and bittersweet finish	
ARABIAN NIGHTS	700
A low grown Ceylon tea - strong and malty with a hint of caramel	



AFTERNOON TEA SETS

Served with a choice of tea or coffee for one guest

AFTERNOON HIGH TEA 5,500

SAVOURIES - HOT

- Mushroom and spinach taco cup
- Lamb and tomato croquette
- Seafood newburg
- Braised chicken slider in a charcoal Bun

SWEETS

- Cherry chocolate tart
- Strawberry centered vanilla cupcake
- Lemon meringue cake
- Coconut and fresh mango macarons
- Vanilla and Chocolate chip scone

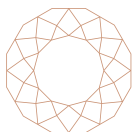
SAVOURIES - COLD

- Roasted eggplant and capsicum with feta cheese
- Tandoori chicken and coriander mayo with pickled vegetables
- Blackened salmon with red cabbage and cajun mayo in a charred brioche

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

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


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



*Savoury pastries brimming with flavour
Colombo street food is best enjoyed with a cup of tea*

FRESHLY BAKED PUFFS

Colombo is a melting pot that showcases a long history of interaction with foreign cultures and cuisines. We bake our puffs fresh daily and fill them at the last minute to keep the crunch

 NV VEGETABLE	2,100
Mushroom, potato, carrot and cashew nut curry	
S SEAFOOD	2,900
Prawn, blue lipped mussel, kingfish, chives cream	
CHICKEN	2,500
Black chicken potato curry, lemongrass, coconut	

ROLLS

Homemade pancake rolls, crumbed and fried crisp

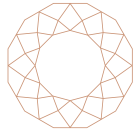
 V VEGETABLE	2,200
Tempered potatoes, mixed vegetables	
LAMB	3,700
Slow cooked imported minced lamb black curry	
H CHICKEN	2,600
Devilled chicken, boiled egg	

Rooted in Nature - 

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GLOBAL COMFORT

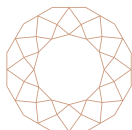
- V** BABY SPINACH SALAD (P,N) 3,700
Feta cheese crumble, pine seeds, Parma ham grissini, raspberry vinaigrette
- NV** SUPER FOOD SALAD 3,200
Broccoli, cherry tomato, red onion, baby lettuce, mixed seeds, tahini dressing
- SMOKED SALMON SALAD 5,600
Caper berries, red onion, arugula leaves, cucumber, avocado, dill, orange, pumpkin seeds, lemon dressing
- NV** MARINATED BURATTA CHEESE (N) 4,600
Basil sponge, vine ripe tomato, home-made pesto, extra virgin olive oil
- N** POKE BOWL (N) 4,300
Marinated Japanese rice, yellow fin tuna, edamame, seaweed, sesame seeds, soy vinaigrette
- V** SPINACH AND RICOTTA RAVIOLI 3,100
Chunky tomato sauce, shaved Parmesan, pesto
- N** JAR SMOKED CHICKEN SATAY 2,600
Grilled tender chicken strips, Asian spices, peanut sauce

Rooted in Nature - 🌱

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Rooted in Nature - 🌱 | Spicy - H | Alcohol - A

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LOUNGE SANDWICHES

- P** CLASSIC CLUB SANDWICH 3,800
Grilled chicken, pork bacon, fried egg, lettuce, tomato, toasted white bread
- HAM AND CHEESE TOASTIES 2,800
Turkey ham, cheese, tomato relish, artisan sourdough
- V** BEER BATTERED BARRAMUNDI 3,400
Beer and green pea battered barramundi, sweet potato bun, tartare sauce
- N** SAPPHYR LOUNGE BEEF BURGER 6,500
Black Angus beef burger, Gruyère cheese, dill pickles, tomato
- S** SHRIMP ROLL 4,200
Poached shrimp, cocktail sauce, boiled egg, avocado in a buttered soft bun

TEMPTATIONS

- V** ASSORTED LOCAL FRUIT PLATTER 1,900
- NV** INTERNATIONAL CHEESE SELECTION 6,500
Hand-picked grapes, walnuts, dry fruits

SWEETS

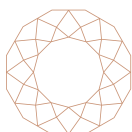
Please ask your server for the sweets on offer today

Rooted in Nature - **V**

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

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EVENING SNACKS

6 p.m. to 11 p.m.

S	SALT & PEPPER CALAMARI Garlic-Lime Aioli	3,200
N	CHARCOAL GRILLED CHICKEN SKEWERS Spicy Peanut Sauce	3,200
N	ANGUS BEEF SLIDERS Tomato, Onion Jam, Aged Cheddar, Sesame Bun and Fries	3,900
	CHICKEN POPCORN Cornmeal Crust and Smokey BBQ Dip	3,200
✿ S	SIZZLING BUTTER GARLIC PRAWNS Homemade Spice Rub and Garlic Butter	3,800
P N	CURED MEAT PLANK Salami Milano, Coppa di Parma, Parma Ham, Olives, Spiced Nuts and Crackers	7,200
N V	INTERNATIONAL CHEESE BOARD Gruyere, Brie, Roquefort and Manchego, Wild Honey, Spiced Nuts and Crackers	7,500
V	MARINATED OLIVES & FETA CHEESE Garlic, Herbs and Chilli	3,400
✿ V	HAND-MADE POTATO CROQUETTE Blue Cheese and Local Vegetables	2,400
V	TRUFFLE FRIES Parmesan Cheese and Truffle Lime Dip	2,800
✿ N V	LOCALLY SOURCED CASHEW NUTS Curry Leaves and Native Spices	5,500

Rooted in Nature - ✿

Contain Pork- P | Vegetarian - V | Contain Nuts - N | Shellfish - S

Rooted in Nature - ✿ | Spicy - H | Alcohol - A

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