

DINNER SET MENU

01st to 31st October 2025





TASTE OF Shangri-la

APPETIZER

Torched line-caught yellowfin tuna sashimi with ponzu sauce and hazelnut crème ${\mathscr L}$

Or

Beverage Pairing

Sparkling passion fruit bellini
Or
Ceylon arrack sour

SOUP

Burned leek cappuccino with sustainably caught smoked seer fish and potato dumplings ${\mathscr L}$

MAIN COURSE

Spice-rubbed Wagyu flank steak MB6 with white onion purée, sweet potato pavé, confit tomato, and Pommery mustard sauce

01

"Negombo" lagoon river prawn Thermidor with mushroom and white wine sauce $\ensuremath{\mathscr{L}}$

Beverage Pairing

Kanonkop Kadette – Cape Blend 2021 Or Penfolds Koonunga Hill Autumn Riesling

DESSERT

Chocolate délice with malted ice cream and salted ivory chocolate crumble

Beverage Pairing

Coffee and tea selection

LKR 19,950++ | food only LKR 25,550++ | Including Beverage Pairing