



SUMMERBREEZE
COASTAL CUISINE

Dinner Menu

Appetizer

Mixed seafood pancake	Rs 1,980
Sri Lankan home style mini samosas with fresh mint and coconut chutney	Rs 1,560
Farm raised grilled chicken and papaya salad with ginger and sesame dressing	Rs 1,980
Lobster ravioli with creamy cashew pesto sauce	Rs 2,580
Pumpkin and ricotta ravioli with herb sauce	Rs 1,560
Marinated fish brochette with grilled vegetables on summer leaves	Rs 1,980

Soup

Creamy pumpkin soup with cinnamon & nutmeg served with diced peppers	Rs 1,440
Vegetable broth with fresh coriander & diced farm fresh breast of chicken	Rs 1,800
Spicy home grown spinach and dhal soup with yoghurt	Rs 1,440

Available from 1st July 2020 to 30 November 2020
Available between 7.00pm and 9.30pm
Prices include service charge but exclude TDL



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Main Course

CUMIN SCENTED CHICKEN TIKKA Chunks of marinated lime infused chicken breast, grilled with Royal cumin, served with split chick peas with aromatic spices	Rs 3,720
CHICKEN, LIME AND COCONUT PARCELS Supreme of chicken steamed with fresh lime and coconut wrapped in a banana leaf and served with cardamon scented basmati rice	Rs 3,360
NEGOMBO LAGOON TIGER PRAWNS Grilled tiger prawns with green salad and parsley potatoes	Rs 5,640
AUSTRALIAN TENDERLOIN STEAK Served with roast potatoes and grilled Nuwara Eliya vegetables	Rs 6,240
FISH CAKES Signature fish cakes made with pan fried fillets of mullet served with Lyonnaise potatoes and Nuwara Eliya garden vegetables	Rs 3,360
GRILLED MULLET Ocean fresh local grilled mullet on a bed of home grown spinach and coriander potato mash	Rs 3,720
STUFFED SQUID Stuffed with Indian Ocean seafood and Nuwara Eliya vegetables served with bell pepper rice and crispy garden salad	Rs 4,320
DARNE OF KING FISH Served with coriander crushed potatoes and avocado and tomato salsa	Rs 4,080
SEAFOOD CURRY Indian Ocean seafood curry of cuttle fish, prawns, crab and mullet served with fragrant steamed basmati rice, mango chutney and tempered aubergine	Rs 4,560

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HAND MADE TAGLIATELLI PASTA
served with a crisp garden salad

Select from the following sauces;

Spicy arrabiata with fresh tomato and basil

Rs 3,360

Seafood with white wine and cream

Rs 3,780

Vegetable with fresh tomato

Rs 3,300

CEYLON CHICKEN CURRY

Sri Lankan style chicken curry served with steamed fragrant basmati rice, mango chutney and tempered aubergine

Rs 3,720

SINHALA FISH CURRY

Local style curry with skinless chunks of mullet served with steamed fragrant basmati rice, mango chutney and tempered aubergine

Rs 3,960

MIXED VEGETABLE SINHALA CURRY

Served on banana leaves with with steamed fragrant basmati rice, mango chutney and tempered aubergine

Rs 3,300

TEA OR COFFEE

Ceylon tea,
served plain, with milk, fresh lemon or ginger

Rs 540

Filter coffee

Rs 660

Cappuccino

Rs 780

Espresso

Rs 630

20% off excluding beverages

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