



## APPETIZER

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<b>Chole Tikki Chaat (D, M)</b> crispy potato galette, spiced chickpea, sweet & sour chutney	2,200
<b>Sev Papdi Chaat (G, D)</b> wheat flour crisp, spiced banana, yoghurt, chutneys	2,200
<b>Dahi Puri (G, D)</b> spiced potato stuffed crisp spheres, yoghurt, tamarind, mint chutney	2,200
<b>Kacche Kele Ki Chaat</b> tamarind glazed warm plantain	2,200
<b>Pakora Platter (G)</b> chickpea batter fried onion, potato, lentil fritters	2,200

## SHORBA

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<b>Tomato Rasam (M)</b> pepper spiced tomato broth, tamarind, curry leaf, mustard	1,800
<b>Gosht Yakhni Shorba (D, G)</b> Kashmiri mutton broth, yoghurt, chili, mint	2,000

## KEBABS – NON-VEGETARIAN

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<b>Murgh Tikka</b> (D, M) grilled chicken, chili, garlic, lime	4,200
<b>Methi Malai Tikka</b> (D, N) grilled chicken, cream cheese, dried fenugreek	4,200
<b>Seekh Kebab</b> (D) mutton mince roll, ginger, chili, mint, lime	4,800
<b>Sarson Macchi Tikka</b> (D, M, S) tandoori grilled fish fillet, mustard marinade, carom seed	4,400
<b>Rawa Fried Surmai</b> (G, S) semolina crusted fried kingfish, chili, turmeric, lime	4,400
<b>Jhinga Koliwada</b> (G, S) crispy fried prawn, chili, curry leaf	4,800
<b>Non-Veg Kebab Platter</b> (D, M, S) murgh tikka, sarson macchi tikka, mutton seekh kebab	6,200

M - mustard | D - dairy | N - nuts | S - Seafood | SE - Sesame | SO - Soy | G - gluten

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## KEBABS – VEGETARIAN

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<b>Amritsari Paneer Tikka</b> (D, M) tandoor grilled cottage cheese, cream, red chili	<b>3,600</b>
<b>Hariyali Tandoori Gobhi</b> (D) grilled cauliflower, mint, coriander, cumin	<b>3,400</b>
<b>Bharwan Kathal Mirchiya</b> (M, G, D) fried chili pepper, jackfruit stuffing, tomato chutney	<b>3,400</b>
<b>Rajma Galouti</b> (D, N, G) pan fried red kidney bean galette, mint yoghurt	<b>3,400</b>
<b>Cheese Naan Bites</b> (D, G) smoked cheese stuffed naan ball, mint, tomato chutney	<b>3,400</b>
<b>Shakahari Seekh</b> (SE, SO, D, N) seed crusted grilled vegetable-soy roll, fried onion, raisin	<b>3,400</b>
<b>Veg Kebab Platter</b> (M, D, G) amritsari paneer tikka, rajma galouti, bharwan kathal mirchiya	<b>5,000</b>

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## CHEF'S SPECIALS

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<b>Pahadi Tandoori Kukkad</b> (M, D) tandoor roasted whole spring chicken, roasted potato, pahadi salad	<b>5,500</b>
<b>Tandoori Kaala Jhinga</b> (SE, M, D) grilled tiger prawn, sour goraka, black sesame, blackened spice	<b>10,500</b>
<b>Nandu Curry</b> (S, M) mud crab curry, red chili, black pepper, coconut milk, curry leaf, string hoppers	<b>12,000</b>
<b>Lagoon Jhinga Biryani</b> (S, D) lagoon tiger prawn, basmati rice, mint, cream, saffron	<b>12,000</b>

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## MAINS – NON-VEGETARIAN

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<b>Jhinga Hara Pyaz</b> (D, S) stir fried prawn, spring onion, tomato, garam masala	5,200
<b>Macchi Malai Curry</b> (S, N) fish curry, coconut cream, basil, turmeric, coriander	4,800
<b>Murgh Makhani</b> (D, N) tandoor smoked butter chicken, red chili, honey, tomato sauce	4,000
<b>Railway Chicken Curry</b> (M, D) country style chicken curry, potato, ginger, coriander	4,000
<b>Kozhi Milagu Fry</b> (M, D) Tamil style black pepper chicken, coconut, curry leaf	4,000
<b>Mutton Nihari</b> (M, D) Awadhi mutton stew, yoghurt, nihari masala	4,800
<b>Mewari Kheema</b> (D, N) slow-cooked spiced mutton mince, butter, cashew cream, brown onion	4,800
<b>Mutton Bhuna</b> (D, M) dry braised mutton, onion, tomato, mustard, garam masala	4,800

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## MAINS – VEGETARIAN

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<b>Shahi Subz Korma</b> (D, N) seasonal vegetable curry, green chili, cashew cream, garam masala	<b>3,200</b>
<b>Paneer Makhani</b> (D, N) cottage cheese, red chili, butter tomato sauce	<b>3,900</b>
<b>Palak Paneer</b> (D) cottage cheese, creamed spinach, chili, garlic	<b>3,900</b>
<b>Muthiya Paneer Nu Saag</b> (G, D) gram flour dumpling, cottage cheese, tangy tomato sauce	<b>3,900</b>
<b>Kurkuri Bhindi</b> (G) crispy okra, spiced tomato sauce, chaat masala	<b>3,200</b>
<b>Hyderabadi Bagara Baingan</b> (SE, N, M) braised eggplant, tamarind, sesame-peanut sauce	<b>3,200</b>
<b>Kashmiri Dum Aloo</b> (D, N) slow braised potato, saffron red chili, yoghurt	<b>3,200</b>
<b>Aloo Gobhi</b> (D) Stir-fried cauliflower, potato, onion, tomato, cumin, fresh coriander	<b>3,200</b>
<b>Kothambir Vadi Kadhi</b> (SE, D) coriander gram flour dumpling, yoghurt, turmeric, whole red chili, ginger	<b>3,200</b>

## SIDES

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<b>Dal Makhani (D)</b> house special black lentil, red chili, tomato, butter	2,800
<b>Yellow Dal Tadka (D)</b> yellow lentil, tomato, garlic, asafoetida, cumin, chili	2,800
<b>Chana Masala (D, M)</b> Braised chickpea, tomato, red chili, cumin, crushed fenugreek	2,800
<b>Tadka Dahi (D, M)</b> tempered yoghurt, onion, tomato, chili, coriander	950
<b>Tamatar Kakdi Pudina Raita (D)</b> Yoghurt, tomato, cucumber, mint	950
<b>Garden Salad</b> seasonal greens, raw vegetables	1,600

## BREAD

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<b>Naan (D, G)</b> plain / garlic / butter	950	<b>Namak Mirch Roti (D, G)</b>	950
<b>Paratha (D, G)</b> lachha / pudina	950	<b>Amritsari Paneer / Aloo Kulcha (D, G)</b>	1,200
<b>Tandoori Roti (G)</b>	950	<b>Chili Cheese Naan (D, G)</b>	1,200
<b>Ajwaini Parothi Naan (D, G)</b>	950		

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## RICE

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<b>Subz Nizami Biryani</b> (D, N, G)	3,800
baked basmati rice, seasonal vegetable, green chili mint, saffron	
<b>Zaffrani Chicken Dum Biryani</b> (D, N, G)	4,800
Baked Basmati rice, chicken, green chili, mint, saffron	
<b>Awadhi Mutton Biryani</b> (D, N, G)	5,800
baked basmati rice, mutton, cardamom, cinnamon, mint, saffron	
<b>Steamed Premium Basmati Rice</b>	1,200
premium basmati rice	
<b>Curd Rice</b> (D, M)	1,600
yoghurt rice, mustard seed, curry leaf, red chili tempered, served cold	
<b>Moong Dal Khichdi</b> (G, D, M)	1,600
slow braised yellow lentil rice, ghee, pickle	

## DESSERT

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<b>Gulab Jamun</b> (D, G, N)	1,800
fried milk dumpling in sugar syrup	
<b>Saffron Phirni</b> (D, N)	1,800
chilled rice pudding, saffron, nuts	
<b>Gajar Halwa</b> (D, G, N)	1,800
grated carrot pudding, nuts	
<b>Mishti Doi</b> (D, G, N)	1,800
caramelised baked sweetened yoghurt, banana, coconut tuile	
<b>Kulfi Falooda</b> (D, N)	1,800
malai or mango, rose syrup, nuts	
<b>Ice Cream</b> (D, N)	750
cardamom / chocolate	

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# BEVERAGE LIST

## SIGNATURE COCKTAILS

**Madhura** 2,800  
vodka, mango honey, watermelon,  
king coconut water

**Amla** 2,900  
gin, passion fruit, honey orange, amla,  
sparkling wine

**Lavana** 1,900  
blanco tequila, salted pineapple,  
gotu kola, strawberry salt

**Tikta** 3,200  
chaat gin, Campari, sweet vermouth

**Katu** 1,500  
Indiya spiced rum, dark rum,  
peach liqueur, papaya, hot honey,  
tamarind

## ZERO PROOF ICED TEAS

**Kashaya** 1,200  
pomegranate, masala chai, soursop,  
lemongrass

**Indiya House Lassi** 1,300  
papaya, vanilla, yoghurt, salt

**APÉRITIF & DIGESTIF****50ml**

Campari	2,700
Dolin Dry Vermouth	800
Dolin Rouge Vermouth	800
Dolin Blanc Vermouth	800

**VODKA****25ml****Bottle**

Absolut Flavoured	1,600	32,000
Absolut Blue	1,100	30,000
Absolut Elyx	2,900	60,000
Belvedere	2,500	50,000
Cîroc	1,700	36,000
Grey Goose	2,200	48,000

**TEQUILA****25ml****Bottle**

Avión Silver	2,400	45,000
Casco Viejo Silver	1,200	25,000
Patrón Silver	3,200	70,000

<b>RUM</b>	<b>25ml</b>	<b>Bottle</b>
Bacardí Carta Oro	1,200	25,000
Bacardí Carta Blanca	1,400	18,000
Malibu	1,300	25,000
Copacaïba Cachaça	1,300	28,000
Captain Morgan Spiced Gold	1,100	25,000
El Dorado 15 YO	2,900	60,000
Ron Zacapa Centenario No. 23	5,000	130,000

<b>ARRACK</b>	<b>50ml</b>	<b>Bottle</b>
Ceylon Premium	1,500	30,000
Ultima	3,000	35,000
Argenté	2,900	32,000

<b>GIN</b>	<b>25ml</b>	<b>Bottle</b>
Beefeater	1,500	25,000
Beefeater 24	1,900	40,000
Bombay Sapphire	1,400	30,000
Star of Bombay	2,400	50,000
Colombo No.7 Dry	1,400	30,000
Hendrick's	2,200	41,000
Monkey 47	3,100	70,000
Hapusa	1,700	32,000
Tanqueray No.10	2,500	50,000
Jodhpur London Dry	1,600	28,000
Tamras Indian Craft	1,900	38,000

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<b>WHISKEY</b>	<b>25ml</b>	<b>Bottle</b>
Jack Daniel's Old No. 7	1,700	38,000
Jameson	1,400	30,000
Ballantine's Finest	1,300	25,000
Ballantine's 12 YO	2,500	55,000
Balvenie Doublewood 12 YO	3,600	75,000
Balvenie Portwood 21 YO	9,500	290,000
Chivas Regal 18 YO	3,500	75,000
Chivas Regal 25 YO	13,000	280,000
Dewar's 12 YO	1,900	40,000
Dewar's 15 YO	2,300	48,000
Dewar's 18 YO	3,600	80,000
Famous Grouse	1,500	25,000
Glenfiddich 12 YO	2,400	50,000
Glenfiddich 15 YO	3,500	75,000
Glenmorangie 10 YO	2,900	60,000
J&B Rare	1,400	29,000
Johnnie Walker Black Label	1,800	35,000
Johnnie Walker Gold Reserve	2,500	55,000
Johnnie Walker Red Label	1,400	27,000

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**WHISKEY****25ml****Bottle**

Lagavulin 16 YO	4,400	95,000
Laphroaig Select	2,500	50,000
Laphroaig 10 YO	3,100	70,000
Monkey Shoulder	2,100	40,000
Old Pulteney	1,700	35,000
Singleton 12 YO	1,800	34,000
Vat 69	1,100	18,000

**COGNAC****25ml****Bottle**

Courvoisier VS	2,300	45,000
Hennessy VS	2,500	50,000
Hennessy VSOP	3,800	80,000
Hennessy XO	11,000	250,000
Martell VSOP	3,500	65,000
Rémy Martin VSOP	3,500	70,000

**LIQUEURS****50ml****Bottle**

Jägermeister	1,800	45,000
Bailey's Irish Cream	2,300	25,000

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## **BOTTLED BEER**

Carlsberg 330ml	1,100
Guinness Extra Stout 325ml	1,100
Lion 330ml	1,100
Lion Ice 325ml	1,100

## **FRESH JUICE**

Watermelon	600
Lime	600
Pineapple	800

## **MINERAL WATER**

Clouds Still 800ml	1,200
Clouds Sparkling 800ml	1,200
Olu Still 330ml	550
Olu Sparkling 330ml	750
Olu Still 625ml	600
Olu Sparkling 625ml	850
San Pellegrino Sparkling 750ml	1,500

## SOFT DRINKS

Fevertree Indian Tonic Water	1,000
Franklin & Sons Indian Tonic Water	900
Franklin & Sons Light Tonic Water	900
Franklin & Sons Elderflower & Cucumber Tonic	900
Franklin & Sons Rhubarb & Hibiscus Tonic	900
Franklin & Sons Rosemary & Black Olive Tonic	900
Franklin & Sons Grapefruit & Bergamot Tonic	900
Coca-Cola	500
Coke Zero	500
Fanta	500
Sprite	500
Sprite Zero	500

## HOT DRINKS

Espresso	600
Double Espresso	750
Cappuccino	750
Caffè Latte	750
Americano	750
Hot Chocolate	600

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## SIGNATURE CEYLON TEA SELECTION

**Wild Spicy Blend - Forest Hill Teas,  
Sabaragamuwa region** **600**

Wild tea leaves from the high branches of abandoned tea forests on the slopes of Sri Pada, Sri Lanka's holy mountain, blended with wild cardamom and wild cloves from the rainforests in the valleys below the mountain.

**Spicy Green Orange Tea - Monkeytail Teas,  
Kandy region** **600**

Hand-made black tea mixed with home-grown sun-dried cardamom and Sri Lankan green oranges. An exquisite zesty highly aromatic tea.

**Waranagala Wild Tea - Forest Hill Tea,  
Sabaragamuwa region** **600**

Wild tea plucked directly from 10-20 meter-high trees in the abandoned tea forests on the slopes of Adam's Peak. 100% natural, with the full flavours of the forest.

**Premium Orange Pekoe - Ebony Springs,  
Dimbula region** **600**

A classic hand-made orange pekoe from the high-elevation Dimbula region. A golden liquor with bright floral notes.

**Ravana's Spiced Chai Bombs - AMBA Estate,  
Uva region** **600**

Hand-rolled using only one leaf and bud, these gems are blended with a combination of organic spices grown on the farm: cardamom, cinnamon, cloves, coriander, fennel, ginger, pepper and red chilli.

**Sumudu Chai - AMBA Estate, Uva region** **600**

A less spicy blend of BOP with cinnamon, cloves and ginger. This chai tastes like Christmas in a cup.