

## COFFEE

<b>Espresso</b>	<b>600</b>
<b>Double Espresso</b>	<b>750</b>
<b>Americano</b>	<b>750</b>
<b>Cortado</b>	<b>750</b>
<b>Cappuccino</b>	<b>750</b>
<b>Caffè Latte</b>	<b>750</b>
<b>Hot or Cold Chocolate</b>	<b>600</b>
<b>Elephant House Vanilla Milk</b>	<b>500</b>
<b>Iced Coffee</b>	<b>550</b>

## SIGNATURE CEYLON TEAS

### **Ceylon Breakfast Tea** **400**

An intense, majestic and perfectly rounded morning tea. Grown in the Dimbula Valley, the BOP leaf produces a burgundy infusion that offers body, strength, colour, and pungency representative of a fine Ceylon tea.

### **Silver Jubilee Earl Grey Tea** **400**

Full-bodied Ceylon single-region BOP fused with natural bergamot. A mahogany infusion produces a lingering floral aroma. Notes of citrus, jasmine, and orange produce an elegantly balanced Earl Grey Tea.

### **Nuwara Eliya Afternoon Tea** **400**

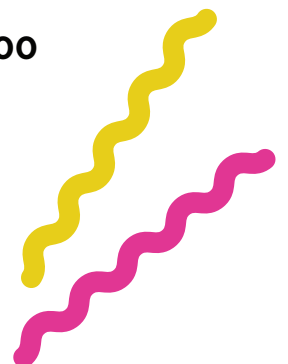
Tea from Nuwara Eliya, the highest elevation tea-growing region in Sri Lanka, combines sophisticated flavour and soft aromas with a golden infusion. This seasonal tea is best served without milk or just a dash.

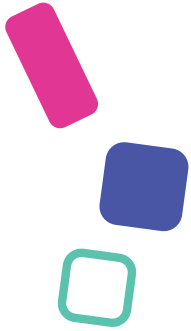
### **Ceylon Ginger, Honey & Mint** **400**

High elevation single-region tea with a deliciously warming, ginger influenced fragrance that leads into a balanced blend of natural honey, ginger and lingering mint. A vivacious tea that invigorates.

### **Ceylon Rose & Mint** **400**

Soft rose scent lifted on the palate by the sparkle of mint. A high elevation single-region tea grown in Nawalapitiya. A dark infusion but a light and elegant tea which leaves the palate perfumed and refreshed.





## SIGNATURE CEYLON TEAS

### **Ceylon Tea With Strawberry** 400

A golden cup of Doombagastalawa FBOP, lightly infused with wild strawberry, is a refreshing and delicious afternoon tea. Bright, medium-bodied with strawberry, malt, and vanilla notes.

### **Moroccan Mint Green Tea** 400

This aromatic blend of young Hyson green tea and peppermint leaves is naturally uplifting. The olive leaves unfurl dramatically when infused to produce a medium-strength brew.

### **Pure Chamomile Flowers** 400

Made with chamomile flowers, this is an elegant and mild infusion. Notes of apple, herb, hay and honey create a bouquet of gentle flavours that makes this a perfect naturally caffeine-free evening brew.

### **Mandarin & Marzipan Pekoe** 400

A bright and brisk high-elevation Ceylon pekoe with a medium-bodied amber infusion and gentle flavours of orange, mandarin and a hint of marzipan. Refreshing, fragrant and utterly delicious.

### **Ceylon Full Leaf Green Tea** 400

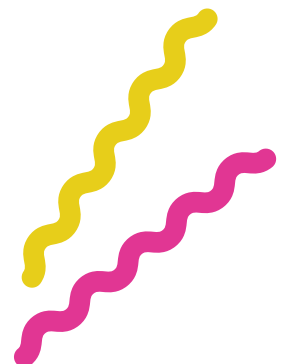
A fragrant, lightly piquant tea that evolves with grassy, herbal notes and a hint of fruit and citrus. This is a palate cleansing, medium-strength green tea, that is the perfect accompaniment to fine dining.

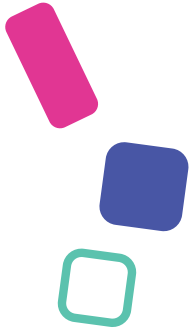
### **Natural Infusion of Blueberry** 400

Blueberries lend their soft, tangy flavours to this intense caffeine-free infusion. A fusion of berry, orange and sweet fruit notes offer a delicious all-natural fruit, herb, and spice flavour combination.

### **Almond Infused Ceylon Pekoe** 400

High elevation single-region tea infused with natural Australian sweet almond. An amber infusion produces a malty, medium-bodied tea. The subtle almond note develops on the palate and remains in the finish.





## SMOOTHIES

**Triple Berry Smoothie** 2,100  
Strawberry, Blueberry, Raspberry

## CINNAMON SHOTS

**Hibiscus** 700  
**Pure Cinnamon** 700  
**Passionfruit** 700

## PROTEIN SHAKE

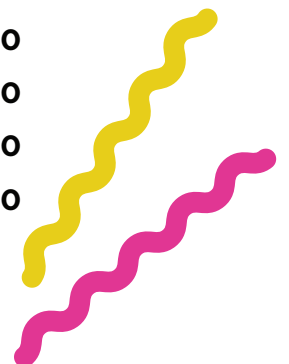
**Banana Oats** 2,800  
Chocolate Flavour  
**Banana Peanut Butter** 2,900  
Vanilla Flavour

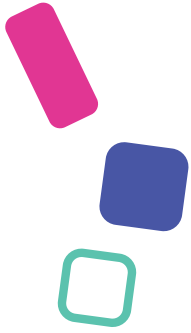
## FRESH JUICE

**Watermelon** 600  
**Lime** 600  
**Pineapple** 800

## MINERAL WATER

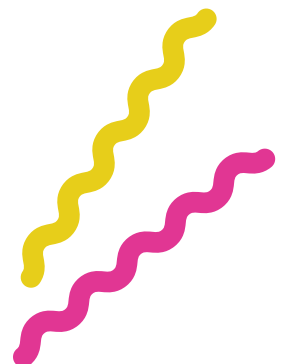
**Olu Still 330ml** 550  
**Olu Sparkling 330ml** 750  
**Olu Still 625ml** 600  
**Olu Sparkling 625ml** 850

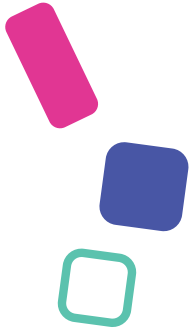




## SOFT DRINKS

<b>Cream Soda</b>	<b>500</b>
<b>Ginger Beer</b>	<b>500</b>
<b>Necto</b>	<b>500</b>
<b>Orange Crush</b>	<b>500</b>
<b>Coca-Cola</b>	<b>500</b>
<b>Coke Zero</b>	<b>500</b>
<b>Sprite</b>	<b>500</b>

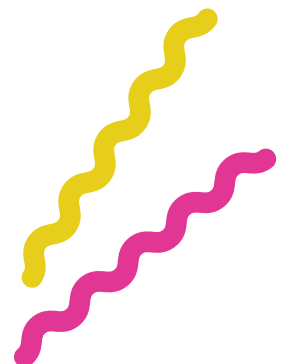


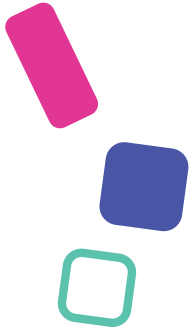


## MORNING FAVOURITES

AVAILABLE DAILY 7:00 AM TO 11:00

<b>Signature Cinnamon Roll</b> Soft cinnamon roll topped with rich cream cheese frosting	900
<b>Smoked Chicken Bouchée</b> Soft choux pastry filled with creamy smoked chicken and dill mustard mix, finished with hollandaise sauce and a golden burn	900
<b>Roast Pumpkin Feta Quiche</b> Savory baked quiche with pumpkin, feta, confit garlic, sundried tomato, herbs, roasted onion, and a touch of truffle oil	900
<b>Morning Glory Parfait</b> Layers of carrot, walnut, green apple, and caramelized banana with smooth plain yoghurt	1,500
<b>Coconut Mango Chia Pudding</b> Creamy chia pudding with coconut and mango, topped with rich dark chocolate for a tropical twist	1,500
<b>Mixed Berry Yoghurt Parfait</b> A blend of mixed berries and creamy yoghurt layered with crunchy granola — light, fresh, and full of flavour.	1,500





## FRESHLY BAKED

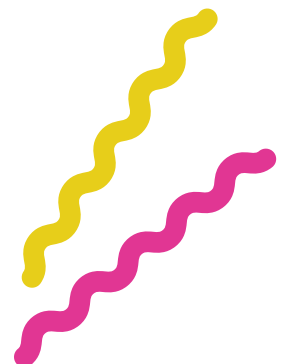
<b>Chocolate Chunk Muffin</b>	<b>600</b>
<b>Blueberry Vanilla Crumble Muffin</b>	<b>600</b>
<b>Gluten Free Carrot &amp; Walnut Muffin</b>	<b>600</b>
<b>Butter Croissant</b>	<b>400</b>
<b>Twice Baked Almond Croissant</b>	<b>600</b>
<b>Pain au Chocolat</b>	<b>400</b>

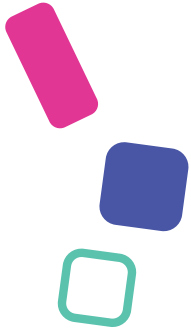
## SAVOURIES

AVAILABLE DAILY 7:00 AM TO 7:00 PM  
GRAB YOURS BEFORE THEY'RE GONE.

<b>Mutton Roll</b>	<b>700</b>
<b>Devilled Prawn Patty</b>	<b>450</b>
<b>Fish Bun</b>	<b>450</b>
<b>Vegetable Bun</b>	<b>350</b>
<b>Chicken Pie</b>	<b>450</b>
<b>Bacon &amp; Egg Pastry</b>	<b>700</b>
<b>Fountain Café Classic Hotdog</b>	<b>450</b>
<b>Chicken Salad Sandwich</b>	<b>900</b>
<b>Tuna Melt Sandwich</b>	<b>900</b>
<b>Grilled Vegetable Sandwich</b>	<b>900</b>
<b>Mushroom With Arugula Toast</b>	<b>1,100</b>
<b>Ham &amp; Pesto Toast</b>	<b>1,100</b>
<b>Avocado &amp; Egg Toast</b>	<b>1,100</b>

\*SANDWICHES ARE AVAILABLE FROM 10:00 AM ONWARDS





## DESSERTS

<b>Raspberry Chocolate Tart</b>	<b>1,000</b>
<b>Lemon Meringue Pie</b>	<b>1,000</b>
<b>Ceylon Tea Tart</b>	<b>800</b>
<b>Chocolate Sludge</b>	<b>800</b>
<b>Mango Coconut</b>	<b>800</b>
<b>Red Velvet</b>	<b>850</b>
<b>Chocolate Brownie</b>	<b>800</b>
<b>Chocolate Éclair</b>	<b>600</b>

## FROZEN DESSERTS

<b>Almond &amp; Milk Chocolate Ice Cream Pastry</b>	<b>2,000</b>
<b>Dark Chocolate &amp; Coconut Ice Cream Pastry</b>	<b>1,200</b>
<b>Vanilla, Caramel &amp; Pear Ice Cream Pastry</b>	<b>1,500</b>
<b>Banana &amp; Mango Ice Cream Pastry</b>	<b>1,600</b>
<b>Salted Caramel &amp; Almond Protein Bite</b>	<b>3,500</b>
<b>Berries &amp; Cream Protein Bite</b>	<b>3,500</b>

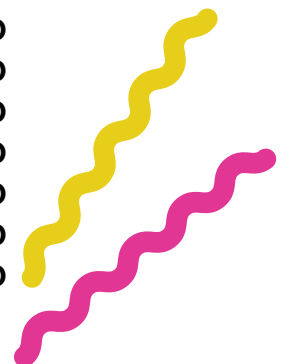
## WAFFLES

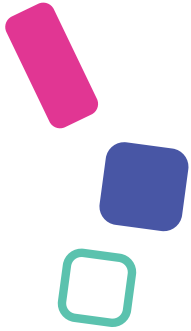
<b>Waffle Indulgence</b>	<b>1,500</b>
Fresh Waffles, Chocolate & Caramel Sauce, Chocolate Chips, Crispy Feuilletine & 2 Scoops of ice cream Vanilla / Chocolate / Strawberry Ice Cream	

## COOKIES

<b>Classic Chocolate Chip Cookie</b>	<b>950</b>
<b>Pecan Salted Caramel Melt</b>	<b>1,000</b>
<b>Passion Fruit Curd</b>	<b>1,000</b>
<b>Strawberry Swirl</b>	<b>1,000</b>
<b>Jaggery Crunch</b>	<b>1,000</b>
<b>Hazelnut Dream</b>	<b>1,000</b>
<b>Pistachio Cream</b>	<b>1,000</b>
<b>Cinnamon Swirl</b>	<b>1,000</b>

All prices are in Sri Lankan Rupees and are subject to 10% service charge and government taxes.





## CHEESECAKE

<b>Basque Cheesecake Slice</b>	<b>1,200</b>
<b>Basque Cheesecake Whole</b>	<b>8,000</b>

## WHOLE CAKES

<b>Chocolate Sludge</b>	<b>8,500</b>
<b>Fruit Cake</b>	<b>6,200</b>
<b>Nougat Cake</b>	<b>7,200</b>
<b>Carrot Cake</b>	<b>7,000</b>
<b>Mango Coconut Cake</b>	<b>8,500</b>
<b>Raspberry Chocolate Cake</b>	<b>7,500</b>
<b>Red Velvet Vake</b>	<b>7,000</b>
<b>Tiramisu</b>	<b>6,500</b>

## ZEN BAR

<b>Black Cherry &amp; Chocolate Chunk</b>	<b>1,000</b>
<b>Mocha Almond</b>	<b>1,000</b>
<b>Mango Vanilla White Choc</b>	<b>1,000</b>

