

Food Menu

Sharing Plates

HUMMOS | VG V G | LKR 2,800

Smooth, creamy chickpea dip prepared with Lebanese tahini, served with cucumber, carrots, and toasted pita bread.

Add pan-fried minced beef with onions & nuts | LKR 1,500

GF option available | LKR 300

BABAGHANNOUJ | VG V G | LKR 2,800

Smoky roasted eggplant blended with tahini, lemon, tomato, and garlic, garnished with pomegranate and served with cucumber, carrots, and pita bread.

GF option available | LKR 300

CHEESE ROLLS | V D G | LKR 2,200

Two-cheese mix with finely chopped parsley, rolled in a thin spring roll sheet. Deep-fried till golden. Served with hummus dip (made from mum's recipe.)

CALAMARI PANÉE | G SF E D | LKR 2,500

Lightly battered and fried till golden tender cuttlefish served with zesty green tartar sauce.

BEEF SAMOSA | G D | LKR 2,000

Crisp, golden curried pastry parcels filled with spiced minced beef. Served with cucumber raita.

CHICKEN WINGS | G

½ Dozen | 2,200 LKR - 1 Dozen LKR 3,500 LKR

Choose from BBQ, Buffalo or Honey Mustard. Juicy chicken wings glazed in your choice of sauce smoky, tangy, or spicy served with our house-made dipping sauce.

CHICKEN SKEWERS | D E | LKR 2,500

Grilled tender chicken-taouk skewers, marinated in house spices. Served with our signature garlic dip. Offering a taste of Lebanese flavors and heartfelt hospitality.

PRAWN SKEWERS | SF E D | LKR 2,500

Grilled Juicy prawns, marinated in fragrant lemongrass and ginger the Sri Lankan way served with our house-made green tartar sauce.

SALTED SKIN-ON FRIES | V VG | LKR 1,500

Golden house-made fries, perfectly crisp on the outside and fluffy within. Served with a house-made curry mayo dip.

LOADED FRIES | D G | LKR 2,200

Our version of loaded fries with melted cheese drizzled with our house-made pink sauce.

Add-on chicken | LKR 1,200

Add-on bacon | LKR 1,000

Salads

CAESAR SALAD | G D | LKR 1,900

Seasonal mixed greens, toasted sourdough croutons, parmesan, and house made caesar dressing

Add chicken | LKR 1,200

Add prawns | LKR 1,500

Add bacon | LKR 1,000

Add parmesan | LKR 1,000

FISHERMAN SALAD | G E D SF | LKR 3,100

Butter-grilled prawns and squid with greens, cucumber, cornichons, and sweet corn. With a sour green tartar dressing.

LABNEH GARDEN GLOW | D V | LKR 2,800

Iceberg lettuce, lolo rosso, green apple, cucumber, labneh, and sun-dried tomatoes with a basil cream dressing.

Sandwiches

LEBANESE BURGER | G P E D | LKR 3,800

Juicy beef patty with cheese, coleslaw, pickles, tomato, onions, garlic mayo and ketchup.

Served with fries.

GRILLED OR FRIED CRISPY CHICK BURGER

G D E | LKR 3,500

Marinated chicken breast, sesame brioche bun with cheese, lettuce, pickles, onions, and honey-mustard garlic dressing. Served with slaw and fries.

SINLESS VEGGIE TACOS | GF VG V | LKR 3,000

Char-grilled eggplant, zucchini, and cauliflower topped with pico de gallo, parsley, and tahini sauce. Served in a gluten-free tortilla.

FISH TACOS | F D E G | LKR 3,300

Fried Trevally fillet with cabbage, onions, pickles, pico de gallo, coriander, curry-mayo mustard, and lime served in gluten-free tortilla.

BEEF QUESADILLAS | G D B | LKR 3,500

Grilled tortillas with spiced beef and melted cheese Served with a house dip.

MUSHROOM, SPINACH & CHEESE QUESADILLAS | G D V VG | LKR 3,000

Golden tortillas with mushrooms, spinach, and melted cheese. Served with a house dip.

Sweets

NAMMOURA | G D | LKR 1,000

Moist semolina and coconut cake with yoghurt, butter, and crunchy cashews in a light sweet syrup.

CHOCOLICK | G D E | LKR 2,600

Fudgy chocolate cake topped with cashew nut ice cream, caramel drizzle, and Oreo chunks.

ICE CREAM | D | LKR 1,100

Ask your waiter for today's house-made flavours.

G = Gluten | GF = Gluten Free | V = Vegetarian | VG = Vegan | D = Dairy | E = Egg | P = Pork | SF = Shellfish | PN = Peanut

All prices include government taxes. A 10% service charge will be added to your bill.

Drinks Menu

Classic Cocktails

Aperol Spritz | LKR 3,300

Bubbly, bittersweet, and effortless.

Mojito | LKR 2,750

Mint, lime, and rum in a refreshing island breeze.

Paloma | LKR 3,200

Grapefruit, tequila, and fizz ,crisp and citrusy.

Negroni | LKR 3,900

The timeless bittersweet Italian classic

Margarita | LKR 3,300

Zesty lime, tequila, and salt , iconic harmony.

Spicy Margarita | LKR 3,300

The classic, turned up with fire.

Cosmopolitan | LKR 3,300

Vodka, cranberry, and citrus elegance.

Martini | LKR 3,300

Crisp, spirit-forward sophistication.

Dirty Martini | LKR 3,400

Briny, bold, and unapologetically classic.

Old Fashioned | LKR 3,800

Whiskey, sugar, bitters ,the definition of timeless.

Piña Colada | LKR 3,300

Creamy coconut and pineapple escape, dessert in a glass.

Gin Basil | LKR 3,300

Crisp gin infused with fresh basil and bright citrus notes.

Many more classic cocktails are available.

Request your favorite and let us craft it just for you.

Pitchers

Ceylon Spritz | LKR 14,500

Cucumber Mule | LKR 14,500

Purple Oasis | LKR 15,500

Sangria | LKR 13,500

Shots

Dark Matter | LKR 1,500

Doo-Doo | LKR 1,800

Sweet Bullet | LKR 1,500

Beer

Lion | LKR 1,000

Lion Light | LKR 1,000

Tiger | LKR 1,100

Carlsberg | LKR 1,100

Heineken | LKR 1,300

Somersby Blackberry | LKR 1,500

Somersby Apple | LKR 1,500

Wines

Curious about what's pouring this month? Ask your waiter for more information. Our wines change with the tides, each one bringing a new taste to the island.

By the glass | Starting from LKR 2,900

By the bottle | Starting from LKR 13,500

Lemonades And Juices

Classic Lemonade | LKR 1,700

Fresh lemon juice, water, sugar.

Honey Lemonade | LKR 1,800

Fresh lemon juice with treacle honey.

Ginger Mint Lemonade | LKR 1,800

A zesty twist with fresh ginger and mint.

Watermelon Mint Lemonade | LKR 2,000

Watermelon and mint.

Pineapple | Passion fruit | Watermelon

LKR 1,800 (Fresh juices)

King Coconut | Coconut Water | LKR 900

Homemade Kombucha | LKR 1,400

Ask for this week's special flavors.

Soft drinks and coffees available upon request.

Mocktails

Fizz | LKR 2,000

Sparkling Ceylon green tea with a refreshing mint and lime twist. Light, crisp, and uplifting.

Fruitful | LKR 2,000

House-made ginger beer blended with fresh seasonal juices. Naturally sweet, subtly spicy, and vibrant.

No-Jito | LKR 2,000

A guilt-free twist on the classic mojito, crafted with mint and your choice of juice or traditional lime.

Basi-Lick | LKR 1,900

Freshly smashed basil leaves mixed into zesty lemonade and topped with soda. Herbaceous, fizzy, and invigorating.



Signature Cocktails

Aperitif

Bright, fresh, and appetite-awakening. Perfect to start the evening.

CEYLON SPRITZ | LKR 3,300

A Sri Lankan twist on the Italian classic smoky arrack, pineapple shrub and coconut water topped with prosecco.

CORAL GARDEN | LKR 3,300

Inspired by the reef, crisp gin and ripe watermelon layered with vermouth and Campari.

All Meal

Versatile, balanced cocktails that carry through a meal or a long evening.

CUCUMBER MULE | LKR 3,000

Crisp cucumber and ginger meet vodka and lime.
A tropical twist on the timeless Moscow Mule

PURPLE OASIS | LKR 3,500

Blue pea tea, silver tequila, and a whisper of pink peppercorn.
Floral, spiced and vibrant.

DEVILS WAVE | LKR 3,300

Rum with crimson beetroot, lifted by lime and fiery ginger,
and white chocolate garnish.

Digestive

Richer, slower, and meant to linger. A satisfying end to a meal.

COFFE COLADA | LKR 3,500

Rich coffee meets the piña colada silk, kissed with pineapple.
A true sunrise in a glass.

GOLDEN SOUR | LKR 3,900

Burbon with smoked cardamom syrup, lemon,
and a touch of treacle, crowned
with a flamed orange peel.

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10% service charge will be added to your bill.**