

Breakfast Menu

FROM 8:00AM TILL 10:00AM

Home Table

THE MORNING TABLE | E D | LKR 3,800

Fresh eggs cooked your way, served with: Homemade coconut roti, sourdough slice, labneh, zaatar, fresh crudités, green coconut sambal, dhal, sautéed spinach, and your choice of freshly pressed juice or black coffee.

THE VEGAN TABLE | P N | LKR 3,800

Grilled & smoked eggplant, red pepper, hummus spread on toast, served with: Homemade coconut roti, peanut butter, green coconut sambal, dhal, sautéed spinach, and your choice of freshly pressed juice or black coffee.

ADD-ONS

- Avocado | LKR 700
- Butter and Jam | LKR 700
- Crispy Bacon | LKR 1,000
- Halloumi LKR | 1,500
- Homemade Peanut Butter | LKR 500
- Sautéed Mushrooms | LKR 600

Bakery

CROISSANT | G | LKR 1,500

Buttery and golden.

SOUF CAKE | G D | LKR 1,500

House-baked semolina & tahini cake.

Bowls

THE SOUL BOWL | D G V | LKR 2,700

Tropical fruits, house-made granola, crunchy seeds, dried fruits, creamy curd, and a drizzle of golden kithul honey.

+ Add peanut butter LKR 500

TROPICAL BOWL | VG G | LKR 2,700

Tropical fruits, house-made granola, crunchy seeds, dried fruits, and a drizzle of golden kithul honey.

CHOCO-PB AND NANA BOWL | VG PN | LKR 3,200

Ripe bananas blended with dark chocolate, creamy peanut butter, coconut milk, chia seeds, and golden kithul honey.

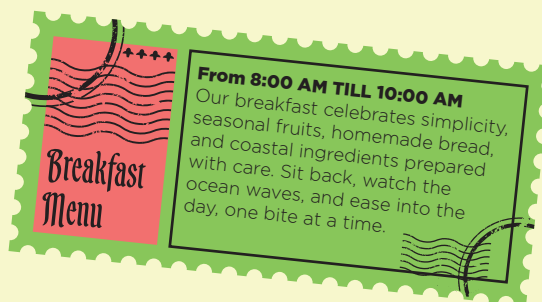
Sweet Treats

VEGAN BANANA PANCAKES | G PN LKR 2,800

Four vegan pancakes with caramelized bananas, vegan caramel, and peanuts.

CURD AND HONEY | D V | LKR 1,000

Creamy buffalo curd served with pure Sri Lankan kithul honey.



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.

Garden Menu

FROM 10:00AM TILL 6:00PM

Appetizers

MAHI-MAHI CEVICHE | LKR 2,500

Daily catch cured in lime, chili, fresh herbs, mango & passion fruit.

YELLOW-FIN TUNA CRUDO | LKR 2,500

Thin slices of tuna in olive oil, lemon zest, coriander, capers & pomegranate molasses.

HALLOUMI & WATERMELON | D V | LKR 1,900

Halloumi with chilled watermelon, fresh mint, pomegranate seeds, drizzled with pomegranate molasses.

SEAFOOD PISTOU | SF | LKR 2,700

Crispy prawns & calamari served with a pistou of eggplant and roasted red peppers.

CHICKEN STRIPS | G | LKR 1,900

Crispy spiced chicken served with our signature honey-mustard sauce.

FALAFEL PLATE | VG | LKR 2,000

House-made falafel with creamy tahini, herbs, veggies & pickles. Served with warm pita.

Salads

FATTOUSH LABNEH | D V | LKR 2,800

Lettuce, tomato, cucumber, radish, mint, toasted bread crisps & creamy labneh with a tangy sumac dressing.

LE CAESAR | D G V | LKR 1,900

Crisp romaine, boiled egg, parmesan, croutons with a creamy Caesar dressing.

ADD-ONS: Crispy Bacon LKR 1,000 |

Chicken LKR 1,200 | Prawns LKR 1,500 Parmesan LKR 500

CHICKPEA QUINOA SALAD | VG | LKR 2,100

Quinoa, chickpeas, cabbage, cucumber, corn, parsley, pomegranate & green apple, with pomegranate molasses and basil-green dressing.

ADD-ON: Grilled Marinated Chicken LKR 1,200

TROPICAL SATAY SALAD | VG PN | LKR 2,100

Fresh greens with basil, tomato & grapes in a peanut-satay sauce. Served with sourdough bread.

ADD-ON: Prawns LKR 1,500

Sandwiches

CHICKEN & CHEESE PANINI | D G | LKR 3,500

Lebanese-style chicken, melted mozzarella, lettuce, garlic sauce, pickles and soy. Toasted golden and served with fries.

MEDITERRANEAN PANINI | VG G | LKR 3,000

Grilled zucchini, cauliflower, eggplant, and onion on a tahini-marinara base. Served with fries.

PRAWN PATTY BURGER | SF G | LKR 3,900

Crispy prawn patty with cabbage, pickled carrot and curry mayo. Served with fries.

LEBANESE DOUBLE BEEF BURGER | G D LKR 3,800

Juicy beef patties with cheese, coleslaw, pickles, tomato, onions, garlic mayo and ketchup. Served with fries.

Coastal Bowls

All bowls include: green beans, beetroot, cucumber, carrot, red cabbage, sweet corn, grilled onion, avocado, spinach, mushrooms, chickpeas, and tomatoes | **LKR 3,500**

Additionally, you choose 1 base, 1 protein, and 2 dressings.

Add-ons are possible

(Avocado is seasonal +LKR 700).

CHOOSE 1 BASE (+ ADD-ON)

- Jasmine Rice | (+LKR 400)
- Quinoa | (+LKR 500)

CHOOSE 1 PROTEIN (+ ADD-ON)

- Marinated Mahi-Mahi - herb-lime pickled (+LKR 1,500)
- Raw Tuna with citrus & sesame | (+LKR 1,500)
- Grilled Marinated Prawns | (+LKR 1,500)
- Charred Chicken | (+LKR 1,200)
- Bacon | (+LKR 1,000)
- Soy-ginger Glazed Tofu | (+LKR 1,000)
- Soft boiled Eggs | (+LKR 400)

CHOOSE 2 DRESSINGS (+ ADD-ON)

- Ginger Soy | (+LKR 300)
- Peanut Sesame | (+LKR 500)
- Sumac Lemon | (+LKR 300)
- Sriracha Mayo | (+LKR 400)

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Homemade Refreshers

CLASSIC LEMONADE | LKR 1,900

A timeless favorite: fresh lemon juice, chilled water, and a touch of sweetness.

GINGER MINT LEMONADE | LKR 2,000

Zesty ginger and cooling mint shaken into a bright, refreshing lemonade.

WATERMELON LEMONADE | LKR 2,000

Watermelon with fresh lime and mint.

GARDEN COOLER | LKR 2,000

Cucumber, herbs, and lime

HYDRATE | LKR 1,800

Thambili king coconut blended with passion fruit.

KING COCONUT | LKR 1,000

Sweet and cooling, straight from the shell.

HOMEMADE KOMBUCHA | LKR 1,800

Lightly fermented, naturally fizzy.

Ask for this week's flavor.

Juices & Smoothies

FRESH JUICES | LKR 2,000

Pineapple | Passion fruit | Watermelon Papaya | Lime

TROPICAL HEALING | LKR 2,500

Mango, coconut milk, cinnamon and ginger.

ELECTRIC SMOOTHIE | LKR 2,500

Frozen pineapple, passion fruit, and watermelon.

ESPRESSO MORNING GLOW | LKR 2,800

Espresso, banana, curd, honey, peanut butter and milk.

COASTAL CREAM | LKR 2,500

Dates, vanilla, milk, and a touch of cocoa.

Coffee & Tea

Coffee made with locally roasted beans.

ESPRESSO | LKR 800

DOPPIO | LKR 900

MACCHIATO | LKR 1,200

LONG BLACK | LKR 1,000

SHORT BLACK | LKR 900

CAPPUCCINO | LKR 1,400

LATTE | LKR 1,600

Add ice LKR 150

Milk Alternatives: Oat LKR 500 | Coconut LKR 300

TEA POT | LKR 1,500

Peekoh Ceylon teas, served hot or iced.

- Blend 11 | Bold & aromatic black tea
- Blend 13 | Delicate, fresh green tea
- Blend 27 | Turmeric, cinnamon, clove and lemongrass
- Blend 05 | Rose, rosehip and jasmine

Specialties

MATCHA LATTE | LKR 1,900

SALTED CARAMEL LATTE | LKR 1,800

MATCHA COCONUT CLOUD | LKR 2,000

HOT DARK CHOCOLATE | LKR 1,800

AFFOGATO (D+V) | LKR 1,800

Creamy ice cream with a shot of rich espresso.

Milk Alternatives

Oat LKR 500 | Coconut LKR 300

Cocktails

RED TIDE | LKR 3,300

A bold Bloody Mary twist with sumac, date syrup, and Levantine spice.

GOLDEN HOUR | LKR 2,800

White rum with passion fruit, lime and lemongrass.

SEABREEZE | LKR 3,000

Rum, watermelon, lime and mint. Ice blended.

BASIL SMASH | LKR 3,000

Gin with fresh basil and a hint of ginger

SUNSET HEAT | LKR 3,600

Tequila, Ceylon arrack, lime, jaggery and chili-coconut syrup.

Classic cocktails available upon request.

Beer & Wine

BEER

Lion LKR 1,000 | Lion Light LKR 1,000

Carlsberg LKR 1,100 | Somersby LKR 1,500

WINE

Ask your waiter for this month's selection.

By the glass from LKR | 2,900

By the bottle from LKR | 14,000


SPIRITS

A curated selection from our bar.

Ask for prices by shot (25ml) or per bottle.

Bottles include complimentary mixers & garnishes.

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FOR THE SWEET-TOOTHED



Sweet Treats

BANANA FRITTER WITH ICE-CREAM | V | LKR 1,700

Golden banana fritters, crisp on the outside and soft inside, made with ripe local bananas and gentle spices.

CHOCOLICK | G D E | LKR 2,600

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

VEGAN BANANA PANCAKES | G PN | LKR 2,600

Four vegan pancakes with caramelized bananas, golden vegan caramel, and peanuts.

ICE CREAM | LKR 1,100

Ask your waiter for today's house-made flavors always seasonal and refreshing.

SFOUF | G D | LKR 1,500

A traditional Lebanese semolina cake infused with turmeric and anise. Dolden, fragrant, and nostalgic.

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