

LIGHTHOUSE
AHANGAMA

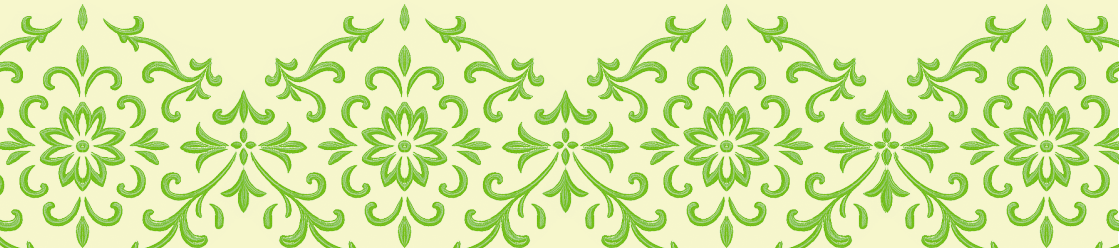
10AM TILL 6:00PM

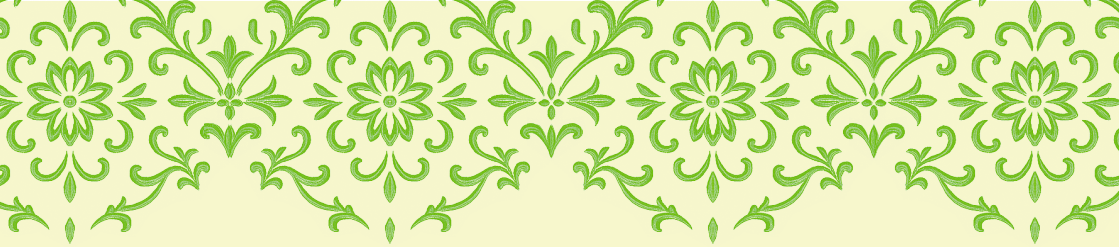
Garden Menu

May our dishes nourish you and set the tone for a beautiful day ahead.

Enjoy coastal comfort and fresh flavors, inspired by Levantine cuisine and local produce, whether you choose a curated set, a bowl, something baked or sweet from our table.

Have a nice meal.





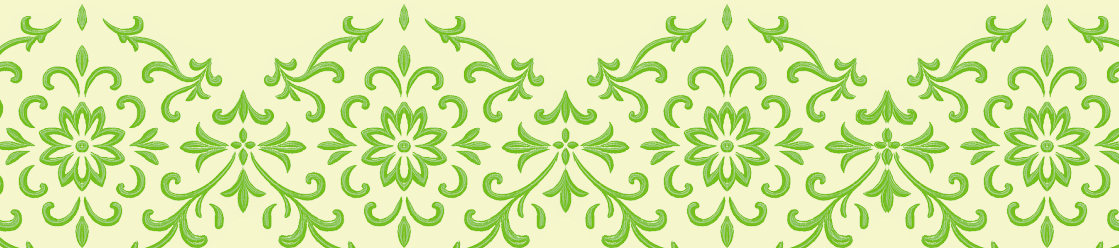
LIGHTHOUSE
AHANGAMA

8:00AM TILL 10:00AM

Breakfast Menu

Mornings at the Lighthouse begin with the sound of waves and the scent of fresh coffee in the air. Our breakfast celebrates simplicity, seasonal fruits, homemade bread, and coastal ingredients prepared with care. Sit back, watch the ocean waves, and ease into the day, one bite at a time.

Have a nice breakfast.



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



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.

FRENCH TOAST | G D | LKR 1,800

Golden brioche French toast with banana and strawberries, drizzled in chocolate, caramel, and treacle.

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

Golden, crispy banana fritters made with ripe bananas, served warm with ice cream.

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, 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 900

Sweet and cooling, straight from the shell.

HOMEMADE KOMBUCHA | LKR 1,400

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 1,800

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, crispy banana fritters made with ripe bananas, served warm with ice cream.

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.

FRENCH TOAST | G D | LKR 1,800

Golden brioche French toast with banana and strawberries, drizzled in chocolate, caramel, and treacle.

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