Breakfast Menu

Rs. Continental 2.700 Sri Lankan seasonal fresh fruit juice or king coconut water Freshly cut seasonal fresh fruits Assortment of bakeries and homemade preserves **Sri Lankan** (Please allow 30 minutes) 2.700 Sri Lankan seasonal fresh fruit juice or king coconut water Kola kenda (Sri Lankan herbal porridge) with palm sugar Freshly cut seasonal fresh fruits Freshly prepared egg hoppers and plain hoppers served with chicken or fish curry, onion red curry and tempered spicy onion String hoppers from red kekulu rice served with chicken or fish curry, potato curry and yellow coconut sambol or Pan roasted coconut roti served with chicken or fish curry, onion red curry and tempered spicy onion Saman Villas Signature Sri Lankan (Please allow 30 minutes) 2,900 Sri Lankan seasonal fresh fruit juice or king coconut water Kola kenda (Sri Lankan herbal porridge) with palm sugar Freshly cut seasonal fresh fruits Freshly prepared egg hoppers and plain hoppers Pan roasted coconut roti served with chicken curry, fish curry, onion red curry and tempered spicy onion **American** 3,700 Sri Lankan seasonal fresh fruit juice or king coconut water Freshly cut seasonal fresh fruits Assortment of bakeries and homemade preserves ****** Dry muesli: sweetened roasted bran flakes, oats, mixed with almonds, served with yoghurt and fruits Muesli Bircher Style: oats with yoghurt, nuts, tropical fruits and raisins Belgian waffles or American pancakes with kitul treacle, whipped cream and mixed nuts Two fresh eggs cooked to your choice: omelette, scrambled, egg Benedict, poached or fried served with baked tomato, hash brown, baked beans, sausage, grilled bacon or ham Slim and Trim 3,100 Sri Lankan seasonal fresh fruit juice or king coconut water Kola kenda (Sri Lankan herbal porridge) with palm sugar Freshly cut seasonal fresh fruits Brown toasts and homemade preserves Two egg white cooked to your choice: omelette or scrambled prepared with lime zest, spinach, tomato and bell peppers served with avocado and vegetable salad Norwegian smoked salmon, orange segments, fine shallots, capers and orange reduction served with sour cream, lime, avocado and vegetable salad