

A LA CARTE DINNER MENU

Service Times – 19:00 hrs to 22:30 hrs

**Please inform your server of any allergy or special dietary requirements
at the time of placing your order.**

SALADS & APPETIZERS

	Rs.
Avocado and Green Leaves Salad (V) <i>Avocado, fresh greens and radish topped with bean sprouts and lime dressing</i>	1,400
Mahi-Mahi and Yellowfin Tuna Fish Ceviche <i>Served with fennel and orange salad, black lump fish caviar</i>	1,700
Vegetarian Baked Eggplant and Zucchini Moussaka (V) <i>Grilled eggplant and zucchini stuffed with cheddar cheese served with capers and tomato salsa, cucumber tzatziki and paprika pita bread</i>	1,900
Breaded Camembert Cheese Crostin and Beetroot Salad (V) <i>Deep fried breaded camembert cheese served with marinated beetroot and arugula salad</i>	2,000
Thai Beef Salad <i>Grilled sliced Australian beef marinated in fish sauce, garlic and chilli, served with carrots, cucumber, tomato, green pepper and fresh coriander</i>	2,300
Beef Carpaccio with Blue Cheese <i>Thinly sliced meat served with roasted walnut, blue cheese and herbs salad</i>	2,600
Traditional Caesar Salad <i>Iceberg lettuce, croutons, boiled egg and crispy bacon topped with parmesan shavings with a choice of :</i>	
	Grilled Chicken 1,700
	Grilled Shrimp 2,000
Duo of Mackerel <i>Herbs marinated fillet of mackerel and pate served with egg salad, cucumber sorbet and lightly spiced tomato essence</i>	1,600

SOUPS

Traditional Tom Kha Gai <i>Chicken broth with fresh herbs and vegetables, coconut milk and lime juice</i>	1,200
Thai Tom Yam Goong <i>Clear spicy seafood broth with prawns, calamari, white fish and vegetables</i>	1,600
Prawns and White Beans Veloute <i>Creamy white beans veloute served with poached jumbo prawns tartare</i>	1,700
Butternuts Squash Veloute with Toasted Pumpkin Seed (V) <i>Butternut squash soup served with pumpkin seed and pesto</i>	1,300
Seafood Chowder <i>Mixed seafood infused with Sri Lankan herbs and vegetables</i>	1,500
Soup of the Day <i>Please ask your server</i>	1,000

All prices are in Sri Lankan Rupees and subject to 10% Service Charge and 18.3% Government Taxes.

MAIN COURSES

	Rs.
Bentota Issan Hindala 'Saman Villas Signature Dish' <i>Baked jumbo prawns marinated with gamboges, garlic and black pepper served with white kekulu keeri samba rice and mixed salad</i>	3,300
Lobster Thermidor <i>Served with vegetables and steamed basmati rice</i>	4,400
Crusted Sesame Seeds Yellowfin Tuna Fillet <i>Served with braised fennel, roasted baby potato, green beans, orange reduction sauce and mango salsa</i>	2,000
Pan Seared Red Snapper Fillet <i>Served with mushroom and spinach, creamy potato puree, red wine sauce</i>	2,400
Grouper Fillet <i>Mustard crusted grouper fillet, served with creamed leeks, broccoli floret and crispy potato</i>	2,300
Pan Seared Mahi-Mahi Fillet <i>Served with braised bok choy, sweet potato mash, shitake mushroom and lemon butter sauce</i>	2,200
Bentota Jumbo Prawns with Garlic Butter Sauce <i>Grilled jumbo prawns served with baked potatoes, sautéed seasonal vegetables and garlic butter sauce</i>	3,000
Baked Crab <i>Creamy crab meat and vegetables gratinated on own shell served with parsley butter rice and crispy mixed salad</i>	2,800
Oven Roasted Chicken <i>Duo of chicken breast and leg confit served with cauliflower puree, caramelized shallots, vegetables and thyme jus</i>	1,900
Australian Beef Fillet <i>Served with pomme anna, mushroom puree, confit of carrot and celeriac, rosemary jus</i>	3,800
Australian Lamb Ragout <i>Slow cooked lamb stew with spring vegetables, served with carrot puree, pasta of Sardinia and thyme jus</i>	3,500
Oven Roasted Pork Loin <i>With caramelized pineapple, celeriac puree, potato dumpling, pineapple aioli and honey mustard sauce</i>	3,000

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FLAVOURS OF SRI LANKA

Sri Lankan menu items will vary from very spicy to mild spicy dishes.
Please inform the server your preference at the time of placing the order.

APPETIZERS

	Rs.
Saman Villas Isso Vada <i>Traditional Sri Lankan street food. Made using ground dhal and tempered onions, curry leaves, spices, prawn, served with sambal</i>	700
Vada with Spicy Sambal (V) <i>Traditional Sri Lankan street food. Made using ground dhal and tempered onions, curry leaves, spices served with spicy sambal</i>	500
Yellowfin Thiyal <i>Yellowfin tuna marinated with homemade "Goraka" Garcinia Cambogia paste and served with spiced roasted tuna salad, curry leaves pesto and curry sauce</i>	1,200

SOUPS

Rasam (V) <i>Traditional healthy soup from the Northern part of Sri Lanka, prepared using tamarind juice, fresh tomato and spices</i>	550
Creamy Siyambala (V) <i>Creamy tamarind soup infused with exotic Ceylon spices, finished with freshly squeezed coconut milk and roasted coconut flakes</i>	650

MAIN COURSES

Walauwa (Manor House) Selection

Chicken Curry

Boneless chicken marinated with chilli, cumin and coriander, cooked in coconut milk and roasted spices, seeni sambal, beetroot curry, classic wambotu moju, okra curry, curried capsicum, Saman Villas signature dhal, fresh button mushroom curry, Sri Lankan spicy salad, served with dun tel rice and accompaniments

One person	2,000
Two persons	3,500

Fish Curry

Grouper fish tempered in onion, tomato, curry leaves and coconut milk, tempered leeks, seeni sambal, Saman Villas signature dhal, beetroot curry, fresh button mushroom curry, long beans curry, curried capsicum, Sri Lankan spicy salad, served with white keeri samba rice and accompaniments

One person	2,400
Two persons	4,200

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Beef Curry

Beef cubes marinated in roasted spices and simmered in coconut milk, beetroot curry, okra curry, seeni sambal, tempered spiced pineapple, Saman Villas signature dhal, classic wambotu moju, Sri Lankan spicy salad, served with dun tel rice and accompaniments

One person 2,500
Two persons 4,400

Vegetable Curry (V)

Okra white curry, tempered leeks, cashew nut curry, long beans curry, beetroot curry, fresh button mushroom curry, Saman Villas signature dhal, classic wambotu moju, curried capsicum, Sri Lankan spicy salad, served with white keeri samba rice and accompaniments

One person 1,900
Two persons 3,300

From the South, North and East

Black Pork Curry

Roasted spiced marinated cubes of pork tenderloin simmered and cooked to perfection, tuna fish frikkadels, tempered spiced pineapple, Saman Villas signature dhal curry, classic wambotu moju, Sri Lankan spicy salad, served with dun tel rice and accompaniments

One person 2,000
Two persons 3,500

Prawn Curry

Bentota shrimps sautéed with onion, garlic, tomato, roasted spices and coconut milk, Saman Villas signature dhal curry, beetroot curry, tempered leeks, beans curry, Sri Lankan spicy salad, served with white keeri samba rice and accompaniments

One person 2,500
Two persons 4,400

Jaffna Mutton Curry

Mutton cubes marinated in roasted spices and simmered in coconut milk, beans curry, tempered spiced pineapple, Saman Villas signature dhal, classic wambotu moju, Sri Lankan spicy salad, served with white keeri samba rice and accompaniments

One person 2,400
Two persons 4,200

Biryani

Basmati rice cooked with masala served with Sri Lankan spicy salad, homemade mango chutney, pickles and raita with a choice of:

Mutton 2,500
Chicken 2,000
Vegetable (V) 1,500

Kottu Roti

Wok-fried spicy chicken and prawns mixed with egg, carrots, leeks and shredded godamba roti served with Sri Lankan spicy salad, chicken curry and accompaniments

2,200

FLAVOURS OF ASIA

	Rs.
Indian Chicken Korma <i>Oven roasted chicken marinated with curd, lime and garam masala served with a creamy cashew and onion korma sauce, pilaf rice, cucumber raita and Sri Lankan spicy salad</i>	2,200
Nasi Goreng <i>Indonesian style shrimps fried rice, topped with jumbo prawn, accompanied with chicken satay, peanut sauce, prawn crackers and Sri Lankan spicy salad</i>	2,200
Pad Thai <i>Wok-fried shrimps, chicken, egg, Thai noodles, tofu and bean sprouts tossed with tamarind and sweet soya sauce, garnished with spring onions and toasted peanuts</i>	2,200

BEVERAGES

HOT BEVERAGES

	Rs.
Pot of Single Estate Ceylon Tea	380
<i>From the gardens of Bogawantalawa, specially manufactured to consume with milk</i>	
OR	
<i>From the gardens of Dikoya, specially manufactured to consume without milk, but with sugar. Fresh lime may enhance flavour</i>	
Ceylon Green Tea	380
<i>Specially selected for Saman Villas. Consumed without milk and sugar</i>	
Saman Villas Special Jasmine Tea	380
<i>Consumed plain or with a dash of sugar</i>	
Fresh Mint Tea	380
<i>Refreshing combination of fresh mint and Sri Lankan green tea. Best without sugar</i>	
Freshly Brewed Home-made Coffee	450
<i>From the gardens of Kotmale valley</i>	
Espresso	450
Cappuccino	450
Hot Chocolate	450
Fresh Milk	450
COLD BEVERAGES	
Iced Tea	320
<i>Deliciously sweetened chilled Ceylon tea served with your choice of mint leaves/jasmine/ginger or cinnamon</i>	
King Coconut	320
Tropical Fresh Fruit Juices	900
<i>Papaya, pineapple, water melon, mango, passion fruit or mixed fruit</i>	
Fresh Orange Juice	1,200
<i>Freshly squeezed from imported oranges</i>	