

A LA CARTE LUNCH AND SNACK MENU

Service Times

Lunch - 12:30 hrs to 15:00 hrs

Snack - 11:00 hrs to 17:30 hrs

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

LUNCH MENU

SALADS & APPETIZERS

	Rs.
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
Avocado and Green Leaves Salad (V) <i>Avocado, fresh greens and radish topped with bean sprouts and lime dressing</i>	1,400
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
Greek Salad (V) <i>Cucumber, tomato, olives, feta cheese, oregano, capers, red onion and olive oil served with pitta bread</i>	1,600
Calamari Tempura <i>Deep fried calamari served with dressed greens, aioli and lime</i>	1,300
Chinese Vegetable Spring Rolls (V) <i>Crispy fried spring rolls stuffed with stir-fried vegetables served with Thai chilli and peanut dips</i>	1,500
Cold Middle Eastern Mezze - for two persons (V) <i>Tabouleh, hummus, baba ghanoush, fattoush and labneh served with pitta bread</i>	1,700

MAIN COURSES

Lobster Thermidor <i>Served with vegetables and steamed basmati rice</i>	4,400
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
Pan Seared Red Snapper Fillet <i>Served with mushroom and spinach, creamy potato puree, red wine sauce</i>	2,400
Australian Lamb Ragout <i>Slow cooked lamb stew with spring vegetables, served with carrot puree, pasta of Sardinia and thyme jus</i>	3,500

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

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

Saman Villas Isso Vada

Traditional Sri Lankan street food. Made using ground dhal and tempered onions, curry leaves, spices, prawn, served with sambal

Rs.
700

Vada with Spicy Sambal (V)

Traditional Sri Lankan street food. Made using ground dhal and tempered onions, curry leaves, spices served with spicy sambal

500

Yellowfin Thiyal

Yellowfin tuna marinated with homemade "Goraka" Garcinia Cambogia paste and served with spiced roasted tuna salad, curry leaves pesto and curry sauce

1,200

SOUPS

Rasam (V)

Traditional healthy soup from the Northern part of Sri Lanka, prepared using tamarind juice, fresh tomato and spices

550

Creamy Siyambala (V)

Creamy tamarind soup infused with exotic Ceylon spices, finished with freshly squeezed coconut milk and roasted coconut flakes

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

Indian Chicken Korma

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

**Rs.
2,200**

Nasi Goreng

Indonesian style shrimps fried rice, topped with jumbo prawn, accompanied with chicken satay, peanut sauce, prawn crackers and Sri Lankan spicy salad

2,200

Pad Thai

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

2,200

SNACK MENU

BURGERS & SANDWICHES

All our burgers and sandwiches are served with French fries and cole slaw.

	Rs.
Grilled Beef Burger <i>Home-made burger patty topped with caramelized red onion relish, cheddar cheese, lettuce, pickles, tomato and aioli served on a brioche bun</i>	1,900
Grilled Chicken Burger <i>Home-made burger patty topped with caramelized red onion relish, cheddar cheese, lettuce, pickles, tomato and aioli served on a home-made bun</i>	1,700
Asian Spiced Tuna <i>Spiced marinated yellow fin tuna steak patty topped with avocado, tomato, lettuce and curry mayo, served on curry leaves bread</i>	1,700
Classic Club Sandwich <i>Grilled chicken breast topped with bacon, egg, lettuce and tomato served on white toast bread</i>	1,700
Open Face Steak <i>Angus beef strip loin and roasted peppers served with melted cheese on classic French baguette</i>	2,900
Chicken Shawarma Wrap <i>Arabic-spiced chicken marinade in laban with pickles rolled in shawarma bread</i>	1,600
Vegetable Wrap (V) <i>Stir-fried vegetables with soya sauce, sundried tomato, lettuce salad leaves rolled in a whole wheat tortilla</i>	1,400
PIZZA & PASTAS	
Pizza Margarita (V) <i>Topped with fresh tomato, mozzarella, oregano and fresh basil</i>	1,700
Pizza Vegetarian (V) <i>Topped with mixed bell peppers, fresh tomato, onions, broccoli florets, zucchini, tomato sauce, mozzarella cheese and oregano</i>	1,700
Pizza Seafood <i>Filled with prawns, cuttlefish, mullet, caramelized onion, roasted peppers, marinara sauce with mozzarella cheese</i>	2,200
Pasta Al Frutti Di Mare <i>Pasta with rich seafood creamy sauce consisting of crabmeat, lagoon prawns, cuttlefish, mullet and parmigiano flakes</i>	1,700
Traditional Meat Lasagna <i>Beef ragout with béchamel sauce and mozzarella cheese</i>	1,700

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Vegetable Cannelloni (V)

Rich filling of roasted vegetable caponata, served with spinach, tomato cheese sauce and herb oil

**Rs.
1,800**

Pea Risotto and Feta Cheese (V)

Green pea risotto served with feta cheese

1,800

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

From the gardens of Dikoya, specially manufactured to consume without milk, but with sugar. Fresh lime may enhance flavour

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
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Cappuccino	450
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Hot Chocolate	450
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Fresh Milk	450
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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
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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>	

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