

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.**

FLAVOURS OF SRI LANKA AND ASIA

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>	1,000
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>	650
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>	1,650

SOUPS

Rasam (V) <i>Traditional healthy soup from the Northern part of Sri Lanka, prepared using tamarind juice, fresh tomato and spices</i>	750
Creamy Siyambala (V) <i>Creamy tamarind soup infused with exotic Ceylon spices, finished with freshly squeezed coconut milk and roasted coconut flakes</i>	900

MAIN COURSES

Walauwa (Manor House) Selection

All Curry dishes will be served with turmeric flavoured white keeri samba rice and/or red rice, seasonal varieties.

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 and accompaniments

One person	2,400
Two persons	4,050

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

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 and accompaniments

Rs.

One person

2,850

Two persons

4,800

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 and accompaniments

One person

2,300

Two persons

3,800

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 and accompaniments, **served with dun tel rice and/or turmeric flavoured white keeri samba rice***

One person

3,050

Two persons

5,150

From the South, North and East

All Curry dishes will be served with turmeric flavoured white keeri samba rice and/or red rice, seasonal varieties.

Bentota Issan Hindala 'Saman Villas Signature Dish'

4,050

Baked jumbo prawns marinated with gamboges, garlic and black pepper, served with white keeri samba rice and mixed salad

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 and accompaniments

One person

2,950

Two persons

5,000

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 and accompaniments

One person

2,850

Two persons

4,800

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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 and accompaniments, **served with dun tel rice and/or turmeric flavoured white keeri samba rice***

Rs.

One person 2,400
Two persons 4,050

Biryani

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

Mutton 2,950
Chicken 2,400
Vegetable (V) 1,850

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

2,600

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

2,750

Nasi Goreng

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

2,750

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

2,750

INTERNATIONAL

SALADS AND APPETIZERS

	Rs.
Avocado and Green Leaves Salad (V) <i>Avocado, fresh greens and radish topped with bean sprouts and lime dressing</i>	1,850
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>	2,400
Warm Goat Cheese <i>Warm nut and brioche crusted goat cheese served on tapenade of crouton with caramelized beetroot, bacon and baguette salad, crispy greens and shallot dressing</i>	2,400
Mahi-Mahi and Yellowfin Tuna Fish Ceviche <i>Served with fennel and orange salad, black lump fish caviar</i>	2,100
Yellowfin and Crab <i>Seasoned yellowfin tuna ceviche accompanied with crab mango salad, black caviar, lemon grass jello, mountain honey infused with lime and orange</i>	2,200
Traditional Caesar Salad <i>Iceberg lettuce, croutons, boiled egg and crispy bacon topped with parmesan shavings with a choice of:</i>	
	Grilled Chicken 2,100
	Grilled Shrimp 2,500
Beef Carpaccio with Blue Cheese <i>Thinly sliced meat served with roasted walnut, blue cheese and herbs salad</i>	3,150
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>	2,750

SOUPS

	Rs.
Seafood Chowder <i>Mixed seafood infused with Sri Lankan herbs and vegetables</i>	1,950
Thai Tom Yam Goong <i>Clear spicy seafood broth with prawns, calamari, white fish and vegetables</i>	1,950
Cider and Onion Soup <i>Creamy beef essence enriched with cider onion and served with grilled cheddar croutons</i>	1,750
Traditional Tom Kha Gai <i>Chicken broth with fresh herbs and vegetables, coconut milk and lime juice</i>	1,550
Wild Mushroom Cappuccino <i>Combination of wild mushrooms blended and served with roasted walnuts</i>	1,550
Butternuts Squash Veloute with Toasted Pumpkin Seed (V) <i>Butternut squash soup served with pumpkin seed and pesto</i>	1,550
Soup of the Day Please ask your server	1,100

MAIN COURSES

	Rs.
Lobster Thermidor <i>Served with vegetables and steamed basmati rice</i>	5,150
Bentota Jumbo Prawns with Garlic Butter Sauce <i>Grilled jumbo prawns served with baked potatoes, sautéed seasonal vegetables and garlic butter sauce</i>	4,050
Seafood Bouillabaisse <i>Mixed seafood cooked in bouillabaisse and served with cauliflower puree, mixed vegetable, garlic crouton with enriched bouillabaisse and fish foam</i>	3,800
Crusted Sesame Seeds Yellowfin Tuna Fillet <i>Served with braised fennel, roasted baby potato, green beans, orange reduction sauce and mango salsa</i>	2,400
Pan Seared Red Snapper Fillet <i>Served with mushroom and spinach, creamy potato puree, red wine sauce</i>	2,950
Grouper Fillet <i>Mustard crusted grouper fillet, served with creamed leeks, broccoli floret and crispy potato</i>	2,850
Pan Seared Mahi-Mahi Fillet <i>Served with braised bok choy, sweet potato mash, shitake mushroom and lemon butter sauce</i>	2,600
Poached Sole Fish <i>Fillet of sole poached in flavoured court bouillon, enhanced with tomato, olives, herbs, vegetables and red wine sauce</i>	2,750
Baked Crab <i>Creamy crab meat and vegetables gratinated on own shell served with parsley butter rice and crispy mixed salad</i>	3,300
Oven Roasted Chicken <i>Duo of chicken breast and leg confit served with cauliflower puree, caramelized shallots, vegetables and thyme jus</i>	2,200
Piccata of Pork <i>Pork tenderloin slices battered with herb and egg, served with sauerkraut, parmesan bacon mash, pickled apple, fresh orange, mint citrus and pepper sauce</i>	3 050
Australian Beef Fillet <i>Served with pomme anna, mushroom puree, confit of carrot and celeriac, rosemary jus</i>	4,600

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BEVERAGES

HOT BEVERAGES

Pot of Single Estate Ceylon Tea **Rs. 425**
From the gardens of Bogawantalawa, specially manufactured to consume with milk

OR

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

Ceylon Green Tea **425**
Specially selected for Saman Villas. Consumed without milk and sugar

Saman Villas Special Jasmine Tea **425**
Consumed plain or with a dash of sugar

Fresh Mint Tea **425**
Refreshing combination of fresh mint and Sri Lankan green tea. Best without sugar

Yaara Thé **450**
Traditional Ceylon tea with milk topped with a delicious frothy and fragrant layer of foam, served in cinnamon with pol pani and vanilla natural flavours

Freshly Brewed Home-made Coffee **525**
From the gardens of Kotmale valley

Espresso **525**

Cappuccino **525**

Hot Chocolate **525**

Fresh Milk **525**

COLD BEVERAGES

Iced Tea **375**
Deliciously sweetened chilled Ceylon tea served with your choice of mint leaves/jasmine/ginger or cinnamon

King Coconut **375**

Tropical Fresh Fruit Juices **1,050**
Papaya, pineapple, water melon, mango, passion fruit or mixed fruit

Fresh Orange Juice **1,550**
Freshly squeezed from imported oranges

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