

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

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

Saman Villas Isso Vada	Rs. 1,000
<i>Traditional Sri Lankan street food. Made using ground dhal and tempered onions, curry leaves, spices, prawn, served with sambal</i>	
Vada with Spicy Sambal (V)	650
<i>Traditional Sri Lankan street food. Made using ground dhal and tempered onions, curry leaves, spices served with spicy sambal</i>	
Yellowfin Thiyal	1,650
<i>Yellowfin tuna marinated with homemade "Goraka" Garcinia Cambogia paste and served with spiced roasted tuna salad, curry leaves pesto and curry sauce</i>	

SOUPS

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

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'

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

4,050

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.
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
Avocado and Green Leaves Salad (V) <i>Avocado, fresh greens and radish topped with bean sprouts and lime dressing</i>	1,850
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
Greek Salad (V) <i>Cucumber, tomato, olives, feta cheese, oregano, capers, red onion and olive oil served with pitta bread</i>	1,850
Calamari Tempura <i>Deep fried calamari served with dressed greens, aioli and lime</i>	1,650
Chinese Vegetable Spring Rolls (V) <i>Crispy fried spring rolls stuffed with stir-fried vegetables served with Thai chilli and peanut dips</i>	1,850
Cold Middle Eastern Mezze - for two persons (V) <i>Tabouleh, hummus, baba ghanoush, fattoush and labneh served with pitta bread</i>	1,950

SOUPS

Chilled Cucumber <i>Creamy chilled cucumber infused with Thai basil, mint, ginger, celery, cream fraîche with egg on parmesan nestle</i>	1,000
Cold Caprese Soup <i>Chilled lightly spiced tomato essences served with fresh mozzarella, broccoli forest, peas and sprouts</i>	1,000

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
Pan Seared Red Snapper Fillet <i>Served with mushroom and spinach, creamy potato puree, red wine sauce</i>	2,950
Oven Roasted Chicken <i>Duo of chicken breast and leg confit served with cauliflower puree, caramelized shallots, vegetables and thyme jus</i>	2,200

SNACK MENU

SRI LANKAN SNACKS

	Rs.
Lamprais <i>A favourite Sri Lankan rice dish created by the Dutch colonists, with mutton and chicken curries, ash plantain and wambotu moju wrapped in banana leaves and oven baked to perfection. Served with sambol, frickadels and Sri Lankan salad</i>	2,300
Layered Godamba <i>A much-loved street food made from dough mixed with egg, stretched to a thin sheet, grilled and layered with spiced mutton curry and chicken curry.</i>	2,100

BURGERS & SANDWICHES

All our burgers and sandwiches are served with French fries or salad

Grilled Beef Burger <i>Home-made burger patty with grilled onions, cheddar cheese, lettuce, pickled cucumber, pineapple and garlic aioli served on a home-made bun</i>	2,300
Grilled Chicken Burger <i>Home-made burger patty with grilled onions, cheddar cheese, lettuce, pickled cucumber, tomato and aioli served on a home-made bun</i>	2,100
Asian Spiced Tuna Burger <i>Spiced marinated yellow fin tuna steak patty topped with avocado Guacamole, lettuce and curry mayo, served on home-made curry leaves bread</i>	2,200
Classic Club Sandwich <i>Grilled chicken breast topped with bacon, egg, lettuce and tomato served on white toast bread</i>	2,200
Open Face Steak Sandwich <i>Angus beef strip loin and roasted bell peppers and onions served with melted cheese on classic French baguette</i>	3,300
Chicken Shawarma Wrap <i>Arabic-spiced chicken marinade in laban with pickles rolled in shawarma bread</i>	2,100
Vegetable Wrap (V) <i>Stir-fried vegetables with soya sauce, sundried tomato, lettuce salad leaves rolled in a whole wheat tortilla</i>	1,850

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PIZZA & PASTAS

	Rs.
Pizza Margarita (V) <i>Topped with fresh tomato, mozzarella, oregano and fresh basil</i>	2,300
Pizza Vegetarian (V) <i>Topped with mixed bell peppers, fresh tomato, onions, broccoli florets, zucchini, tomato sauce, mozzarella cheese and oregano</i>	2,500
Pizza Seafood <i>Filled with prawns, cuttlefish, mullet, caramelized onion, roasted peppers, marinara sauce with mozzarella cheese</i>	3,300
Traditional Meat Lasagna <i>Beef ragout with béchamel sauce and mozzarella cheese</i>	2,200
Vegetable Cannelloni (V) <i>Rich filling of roasted vegetable caponata, served with spinach, tomato cheese sauce and herb oil</i>	2,200
Pea Risotto and Feta Cheese (V) <i>Green pea risotto served with feta cheese</i>	2,100

BEVERAGES

HOT BEVERAGES

Pot of Single Estate Ceylon Tea

From the gardens of Bogawantalawa, specially manufactured to consume with milk

Rs.
425

OR

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

Ceylon Green Tea

Specially selected for Saman Villas. Consumed without milk and sugar

425

Saman Villas Special Jasmine Tea

Consumed plain or with a dash of sugar

425

Fresh Mint Tea

Refreshing combination of fresh mint and Sri Lankan green tea. Best without sugar

425

Yaara Thé

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

450

Freshly Brewed Home-made Coffee

From the gardens of Kotmale valley

525

Espresso

525

Cappuccino

525

Hot Chocolate

525

Fresh Milk

525

COLD BEVERAGES

Iced Tea

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

375

King Coconut

375

Tropical Fresh Fruit Juices

Papaya, pineapple, water melon, mango, passion fruit or mixed fruit

1,050

Fresh Orange Juice

Freshly squeezed from imported oranges

1,550

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