

International Buffet Menu

	Menu I	Menu II	Menu III
Appetizers	Three	Three	Four
Salads	Four	Five	Five
Soup	One	One	One
Meat Selections	Two	Three	Four
Fish Dish	One	One	One
Seafood	-	-	One
Vegetable Dishes	Two	Two	Three
Pasta or Noodle	One	One	Two
Rice Selections	Two	Two	Two
Desserts	Four	Five	Six
Price Gross PP	Rs. 2750 + + +	Rs. 3000 + + +	Rs. 3500 + + +
Price Net PP	Rs. 3550/-	Rs. 3900/-	Rs. 4550/-/-

Other Charges

Corkage @ Rs. 800/= Nett per Bottle

Beer @ Rs. 450/= Nett per bottle

Chasers @ Rs. 150/= Nett per bottle

Beer Keg @ Rs. 15000/= Nett

Chair Covers @ Rs. 100/= Nett per Cover

Make your day a memorable one with Us!.



APPETIZERS (Rs. 90/- net per item, surcharge applies for additional items)

- Italian marinated grilled vegetable platter with balsamic dressing
- Thai style spicy modha fish fillet with sweet chili sauce
- Assorted cold meat platter with pickle vegetables
- Seafood cocktail in pineapple boat
- Herb flavored fish and prawn terrine
- Homemade chicken liver mousse with fruit chutney
- Chicken galantine and liver mousse with fruit salsa
- Smoked chicken breast with celery and apple
- Honey roast chicken roulade with pineapple salsa
- Bbq marinated chicken wings with black pepper sauce
- Tandoori marinated fish fillet with curd and lemon dressing
- Grilled vegetable terrine with pesto sauce
- Cold smoked pepper beef with horseradish cream and pickle vegetables
- Pickled mackerel fish with apple and onion
- Slow roasted tomato and cheese slice with basil oil

SALADS (Rs. 75/- net per item, surcharge applies for additional items)

- Assorted garden greens with Cajun chicken
- Fresh tomato, cucumber, lettuce, onion rings
- Mustard potato salad and parsley
- Fried brinjol salad with garlic curd
- Cucumber with grain mustard cream and fresh herbs
- Tuna fish, potato, green beans and olives salad
- Potato, pork bacon and egg salad
- Marinated artichoke bottoms, tomato and olive salad
- Thai bean sprout salad with vermicelli
- Chicken and pineapple salad
- Pasta, chicken mortadella in pesto cream
- Thai smoke beef and bean sprouts salad
- Seafood salad with macaroni pasta and basil oil
- Greek salad with feta cheese
- Cole slaw with raisins

SOUP (Rs. 60/- net per item, surcharge applies for additional items)

- Creamy chicken and mushroom
- Chicken and corn with egg drops
- Crab and sweet corn with spring onions
- Pumpkin soup infused with lemongrass
- creamy mixed mushroom soup
- Roasted tomato soup with basil oil
- Boston seafood chowder
- Lentil soup with garlic croutons
- Minestrone with basil oil
- Creamy asparagus soup

CHICKEN (Rs. 275/- net per item, surcharge applies for additional items)

SRI LANKAN STYLE

- Chicken red curry
- Sri Lankan spiced roast chicken with gravy
- Chili spiced marinated chicken drumsticks with lemongrass sauce
- Chicken pepper stew with capsicum and onions
- Chicken and pineapple curry
- Devilled chicken with bell peppers
- Southern black chicken curry
- Jaffna chicken curry

ASIAN DISHES

- Stir fried chicken with dry red chili
- Cantonese chicken with soy and ginger
- Soy marinated fried chicken
- Chili chicken with kankung
- Thai green chicken curry
- Sweet and sour chicken
- Chicken satay with peanut sauce
- Teriyaki chicken with green beans and sesame

INDIAN STYLE

- Chicken khorma
- Madras chicken curry
- Chicken tikka masala
- Oven roasted tandoori chicken
- Butter chicken
- Chicken jalfrazei
- Chicken palak
- Chicken malai kebab
- Chicken 65
- Chicken keema with green peas

WESTERN STYLE

- Balsamic marinated chicken breast
- Chicken ragout with mushrooms
- Chicken piccata with caper butter sauce
- Chicken crumbed fried with spicy garlic mayonnaise
- Chicken and bell pepper skewer
- Chicken fricassee with mushrooms and celery
- Chicken chasseur
- Chicken roulade stuffed with spinach and mozzarella

BEEF DISHES (Rs. 275/- net per item, surcharge applies for additional items)

SRI LANKAN STYLE

- Beef polkiri badum
- Beef devilled with pineapple
- Beef red curry
- Tempered beef curry
- Beef and potato curry
- Beef fry with capsicum and chili
- Tamarind beef curry

ASIAN STYLE

- Beef Vindaloo
- Stir fried beef with bamboo shoot and oyster sauce
- Beef satay with peanut sauce
- Kang kung beef
- Beef masala with lemongrass
- Beef with dry red chili

WESTERN STYLE

- Braised beef with mushroom and red wine
- Beef stroganoff with gherkins
- Beef and potato pie
- Beef meat ball with tomato concasse
- Beef lasagna
- Herb marinated beef skewer
- Australian Beef wellington with red wine jus - **Rs. 450/- net**

PORK DISHES (Rs. 250 net/- per item, surcharge applies for additional items)

SRI LANKAN STYLE

- Pork stew with onion and capsicum
- Pork black curry
- Pork devilled with pineapple
- Pork fry with chili and capsicum
- Pork and pineapple curry

ASIAN STYLE

- Stir fry pork with bamboo shoot
- Goan pork vindaloo
- Pork spare ribs with Thai chili sauce
- Sweet and sour pork
- Honey glazed char sui pork



WESTERN STYLE

- Braised pork loin with apple cider sauce
- Bbq pork spare ribs with hot garlic sauce
- Pork chop with pommery mustard sauce
- Pork Milanese crumbed fried and tomato sauce
- Pork piccata with caper butter
- Honey roast pork loin with apple cider sauce **CARVERY – Rs. 400/- net**

MUTTON DISHES (Rs. 350/- net per item, surcharge applies for additional items)

SRI LANKAN

- Jaffna mutton curry
- Mutton and potato red curry
- Mutton mustard stew
- Mutton fry with green chili and onion
- Mutton devilled

ASIAN

- Indian mutton masala
- Mutton khorma
- Mutton roganjosh
- Stir fried mutton with vegetables
- Malaysian mutton curry with lemongrass
- Mutton and green peas keema

WESTERN DISHES

- Roast leg of mutton with ratatouille
- Mutton leg provencale
- Mutton Irish stew
- Minced mutton and potato pie
- Mutton and potato stew with rosemary
- Roast lamb leg with rosemary sauce - **Rs. 400/- net**
- Herb crusted rack of lamb with minted jus – **Rs. 450/- net**

FISH DISHES (Rs. 275/- net per item, surcharge applies for additional items)

SRI LANKAN DISHES

- Traditional tuna fish ambulthial
- Peppered mustard fish stew with capsicum and onions
- Spicy or mild fish curry
- Devilled talapath fish with bell peppers

ASIAN DISHES

- Steamed whole fish Thai style
- Deep fried grouper fish Cantonese style
- Sweet and sour fish
- Teriyaki fish with soy and ginger

INDIAN DISHES

- Fish tikka masala
- Fried fish amritsari
- Malabar fish curry
- Fish masala
- Baked whole fish masala sauce

WESTERN DISHES

- Fish thermidor
- Crumbed fried modha fish with tartar sauce
- Grilled barramundi fish fillet with garlic chili butter
- Seafood kebab with lemon butter sauce
- Norwegian salmon fillet in puff pastry with horseradish cream - **Rs. 400/- net**

VEGETABLE DISHES (Rs. 90/- net per item, surcharge applies for additional items)

SRI LANKAN

- Mixed vegetable curry
- Brinjol moju
- Tempered dhal curry
- Mysore dhal curry
- Potato mustard curry
- Tempered potatoes with maldive fish
- Devilled potatoes
- Green peas carrot and cashew curry
- Tempered green beans with maldive fish

ASIAN DISHES

- Vegetable chop suey
- Fried brinjol with soy, chili and ginger
- Fried pakchoy, spinach and bean curd
- Garlic kankung

WESTERN DISHES

- Vegetable au gratin
- Gratin potatoes with garlic
- Sautéed vegetable with mushrooms
- Grilled vegetable with balsamic vinegar
- Vegetable lasagna
- Savory potatoes with bell peppers

INDIAN DISHES

- Aloo gobi masala
- Aloo palak
- Vegetable jalfrazei
- Vegetable khorma
- Alu mutter
- Paneer mutter masala



RICE (Rs. 90/- net per item, surcharge applies for additional items)

- Steamed basmati rice
- Vegetable fried rice
- Sri Lankan yellow rice
- Ghee keeri samba rice
- Nasi goreng with chicken
- Nasi goreng vegetarian
- Thai fried rice with egg and leeks
- Mongolian spicy fried rice
- Tomato rice with corn and kidney beans
- Vegetable biryani

PASTA AND NOODLES (Rs. 120/- net per item, surcharge applies for additional items)

- Singapore fried vegetable noodles
- Spicy vegetables and egg noodles
- Thai vegetable noodles with beansprouts and mushrooms
- Mongolian spicy vegetable noodles
- Penne pasta arrabiatta
- Penne pasta with mushroom parmesan cream sauce
- Baked macaroni with cheese
- Spaghetti napolitan
- Buttered spaghetti with pesto sauce
- Spaghetti with mushroom, spinach and parmesan cream
- Assorted pasta with three sauces – **Rs. 200/- net**

DESSERTS (Rs. 110/- net per item, surcharge applies for additional items)

- Fresh fruits in season
- Cream caramel
- Watalappan with caramelized sauce
- Fruit trifle with compote fruits
- Triple Chocolate mousse
- Coffee bavarois
- Fruit bavarois
- Fruit mousse with berry sauce
- Mini fruit tartlets
- French pastries
- Assorted ice creams
- Sago pudding with treacle
- Baked cheese cake
- Baileys' cheese cake
- Black forest gateaux
- Chocolate brownies
- Cream brulee
- Pineapple upside down cake
- Tiramisu with Kahlua sauce
- Chocolate biscuit pudding

- Lemon meringue pie
- Lime mousse cake
- Florida gateaux
- Italian coconut panna cotta
- Apple tart
- Swiss chocolate profiteroles
- Coffee bavrois
- French pastries
- Assorted ice cream
- Baked cheese cake
- Baileys cheese cake
- Black forest gateaux
- Chocolate brownies

150/-

HOT – warm chocolate mud cake with vanilla ice cream
Bread and butter pudding with vanilla sauce

PRAWN DISHES (Rs. 350/- net per item)

- Prawn in hot garlic sauce
- Prawn curry with murunga leaves
- Batter fried prawns with hot garlic sauce – **(ACTION)**
- Prawn kebab with garlic butter sauce
- Tandoori marinated grilled prawns
- Sweet and sour prawns
- Thai marinated prawns with coconut and lemongrass
- Sauteed prawns with mushrooms in sauvignon blanc sauce
- Prawn thermidor
- Crumbed fried prawns with tartar sauce
- Devilled prawns with pineapple

CUTTLE FISH (Rs. 300/- net per item)

- Hot butter cuttle fish
- Cuttle fish stew with capsicum and onions
- Devilled cuttle fish
- Jaffna cuttle fish curry
- Stir fried cuttle fish with oyster sauce
- Grilled cuttle fish skewer with lime butter sauce

ADDITIONAL ACTION STATIONS

- Kottu roti with chicken curry **Rs.300/- net per person**
- Hoppers – eggs and plain with seeni sambol, lunu miris – **Rs. 200/- net per person**
- String hopper with potato curry and pol sambol – **Rs. 200/- net per person**