

Let your lasting memories begin at...
"The Crown Jewel of the Kandyan Kingdom"

Menu Items	Amethyst
Appetizers	Two
Salad	Four
Soup	One
Steamed Rice	One
Rice collection	One
Pasta	N/A
Noodle	One
Chicken Preparation	One
Fish Preparation	One
Seafood	N/A
Beef/Pork	One
Vegetable Preparation	Four
Dessert with fruits	Six
Show Cooking station	N/A
Carving Station	N/A
Price	Rs. 10,742 +Taxes PP (Rs. 13,000/- Net PP)

REFRESHMENTS

Lime & Mint / Fresh Soursop with Mint / Fresh Mango, Passion with Mint /
Fresh Mango, Passion with Papaya

APPETIZERS

Hawaiian Chicken Salad / Beef Terrine with Chili Tomato / Teriyaki Glazed Chicken / Herb
Marinated Grilled Vegetables with Olives / Chicken Mortadella, /Chicken Salami
/ Stuffed Eggs with Onion / Spicy Grilled Vegetable Squash
Chutney

SALADS

Assorted Lettuce With Condiments / Mix Vegetable Salad/ Potato Salad With Chives / Chick
Pea & Roasted Peppers Salad / Hummus / Baked Beetroot salad with Celery and Feta Cheese /
Cold meat salad with Creamy cheese mayonnaise/ Sausage Salad With Tomato And Onion /
Salad Nicoise (Tuna, Green Beans, Olives, Potato, Eggs & Anchovies) / Raw Papaya Salad
With Fresh Coriander /oven Roasted Eggplant with pesto / Cucumber Raita Salad / Oriental Fish
& Calamari Salad / Guava, Celery & Green Salad with Roasted Nuts/ Mexican Chicken and
Bean Salad

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Valid until the 31st of March 2027**

SOUP

Oven Roasted Mixed Vegetable Soup / Baked Pumpkin Soup / Prawn & Egg Soup / Sweet Corn & Egg Soup/Cream of Chicken / Char grilled Tomato Soup /leek & Potato

RICE (INCLUDED)

Plain Rice

MIXED RICE

Risi e Bisi / Vegetable Fried Rice / Indonesian Nasigorang / Spicy Fried Rice with Seafood / Fried Rice Yeung Chow / Spring Onion & Egg Fried Rice / Oriental Fried Rice / Garlic, Curry Leaves & Ghee Rice Mongolian vegetable rice / Mix Rice with Chicken, Sausage & Egg

NOODLES

Chinese Noodles with Vegetables and Sesame Oil / Stir Fried Noodles with Chicken / Sri Lankan Style Spicy Noodles/ Singaporean Vegetable Noodles with Black Mushroom/ Mee Goreng with Seafood

ASSORTED CONDIMENTS

Papadam/ Prawns Crackers / Kathurukola & Sprats Baduma / Ambarella Chutney /Fried Red Chillies

FISH

Fish in Szechuan Chilli Sauce / Crumb Fried Fish with Tar Tar Sauce / Fish Masala with Spicy Tomato Sauce
/ Batter Fried Five Spiced Fish / Oriental Fish stew/ Grilled Fish with chilli garlic butter/Fish Ambulthiyal

CHICKEN

Chicken Khorma / Chicken Masala / Singaporean Chilli Chicken / Thai Green Chicken Curry/ Devilled Chicken /Stir Fried Chicken with Scallion/Chicken Black Curry /Chicken Red curry/
Chicken Jalfrezi / Spicy Stir-Fried Chicken /Chicken Kung Pao / Cantonese-style Black Bean Chicken

BEEF

Coriander Beef Curry / Fried Beef in Oyster Sauce / Oriental Beef Stew / Beef in Dry Chilli Sauce /Beef Pepper Curry

PORK

Pork Black Curry / Pork Mustard Curry / Szechuan Style Stir Fried Pork / Oriental Pork Stew / Double Fried Chilli Pork / Devilled Pork

VEGETABLE DISHES

Vegetable Pakora / Cashew& Pea Curry / Dhal Maharani / Tempered Potatoes / Kadai vegetable / Vegetable Jalfrezi / Green Beans Tempered in Coconut Milk / Brinjal Moju / Lyonnaise Potatoes / Mixed Vegetables with Green Curry Paste in Coconut Milk / Stir Fried Vegetables in Oyster Sauce / Savory Potato
/ Mixed Vegetable Fritters / Oriental Style Fried Potato/Potato & Maldiva fish Tempered/ Fried Kohila in Chili Garlic and Soy

DESSERTS

HOT DESSERTS

Bread & Butter Pudding with Honey Glaze / Baked Banana & Chocolate Pudding / Umali/
Pineapple Upside Down Pudding / Pineapple a la Marie / Semolina Chocolate Pudding with Nuts/
Cabinet Pudding

COLD DESSERTS

Cream Caramel / Pineapple Blancmange / Swiss Roll (Chocolate | Strawberry | Orange) / Royal
Fruit Tart / Milky White Chocolate Chip Cake/ Fruit Crumble Tart / Assorted Jelly/ Coconut Tart /
Chocolate Fudge Ball / Passion Fruit Delight / Coffee Gateaux / Mango & Chocolate Mousse cake
/ Marshmallows / Semolina Pudding / Pineapple Almond Tart / Baked Fruit Crumble Tart /

Sachar Torte / French Chocolate Gateaux / Bavarois (Mango, Strawberry, Orange)/ Biscuit Pudding
/ Watalappan / Mango Mousse / Coconut Mousse / Chocolate Mousse / Yoghurt Mango Terrine
Ice Cream (Vanilla | Chocolate | Strawberry | Mango)

FRESH FRUITS

Fresh Fruit Cocktail
Cut Fruits (Papaya, water Melon, Guava)

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Menu Items	Sapphire	Ruby
Appetizers	Three	Four
Salad	Five	Six
Soup	One	Two
Steamed Rice	One	One
Rice collection	One	One
Pasta	One	One
Noodle	One	One
Chicken Preparation	One	One
Fish Preparation	One	One
Seafood	One	One
Beef/Pork	One	One
Vegetable Preparation	Four	Five
Dessert with fruits	Eight	Ten
Price	Rs. 11,980 +Taxes pp (Rs. 14,500/-Net pp)	Rs. Rs.13,220 +Taxes pp (Rs.16,000 /- Net pp)

REFRESHMENTS

Lime & Mint / Fresh Soursop with Mint / Fresh Mango, Passion with Mint / Fresh Mango, Passion with Papaya

APPETIZERS

Herb Marinated Baked Fish / Hawaiian Chicken Salad / Roast Beef With Chili Tomato / Teriyaki Glazed Chicken / Herb Marinated Grilled Vegetables with Olives / Assorted Cold Cuts (Chicken Mortadella, Chicken Salami, Luncheon Meat) / Stuffed Eggs With Onion / Spicy Grilled Vegetable Squash
Chutney/ Tandoori Chicken Roulade / Home Made Chicken Terrine

SALADS

Assorted Lettuce with Condiments / Coleslaw with Pineapple / Potato Salad With Chives / Chick Pea & Roasted Peppers Salad / Hummus / Baked Beetroot salad with Celery and Feta Cheese / Pasta Salad With Smoked Chicken & Pesto / Sausage Salad With Tomato And Onion / Salad Nicoise (Tuna, Green Beans, Olives, Potato, Eggs & Anchovies) / Raw Papaya Salad With Fresh Coriander / Caesar Salad With Chicken /Thai Style Calamari Salad / Greek Salad (Tomato, Cucumber, Onion, Olives And Feta Cheese) / Cucumber Raita Salad / Oriental Fish & Calamari Salad / Guava, Celery & Green Salad with Roasted Nuts/
Roast Pork & Pineapple Salad / Mexican Chicken and Bean Salad

SOUP

Oven Roasted Mixed Vegetable Soup / Baked Pumpkin Soup / Prawn & Egg Soup / Sweet Corn & Egg Soup
Cream Of Chicken / Char grilled Tomato Soup / Seafood Chowder Scented with Armagnac

RICE (INCLUDED)

Plain Rice

MIXED RICE

Risi Bisi / Vegetable Fried Rice / Indonesian Nasigorang / Spicy Fried Rice With Seafood / Fried Rice Yeung Chow / Spring Onion & Egg Fried Rice / Oriental Fried Rice / Garlic, Curry Leaves & Ghee Rice / Mongolian vegetable rice / Regency Mixed Special (Chicken, Sausage, Fish, Cuttlefish & Omelet)

PASTA & NOODLES

Chinese Noodles With Vegetables And Sesame Oil / Stir Fried Noodles With Chicken / Sri Lankan Style Spicy Noodles/ Singaporean Vegetable Noodles With Black Mushroom/ Mee Goreng With Seafood / Penne Napolitana With Parmesan / Oriental Style Penne Pasta / Thai Style Spaghetti With Vegetables

ASSORTED CONDIMENTS

Papadam/ Prawns Crackers / Kathurukola & Sprats Baduma / Ambarella Chutney/ Fried Red Chillies

FISH

Fish in Szechuan Chilli Sauce / Crumb Fried Fish with Tar Tar Sauce/ Fish Masala with Spicy Tomato Sauce / Batter Fried Five Spiced Fish / Oriental Fish stew/ Grilled Fish with chilli garlic butter

SEAFOOD

Mixed Seafood in Hot Garlic Sauce / Oriental Seafood Stew / Thai Spicy Stir Fried Mixed Seafood / Chinese Chilli Mixed Seafood / Singaporean Crab and Squid / Pepper Crab Prawn and Calamari kung Pao / Sri Lankan seafood Baduma / Chilli Butter Seafood and Parsley / Tandoori Seafood with Masala sauce

CHICKEN

Chicken Khorma / Chicken Masala / Singaporean Chilli Chicken / Thai Green Chicken Curry / Devilled Chicken / Butter Chicken / Chicken Black Curry / Chicken Jalfrezi / Spicy Stir Fried Chicken / Chicken Kung Pao / Cantonese-style Black Bean Chicken / Oriental Roast Chicken with Curry Gravy

BEEF

Coriander Beef Curry / Fried Beef in Oyster Sauce / Oriental Beef Stew / Beef in Dry Chilli Sauce / Beef Pepper Curry

PORK

Pork Black Curry / Pork Mustard Curry / Szechuan Style Stir Fried Pork / Oriental Pork Stew / Double Fried Chilli Pork / Oven Roast Pork with Pineapple Sauce

VEGETABLE DISHES

Vegetable Pakora / Cashew & Pea Curry / Dhal Maharani / Tempered Potatoes / Kadai vegetable / Vegetable Jalfrezi / Green Beans Tempered in Coconut Milk / Brinjal Moju / Lyonnaise Potatoes / Mixed Vegetables with Green Curry Paste in Coconut Milk / Stir Fried Vegetables in Oyster Sauce / Savoury Potato / Mixed Vegetable Fritters / Oriental Style Fried Potato/Potato & Maldivefish Tempered

DESSERTS

HOT DESSERTS

Bread & Butter Pudding with Honey Glaze / Hot Chocolate Pudding / Warm Ginger Pudding with Butterscotch
Banana / Umali / Pineapple Upside Down Pudding / Pineapple a la Marie / Sago Pudding / Cabinet Pudding

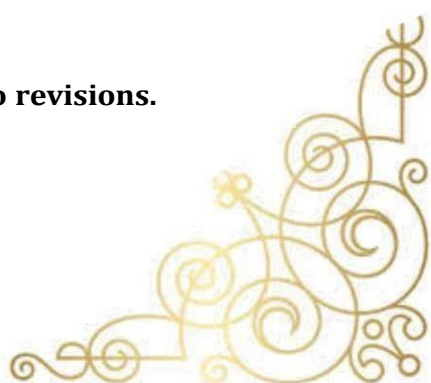
COLD DESSERTS

Cream Caramel / Pineapple Blancmange / Swiss Roll (Chocolate | Strawberry | Orange) / Royal Fruit Tart /
Cheesecake (Mango | Lemon | Chocolate) / Fruit Crumble Tart / Assorted Jelly / Coconut Tart / Chocolate
Fudge Ball / Passion Fruit Delight / Coffee Gateaux / Chocolate Chip Brownies / Marshmallows / Semolina
Pudding / Malay Cream / Pineapple Almond Tart / Baked Cheesecake / Sachar Torte / French Chocolate
Gateaux / Strawberry C/ Biscuit Pudding / Watalappan / Mango Mousse / Coconut Mousse / Wood Apple
Mousse / Chocolate Mousse / Day & Night Chocolate Mousse / Tiramisu / Yoghurt Mango Terrine
Ice Cream (Vanilla | Chocolate | Strawberry | Mango)

FRESH FRUITS

Fresh Cut Fruits / Fresh Fruit Cocktail

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Live Cooking Stations (Choice of Two)

☐ Egg or chicken kottu station	-	Rs.750+Taxes per person
☐ Chicken Shawarma station	-	Rs.800+Taxes per person
☐ Salad Action Corner (Veg)	-	Rs.450+Taxes per person
☐ Salad Action Corner (Meat or Fish)	-	Rs.500+Taxes per person
☐ Pakora Vegetables	-	Rs.350+Taxes per person
☐ Mix Seafood	-	Rs.550+Taxes per person

Carving Station

☐ Honey Roast Ham	-	Rs.600+Taxes per person
☐ Slow Roast Leg of Lamb	-	Rs.900+Taxes per person

In Addition to the Menu

• Soup on the table	-	Rs.250+Taxes per Cup with breads
• Rice preparation	-	Rs.400+Taxes per person
• Vegetable Lasagna	-	Rs.500+Taxes per person
• Vegetable Cutlets	-	Rs.150+Taxes per piece
• Fish Cutlets	-	Rs.180+Taxes per piece
• Beef/Pork dish	-	Rs.650+Taxes per dish
• Vegetable preparation	-	Rs.300+Taxes per dish
• Milk Rice	-	Rs.210+Taxes per piece

Additional Royal Service with Chocolate Fountain

- Chocolate fountain served with Dark or White chocolate
Fruit kebab/ Marshmallows /Choux bun/ Jujubes (Choice of 03)
- AMETHYST - Rs.400+Taxes Per Person
- SAPPHIRE - Rs.350+Taxes Per Person
- RUBY - Rs.300+Taxes Per Person

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