

# Our menu

The fertile soils of Sri Lanka have sustained great civilizations for over 2500 years, and our menu is a celebration of the island's abundance of seafood, meats, fruits, vegetables, spices and herbs.

With a fervour for highlighting our island's natural wealth, we predominantly source our ingredients within Sri Lanka, from local suppliers and from Jetwing's own organic farms across our family of hotels - from the rice fields of Wellawaya to the spice gardens in Kandy.

# **APPETIZERS**

Veggie salad 🗸 🗷 Avocado   marinated plum tomato   fresh iceberg   lime vinaigrette	1,800
Cuttlefish and chickpea salad  Marinated cuttlefish   fennel   chickpea   tomato   green onion   cucumber crunchy leaf   fried murunga leaf   lemongrass dressing	2,500
Tiger prawns Crispy fried prawns   vegetables   curry leaf mayonnaise	3,000
Octopus salad Slow cooked octopus   celery   green leaf lettuce   avocado   cherry tomato beans   green onion   marinated potato   dill leaf	2,400
Crispy pork cutlet Fried pork cutlet   caramelised pineapple   beetroot purée   tamarind dressing	2,200
Beetroot and salted peanut salad V C Roasted beetroot   salted peanut   feta cheese   cucumber orange and coriander dressing	2,000
Marinated vegetable salad Grilled vegetables   avocado   feta cheese   watermelon   tomato vinaigrette	2,300
Smoked sweet potato hummus Feta cheese crumble   chickpea   olive oil   lime   toasted bread	2,300
Caesar salad Crispy lettuce   croutons   bacon   soft boiled egg   parmesan homemade caesar dressing	
Grilled chicken	2,800
Tiger prawns	3,000
Vegetarian (excluding bacon) 🌾	2,100

# **SOUPS**

Farmer's vegetable soup 🗸 Ø  Barley   winged beans   red onion   ginger	1,800
Watermelon gazpacho Chilled watermelon   coriander   feta cheese   mint and melon salsa	1,900
Roasted tomato soup Creamy roasted tomato   curry leaf   coriander   green oil	2,000
Chicken and coconut soup Spicy lemongrass broth   chicken   rice noodles   coriander   green onion fresh coconut cream	2,300
Creamy cauliflower   cashew nut   chilli oil	2,000
Seafood broth Coriander seafood broth   tomato   green onion   vegetables	2,300
WRAPS AND SANDWICHES	
Vegetable wrap Grilled vegetables   cheese   avocado   coriander   green onion   homemade chips tomato dip	2,000
Conford guaradilla	2 900
Seafood quesadilla Flat bread   seafood   bell pepper   cheese   tomato   coriander and mint dip	2,800
	2,500
Flat bread   seafood   bell pepper   cheese   tomato   coriander and mint dip  BBQ chicken and mozzarella wrap  BBQ chicken   vegetables   mozzarella cheese   coriander   green onion	·
BBQ chicken and mozzarella wrap BBQ chicken   vegetables   mozzarella cheese   coriander   green onion homemade chips   tomato dip  Pulled beef burger Slow cooked beef   curry leaf bun   mustard aioli   caramelised onion   beetroot salsa	2,500

Grilled vegetable sandwich 2,200
Focaccia bread | grilled vegeables | seeni sambol | tomato | avocado | cucumber | lettuce
homemade chips | tomato dip

2,400

Veggie burger Crispy fried sweet potato patty | curry leaf bun | caramelised onion lettuce | sundried tomato pesto | homemade chips | tomato dip

### **PASTA AND NOODLES**

## Penne pasta or spaghetti

Bacon carbonara	4,500
Prawn and tomato	4,700
Beef bolognese	4,500
Creamy chicken and mushroom	4,200
Grilled eggplant and tomato sauce 🏏	3,800
Curry leaf and coconut cream 🌾	3,800
Coriander pesto 🗸	3,900
Wok fried chilli garlic noodles Seafood   vegetables   egg   green chilli	3,000
Braised pork belly noodles Slow cooked pork   mushroom   green onion   shallot   poached egg	4,500

#### **MAINS**

# Sri Lankan curry bowl

All items are served with traditional organic white rice and red rice grown at Jetwing Kaduruketha, accompanied with seasonal vegetable curries and condiments.

Vegetarian 🗸	2,500
Chicken curry	4,000
Fish curry	4,000
Pork curry 🐷	4,500
Beef curry	4,500
Prawn curry	4,800
Clay pot mud crab (Sharing for two) Mud crab cooked with creamy coconut milk   drumstick leaf garlic rice or sweet potato roti   onion tomato sambol	14,000

#### Kottu roti

A Sri Lankan specialty dish featuring chopped roti and vegetables, served with your choice of curry and a side of zesty onion and tomato sambol.

Chicken curry	3,800
Fish curry	3,800
Mushroom curry 🗸	2,800
Spicy lemongrass rice Wok fried rice   shrimp   vegetables   fried egg   chicken satay   peanut sauce pickled cucumber	4,000
Eggplant tomato gratin Grilled eggplant   tomato   parmesan   mozzarella cheese	2,600
Bread fruit cutlet    Crispy fried breadfruit cutlet   broccoli   cashew cream   tomato chutney   curry leaf	2,200

Grilled prawns Prawns   crushed potato   red cabbage sauerkraut   coriander lime cream	6,800
Grilled fish fillet Modha fish fillet   red cabbage purée   wok fried coriander potato tamarind red wine jus	4,500
Beef ribeye steak Grilled Australian beef ribeye steak   potato mille-feuille   creamy mushroom wok fried broccoli   thyme jus	12,700
Beef cheek Slow cooked beef cheek   creamy barley   broccoli   lemongrass gravy	5,500
Chicken breast Herb crusted chicken   cheese sauce   baby potato   spicy tomato jam	4,200
Rack of lamb Grilled Australian rack of lamb   vegetable ratatouille   green beans cauliflower gratin   mint gravy	15,600
Mutton Slow cooked mutton   green onion mash   broccoli   eggplant moju   pepper jus	6,500
Seafood platter Mahi Mahi fish fillet   yellow fin tuna   tiger prawn   lagoon black prawn   calamari sticky lemon coconut rice   citrus tomato salsa   lime butter cream	9,500

## **DESSERTS**

Mango tarte tatin Cinnamon infused mango tatin   almond biscotti homemade mango ice cream   creamy custard sauce	2,500
Coffee sponge cake   butterscotch sauce	2,500
Sticky toffee pudding   Warm sticky toffee pudding   salted caramel peanut homemade cinnamon ice cream   butterscotch sauce	2,600
Chocolate fudge Chocolate nut cake   choice of ice cream   fudge sauce	2,500
Lemon tart Honey crumble tart   lemon cream   vanilla ice cream	2,000
Sri Lankan fruits Seasonal cut fruits or fruit salad   choice of homemade ice cream	2,000
Kiri pani A local delicacy featuring creamy buffalo curd served with the topping of coconut treacle from Jetwing Blue, offering a perfect blend of rich and sweet flavours	1,500
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