



# *Sri Lankan Premium Packages*

## **Entrée**

**(Choose one- served to the table)**

### **Salt & Pepper Calamari**

served with roquette, honey cherry tomato, Spanish onion & lemon aioli

### **Crispy Fish Balls**

fish fillets, creamy mash potato, fresh herbs served with crunchy salad & lime mayonnaise

### **Satay Chicken Skewers (2)**

homemade marinated chicken served with pineapple, cucumber Spanish onion, bean shoots & red capsicum salad with homemade creamy peanut sauce

### **Homemade Vegetable Spring Rolls**

served on a vermicelli salad and sweet chilli sauce

### **Butterflied Prawn Cutlet**

rested on mixed salad served with Thousand Island sauce

## **Mains (Buffet)**

### **Main Course**

Chicken (Hot Curry)

Fish Ambul Thiyal or Crumbed Fried Seer Fish or Calamari

Beef or Pork or Lamb (Curry or Tempered or Devilled)

### **Vegetarian Main Course**

Dhal or Potato Curry

Cashew Curry or Tempered

Brinjal Moju

## **Rice**

### **(Choose two)**

Vegetable Fried Rice  
Fragrant Yellow Rice  
Ghee Rice  
Vegetable Noodles  
Steamed Rice (complimentary)

## **Accompaniments & Salads**

### **(Choose three)**

Chicken Salad  
Vegetable Salad (5 vegetables & mayo)  
Garden Salad with dressing  
Tomato Cucumber Onion Yoghurt Salad  
Pappadam (complimentary)  
Malay Pickle or Sinhala Pickle (complimentary)

## **Optional Extras**

### **Additional Buffet Options**

Chinese Special Fried Rice - \$ 4.50 per person  
Indonesian Nasi Goreng - \$ 5.00 per person  
Tempura Prawns - \$8.00 per person  
Warm Bread roll & butter - \$2.00 per person

Dessert Buffet - \$15.00 per person

(sample: Mini Crème Brulee, Chocolate Mousse, Cheesecake varieties, Lemon Tart, Chocolate & Hazelnut Opera Slice & Profiteroles)

### **Canapes**

Chef Selection Pre-Dinner Canapes for 30 minutes - \$12.00 per person  
(four canape pieces per person)

### **Banqueting Options**

Entrée upgrade – served alternatively - \$ 5.00 per person  
(choose any two from the Premium Banquet Menu\*)