BREAKFAST MENU

Our breakfast is served in the dining area of Villa Bawana between 08:00 and 12:00



Seasonal tropical fresh fruit & juice Pot of Ceylon Tea or Coffee

EGGS CHOICE

Poached Eggs

Served on avocado toast with sundried tomatoes and home-made
Hollandaise sauce

Country Breakfast

Sunny side up eggs with chicken sausage, baby potatoes, spinach and grilled mushrooms. Served with toast and butter

Sri Lankan Omelette

with coconut sambol and gotukola salad. Served with kurrakan roti

Madam's Breakfast

Two boiled eggs, avocado-tomato salad, toast with butter and cheese

OR

▼ SWEET CHOICE

Granola & Seasonal Fruit

Served with plain yogurt and treacle honey

Coconut Oat Porridge

with banana, cashew and peanut butter

Lime pancakes

with cream yogurt topping, treacle honey and cashew

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OR TRADITIONAL SRI LANKAN BREAKFAST

Please order a day before

String hoppers
Plain hoppers
Egg hoppers
Milk rice

Fish, chicken or vegetable curry Coconut sambol Sini sambol Dhal curry

KID'S MENU

Creamy pasta

with grilled chicken or vegetables in a creamy sauce

- 700 -

Grilled Kukkul

Chicken breast with mashed potatoes or basmati rice and side salad

- 850 -

Classic sandwich

with chicken, cheese, cucumbers and home made mayo

- 800 -

Filet o Fish

Grilled Mahi Mahi with home made potato wedges, side salad and lemon butter sauce

- 900 -





ALL DAY DINING

(From 12:00 - Last order at 19:30)

Island Yellowfin Tuna Ceviche

with tomatoes, jalapenos and avocado.

Served with toasted tortilla

- 1700 -

Rich Nicoise Tuna Salad

with green beans, roasted baby potatoes, boiled eggs and olives, dressed with home-made sauce

- 1300 -

Kurrakan Club Sandwich

Chicken or tofu, with hummus, kankun, cheese and fried egg.

Served with roasted baby potatoes

- 1400 -

Royal Asian Chicken Burger

in sweet Thai chilli sauce, served with roasted baby potatoes

- 1300 -

Healthy Wrap

with home-made coriander mayo and your choice of chicken or tofu.

Accompanied by homemade potato wedges or side salad

- 1200 -

Big Garden Salad

with fresh and roasted vegetables. Served with grilled pita bread

(Vegetarian) **800** / **1500** (With prawns, chicken, tuna or tofu)



Signature Tuna Steak

with grilled vegetables and sweet potatoes.
Served with tomato tartar on the side

- 1900 -

Grilled Mahi Mahi Fillet

with pumpkin puree, green beans and fruit salsa

- 1900 -

Catch of the Day

Freshly-caught rock fish from Weligama market. Served with cumin rice and garden salad

- 1900 -

Chicken Satay Skewers

with peanut sauce, papaya salad and cumin basmati rice

- 1300 -

Pasta of the Day

Spaghetti al Pesto **950** / **1500** Seafood spaghetti

Southern Style Rice & Curry

served with basmati rice, mango chutney, papadum and coconut sambol

(Vegetarian) **950** / **1650** (Add tuna, prawns, chicken or tofu)

Millenial Poke Bowl

with barley, fresh vegetables and herbs. Served with grilled pita bread

(Vegetarian) **1200** / **1900** (Add tuna, prawns, chicken or tofu)

Eraeliya's Curry Bowl

Our unique interpretation of traditional local food, served with red rice and papadum

(Vegetarian) **950** / **1690** (Add tuna, prawns, chicken or tofu)



■ SOUPS

Smooth Gazpacho

Simply delicious and refreshing

- 700 -

Tomato Basil Soup

spiced with oregano and black pepper

- 700 -

Roasted Pumpkin Creamy Soup

with a touch of coconut milk and coriander

- 700 -

Tom Yum Talay

Famous Thai seafood soup. Served with basmati rice

(Vegetarian) **1100 / 1800**

All our soups are served with grilled pita bread

◆ DESSERTS ▶

Curd & Treacle Honey

flavoured with a touch of passion fruit

- 400 -

Seasonal Fresh Fruit Platter

- 600 -

Ice Cream Bowl

with crushed coconut, passion fruit and jaggery topping

- 400 -

Cake of the Day

Home-made banana bread, or brownie

- 450 -

Watalappan

Iconic Sri Lankan dessert based on coconut caramel custard

- 450 -



ERAELIYA SPECIALTIES

(Please order the day before) Minimum of 2 persons

SOUTH COAST CRABS & PRAWNS

Stuffed crabs and prawns, baked in butter garlic sauce

Fried Basmati rice and fresh garden salad with avocado, lime and coriander dressing

- 7400 -

WELIGAMA SEAFOOD PLATTER

Fresh-caught grilled king prawns, squid, crabs and rock fish, cumin Basmati rice and tropical chef's salad

- 7400 -

ROMANTIC LOBSTER DINNER

Seafood bisque with garlic croutons

Garlic shrimps with fresh parsley and paprika

Passion fruit sorbet

Grilled lobster / Jambo prawns with saffron scented rice and garden salad

Dessert of the day

Tea or coffee

- 12000 -

PRIVATE BBQ

Seafood on the grill King prawns, baby rock fish, calamari

Extra on the grill Chicken, potato, corn, country vegetables

On the side Garden salad and cumin rice

Dessert of the day

Tea or coffee

- 7400 -

DRINKS

FRESH & HEALTHY

Green with Passion

Gotukola, banana, passion fruit

- 600 -

Cleansing Delight

Banana, gotukola, pineapple, king coconut

- 600 -

Refresher

Fresh mint, pineapple, king coconut, lime Juice

- 600 -

Cooling Lassi

Curd, lime Juice, Jaggery, fresh mint, cardamom

- 600 -

Seasonal Smoothie

Your choice of pineapple, papaya, passion fruit, mango, banana, watermelon or mixed fruit

- 600 -