



ERAELIYA  
VILLAS & GARDENS

**MENU**

# BREAKFAST MENU

Our breakfast is served between 08:00 and 12:00



Seasonal tropical fresh fruit & juice  
Pot of Ceylon Tea or Coffee  
Homemade bread basket served with butter  
and homemade tropical fruit jam

## EGGS CHOICE

### Poached Eggs

Served on country bread, avocado, sundried tomatoes, feta & basil  
Veg/Vegan option – Tofu

### Country Breakfast

Sunny side up eggs with bratwurst sausage, baby potatoes,  
spinach and grilled mushrooms. Served with grilled country bread

### Sri Lankan Omelette

Served with coconut sambol & coconut roti

### Madam's Breakfast

Two boiled eggs, tomato-avocado salad, feta cheese & grilled country bread

OR

## SWEET CHOICE

### Granola & Seasonal Fruit

Served with curd and kitul palm treacle

### Coconut Oat Porridge

Served with peanut butter, banana, cashew and treacle

### Lime pancakes

Served with curd, treacle, cashew & passion fruit



## OR TRADITIONAL SRI LANKAN BREAKFAST

Please order a day before

String hoppers  
Coconut roti  
Milk rice

served with

Fish, chicken or vegetable curry  
Coconut sambol  
Lunu miris  
Dhal curry

Price for outside guest 20 \$ | By reservation only

## Recommended with Eraeliya Breakfast

*Besserat De Bellefon Brut from France*

Bottle 113 \$

OR

*Anna De Codorniu Blanc de Blancs Cava Brut from Spain*

Bottle 46 \$

OR

*Nederburg Premiere Cuvee Brut from South Africa*

Bottle 29 \$



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# ALL DAY DINING

From 12:00 – Last order at 21:00

## SOUPS

### Gazpacho

Diced cucumber and basil. Served with garlic toast

- 12 \$ -

*Recommended*

*with a Glass of Frescobaldi Pater Sangiovese Toscana IGT from Italy*

*Bottle 42 \$*

### Roasted Pumpkin Creamy Soup

Ginger, celery, coconut milk and coriander. Served with garlic toast

- 12 \$ -

*Recommended*

*with a glass of Obikwa Chenin Blanc from South Africa*

*Bottle 23 \$ / 5 \$ By the Glass*

### Tom Yum Soup

Mushrooms, tomato, onion and coriander. Served with coconut rice

12 \$ Vegetarian | 17 \$ Prawns

## SALADS

### Island Yellowfin Tuna Ceviche

Tomatoes, green chilli, onion, avocado and coriander  
Served with toasted tortilla

- 16 \$ -

*Recommended*

*with with a glass of Besserat De Bellefon brut from France*

*Bottle 113 \$*

### Big Garden Salad

Fresh and roasted vegetables and coriander. Served with grilled pita bread

12 \$ Vegetarian | 14 \$ With prawns, chicken, tuna or tofu

*Recommended*

*with a glass of Los pasos Chardonnay Semillon from Argentina*

*Bottle 27 \$ / 5 \$ By the Glass*

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## MAIN

### Healthy Wrap

Vegetables, home-made coriander mayo and your choice of chicken or tofu  
Served with green salad

- 14 \$ -

*Recommended*

*with a glass of Danzante Pinot Grigio IGT from Italy*

*Bottle 42 \$*

### Millennial Poke Bowl

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

12 \$ Vegetarian | 16 \$ Add tuna, prawns, chicken or tofu

*Recommended with a glass of Los Pasos Malbec from Argentina*

*Bottle 27 \$ / 5 \$ By the Glass*

### Signature Tuna Steak

with grilled vegetables  
Served with tomato salsa & ginger soy sauce

- 25 \$ -

*Recommended*

*with a glass of Lupe Cholet Beaujolais Villages Rouge AOC from France*

*Bottle 44 \$*

### Grilled Mahi Mahi Fillet

Served with pumpkin puree, green beans and fruit salsa

- 21 \$ -

*Recommended*

*with a glass of Marquis De Beau Rond Sauvignon Blanc from France*

*Bottle 32 \$ / 6 \$ By the Glass*

### Catch of the Day

Freshly-caught rock fish from Weligama market.  
Wrapped in banana leaf & steamed. Served with cumin rice and green salad

- 22 \$ -

*Recommended*

*with a glass of Marquis De Beau Rond Sauvignon Blanc from France*

*Bottle 32 \$ / 6 \$ By the Glass*

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### Thai Chicken Burger

Asian Slaw, Pickled Cucumber, Baked Baby Potato's

- 17 \$ -

*Recommended with a glass  
of Sandalford Estate Reserve Sauvignon Blanc Semillon from Australia*

*Bottle 44 \$*

### Pasta of the Day

Spaghetti al Pesto **12 \$ / 14 \$** Seafood spaghetti

*Recommended  
Sileni Cellar Selection Sauvignon Blanc Malborough*

*Bottle 45 \$*

### Eraeliya Rice Bowl

Our unique interpretation of traditional local curries with rice and papadum  
Choice of basmati or country rice

**14 \$** Vegetarian | **18 \$** Add tuna, prawns, chicken or tofu

*Recommended  
with a glass of Obikwa Chenin Blanc from South Africa*

*Bottle 23 \$ / 5 \$ By the Glass*

### Southern Style Rice & Curry for 2

Traditional local curries with rice and papadum served family style  
Choice of basmati or country rice.

**23 \$** Vegetarian | **30 \$** Add tuna, prawns, chicken or tofu curry

*Recommended  
with a glass of Obikwa Chenin Blanc from South Africa*

*Bottle 23 \$ / 5 \$ By the Glass*

### SIDES

**Basmati rice 9 \$**  
**Green salad 10 \$**    **10 \$ Roasted baby potatoes**

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### DESSERTS

#### Curd & Treacle

Sri Lankan village buffalo curd served with kitul palm treacle.  
Flavoured with a touch of passion fruit

- 10 \$ -

#### Seasonal Fresh Fruit Platter

- 10 \$ -

#### Ice Cream Bowl

Toasted coconut and passion fruit

- 10 \$ -

#### Cake of the Day

- 9 \$ -

#### Watalappam

Iconic Sri Lankan dessert based on coconut caramel custard.  
Homemade to a traditional family recipe

- 10 \$ -

#### Homemade Banana Bread or Chocolate Brownie

- 10 \$ -

#### Pineapple Carpaccio

Served with mint sauce

- 10 \$ -

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# DRINKS

## FRESH & HEALTHY

### Green with Passion

Gotukola, banana, passion fruit

- 12 \$ -

### Cleansing Delight

Banana, gotukola, pineapple, king coconut

- 12 \$ -

### Refresher

Fresh mint, pineapple, king coconut, lime Juice

- 12 \$ -

### Cooling Lassi

Curd, lime Juice, Jaggery, fresh mint, cardamom

- 12 \$ -

### Seasonal Smoothie

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

- 12 \$ -

## MOCKTAILS

Virgin Mojito

Virgin Pina-Colada

Virgin Passion fruit mojito

Virgin Caipirinha

- 14 \$ -

## SOFT DRINKS

King Coconut • Cola • Sprite • Tonic • Soda

- 6 \$ -

Lime soda • Coconut lime drink

- 12 \$ -

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## TEA

Pot of Ceylon tea  
Pot of pure lemongrass tea  
Pot of black tea with lemongrass  
Pot of ginger lemon tea  
Pot of passion fruit tea  
Pot of green tea  
Pot of earl grey tea  
Iced tea

- 10 \$ -

## TEA WITHOUT TEA

Enjoy a selection of Sri Lankan herbal teas free of caffeine

### Polpala

An indigenous Sri Lankan medicinal plant  
A soothing herbal remedy that leaves you rejuvenated

- 10 \$ -

### Belimal

Earthy, floral and slightly woody  
Often used as a supplement for tea in Sri Lankan villages  
An Ayurvedic cure best enjoyed with jaggery

- 10 \$ -

### Ranawara

Brewed by boiling sun-dried Ranawara flowers  
Fragrant tea with a slightly bitter aftertaste  
Calms your mind and body

- 10 \$ -

### Hasthi

A concoction of two native herbs: Welpenela and Ashwagandha  
Rejuvenates your body and balances hormones

- 10 \$ -

## COFFEE BAR

Espresso • Americano • Pot of Ceylon black coffee

- 12 \$ -

Cappuccino • Café Latte • Iced Coffee • Hot Chocolate

- 12 \$ -

Please ask your waiter for the availability of soya milk

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# ERAELIYA SPECIALTIES

Please order the day before

## SOUTH COAST CRAB CURRY

Locally sourced mud crabs cooked in Sri Lankan spices, coconut milk and fresh murunga leaves

Served with steamed rice, kade pan & coconut sambol

- 38 \$ -

Recommended with a glass of Borsao Rosado from Spain

Bottle 27 \$ / 5 \$ By the Glass

## WELIGAMA SEAFOOD PLATTER

Grilled king prawns, squid, and rock fish

Served with cumin rice or fries, and green salad

- 44 \$ -

Recommended with a glass of Danzante Pinot Grigio IGT from Italy

Bottle 42 \$

## ERAELIYA LOBSTER DINNER

Seafood chowder

Garlic shrimp with fresh parsley and paprika

Passion fruit sorbet

Grilled lobster | Jambo prawns  
Saffron rice and green salad

Dessert of the day

Tea or coffee

- 104 \$ -

Recommended  
with a glass of Marquis De Beau Rond Sauvignon Blanc from France

Bottle 32 \$ / 6 \$ By the Glass

## PRIVATE BBQ FOR TWO

Seafood on the grill

King prawns (400g) | Baby rock fish (500g) | Calamari (200g)

Extra on the grill

Chicken (400g) | Chicken sausage (100g)

Potato, corn and green salad

BBQ sauce or garlic butter

- 104 \$ -

Recommended with a glass of Obikwa Cabernet Sauvignon from south Africa

Bottle 23 \$ / 5 \$ By the Glass

OR

Danzante Pinot Grigio IGT from Italy

Bottle 35 \$ / 7 \$ By the Glass



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# WINE LIST

## CHAMPAGNE

### Besserat De Bellefon Brut from France

Brilliant straw colour with copper highlights. Fine, persistent froth forming a noticeable ring. The nose is open, beginning with floral aromas (honeysuckle, acacia) and dried flower notes. The aromatic palette reveals more fruity fragrances such as white peach and Mirabelle plum. As the wine opens up, hazelnut and praline notes appear. The initial impact is fresh and lively, and the wine is full-bodied with a very silky structure, in full harmony with the complex aromas

## SPARKLING WINE

### Anna De Codorniu Blanc de Blancs Cava Brut from Spain

Brilliant yellow color with green hues and a fine, persistent perlage. On the nose, citrus notes and flavors of tropical fruit, wonderfully complemented by toast and brioche, so that the Cava offers a nice complexity. On the palate, creamy and long lingering

### Nederburg Premiere Cuvee Brut from South Africa

Brilliantly clear with a lasting sparkle. The nose has delicate floral and ruit aromas leading to a crisp palate with a fresh and lingering aftertaste

## WHITE WINES

### Chateau Toutigeac Bordeaux Blanc from France

Bordeaux enjoys the distinction of being the largest AOC vineyard of France, and this can be attributed to its great diversity of high-quality terroirs. The broad range of wines that it produces will satisfy every wine lover for every occasion, while offering a wide price range. Geographic factors and the styles of wine produced are what define the «six families» of Bordeaux wines

### Marquis De Beau Rond Sauvignon Blanc from France

This elegant and complex Sauvignon Blanc exudes aromas of limes and green apple with hints spice and subtle tropical undertones. The palate is lively and juicy with a crisp acidity and zesty, lingering finish

### Danzante Pinot Grigio IGT from Italy

Luminous straw yellow with generous gold highlights. The bouquet is rich with aromas of tropical fruit such as papaya and pineapple, followed by delicate floral notes. The aromatic fruitiness continues onto a generous, full-bodied palate that is wonderfully fresh and lively. A dynamic finish ends on a subtle note of crisp fruit

### Sandalford Estate Reserve Sauvignon Blanc Semillon from Australia

The nose is redolent of nettle, lightly mown grass and ripe gooseberries. The palate is zesty with the characters on the nose filtering through in to what is a classic dry white wine style, made famous in Western Australia

### Obikwa Chenin Blanc from South Africa

OBIKWA wines are palate pleasing with a sense of fun as depicted by our bright yellow ostrich with its remarkable long neck! Produced in the Adam Tas Cellars in Stellenbosch, our wines pay homage to the intrepid OBIKWA people for whom the ostrich represents a life force and trusty companion

### Sileni Cellar Selection Sauvignon Blanc Malborough from New Zealand

The Cellar Selection Sauvignon Blanc has ripe tropical and gooseberry fruit flavours with a zingy finish and impeccable balance. A great aperitif or seafood wine made for drinking young

### Los Pasos Chardonnay Semillon from Argentina

Strong bouquet with balanced acidity. Fresh and fruity, with notes of citrus, green apple and tropical fruits, such as pineapple. Fruity, fresh and balanced. Silkiness and good volume in the mouth that result in a long finish

## ROSE WINES

### Borsao Rosado from Spain

With a luminescent red colour with warm sparkles, this wine has a very strong aroma of wild sweet fruits. Very fresh young and rich with hints of floral and spicy tones, the wine balanced on the palate and in harmony with its acidity

## RED WINES

### Lupe Cholet Beaujolais Villages Rouge AOC from France

It has a deep ruby-red colour. It has fine and typical fruit in the nose with red and black small fruit and a floral aspect. Very fleshy and smooth on the palate, it has a full, well-balanced body

### Frescobaldi Pater Sangiovese Toscana IGT from Italy

The nose reveals lovely fruit sensations of raspberry and plum, followed by notes of vanilla that set the stage with spicy hints of liquorice. A notable freshness both on the nose and on the palate. The finish is dominated by fresh notes of juniper

### Sandalford Margaret River Cabernet Merlot from Australia

Distinct dark cherry red in colour with a cerise hue. This very perfumed wine on the nose just brimming with sweet violet scents, mulberry and some vanillin oak notes. A seamless wine on the palate with silky tannins and bags of ripe cassis flavours intermingled with French oak cedar nuances

### Obikwa Cabernet Sauvignon from South Africa

Elegant deep red, a delicious amalgam of cigar box, wild berry, chocolate and mocha tempered by soft oak vanillin. A medium to full-bodied wine with ripe fruit and delicate oak spice flavours and strong tannins

### Los Pasos Malbec from Argentina

Fresh and fruity aroma that reminds us of strawberry, cherry and blackberry jam with hints of toasty vanilla aromas and subtle notes of tobacco obtained from the barrels. Sweet with silky and round tannins, and balanced acidity



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WELIGAMA  
SRI LANKA