

The Restaurant

ALL DÁY DINING





# FOOD



## SOUP

#### Puree of Shiitake Dried Mushroom

Rich & creamy puree of shiitake mushrooms served with bread stick.

#### Chinese Egg Drop Soup 1,200

Savory chicken broth filled with tender dice of chicken, sweet corn and silky egg ribbons.

#### Thai Tom Yum

1,600

1,000

Thai spiced seafood with galangal and lemongrass

## **STARTERS & SALAD**

#### Garden Green Salad (V) 1,800

Farmyard fresh mixed vegetables and apple salad with olive oil dressing.

#### Greek Salad (V) 2,100

Cherry tomatoes, crisp cucumber, sliced onion, green pepper, crumbly feta cheese and olives tossed with olive oil dressing.

#### Chicken Caesar Salad (P) 2,300

Grilled shredded chicken, bacon, and iceberg tossed with anchovy dressing and parmesan.

#### Mediterranean Seafood Salad

2.600

Gently cooked and marinated seafood tossed with lettuce, olives, and peppers served with olive oil dressing.

### **ASSORTED CHEESE PLATTER**

Camembert, brie, cheddar and spice cheese accompanied with crackers, nuts & fruits 5,000

## **SRI LANKAN SPECIAL**

Vegetable Rice and Curry (S) 1,600 Steamed rice served with a trio of flavorful vegetable curries and a selection of condiments.

### Rice and Curry (S) 2,300

Your choice of **chicken, pork, or beef,** served with three flavorful vegetable curries and a selection of condiments.

## Rice and Curry (S) 2,300

Your choice of **prawn or fish** served with three flavorful vegetable curries and a selection of condiments.

## **FRIED RICE & NOODLES**

Vegetable Fried Rice / Noodles (V) 1,500 Served with Vegetable salad, chilli paste and prawn crackers.

## Egg Fride Rice / Noodles1,600Served with Vegetable salad, chilli paste

and prawn crackers.

#### Seafood Fried Rice / Noodles 2,200

Served with Vegetable salad, chilli paste and prawn crackers.

#### Nasigoreng (N)

2,500

Indonesian spicy chicken and shrimp fried rice with grilled chicken satay, fried egg and prawn crackers.

(S) - Spicy / (V) - Vegetarian / (P) - Pork / (N) - Nuts

## **INDIAN**

#### Chicken Tikka Masala with 2.300 Steamed Rice & Chapati

Chicken, marinated in a blend of spices, grilled to perfection, and simmered in a rich, creamy tomato sauce. Served with warm chapati.

#### Paneer Butter Masala with Steamed Rice & Chapati (N) 2,300

Soft, melt-in-your-mouth paneer simmered in a rich, buttery tomato gravy, perfectly spiced. Served with steamed rice and warm chapati.

#### Chicken Biriyani (N) 2,500

Aromatic Chicken Biryani layered with fragrant spices, served with tandoorimarinated chicken, a boiled egg, refreshing raita, flavorful chutney, and hearty vegetable korma.

#### Mutton Biriyani (N)

3.000

Tender, slow-cooked mutton layered with aromatic basmati rice, infused with a blend of aromatic spices. Served with refreshing raita, flavorful chutney, and a hearty vegetable kurma.

#### Vegetable Biriyani (N)

2,000

Aromatic vegetable biryani, accompanied by refreshing raita, tangy chutney, and rich vegetable korma.

## FARINACEOUS DISHES

Primavera (V)	1,800
Chicken Cream Sauce/ Tomato Napolitano	2,000
Seafood Cream Sauce/ Tomato Napolitano	2,300
Beef Bolognese	2,500

## **FISH & SHELL FISH**

#### 3,500 **Baked Fillet of Kingfish**

Served with saffron rice, boiled vegetables, and complemented with a creamy garlic sauce.

#### **Baked Lagoon Crab**

4.000 Baked lagoon crab served with saffron rice

5,500

and tender boiled vegetables.

#### Arrack Infused Grilled Prawns

Arrack-flavored grilled prawns served with a rich garlic butter sauce, saffron rice, and buttered vegetables.

#### Grilled Salmon - 200g 7.000

Served with saffron rice, buttered vegetables, and a rich caper butter sauce.

#### Lobster Thermidor 8.000

Lobster meat cooked in a rich wine sauce, delicately stuffed into its shell, browned to perfection, and served with saffron rice and buttered vegetables.

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## **MEAT & POULTRY**

#### Arrack Flamed Chicken 2,800

Arrack-infused grilled chicken served with rich gravy, accompanied by buttered vegetables and crispy French fries.

#### Marinated Grilled Pork Chop with Pineapple Sauce (P) 3,500

Grilled pork chop glazed with caramelized pineapple sauce, served with buttered vegetables and crispy French fries.

#### Mix Grill (P)

6,000

A platter of grilled chicken, tender pork ribs, juicy beef steak, crispy pork bacon, bockwurst, and a fried egg, served with BBQ and pepper sauces, accompanied by buttered vegetables and crispy French fries.

## New Zealand lamb Rack 9,500 Grilled rack of lamb, served with a

refreshing mint sauce, accompanied by buttered vegetables and crispy French fries.

## **BURGERS**

Vegetable (V)	2,500
Chicken	2,800
Beef	3,500

## SANDWICHES

Croque Monsieur (P)
Grilled ham and cheese

2.000

#### Egg & Olive Sandwich 2,000

Chopped hardboiled egg and olives mixed with creamy mayonnaise

#### Tandoori Chicken Wrap 2,500

Indian tandoori-marinated chicken wrapped in soft tortilla bread, with bell peppers, onion and coriander.

#### Granbell Triple Decker (P) 2,800

Grilled chicken, crispy bacon, a fried egg, and melted cheese, served with crispy French fries and refreshing coleslaw.

## PIZZA

Pizza Margarita (V)	2,500
Sliced tomatoes and mozzarella, fini	shed
with a sprinkle of oregano and garlic	c, all
atop a rich tomato sauce.	
Fruitti Di Mare	3,500

#### A savory seafood medley topped with melted mozzarella, olives, bell peppers, and mushrooms.

Pizza Pollo	3,500
Chicken, peppers, and mushrooms	

#### Specialita Dell'albergo (P) 3,900

A delicious combination of chicken, crispy bacon, prawns, and three varieties of cheese, topped with olives, bell peppers, and mushrooms.

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#### **BITES**

French Fries (V)	1,500
Spicy Battered Mushroom (V)	1,500
Sri Lankan Omelette	1,500
Devilled Cashew Nuts	1,600
Hot Butter Cuttlefish	2,000
Crumbed Fried Prawns with Spicy Chili Mayo	2,800
Fish and Chips	2,800

## **KIDS MENU**

<b>Mini Hot Dog</b> Chicken sausage, tomato, onion and served with French Fries	<b>1,200</b> lettuce
<b>Chicken Nuggets</b> Crumbed fried chicken served with F fries	<b>1,500</b> French
<b>Mini Chicken Pizza</b> Fried chicken, Bell peppers, olive an mozzarella cheese	<b>1,500</b> d
<b>Fish Fingers</b> Crumbed fried fish served with tartar	<b>1,800</b> sauce

## **DEVILLED / FRIED**

Chicken	2,200
Seer Fish	2,500
Pork	2,800
Beef	3,500

## DESSERTS

Curd and Treacle	750
Fresh Fruit Platter	1,600

Assorted Seasonal Fruits Tart 1,300 Sweet buttery crust tart, vanilla-flavored pastry cream and glazed seasonal fruits on the top.

Mille Crepe1,500Creamy and soft layers of crepes, sugar and<br/>whipped cream.

Hazelnut Chocolate Cake1,900Rich chocolate sponge with roastedhazelnut and chocolate ganache.

Mango Kyoma Roll2,100Rolled mango flavoured cake and mangocheese cream served with brown crumble.

Blueberry Cheese Cake 2,200 Buttery vanilla coconut crumbs served with blue berry compote and pepper white

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meringue.



# BEVERAGES



## COCKTAILS

<b>'Classic' Arrack Cocktail</b> Arrack, passion fruit juice, lime juice,	<b>1,600</b> soda
<b>Bloody Mary</b> Vodka, tomato juice, lime juice, worcestershire sauce, tabasco sauce	<b>1,800</b>
<b>Daiquiri</b> White rum, lime juice, and sugar	1,800
<b>Mojito</b> White Rum, soda, mint leaves, lime, a sugar	<b>1,800</b> and
<b>Dream Bell</b> Vodka, strawberry puree, cranberry j lime Juice, sugar syrup	<b>1,900</b> uice,
<b>Cosmopolitan</b> Vodka, triple sec, cranberry juice, fre juice	<b>2,000</b> sh lime
<b>Granbell Kiss</b> Vodka, blueberry puree, lychee syru orange juice, lime juice, soda	<b>2,000</b> p,
<b>Martini</b> Gin / Martini dry	2,000
<b>Piña Colada</b> White rum, malibu, coconut cream, a pineapple juice	<b>2,300</b> nd

Suika Hai	2,800
Shochu, water melon liqueur, soda	

Umeshutini	2,800
Gin, umeshu liqueur	

Tequila Sunrise3,000Tequila, orange juice, and grenadine

Margarita3,100Tequila, triple sec, and lime juice. flavors –<br/>passion, mango, strawberry

Whiskey Sour3,200Bourbon whiskey, lime juice, and sugarsyrup

Old Fashioned 3,300 Bourbon whisky, angostura bitters and sugar

## **BEER/CIDER**

Carlsberg Smooth 330ML	950
Lion Larger 625ML	1,100
<b>Somersby</b> 330ML (APPLE / BLACKBERRY)	1,200
Heineken	1,250

## **MOCKTAILS**

<b>Moonlight</b> Passion fruit syrup, lime juice, coke	900
<b>Tropical Kiss</b> Fresh pineapple juice, lime juice, gin beer, sugar	<b>900</b> ger
<b>Virgin Selections</b> Mojito / Virgin colada / Virgin mary	900
<b>Very Berry</b> Blueberry, strawberry, lime, soda	1,300

## WINE BY THE GLASS

#### WHITE

Paraiso Sauvignon Blanc	1,800
Somerton Chardonnay	1,800

#### RED

Paraiso Cabernet Sauvignon	1,800
Somerton Merlot	1,800

#### ROSE

Valdivieso Rose	1,800
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## SRI LANKAN SPIRITS (50ML)

Old Keg Whiskey	1,000
Napoleon Brandy	1,000
Rockland Dry Gin	1,000
Eristoff	1,000
Rockland Dark Rum	1,000
Rockland White Rum	1,000
Rockland Old Arrack	1,000

## **APERITIF & VERMOUTH**

(50ML)

Martini (BIANCO/ROSSO/DRY)	1,200
Pernod	1,500

Pimm's 2,000

Campari 2,500

## LIQUEURS (25ML)

Harvey's Bristol Cream	900
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Taylors Fine Ruby Port1,100

SINGLE MALT (25 ML)

**GIN** (25 ML)

Singleton	1,800	Beefeater London Dry Gin	1,300
Glenfiddich 12 YO	2,200	Bombay Sapphire	1,300
		Hendrick's	1,900
SCOTCH WHISKEY (25	ML)	Roku	2,500
JW Red Label	1,300		
Ballantine's 12 YO	1,800	VODKA (25 ML)	
JW Black Label	1,900	Absolut	1,500
Monkey Shoulder	1,900	Ciroc	1,800
		Grey Goose	1,900
BOURBON   IRISH WHISKEY CANADIAN WHISKEY (25 ML)		<b>RUM</b> (25 ML)	
WHISKEY CANADIAN	1,500	RUM (25 ML) Bacardi Carta Blanca	1,000
WHISKEY CANADIAN WHISKEY (25 ML)	1,500 1,600		1,000 1,200
WHISKEY CANADIAN WHISKEY (25 ML) Jim Beam		Bacardi Carta Blanca	
WHISKEY CANADIAN WHISKEY (25 ML) Jim Beam Jameson	1,600	Bacardi Carta Blanca Captain Morgan Spiced	1,200
WHISKEY CANADIAN WHISKEY (25 ML) Jim Beam Jameson	1,600	Bacardi Carta Blanca Captain Morgan Spiced	1,200
WHISKEY CANADIAN WHISKEY (25 ML) Jim Beam Jameson Jack Daniels	1,600	Bacardi Carta Blanca Captain Morgan Spiced Havana Club 3 YO	1,200

Hennessy X.O 9,000

## BEER

Carlsberg Smooth (330ML)	950	
Lion Larger (625ML)	1,100	
Heineken	1,250	
Lion Ice (325ML)	800	
Guinness (325ML)	1,100	
FRESHLY SQUEEZED		
Lime Soda	850	
Lime / Mixed Fruit	1,000	
Pineapple / Watermelon / Papaya	1,000	
Orange	2,900	
CARBONATED DRINKS		
Cola / Sprite / Tonic / Soda	400	
Diet Coke	700	
Red Bull	1,400	

## WATER

Mineral Water (500ML)	300
Olu Sparkling (330ML)	800

Perrier (330ML)	950

## **MILKSHAKE**

Chocolate	1,000
Strawberry	1,000
Vanilla	1,000

## COFFEE

Espresso Single	400
Espresso Double	650
Café Latte	700
Cappuccino	700

Iced Coffee 1,000

## TEA

Chamomile Tea	600

Earl Grey 600

English Breakfast 600

Green Tea 600

800

Iced Tea



A **BELLUNA** BRAND