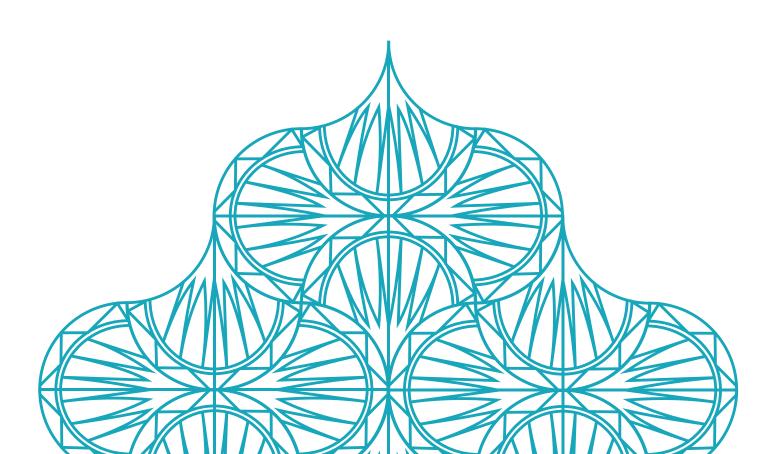


FOOD



AMERICAN BREAKFAST

4,800

Fresh Juice or Concentrated Orange Juice

Tea or Coffee

SERVED WITH FULL CREAM MILK, NON FAT MILK OR SOYA MILK

Fresh Fruit Platter

Corn Flakes or Coco Pebbles with Hot or Cold Milk

Yoghurt or Curd with Palm Treacle

Home baked Croissants, Danish, Bread rolls and Toast

WITH A SELECTION OF JAMS, MARMALADE & BUTTER

Your choice of eggs to be:

FRIED, BOILED, SCRAMBLED, OMELETTE, POACHED OR SAVOURY OMELETTE SERVED WITH BACON, SAUSAGES, BAKED BEANS GRILLED TOMATO OR MUSHROOMS

CONTINENTAL BREAKFAST

3,000

Fresh Juice or Concentrated Orange Juice

Tea or Coffee

SERVED WITH FULL CREAM MILK, NON FAT MILK OR SOYA MILK

Fresh Fruit Platter

Home baked Croissants, Danish, Bread rolls and Toast

WITH A SELECTION OF JAMS, MARMALADE & BUTTER

SRI LANKAN BREAKFAST

3,000

Fresh Juice or Concentrated Orange Juice

Tea or Coffee

SERVED WITH FULL CREAM MILK, NON FAT MILK OR SOYA MILK

Your choice of eggs to be:

FRIED, BOILED, SCRAMBLED, OMELETTE

Choice of String Hoppers, Milk Rice or Hoppers

WITH FISH CURRY OR CHICKEN CURRY, DHAL CURRY AND CONDIMENTS

INDIAN BREAKFAST

3,000

Fresh Juice or Concentrated Orange Juice

Tea or Coffee

SERVED WITH FULL CREAM MILK, NON FAT MILK OR SOYA MILK

Indian Daily Special with the Condiments

(PLEASE INQUIRE FOR THE DAY'S SPECIAL)

SOUP

Puree of Shiitake Dried Mushroom

1,000

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

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

FRIED RICE & NOODLES

Vegetable Fried Rice / Noodles (V)

1.500

Served with Vegetable salad, chilli paste and prawn crackers.

Egg Fride Rice / Noodles 1,600

Served 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.

INDIAN

Chicken Tikka Masala with Steamed Rice & Chapati 2,300

Succulent 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	1,8	00
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Chicken Cream Sauce/

Tomato Napolitano 2,000

Seafood Cream Sauce/

Tomato Napolitano 2,300

Beef Bolognese 2,500

FISH & SHELL FISH

Baked Fillet of Kingfish 3,500

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 and tender boiled vegetables.

Arrack Infused Grilled Prawns

Prawns 5,500
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.

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

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 hearty 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
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Chicken 2.800

Beef 3,500

SANDWICHES

Croque Monsieur (P) 2,000

Grilled ham and cheese

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, finished with a sprinkle of oregano and garlic, 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.

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

BITES

DEVILLED / FRIED

French Fries (V)	1,500	Chicken	2,200
Spicy Battered Mushroom (\	/) 1,500	Seer Fish	2,500
Sri Lankan Omelette	1,500	Pork	2,800
Devilled Cashew Nuts	1,600	Beef	3,500
Hot Butter Cuttlefish	2,000		
Crumbed Fried Prawns with Spicy Chili Mayo	2,800	DESSERTS	
Fish and Chips	2,800	Curd and Treacle	750
		Fresh Fruit Platter	1600

KIDS MENU

Mini Hot Dog 1,200

Chicken sausage, tomato, onion and lettuce served with French Fries

Chicken Nuggets 1,500

Crumbed fried chicken served with French fries

Mini Chicken Pizza 1,500

Fried chicken, Bell peppers, olive and mozzarella cheese

Fish Fingers 1,800

Crumbed fried fish served with tartar sauce

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 Crepe 1,500

Creamy and soft layers of crepes, sugar and whipped cream.

Hazelnut Chocolate Cake 1,900

Rich chocolate sponge with roasted hazelnut and chocolate ganache.

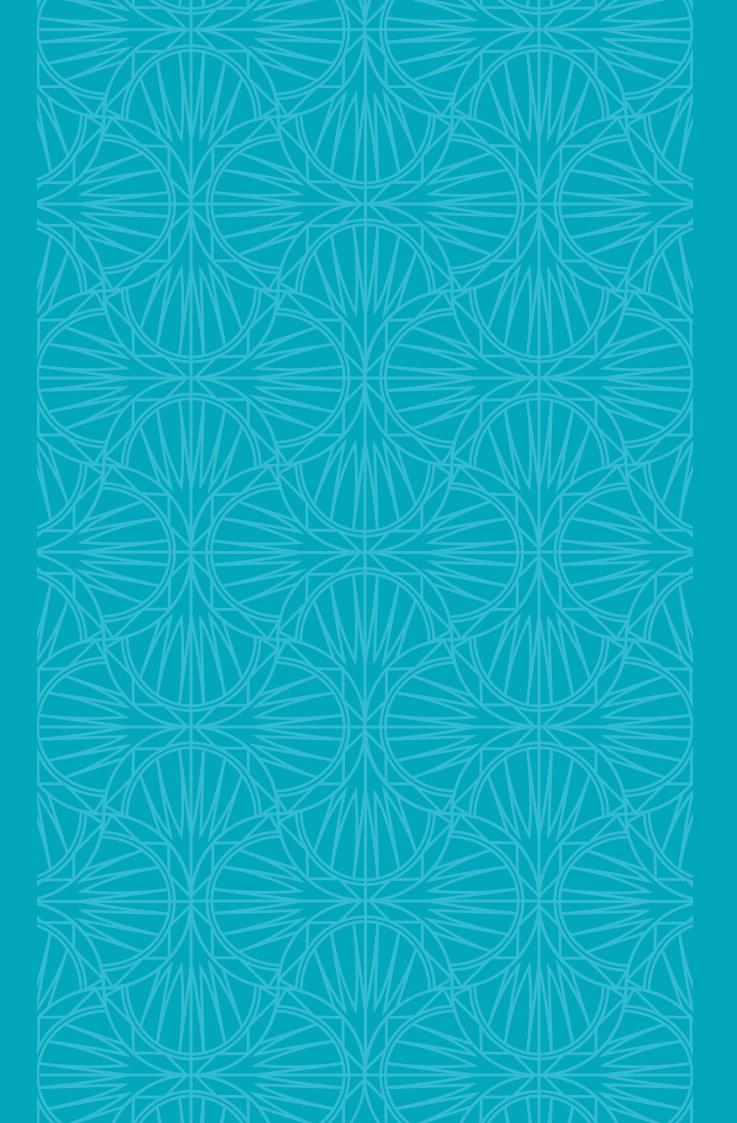
Mango Kyoma Roll 2,100

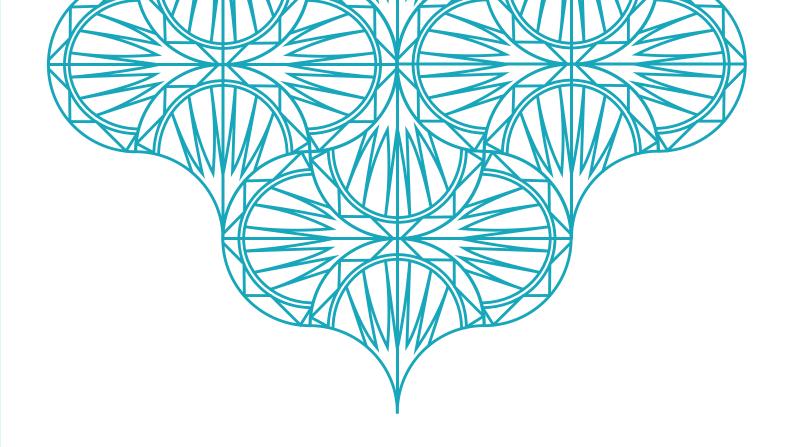
Rolled mango flavoured cake and mango cheese cream served with brown crumble.

Blueberry Cheese Cake 2,200

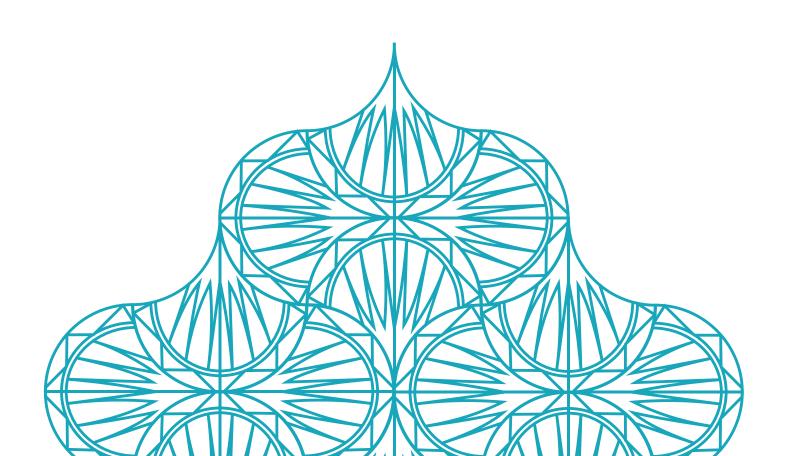
Buttery vanilla coconut crumbs served with blue berry compote and pepper white meringue.

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





BEVERAGES



COCKTAILS

Suika Hai 2,800 'Classic' Arrack Cocktail 1.600 Shochu, water melon liqueur, soda Arrack, passion fruit juice, lime juice, soda Umeshutini 2,800 **Bloody Mary** 1,800 Gin, umeshu liqueur Vodka, tomato juice, lime juice, worcestershire sauce, tabasco sauce **Tequila Sunrise** 3,000 Tequila, orange juice, and grenadine Daiquiri 1,800 White rum, lime juice, and sugar Margarita 3,100 Tequila, triple sec, and lime juice. flavors – 1.800 Mojito passion, mango, strawberry White Rum, soda, mint leaves, lime, and sugar **Whiskey Sour** 3,200 Bourbon whiskey, lime juice, and sugar 1.900 **Dream Bell** syrup Vodka, strawberry puree, cranberry juice, lime Juice, sugar syrup **Old Fashioned** 3,300 Bourbon whisky, angostura bitters and sugar Cosmopolitan 2.000 Vodka, triple sec, cranberry juice, fresh lime juice **BEER/CIDER Granbell Kiss** 2.000 Vodka, blueberry puree, lychee syrup, orange juice, lime juice, soda Carlsberg Smooth 330ML 950 Lion Larger 625ML 1,100

Martini 2,000

Gin / Martini dry

Piña Colada 2,300

White rum, malibu, coconut cream, and pineapple juice

Somersby 330ML 1.200

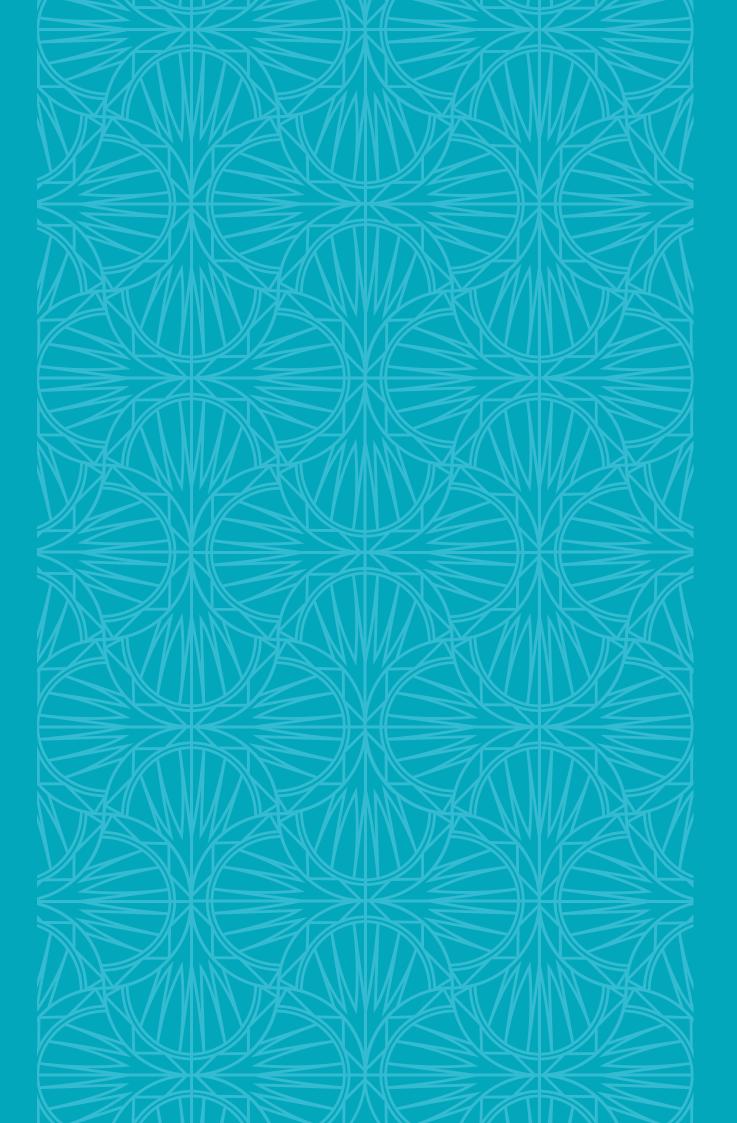
(APPLE / BLACKBERRY)

Heineken 1,250

MOCKTAILS		WINE BY THE GLASS		
Moonlight Passion fruit syrup, lime juice, coke	900	WHITE	1 200	
Tropical Kiss Fresh pineapple juice, lime juice, gir beer, sugar	900 nger	Paraiso Sauvignon Blanc Somerton Chardonnay	1,800	
Virgin Selections	900	RED		
Mojito / Virgin colada / Virgin mary		Paraiso Cabernet Sauvignon	1,800	
Very Berry Blueberry, strawberry, lime, soda	1,300	Somerton Merlot	1,800	
		ROSE		
SRI LANKAN SPIRITS (5	50ML)	Valdivieso Rose	1,800	
Old Keg Whiskey	1,000			
Napoleon Brandy	Napoleon Brandy 1,000		APERITIF & VERMOUTH (50ML)	
Rockland Dry Gin	1,000	Martini (BIANCO/ROSSO/DRY)	1,200	
Eristoff	1,000	Pernod	1,500	
Rockland Dark Rum	1,000	Pimm's	2,000	
Rockland White Rum	1,000	Campari	2,500	
Rockland Old Arrack	1,000			
		LIQUEURS (25ML)		
		Harvey's Bristol Cream	900	
		Taylors Fine Ruby Port	1,100	

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 I	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			
BOURBON IRISH WHISKEY CANADIAN WHISKEY (25 ML)		RUM (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
WHISKEY CANADIAN WHISKEY (25 ML) Jim Beam Jameson Jack Daniels COGNACY (25 ML)	1,600 1,700	Bacardi Carta Blanca Captain Morgan Spiced Havana Club 3 YO SHOCHU (90 ML)	1,200

BEER		WATER		
Carlsberg Smooth (330ML)	950	Mineral Water (500ML)	300	
Lion Larger (625ML)	1,100	Olu Sparkling (330ML)	800	
Heineken	1,250	Perrier (330ML)	950	
Lion Ice (325ML)	800			
Guinness (325ML)	1,100	MILKSHAKE		
		Chocolate	1,000	
FRESHLY SQUEEZED		Strawberry	1,000	
Lime Soda	850	Vanilla	1,000	
Lime / Mixed Fruit	1,000	COFFEE		
Pineapple / Watermelon /	1,000	COFFEE		
Papaya		Espresso Single	400	
Orange	2,900	Espresso Double	650	
CARRONIATED DRINK	6	Café Latte	700	
CARBONATED DRINK	5	Cappuccino 700		
Cola / Sprite / Tonic / Soda	400	Iced Coffee	1,000	
Diet Coke	700		,2	
Red Bull	1,400	TEA		
		Chamomile Tea	600	
		Earl Grey	600	
		English Breakfast	600	
		Green Tea	600	
		Iced Tea	800	





A **BELLUNA** BRAND