# **AVANI**

#### Kalutara Resort

#### ALL-DAY DINING

SALAD	
JALAU	
HEALTHY COBB SALAD 🔞 🦡	1660
Grilled chicken, leafy greens, avocado, bacon, blue	
cheese, poached egg, tomatoes, ranch dressing	
CAESAR SALAD 🖘	
Iceberg lettuce, bacon, croutons, parmesan cheese tossed in garlic, anchovy aioli	1300
in garne, anchovy alon	
add grilled chicken strips 1500	1500
add prawns 1600	1600
TUNA CHOPPED SALAD 🔞	1500
Tuna, leafy greens, potatoes, tomatoes, beans, onions,	
olives, anchovy fillet, soft boiled egg	
and lemon vinaigrette	
ROASTED BEETROOT SALAD 🔰 🕄	1300
Fancy garden greens, roasted butternut squash, walnuts,	1500

soups	
TODAY'S POT Freshly prepared soup of the day	750
BAKED ONION SOUP $\bigvee$ Swiss cheese toast, garlic croutons	900
SIGNATURE LAGOON SHRIMP SOUP Rich freshwater shrimps, velouté sauce	1100
PIZZAS AND PASTAS	
MARGHERITA V Fresh tomato sauce, basil, mozzarella	1450
SEAFOOD Tuna, prawns, squid, mozzarella, fresh tomato sauce	1850
PIZZA TANDOORI Tandoori marinated chicken, fresh tomato sauce, mozzarella and coriander leaves	1650

PASTA	
Spaghetti  tagliatelle  penne pasta with your choice of seafood alfredo  bolognese sauce	2000
Arabbiata   creamy primavera sauce <b>V</b>	1600
SANDWICHES AND WRAPS	_
CHICKEN TIKKA WRAP Tandoori marinated grilled boneless chicken, vegetables, tortilla, cilantro, mint chutney	1450
PANEER AND VEGGIE WRAP <b>V</b> Grilled Indian cottage cheese, tawa-cooked vegetables, light tomato sauce, tortilla, kachumber salad	1500
THE ULTIMATE CLUB 🦟	1650
Signature saffron bread, grilled chicken, pork or chicken bacon, roasted beef, cheese, egg, lettuce, gherkins, tomatoes, mayonnaise	
KALUTARA BURGER 🔗 🕶 Chicken OR beef patty, fried egg, leafy greens, plum tomatoes, chicken or pork bacon, coleslaw, mustard relish	1800
TENDER BEEF PANINI Thinly sliced beef, Swiss cheese, mushroom aioli, pickles, green bell pepper, caramelised onions, grilled ciabatta bun	1800
VEGAN BURGER ₩ @ Homemade veggie patty, lettuce, tomatoes, sesame bun	1300
. Tomernade 1266.c party, reduces contained, yesame our	
SEAFOOD	
SEA BASS FILLET Sea bass roasted in herbs, butter, caper, crushed potatoes, provençal vegetables, tomato coulis	2800
GRILLED JUMBO PRAWNS Lemon, garlic butter, saffron basmati rice, mixed greens	2700
FISH AND CHIPS WITH MUSHY PEAS Crispy battered fish fillet, tartar sauce	1800
FRESH LOBSTER (500g) Chargrilled with lemon butter sauce Saffron rice, leafy greens	7000

LOBSTER THERMIDOR 🗗

saffron rice, leafy greens

Baked in mustard creamy cheese sauce, a hint of sherry,

FROM THE GRILL Served with fries on the side	4
SUPREME CHICKEN  Herb-infused roasted vegetables, scallion, mashed potatoes, wild mushroom sauce	2250
RIB-EYE STEAK Tender peppered grilled beef, Paris mash, leafy greens, black peppercorn sauce	3900
CARAMELISED PORK CHOPS 🕶 Chateau potato, honey roasted vegetables, pan-glazed mustard jus	2300
SIZZLING MIXED GRILL  Lamb chops, mini fillet steak, chicken, marinated pork steak, bockwurst sausage, tomato, barbeuce sauce	3300
LOCAL FAVOURITES	
JUMBO PRAWN CURRY Fragrant lagoon prawn cooked in turmeric coconut gravy, garlic rice, condiments	2600
SIGNATURE CRAB CURRY Local lagoon crab, authentic spices, Sri Lankan special roast bread, pol sambol	2400
RICE AND CURRY (40 minutes preparation time required) <b>w</b> With three vegetable curries of the day and traditional condiments	1100
add chicken curry add fish curry	1500 1800



tomato citrus slaw, papad, pickles

7200



NASI GORENG Your choice of mixed meat or seafood rice chicken sate, acar, fried egg, prawn crackers	1900
PAD THAI PRAWNS Stir-fried rice noodles with eggs, prawns, tofu, bean sprouts, green onions, ground peanut, lime	1900
CHICKEN BIRYANI Chicken marinated in yogurt and Indian spices cooked with basmati rice, fried onions, cashew nuts, raita, papad, pickles	1850
PANEER MAKHANI <b>√</b> Cottage cheese in a tomato cashew gravy, basmati rice,	1700

## KIDS SPECIAL



### DESSERT AND FRUITS

D = 00 = 11.0 1.0 .	_
WATALAPPAN   Cardamom-spiced steamed coconut and jaggery pudding, cashew nuts, mango ice cream	950
APPLE TART	1000
Oven baked apple galette, vanilla ice cream	
CASHEW BROWNIE   Dark chocolate, double cream, chocolate sauce,	1200
a scoop of vanilla ice cream	
RASPBERRY CRÈME BRÛLÉE Baked vanilla custard with raspberry, caramelised sugar crust	1100
caramensed sugar crust	
ICE CREAM <b>ℰ</b>	950
Premium quality ice cream of the day	
with nuts and sauce	
TROPICAL FRUIT PLATTER	950
Seasonal sliced fruits, orange ginger sauce	
CHEESE PLATTER ₽	3500



Selection of 3 kinds, crackers, accompaniments

