



Small Plate

GRILLED KING SCALLOPS <i>Grilled king scallops on a vegetable nest with wild rice fritters, orange confit and pine nut froth</i>	2,700
CAULIFLOWER MOUSSE WITH YELLOW FIN TUNA SASHIMI <i>Watercress, salmon caviar, cauliflower chips</i>	1,250
VANILLA MARINATED TASMANIAN SALMON <i>Vanilla and sea salt cured Tasmanian salmon fillet, pink pomelo, and kaffir lime and coconut shavings</i>	1,450
WARM GOAT CHEESE PRALINE <i>Almond crusted warm goat cheese pralines, watermelon, and honey macerated pomegranate</i>	2,150
ROCKET LEAVES AND AGED PARMESAN <i>Fresh rocket leaves and aged parmesan shavings tossed with black pepper, lemon juice and olive oil</i>	750
GALLE FACE HOTEL CAESAR SALAD <i>Romaine lettuce, crispy bacon, herb croutons, parmesan cheese & Caesar dressing</i>	990
CRÈME BRÛLÉE OF GOOSE FOIE GRAS <i>Apple celery salad</i>	2,600
CEYLON TEA SMOKED QUAIL <i>Tower of truffle infused olive oil brioche toast, goose foie grass terrine and warm Ceylon tea smoked quail</i>	2,750

Soups

CHILLED MELON SOUP <i>Warm lobster tail and spice infused lobster ice cream</i>	850
CREAM OF ZUCCHINI <i>Ricotta mousse line, milk crouton, wild mushroom dust and fresh basil olive oil emulsion</i>	850
QUAIL POT-AU-FEU <i>Rich broth of quail, vegetable crisps, grilled boneless quail and chive sour cream</i>	850

All prices are subject to govt. taxes & service charge



Large Plates

WHITE AND GREEN RICOTTA CHEESE GNOCCHI <i>Homemade fresh white and green ricotta gnocchi, black pepper, lettuce hearts, ham and mushrooms</i>	1,150
AGNOLOTTI WITH CHICKEN AND MUSHROOM <i>Browned butter, lemon and thyme</i>	1,500
TORTELLINI WITH GOAT CHEESE AND SPINACH <i>Smoked eggplant and semi-dried tomato sauce, basil, toasted pine nuts</i>	1,350
DUCK LEG CONFIT AND BROILED BREAST <i>Leg braised with bitter chocolate, crisp glazed breast with citrus fruits and butter nut pumpkin mash</i>	4,500
SPICE ROASTED BABY CHICKEN <i>Crisp roasted baby chicken infused with mild spices, citrus fruit, rosemary and thyme, potato mash, garlic raisin gravy</i>	1,650
BRAISED AUSTRALIAN LAMB SHANK <i>Slow-cooked with mild island spices and Shiraz wine, grilled polenta batonnets and roast bell pepper</i>	4,750

Grills

12 oz AUSTRALIAN BLACK ANGUS RIBEYE STEAK	5,100
10 oz AUSTRALIAN BLACK ANGUS STRIPLOIN STEAK	5,350
8 oz AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN	5,350
8 oz AUSTRALIAN LAMB CHOPS	4,900
8 oz JUMBO PRAWNS	3,750
8 oz YELLOW FIN TUNA STEAK	2,500
8 oz TASMANIAN SALMON FILLET	3,150

All grills offered with your choice of sauces & side dishes

Sauces

Red Chili and Onion, 1864 Signature Butter, Shiraz Wine, Béarnaise,
Black Peppercorn, Lime-Long Pepper Beurre Blanc

Side Dishes

WILTED SPINACH garlic chips and olive oil
GRILLED ASPARAGUS parmesan cheese crumble
SAUTÉED FOREST MUSHROOMS oyster mushrooms, abalone mushrooms and thyme
NEW POTATOES coated with browned butter and parsley
ARTISAN FRIES golden fried in olive oil
PISTACHIO AND DRY CURRANT PILAF RICE Fragrant basmati rice

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Dessert

CHOCOLATED ELICE	1,200
<i>Rich chocolate ganache , artisan coffee ice cream , baked honeycomb and peanut brittle</i>	
VANILLA BEAN PANNA COTTA	1,200
<i>Fresh vanilla bean panna cotta, pomegranate jelly, orange segments, pomegranate seed and Meringue</i>	
CHOCOLATE MARQUISE	1,200
<i>Triple chocolate mousse, poached orange compote, caramelized hazelnuts, artisan butter scotch ice cream</i>	
CHILLED FENNEL SOUP	1,200
<i>Chilled sweet fennel and orange soup with artisan thyme sour cream ice cream and fresh strawberries</i>	
FRESH ISLAND FRUITS	850
<i>Fresh selection of Sri Lankan grown fully ripened fruits</i>	
Tea	
COURT LODGE PEKOE	430
<i>This special edition Court Lodge from Nuwara Eliya comes from tea fields 6000ft above sea level to give you a delicate flavor this is ideal with dash of fresh milk</i>	
KENILWORTH PEKOE	430
<i>This tea is from the plantations in Kandy in the mid country regions, 3000ft above sea level Kenilworth is famous for its strong , malty character that goes well will milk or slice of lemon</i>	
<i>Infusion – Coppery , Bright</i>	
Coffee	
IRISH COFFEE	1,250
<i>Jameson Irish Whiskey , Hot Coffee , Sugar , Whipped Cream</i>	
CALIPSO COFFEE	1,250
<i>Tia Maria , Hot Coffee, Sugar, Whipped Cream</i>	
CAFÉ ROYAL	1,250
<i>Cognac, Hot Coffee, Sugar, Whipped Cream</i>	
HOT CHOCOLATE	420

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