

EASTER SET MENU

SERVES 4

STARTER

Sri Lankan Garlic Roast Pan with Hummus

A warm, crispy Sri Lankan-style flatbread (Pan) infused with garlic, served alongside creamy hummus for a delightful blend of flavors. The aromatic garlic in the bread pairs perfectly with the smooth, savoury hummus.

MAIN COURSE

Leg of Lamb

Tender, slow-cooked lamb infused with Sri Lankan spices, offering rich, aromatic flavours.

Pialu Rice

A fragrant, fluffy rice dish, cooked with subtle spices to complement the main course.

Tempered Potato

Spiced and sautéed potatoes with mustard seeds, curry leaves, and a touch of turmeric, providing a savoury, crunchy side dish.

Aubergine Moju

A tangy-sweet Sri Lankan-style pickle made with fried aubergines, vinegar, sugar, and spices, adding a zesty kick to the meal.

Green Salad with Chargrilled Pineapple

A refreshing mix of greens paired with sweet, smoky chargrilled pineapple to start your meal with a burst of flavour.

Minted Curry Sauce

A fresh, cool minted curry sauce, providing a vibrant, herby twist to with rich flavours offering a refreshing and slightly tangy contrast.

EXTRA

Grilled Halloumi (£10)

Served with a with a tangy lime & herb dressing.

Grilled Chicken Breast (£10)

Tender chicken breast marinated with Sri Lankan spices, grilled to perfection.

Oven-Baked Sea Bass (12)

Delicately baked with garlic, lemon, and local herbs. Accompanied by sautéed greens and herbed rice.

Dessert

Mango Sago Pudding

A refreshing dessert made with sago pearls, coconut milk, and tropical fruit like pineapple or mango. It has a creamy, comforting texture with a fruity finish, offering a vibrant contrast to the rich main course.

Please note that this exclusive Easter Sunday set menu is available only with a 48-hour pre-order. To guarantee your place and enjoy this authentic Sri Lankan feast, be sure to place your order in advance.

Price of Whole Menu (Serves 4 People): £120

****There will be a 12.5% service charge added to the final Bill***