

AMBALAMA BREAKFAST

Beverages

Selection of Sri Lankan Tea and freshly brewed plunger coffee

Fresh Fruit Juice

Pineapple and Ginger

Orange

Carrot & Apple

Mixed Tropical Fruit

Lime and Papaya

Fresh Fruit Platter

Cooked Breakfast

Grilled Bacon/Sausage with mushrooms and tomatoes

Eggs cooked in any style – Fried, Scrambled, Boiled, Poached, Omelette,

Eggs Benedict

Banana/ Coconut/ Pineapple pancake with Jam or Honey

Oat porridge with local kithul treacle

Toast with butter and a selection of jams and preserves

Sri Lankan Curd, Treacle or Yogurt

Traditional Sri Lankan Breakfast

String Hoppers. Plain and Egg Hoppers, Milk Rice or Coconut Roti with an assortment of curries, condiments and sambols.

AMBALAMA SNACKS/ LUNCH/ DINNER

Light Snacks and starters

Sri Lankan Tuna and Potato Cutlets
Prawn, Chicken or Vegetarian Spring Rolls
Thai Fish Cake with Coriander and Potatoes
Chicken or Tuna Satay with lightly spiced peanut sauce
Grilled Prawns with Mango Salsa
Sweet and Sour Prawns

Salads

Mixed greens, red wine vinaigrette
Mixed leaves with slow roasted tomato and parmesan
Caesar Salad with Pan Fried Prawn, Grilled Chicken or Lobster,
croutons,
rocket and parmesan
Grilled root and Mediterranean vegetables
Tuna Tataki – Marinated and thinly sliced fresh raw tuna on a bed of
fresh cold cucumber and radish “noodles”
Snapper Ceviche – thinly sliced raw snapper fillet “cooked” in a
marinade of fresh lime juice, ginger, chili and garlic
Tuna or Beef Carpaccio, rocket leaves and mustard sauce
Grilled Prawn with mango and coriander salsa
Greek salad of feta cheese, olives, herbs and tomatoes on a bed lettuce

Sandwiches

Club sandwich

Fish Burritos – Grilled fillet of Tuna or any other fresh fillet, served wrapped in flat leavened bread with a fresh green salad
Selection of Burgers – Grilled fresh beef patties, local fillet steak, tuna steak or chicken breast served on an open bun with salad and chips
Submarine – Tuna and mayonnaise

Soups

Gazpacho – refreshing cold soup of cucumber, tomato and coriander
Spiced Pumpkin – silky smooth and sweet lightly spiced pumpkin
Bouillabaisse – fish stew of assorted fresh fish with seafood
Roast Tomato – slow roasted tomato with mixed herbs
Leek and Potato – a silky smooth, classic favourite
Cream of Broccoli with Garlic Flakes
Cream of Mushroom
Szechuan Hot and Sour Soup
Chicken and Coconut – rich Thai style soup of chicken/ fish or prawn fillets gently poached in a broth of rich coconut milk
Seafood Tom Yum – sharp, spicy and invigorating lime seafood stock with gently poached fish, prawns and calamari

Tarts and Quiches

Aubergine, tomato and parmesan with salad
Grilled vegetable with blue cheese
Selection of vegetarian and non-vegetarian quiches
Leek and Potato quiche
Quiche Lorraine

Pasta

Penne with Olives, Tomato and Artichokes

Seafood Spaghetti with Tomato and Basil

Light Fresh Tomato, Garlic and Basil

Spaghetti with Garlic Prawns

Classic Carbonara

Aglia Olio

Fish and Seafood

Grilled Lobsters/ King Prawns with Garlic Butter

Jumbo Prawns Thermidor

Tempura King Prawns with Soy and Ginger Dressing

Tamarind Prawns with Okra and Tomato Sambol

Peppered Prawns

Chili Crabs Singapore Style

Crispy Calamari, breaded, deep fried with Lime Mayonnaise

Whole Oven Baked Snapper with Mango and Cucumber Salsa

Pan Fried Tuna or Snapper Fillet with Ginger, Garlic and Onion Soy

Pan Fried Red Snapper with Ginger Butter

Seafood Platter and Coriander Garlic Chili infused oil

Grilled Tuna Fillet and Wok Fried Greens

Grilled Fish with Thai Red Curry

Seafood Pie

Sri Lankan Lagoon Crabs in Butter with a Black Pepper and Honey Glaze

Lagoon Crabs Wok Fried in Ginger and Garlic Soy

Meat

Chicken Satay with an Onion, Cucumber and Tomato Salad and a Spiced
Peanut Sauce

Oven Roasted Chicken, Soft Polenta, Marinated Aubergine, Zucchini
and Red Wine Sauce

Chargrilled Chicken Breast, Roasted Pumpkin, Baby Carrots and a
Tarragon Jus

Pork Chops marinated in Djon Mustard and Infused with Rosemary
Grilled Fillet Steak, Onion and Black Pepper Sauce
Traditional Yorkshire pudding

Sides and Accompaniments

Mashed potatoes, Thick Cut Fries and Wedges, French Fries

Steamed Jasmine Rice, Buttered Basmati Rice

Steamed Vegetables

Fresh Oven Baked Bread

Garlic Bread

Olive oil and vinegar

Hummus, Guacamole, Aubergine and Garlic Jam

Traditional Sri Lankan Rice and Curry

Steamed Basmati or Red Rice served with a selection of curries,
sambols, chutneys, pappadams and other accompaniments

Not to be missed

Desserts

Fresh Lime Tart

Flourless Dark Chocolate Cake

Coconut Crème Caramel

Espresso Panna Cotta

Passion Fruit Crème Brulee

Chocolate Pudding

Rum Soaked Banana Fritters

Fresh Fruit Pavlova

Chocolate Tart

Bombe Alaska

Vanilla Ice cream with any of the above

Barbeque

Our barbeque can be set up and fired up in the garden for a traditional barbeque of whole grilled fish, chicken quarters, thighs or breast, beef fillets, jumbo prawns, calamari, lobsters or kebabs accompanied by a selection of salads, breads, pastas and rice

Afternoon Tea

With advance notice a selection of freshly made cakes,
sandwiches and biscuits.