

# **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.