

LILY WEDDING MENU

A Welcome Drink

APPETIZER

Choose any two

SOUP

Choose any one

COLD & SALADS

Choose any four

FISH DISH

Choose any one

CHICKEN DISHES

Choose any two

MEAT DISHES (BEEF / PORK)

Choose any one

VEGETABLE DISHES

Choose any four

RICE DISHES

Choose any two

NOODLE / PASTA DISHES

Choose any one

CONDIMENTS

Choose any four

DESSERTS

Choose any five

Rate: Rs 12,000 net per Person



DAISY WEDDING MENU

A Welcome Drink

APPETIZER

Choose any two

SOUP

Choose any two

COLD & SALADS

Choose any five

FISH DISH

Choose any two

CHICKEN DISH

Choose any two

MEAT DISHES (BEEF /PORK)

Choose any one

VEGETABLE DISHES

Choose any four

RICE DISHES

Choose any two

NOODLE / PASTA DISHES

Choose any one

CONDIMENTS

Choose any five

DESSERTS

Choose any six

Rate: Rs 13, 000 Net per Person





JASMINE WEDDING MENU

A Welcome Drink

APPETIZER

Choose any four

SOUP

Choose any two

COLD & SALADS

Choose any five

FISH DISH

Choose any two

CHICKEN DISH

Choose any two

MEAT DISHES (BEEF/MUTTON/PORK)

Choose any two

VEGETABLE DISHES

Choose any five

RICE DISHES

Choose any two

NOODLE / PASTA DISHES

Choose any one

CONDIMENTS

Choose any five

DESSERTS

Choose any seven

Rate: Rs 14,500 net per Person





ROSE WEDDING MENU

A Welcome Drink

APPETIZER

Choose any five

SOUP

Choose any two

COLD & SALADS

Choose any six

FISH DISH

Choose any two

CHICKEN DISH

Choose any two

MEAT DISHES (MUTTON)

Choose any one

MEAT DISHES (BEEF)

Choose any one

MEAT DISHES (PORK)

Choose any one

PRAWN DISH

Choose any one

VEGETABLE DISHES

Choose any five

RICE DISHES

Choose any two

NOODLE / PASTA DISHES

Choose any two

CONDIMENTS

Choose any six

DESSERTS

Choose any seven



Rate: Rs 18,000 net per Person



APPETIZERS

Tandoori Marinated Chicken Roulade with Liver Mousse
Citrus Avocado Crab Cocktail on Iceberg Lettuce
Selection of Honey Glazed Cold Cuts with Spicy Asian Herb Dip
Negombo Seafood Terrine with Orange Soya Dressing
Lemon Glazed Thai Spiced Baked Fillet of King Fish
Cajun Roasted Buffalo Wing with Corn & Mango Salsa
Black Peppered Smoked Beef Cannelloni
Vietnamese Marinated Tuna Fish Wrapped in Rice Paper with Garlic Dip
Marinated Grilled Aubergine & Zucchini Tower in Tomato Basil Dressing
Roasted Vegetable & Yellow Lentil Terrine with Tomato Basil Oil
Home-Made Liver Pâté with Brandy & Fruit Chutney
Lemongrass & Coconut Glazed Tri Mushroom Cocktail
Curried Potato & Green Vegetable Strudel with Coriander Pesto
Thai Marinated Mini Chicken Sate with Peanut Butter
Egg Boats Filled with Prawn Laksa on Vegetables
Chickpea & Garlic Mousse in Tartlet Shells with Tomato Chutney

SALAD BAR

Fried Bitter Gourd, Eggplant Coriander Salad
Pasta & Chick Pea with Curry Leaf Pesto
Garlic Curd Marinated Chicken Caesar Salad
Herb Roasted Potato Salad with Chives
Tomato, Cucumber, Onion and Pineapple in Mustard Dressing
Carrot, Green Chili & Cheese in Light Cream Dressing
Fried Brinjal with Mustard and Capsicums in Sweet Chili Sauce
Thai Seafood and Vegetable
Apple, Chicken, Sweet Corn & Celery
Cucumber with Green Chilly & Gherkins
Fresh Garden Greens with Fruit Salsa
Fresh Tomato with Sweet Basil
Thai Raw Papaya with Roasted Peanut
Sweet Soya Marinated Beef, Cabbage & Mushroom
Cantonese Spicy Chicken Vermicelli with Greens
Shrimps & Ice Berg with Whisky Tomato Dressing





SOUPS

Sri Lankan Herbal Soup with Roasted Cashew Nuts
Curry Leaf Flavored Mutton Broth
Thai Chicken Coriander Soup
Roasted Pumpkin Soup with Cumin
Yellow Lentil Soup with Coriander
Cream of Chicken Soup with Mushroom
Tomato Dhal Shorba
Chicken Carbonara Soup
Vegetable Noodle Soup Thai Style
Coconut Cream Soup with Prawn & Mushroom
Chicken & Noodle Soup Thai Style
Hot & Sour Soup with Seafood
Roasted Vegetable Cream Soup
Seafood Basil Minestrone
Curried Potato & Leek Soup
spinach Cream Soup with Mushroom
Cream of Chicken and Mushroom Soup
Tomato Cream Soup with Basil
Fennel Scented Pumpkin Seafood Bisque

RICE

Steamed Basmati Rice
Indian Peas Pilaf
Vegetable Biryani
Mongolian Seafood Rice
Chicken Biryani
Indonesian Nasi goreng
Mexican corn & Cilantro Rice
Lentil & Lemon Rice
Paella with Chicken & Vegetable





NOODLES & PASTA

Singapore Fried Noodles
Thai Fried Noodles
Chinese Noodles with Shredded Vegetables
Indonesian Meegorang
Young Chow Fried Noodles
Fussily Pasta with Sautéed Pepper & Olives
Spaghetti with Roasted Tomato Sauce
Penne Pasta with Mushroom Cheese Sauce
Spaghetti with Bolognaise
Baked Macaroni with Chicken & Prawn

FISH & SEAFOOD

Crumbed Fried Fillet of Fish with Curried Tartar Sauce
Batter Fried Shredded Cuttlefish in Spicy Tomato Sauce
Devilleed Mixed Seafood
Seafood Lasagna
Pepper Mustard Fish Curry with Capsicum & Onion
Thai Red Fish Curry with Coriander Leaves
Indian Spiced Fish Tikka Masala
Traditional King Fish Mustard Curry
Sri Lankan Spiced Pan Seared Fish with Lemon & Onion
Trio of Seafood in Tomato Cheese Sauce
Fish Ambulthiyal Baked on Banana Leaf





PRAWNS

Tempered Prawns with Onion & Green Chili
Tomato, Capsicum & Onion Tossed Devilled Prawns
Grilled Prawns with Hot Garlic Sauce
Jhinga Masala
Prawn with Murunga Leaf in Coconut Gravy
Tempura Fried Lagoon Prawns with Soya Dip
Cantonese Sweet & Sour Prawns
Thai Red Coconut Prawn Curry
Vietnamese Fire Wok Prawns with Sesame
Garlic Prawns in Rich Tomato Cheese Sauce

CHICKEN

Traditional Black Pepper Mustard Chicken Curry
Chili Chicken with Mushroom & Fried Cashew Nut
Braised Chicken in Tomato Tarragon Sauce
Breast of Chicken in Thai red Curry Sauce
Chicken Nilgiri Korma
Tandoori Marinated Roast Chicken on Masala Sauce
Indian Style Butter Chicken
Fried Boneless Chicken Crumbed in White Bread with
Chili Tartar
Chicken & Vegetable Lasagna
Pot Roasted Spicy Chicken in Curry Leaf Gravy
Honey Soya Glazed Baked Chicken Roulade
Cheese & Egg Coated Slow Fried Escalope of Chicken in
Tomato Sauce





MUTTON & LAMB

Ceylonese Mutton Red Curry

Mutton Korma

Mutton & Lasagna

Mutton Rogan Josh

Slow Cook Mutton Stew with Vegetables

Minced Lamb Pie Top with Potato Curry Mash

Char Grilled Lamb Chop in Masala Gravy

Indian Spiced Mutton Kofta

South Indian Lamb Couscous

Grilled Lamb Kofta Kebab with Pistachio & Minted Curd

BEEF

Mustard Marinated Beef Black Pepper Curry

Spicy Beef & Mushroom Lasagna

Thyme Braised Beef Stew with Vegetables

Ginger Soya Beef with Broccoli & Nuts

Vietnamese Grilled Lemon Grass Beef with Kang Kung

Pickled Lime Marinated Beef in Curry Gravy

Kerala Beef Fry with Green Chili & Onion

PORK

Paprika Infused Diced Pork Goulash

Double Fried Pork in Chili Ginger Sauce

Honey Glazed Roast Sliced Pork with Caramelized Apple

Pork Vindaloo

Teriyaki Marinated Barbecued Pork Spare Ribs

Pork Blackened Curry

Spicy Pork and Cashew Stir-Fry with Red Pepper

Malaysian Style Malacca Pork with Peanut

Marinated Pork Black Pepper Mustard Curry





VEGETABLES

Navarathne Korma

Aloo Gobi

Devilled Potato with Capsicum & Tomato

Indian Spiced Aloo Capsicum

Thai Green Vegetable Curry

Potato Lyonnais

Herb Roast Wedges Potato

Sauté Potato with Onion and Bacon

Tempered Potato with Chilly & Onion

Cashew & Pea Curry with Fried Onion

Cashew & Carrot Curry with Fried Curry Leaf

Fried Brinjal Pahi with Tomato & Capsicum

Fried Spicy Vegetable Cutlet with Curry Gravy

Stir Fried Vegetables with Sesame

Spicy Dhal Masala

Tempered Dhal & Spinach Curry

CONDIMENTS

Papadum

Brinjal Moju

Brinjal Pahi

Mango Chutney

Pineapple Chutney

Pineapple Pickle

Maldives fish Sambol

Tomato Chutney

Carrot Coconut Sambol

Gotukola Sambol





DESSERTS

Orange Mousse with Vanilla Coulis
Apricot Bread Pudding
Assorted Mini Fruit Mousse
Trio of Chocolate Mousse
Caramelized Fresh Fruit Tartlets
Baked Cheese Cake
Black and White Chocolate Mousse
Bread and Butter Pudding with Berries
Cardinal Slice
Chocolate Caramel Slice
Chocolate Truffle Gateaux
Chocolate Mousse
Coffee Cream Slice
Fruit Jelly Cream
Mango & Passion Fruit Delight
Mango Swiss Roll
Mocha Coffee Mousse
Mocha Coffee Gateaux
Caramelized Apple Cheese Cake
Tiramisu with Kahlua Cream
Warm Date Pudding
Wattalapan with Dry Fruits & Nuts
Strawberry Crème Brulé
Croissant Butter Pudding
Cointreau Flavored Fresh Fruit Salad
Assortment of Ice Cream





SRI LANKAN KATAGASMA (GO SRI LANKAN)

Fried Handella
Boiled Tapioca
Kunisso-kos-Jack fruit mallum (Seasonal)
Dry Pork Black curry with Tapioca
Boiled Chick Peas with grated Coconut and
accompanied by Crispy red chili
Deep fried halma's mixed with dry Chili powder and
Tossed with lime juice

BIRIYANI BRONZE MENU

Welcome Drink

Basmati Vegetable Biryani

Chicken Korma

Carrot & Cashew Curry

Tomato, Onion, Coriander with Curd

Malay Pickle

Ground Mint Sambol

Pineapple chutney

Chocolate chip mousse with toffee caramel Cream

OR

Pot Watalappan

Rate: Rs 11,000 net per Person



BIRIYANI SILVER MENU

Welcome Drink

Basmati Chicken Biryani

Mutton Kadai

Green Pea, Carrot and Cashew Curry

Tomato, Onion, Coriander with Curd

Malay Pickle

Mint Coconut Chutney

Pineapple chutney

Mixed nut and date chocolate Blancmange with

Orange Sauce

OR

Pot Watalappan

OR

Fruit Salad Ice Cream

Rate: Rs 13,000 net per Person

BIRIYANI GOLD MENU

Welcome Drink

Basmati Mutton Biryani

Roast Chicken

Mixed Vegetable Curry

Tomato, Onion, Coriander with Curd

Malay Pickle

Ground Mint Sambol

Pineapple chutney

Chocolate Nougat Pudding with Chantilly Cream

OR

Pot Watalappan OR Fruit Salad Ice Cream



Rate: Rs 15,000 net per Person

BIRIYANI PLATINUM MENU

Welcome Drink

Basmati Prawn Biryani or Mutton Biryani

Mutton Kaddai or Roast Chicken

Cashew Curry

Tomato & Onion Salad with Curd

Malay Pickle

Ground Mint Sambol

Mango Chutney

Pineapple chutney

Peach Surprise with Jelly & Custard

OR

Pot Watalappan

OR

Fruit Salad Ice Cream

Rate: Rs 17,000 net per Person

BEVERAGES AND BAR

Corkage charges

Imported spirits Rs. 5,000 (per bottle)

Local spirits Rs. 3,000 (per bottle)

Beers, soft drinks and punches from the hotel

Kindly note all prices are subjected for a valid for 6 months.



TASTE OF CHILI

Devilled Fish	13,000.00
Devilled Chicken	7,000.00
Devilled Beef	12,500.00
Devilled Pork	12,500.00
Devilled Calamari	13,000.00
Devilled Prawns	14,000.00
French Fries Potatoes	9,000.00
Fried Handella	7,500.00
Boiled Tapioca	3,500.00
Kunisso Kos Jack Fruit	5,500.00
Dry pork Black curry with Tapioca	12,500.00
Boiled Chick peas with grated coconut & accompaniment	5,000.00
Deep fried Hallmasso mixed with dry chili pow	10,000.00
Vegetable Pakora	4,000.00
Deviled Cashew nuts	18,000.00
Fried Chicken	7,000.00
Crum Fried Fish Fingers	9,500.00