



CATCH

Restaurant

Cold Starters

Salt-roasted Beet Salad with Feta & Lemon Dressing (V, L) Beetroot Orange Segments Pickled Onion Feta Rocket Lettuce Romaine Lettuce Lemon Dressing	3,200
Watermelon & Haloumi Salad (N, V, L) Watermelon Romaine Lettuce Walnuts Haloumi Balsamic Dressing	2,800
Tuna Tartare (S, G) A-Grade Tuna Avocado Sesame Oil Mildly Spicy Citrus Soy Dressing	3,500
Niçoise Salad with Seared Tuna (S) Seared Tuna Mixed Greens Boiled Egg Potatoes Green Beans Tomatoes Olives	3,900
Oyster Platter (3 pcs) (S) Fresh Lemon Shallot Vinaigrette Tabasco	2,100

Hot Starters

Chili-Garlic Calamari (S, G, L) Lightly Fried Tossed in Chili - Garlic sauce	3,200
Grilled Calamari with Herbs (S, G, L) Garlic Parsley Lemon Butter	3,200
Garlic Gambas with Toasted Bread (S, G, L) Grilled Prawns Garlic Olive Oil Crispy Bread	4,000
Crispy Zucchini & Eggplant (V, L) Light Batter Tzatziki	2,600
Creamy Crab Bisque (S, L, A) Served with Garlic Croutons	4,600
Chef's Daily Vegetarian Soup (V, G, L) Ask our team for today's selection	1,900

Catch Signatures

Seafood Tower for Two (S, A) Hot or Cold Local Catch Selection Ask our team for today's servings	29,500
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Catch Of The Day

Speak with our team to select your catch of the day

Cooking style

Grilled | Oven-Baked | Steamed | Pan-Fried | Deep-Fried | Curried

Main Courses

Prawn & Parmesan Risotto (S, L, A) Arborio Rice Grilled Prawns Parmesan	5,300
Mediterranean Seafood Linguine (S, G, L, A) Prawns Mussels Calamari Garlic White Wine	5,800
Seared Tuna Steak (S, L) Served with Mixed Vegetable Capers Butter Sauce	3,800
Santorini-Style Grilled Octopus (S, L) Lemon Capers Roasted Pumpkin Purée	4,500
Truffle Tagliatelle (V, G, L) Wild Mushrooms Spinach White Cream Sauce Truffle Oil	3,800
Crab Ravioli (S, G, L) Flavoured Butter Cream Sauce Chives	5,500
Penne pesto (N, V, G, L) Basil and Parmesan Creamy Sauce	3,800
Modha Red Curry (S, SS) Served with Jasmine Rice	3,400

From the Grill

Served with your choice of: Black Pepper Sauce Red Wine Jus Chimichurri	
Australian Black Angus Tenderloin	12,500
Australian Black Angus Sirloin	10,500
Local Chicken Breast	3,500

Sides

Steamed Rice	900
Crispy Potato Wedges (G)	1,600
French Fries (G, L)	1,600
Creamy Truffle Mashed Potatoes (V, L)	1,600
Grilled Seasonal Vegetables (V) Zucchini Eggplant Bell Pepper Olive Oil	2,000
Steamed Broccoli (V) Cracked Pepper	3,000
Mixed Green & Avocado Salad (V) Lettuce Avocado Cucumber Lemon Dressing	1,600

All prices are in Sri Lankan Rupees (LKR) and subject to 10% service charge and government taxes.

Allergy & Dietary Information:

N – Nuts | S – Seafood | V – Vegetarian | G – Contains Gluten | L – Contains Lactose | A – Contains Alcohol | SS – Spicy