Navratna

Sit back, relax and discover traditional culinary antiques at their best. Give in to a mouth-watering experience of tastes and flavours that epitomize the essence of timeless Indian cuisine, the legacy of an ancient culture, at "Navratna" or "Nine Diamonds" Where the rich fare highlights a heritage that is uniquely Indian
Chaat corner

Dahi batata sev poori chaat (V) 1200
A combination of Indian spices and crispy wafers with onion, potatoes, and chutney sprinkled with sev

Aloo tikki chaat (V) 1200
Spiced potato patty served with sweet yoghurt and chutneys

Bhune corn tikki chaat (V) 1200
Vegetable patties made with fresh corn, ginger, potato, coriander and spices served with yoghurt and chutney

Soups

Bhune makai ka cappuccino (V) 1200
Cappuccino style flavoured roasted corn broth

Tamatar dhania ka shorba (V) 1200
Fresh tomato juice flavoured with green mint and coriander

Murg yakhani shorba 1200
A deftly spiced chicken soup with traditional Indian herbs

Seafood coriander shorba 1200
Seafood soup enriched with coriander leaves and Indian spices

All prices are in Sri Lankan Rupees, subject to 10% service charge and government taxes as applicable.
Poultry, meat, seafood and vegetarian kebabs

Non-vegetarian appetizers

Bhatti ki lobster
Char-grilled fresh lobster marinated with ground spices
9600

Chatpati crab galouti
Crumb fried spicy crab dumplings tossed with jalapenos and pepper from the region of “malabar”
2800

Ajwaini jheenga
Lagoon fresh prawns flavored with carom seeds, grilled to perfection in the clay oven
2800

Fish kalongi tikka
Chunks of modha fish, marinated with yoghurt, onion seeds, indian spices and broiled in clay oven
2800

Tandoori chicken
A traditional chicken preparation marinated overnight in yoghurt with exotic spices, first cooked in tandoor. The chicken is finished on open fire or bhatti
2800

Murg tikka mirza hasnoo
Morsels of chicken marinated in saffron flavoured yoghurt and indian herbs then char-grilled. An unique recipe of khansamas of the royal kitchens of nawab “shuja-ud-daula”
2800

Murg malai tikka
Tender pieces of chicken marinated with cream, cheese and cardamom powder cooked in traditional tandoor oven
2800

Chicken tikka dakshni
Gram flour crusted deep fried morsels of chicken spiced with madras curry powder
2800

Murg reshmi seekh
Minced chicken skewer marinated with indian herbs and spices, cooked in clay oven
2800

Tawa boti masala
Marinated cubes of lamb cooked on a specially tempered hot plate
2800

Galawat kebab
Lamb finely minced, pan-fried, which simply melts in the mouth. a traditional lamb delicacy
2800

All prices are in Sri Lankan Rupees, subject to 10% service charge and government taxes as applicable.
Gosht seekh kebab 2800
Minced mutton skewer marinated with indian herbs and spices, cooked in clay oven

Seafood sampler 4250
Three varieties of assorted seafood kebabs served on a sizzling platter

Non-vegetarian sampler 5600
Three varieties of assorted non-vegetarian kebabs served on a sizzling platter

Vegetarian appetizers

Paneer methi tikka 2050
Homemade cottage cheese marinated with selected fenugreek, cooked in clay oven

Khumb galouti 2050
Mushroom kebabs inspired by the famous “galouti kebab from lucknow”

Hara bhara kebab 2050
Blended lentil and spinach patties flavored with indian herbs and spices

Dahi ke kebab 2050
Spiced hung yoghurt patties thickened with corn flour and crispy fried

Bhatti ke aloo 2050
Marinated potatoes with roasted indian spices and cooked in clay oven

Subz khusrang seekh 2050
Exotic vegetables with indian spices, char-grilled on a skewer

Tandoori broccoli 2050
Broccoli florets imbued with the mustard and pickling spices, grilled to perfection in clay oven

Vegetarians sampler 3500
Assorted vegetarian kebabs served on a platter, recommended for three

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Pan Indian Specialties

Seafood

Crab kalimiri
Crab meat cooked with coconut milk and a dash of peppercorns speciality of thalassery, kerala

Jheenga masala
Lagoon prawns cooked in thick blend of masala gravy

Kadhai jheenga
Lagoon prawns with cubes tomato, onion, bell pepper and indian spices cooked in kadhai based gravy

Jheenga malai curry
Lagoon prawns simmered in coconut milk creamy gravy

Fish methi masala
Chunks of fish coated with fenugreek scented gravy

Meen kozhambu curry
Spicy fish curry with shallots, tamarind pulp and garlic pearls

Poultry

Murg makhanwala
An immensely popular dish from punjab which is slow cooked boneless chicken simmered fenugreek flavoured rich tomato gravy

Kadhai murg angara
Strips of grilled chicken tikka, stir fried with cubes capsicum, onion and tomatoes and spicy kadhai masala

Murg methi korma
Chicken cooked with kasoori methi, onions tomatoes and cashew nut paste

Chicken chettinad
Boneless chicken cooked in spicy chettinad gravy

Home style chicken curry
Rustic chicken curry with freshly pounded spices

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Meat

Gosht roganjosh
Kashmiri delicacy of lamb cooked in traditional spices finished with dry ginger and aniseed powder

Gosht methi palak
Tender cubes lamb cooked in a spinach puree flavoured with fenugreek

Gosht awadhi korma
Tender cubes of mutton simmered in cashewnut and small cardamom

Mutton pepper fry
Boneless cubes of mutton simmered in onion and black pepper

Home style Mutton curry
A traditional home style mutton curry from punjab

Raan sikandri
Whole leg of lamb gently marinated with yoghurt and an innovative blend which is pot roasted, braised and cooked in the pan, served with its own juices and “most popular in north india”

Vegetarian

Paneer makhan masala
Cottage cheese diced cooked in rich tomato-based gravy

Kadhai paneer
Cubes of homemade cottage cheese cooked in spiced kadhai gravy with bell pepper, coriander seeds, black pepper and red chilly

Paneer lababdar
Cottage cheese cubes cooked in rich spiced onion and tomato-based gravy

Palak paneer
Homemade cottage cheese cooked with spinach based gravy

Malai Kofta
Large dumpling of spinach and cottage cheese filled with nuts fried and simmered tomato and cashew nut gravy

Khumb matar
Sliced button mushroom, green peas cooked in aromatic gravy of onion and tomatoes

Khumb taka tin
Mushroom sautéed with tomato, ginger, green chili, onion and bell pepper

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Tawa baby corn simla mirch 1800
A colourful combination of baby corn tossed with bell pepper

Gobhi adraki 1800
Cauliflower tossed with cumin seeds, fresh herbs and flavoured with tender ginger roots

Baingan bharta 1800
Char-grilled aubergine cooked with onion and tomatoes, a typical punjabi home style preparation

Subz nizami handi 1800
Combination of green vegetables tossed with tomatoes, onions and cashew nut gravy

Okra do pyaza 1800
Cubes of lady's finger cooked with tomato and onion, tempered with cumin seeds

Aloo dum kashmiri 1800
Fried potatoes spheres cooked in kashmiri shahi gravy

Bhuna palak corn 1800
A delightful preparation of golden corn kernels and creamy spinach cooked with cumin seeds, garlic and onion

Lasooni palak 1800
Fresh garden spinach tempered with garlic and cumin, cooked with onion tomato gravy

Potato roast 1800
Cubes of boiled potatoes cooked with south indian dry spicy masala

**Lentil preparation**

Dal navratna 1800
“A black lentil delicacy” incorporating tomato puree and garlic ginger paste simmered overnight and finished with fenugreek, clarified butter and fresh cream

Dal tadkewali 1800
Arhar lentil tempered with cumin seeds, garlic, chilies, onion, tomatoes and fresh chopped coriander

Rajma masala 1800
Kidney bean cooked in tangy gravy

Pindi chole 1800
A spicy preparation of chickpea cooked onion, tomatoes ajwain and cumin

Kadhi pakodi 1800
A magical combination of gram flour dumplings cooked with whipped yoghurt, whole spices and herbs

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Rice preparation

Subz chilman biryani
Seasonal vegetables and basmati rice cooked in “dum” with saffron cardamom and mint

2200

Pulao
Choice of, peas, corn, vegetables, jeera, cashewnuts and coriander

2200

Safed chawal
Steamed basmati rice

1000

Gosht dum biryani
A classic from the heritage menu of nizam (hyderabad) tender cuts of lamb and basmati rice cooked together in sealed pot

2950

Murg zaffrani biryani
Tender cut of chicken and aromatic basmati rice cooked as per the traditional lakhnawi style in a sealed pot

2950

Jheenga parat biryani
Prawns and aromatic basmati rice cooked in north indian style in a sealed clay pot

2950

Egg biryani
Boiled & Fried eggs and aromat basmati rice cooked in a sealed clay pot as per the south indian style

2950

Accompaniments

Green garden salad
Garden fresh green vegetables

750

Raita
Choice of boondi, pineapple, cucumber, tomato, onion and vegetables

750

Burani raita
Fresh yoghurt blended with ginger, garlic and roasted cumin

750

Dahi
Homemade set curd

750

Masala papad
Fried or roasted papad sprinkled with spicy masala

750

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Baker's wheat

Naan 550
Choice of, plain, garlic, coriander

Butter naan 550
Egg fine flour dough

Tandoori roti 550
Wheat flour dough

Paratha 550
Choice of lachha, pudhina, and mirchi

Besani roti 550
Tandoori baked bread made of gram flour, chopped green chilli and fresh coriander

Warqui paratha 550
Multi layered soft bread made of refined flour, cooked on a tawa

Roomali roti 550
Paper thin soft flour bread

Phulka 550
Wheat flour soft flat bread which is puffed up

Stuffed kulcha 1200
Choice of cottage cheese, onion, chilly, potatoes or masala.

Assorted bread basket 1500
Includes naan / roti and paratha

Kheema naan 1500
Egg fine flour dough stuffed with minced mutton and chicken

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Chefs exquisite desserts

Gulab Jamun 1500
Fried khoya dumplings filled with small cardamom and served hot

Ras malai 1500
An exotic dessert made of cottage cheese with thickened milk and sprinkled with pistachio and almond and served chilled

Sevian payasam 1500
Roasted vermicelli cooked in flavored milk and reduced

Gajjar halwa 1500
Juicy shreds of carrot cooked with raisins, nuts milk and sugar.

Pista Kulfi 1500
Traditional home made pista kulfi

Phaldaan 1500
Seasonal fresh cut fruits

Ice bar 1500
Choice of vanilla, strawberry, butter scotch, chocolate or mango

Cold beverages

Lassi 1100
Choice of plain, sweet, salted or masala

Chass 1100
Butter milk spiced with freshly broiled cumin seeds

Gulab lassi 1100
A rose scented yoghurt drink

Mango lassi 1100
Mango flavoured yoghurt refreshment

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