ALL DAY BREAKFAST

Kiri bath / 825
Traditional Sri Lankan whole meal breakfast served with spicy katta sambol and seer sambol

String hoppers / 825
Choice of red or white string hoppers served with mixed vegetable curry, dhal curry, kiri hodi and put sambol

Dosa / 890
Thin lentil crisp pancake, plain or masala served with sambar and selection of chutneys

Idli / 890
Steamed rice and lentil pudding served with sambar and selected chutneys

Paratha / 890
Plain, potato, cottage cheese or cauliflower stuffed paratha served with pickles and plain curd

Puri Bhaji / 890
Fried Indian bread served with special potato gravy

Egg in any style as you prefer / 825
Boiled, poached, fried, scrambled, omelet or eggs

Benedict with poached egg, grilled tomato and homemade hash brown potato

Golden fruit pancakes with a filling of your choice / 690
Apple, cinnamon, banana, peach, raisin, cherries, strawberry with cream

COMFORT MAINS

Garlic tiger prawns / 2245
Seared garlic prawns marinated with lemon butter sauce accompanied with tomato, onion rice and crunchy green salad

Char grilled Angus fillet steak / 4100
Green pea mash, morel caps with your choice of bernaise or peppercorn jus

Grilled half a pound Angus Sirloin steak / 3850
Green pea mash, morel caps with your choice of bernaise or peppercorn jus

Hamburger / 925
“Port of Call” grilled homemade half a pound beef or chicken burger topped with cheese or fried egg

Taj Samudra vegetable burger / 780
Oat and corn crusted vegetable burger served with cucumber relish and homemade pickles

Nasi goreng / 1190
Traditional Indonesian fried rice served with deep fried chicken drumstick and chicken satay

Mee goreng / 1190
Wok fried egg noodles tossed with bean sprouts, spring onion and peanut powder prawns

Grilled danse of king fish / 1560
Served with creamy spinach and portmerry mustard butter sauce

Pan roasted rack of lamb / 3400
Served with sun dried tomato polenta, buttered vegetables and rosemary lamb jus

Spring roast half a chicken / 1250
Served with hand cut chips, garden vegetables and roast gravy

Vegetable biryani or Chicken biryani / 1590
Fried basmati rice cooked with selected vegetables and blend with Indian spices

Goash Dumbi biryani / 1790
Tender mutton cooked with basmati rice and served with raita and onion lecha

Vegetarian lasagna / 1200
“Port of Call” special exotic vegetable and goat cheese lasagna

Mutton Rogan Josh / 1680
Mutton curry cooked with selected Indian spices

TAJ SIGNATURES (PORTS OF CALL)

COBB SALAD / 1250
An American salad of chicken, bacon, avocado, lettuce, tomato, hard-boiled egg, cilantro with spring onion and butter milk from – Taj, Pierre Hotel, New York

LAMPEJUS / 875
Traditional Dutch influence to Sri Lankan culinary repertoire – Suduru samba rice accompanied with as plantain dry curry, brinjal pach, chicken curry, seer sambal, coconut sambal and fish cutlet, wrapped in banana leaf and baked – Taj, Samudra Hotel, Colombo

FISH & CHIPS / 1280
White fish fillet, fried in beer batter and served with chunky chips, tartare sauce and lemon – Taj, St. James Court, London

CHICKEN BUNNY CHOW / 1100
A South African street food tradition, hollowed out soft bread bun filled with Durban chicken and vegetable curry – Taj, Cape Town

NEW ENGLAND LOBSTER ROLL / 2100
Lobster meat tossed with creamy mayonnaise in a toasted brioche served with hand cut fries and salad – Taj, Boston

PASTAS & PIZZAS

Pasta Fruity De Mare / 865
Your choice of pasta with seafood in spicy tomato basil sauce

Spinach and Ricotta Ravioli / 1280
Spinach and ricotta filled raviolis with homemade fresh tomato sauce

Rustica / 915
Tandoori chicken, onion, capsicum, and mozzarella

Milano / 915
Salami, ham, onion, bell pepper with garlic and mozzarella

Marinara / 915
Seafood with mozzarella

Primavera / 895
Mushroom, bell pepper, onion, pineapple with mozzarella

Margherita / 895
Sliced tomato, fresh basil, oregano, and mozzarella

SRI LANKAN

Negombo prawn curry / 1945
Lagorion prawns cooked with Sri Lankan spiced thick coconut gravy

Tuna ambul thali / 1295
Tuna chunks marinated with gamboges and baked

Seer fish white curry / 1190
Seer fish cubed cooked in mustard and lemongrass flavored coconut gravy

Sri Lankan black chicken curry / 1190
Boneess chicken morels cooked in spicy gravy

Cashew and green pea curry / 865
Cashew nuts and green peas cooked in Sri Lankan spiced thick coconut gravy

Brinjal & cashew pahie / 865
Brinjal and cashew tempered with onion, green chili and enriched with vinegar and coconut milk

All the curries are served with your choice of steamed basmati / red rice and typical condiments

SANDWICHES & SALADS

Mediterranean seafood salad / 1365
Poached medallions of seafood and selected greens served with Italian dressing and citrus salsa

Chef’s salad / 895
Grilled chicken chunks, boiled egg, cheddar cheese, tri-pepper, onion, tomato, cucumber, grilled panae and avocado served with virgin oil, lemon and balsamic

Caesar salad / 895
Iceberg lettuce, crispy bacon, croutons and parmesan with Caesar dressing

Chicken Enchilada / 895
Mexican style chicken wrap with hot and spicy tomato salsa

‘Samudra’ club sandwich / 995
Triple deck sandwich with chicken, bacon, cheese, egg, tomato and lettuce

‘Ports of Call’ BLT sandwich / 895
Crispy fried bacon, iceberg lettuce and tomato sandwich with potato wedges

Make your own sandwich / 895

- Choice of breads:
  - Ciabatta, fresh baguette, whole wheat, multi grain, rye or white
  - Choice of fillings:
    - Bacon, ham, minute steak, chicken, fried egg, tandoori chicken, tuna, cucumber, caper, gherkin, tomato, lettuce or cheese

SMALL PLATES

Non vegetarian Tom yum goong / 650
Spicy Thai seafood soup flavored with lemongrass

Lobster bisque / 650
Traditional bisque enriched with brandy and oven roasted red bell pepper

Wild mushroom capuccino / 565
Mushroom veloute soup garnished with cinnamon flavored whipped cream

Roasted tomato soup / 565
Accompanied with pesto and garlic toast

Lagoone prawn cocktail / 1545
Steamed shrimps, crispy iceberg, avocado and quail egg with our signature cocktail sauce and jets caviar

Norwegian smoked salmon / 1995
Smoked salmon and cream cheese, rye melba, capers and pickled onion

Baltimore chicken or lamb satay / 875
Served with light spicy curry peanut sauce, fresh chilli and cucumber

Crab galouti / 875
Served with sweet corn raita, spicy tomato chutney and fresh coriander

Vegetable samosas / 685
Miniature samosas filled with potato, cashew and green pea

Kati roll - chicken / paneer / 885
Tandoori oven roasted cottage cheese or chicken wrapped in a roll with onion and peppers served with cilantro chutney

Chilli cheese melts / 685
Cheese slider and green chilli melt on a French baguette

DESSERTS

Guab jamun / 695
Saffron flavored warm and soft milk solid dumplings

Ela chi jammun / 695
Solid milk dumplings served with vanilla ice cream

Bread and butter pudding / 695
Warm bread and butter pudding served with sauce anglaise

Apple pie / 795
Homemade warm apple pie with vanilla ice cream

Wattalaappam / 795
Natural palm sugar, coconut milk and nutmeg scented Sri Lankan delicacy

Vanilla brulee / 795
Homemade classic crème brulee flavored with fresh vanilla pod

Tiramisu / 1245
Traditional mascarpone cheese and Italian finger biscuit dessert enriched with coffee and coffee liqueur

Chocolate walnut brownie with vanilla ice cream / 795
Walnut chocolate and walnut brownie served with chocolate sauce and vanilla ice cream

Baked Viennese cheesecake with berries / 995
Cheesecake made as per a “Taj Samudra” special recipe and served with selected berry coulis

Selection of fresh fruits platter or fruit salad / 695

Selection of ice creams / 695

SIDES

Mixed green salad / 450
Steamed basmati or red rice / 525
Dal tadka or yellow dhal curry / 780
Buttered garden vegetables / 495
Tandoori bread / 295
French fries or potato wedges / 425
Raita or kachumba / 295
# CHAMPAGNE

| Non-Vintage | Moet & Chandon Brut Imperial | 24,000 |

# SPARKLING WINES

| Australian | Jacob's Creek | 5,600 |
| France | Kraemer Blanc de Blanc Demi Sec | 5,600 |

# COCKTAILS

| Mojito | 695 |
| Mai Tai | 695 |
| Mai Tai | 695 |
| Mai Tai | 695 |
| Mai Tai | 695 |

# BEVERAGES

| Tea | 395 |
| Coffee | 395 |
| Espresso | 395 |
| Cappuccino | 395 |
| Iced Tea | 595 |
| Iced Coffee | 595 |
| Milk Shake | 595 |

# SPIRITS

| Vodka (25 ML) | Regular Smirnoff | 495 |
| Premium Beefeater | 525 |
| Grey Goose | 945 |
| Rum (25 ML) | White Bacardi | 495 |
| Red Captain Morgan | 495 |
| Gin (25 ML) | London Dry Gordon's | 495 |
| Bombay Sapphire | 595 |
| Tequila (25 ML) | Blanco | 495 |
| Cognac (25 ML) | VS Hennessy | 680 |
| VSOP Hennessy | 1045 |
| Blended Scotch Whisky (25ML) | Regular J&B Rare | 495 |
| JW Red Label | 495 |
| Teacher's | 495 |
| Premium JW Black Label | 845 |
| Olivas Regias | 645 |
| Ballantine's | 545 |
| Deluxe Royal Salute | 2545 |
| JW Blue Label | 3075 |
| American Whiskey (25ML) | Tennessee Jack Daniel's | 575 |
| Single Malt Whisky | Speyside Glenfiddich 12 years | 820 |
| Speyside Glenlivet 12 years | 920 |
| Highland Glenmorangie | 890 |
| Isle of Islay Talisker 10 years | 950 |
| Liqueurs (25ML) | Scotch | 950 |
| Jamaican Rum | 395 |
| Orange Triple Sec | 395 |

# SEASONAL FRESH FRUIT JUICE

| Fresh Papaya Juice | 445 |
| Fresh Watermelon Juice | 445 |
| Fresh Pineapple Juice | 445 |
| Fresh Lime with water or soda | 445 |
| Fresh Orange Juice | 575 |
| Canned Apple Juice | 345 |
| Canned Cranberry Juice | 345 |