



# All DAY BREAKFAST

Traditional Sri Lankan whole meal breakfast Kiri bath (V) Milk rice served with spicy katta sambol and seeni sambol	1800.00
String hoppers (V) Choice of red or white string hoppers served with mixed vegetable curry, dal curry, kiri hodi and pol sambol	1800.00
Dosa (V) Thin lentil crisp pancake, plain or masala served with sambar and selection of chutneys	1800.00
Idli (V) Steamed rice cakes and lentil morsels served with sambar and selected chutneys	1800.00
Paratha (V) Plain, potato, cottage cheese or cauliflower stuffed paratha served with pickles and plain curd	1800.00
Puri Bhaji (V) Fried Indian bread served with special potato gravy	1800.00
Your choice of egg Boiled, poached, fried, scrambled, omelet or egg Benedict with grilled tomato, hash brown potato	1800.00
Golden fruit pancakes with a filling of your choice Apple, cinnamon, banana, peach, raisin, cherries, strawberry with cream	1800.00
Accompaniments	
Grilled bacon, ham, beef,chicken or vegetable sausages	1200.00
Sri Lankan Fish curry	1200.00
Sri Lankan Chicken curry	1200.00

## **SALADS**

Chicken Enchilada

grated cheese

Greek Salad (V) Crispy lettuce, tomato, cucumber, onion, olives, feta cheese steak, bell pepper, oregano & lime dressing	1800
Lebanese Fattoush Salad (V) Cucumber, lettuce, bell pepper, tomato, onion, mint, parsley tossed with lime vinaigrette Garnished with crispy pita bread sumac powder & pomegranate	1800
Mediterranean seafood salad Medley of seafood marinated with Italian dressing, citrus segments and crisp greens	1800
Traditional prawn cocktail Steamed lagoon prawns, crispy iceberg, avocado, mango, cocktail sauce, lime wedge	1800
Chef's salad Grilled chicken chunks, boiled egg, chicken ham, cheddar cheese, pimento, onions, tomatoes, cucumber, and avocadoes served with virgin oil, lemon balsamic dressing	1800
Classic Caesar Salad Crispy ice burg lettuce tossed in Caesar dressing made with garlic, anchovy, mayonnaise garnished with crispy bacon, parsley, garlic bread with chicken or prawn or smoked salmon.	2000
WRAPS	
Tandoori wrap (V) Paneer (homemade cottage cheese) tandoori pepper caramelized onion coriander	1800
Egg & crispy bacon wrap Crispy bacon hardboiled egg lettuce jalapeno lettuce	1500
<b>Tandoori chicken wrap</b> Tandoor cooked chicken thigh bell pepper caramelized onion coriander	1800
Curried prawn & cheese wrap Curry flavored shrimp's onion coriander pepper shredded lettuce tomato scallions	1800

Pan sautéed chicken with tomato paste bell pepper, coriander,

1800

# **SANDWICHES**

Classic CTL (V) Cheese tomato lettuce mustard butter in white toast	1500
Cheese melt in baguette bread (V) Diced tomato, green chili, red chili flakes grated cheese	1500
Grill vegetable focaccia (V) Honey glazed grilled bell pepper carrot zucchini caramelized onion feta cheese basil pesto sauce mustard butter	1500
<b>Sri Lankan Roast pan</b> Coconut sambal green chili cheese fried egg Pommery mustard but	1500 tter
Chicken Ham & cheese (croque mousier) Home-made chicken ham cheddar cheese sour cream in white toas:	1800 t
Crispy prawn melt in panini Crispy fried prawns cheddar cheese jalapeno spicy mayonnaise sau	1800 ce
Spicy tuna & sweet corn panini Tuna flakes green chilli onion sweet corn tomato slice lettuce	1800
Pulled beef in ciabatta Braised beef caramelized onion crispy bacon tomato lettuce	1800
Samudra Club Sandwiche Served with french fries	2200
BURGERS	
Taj Samudra vegetable burger (V) Oat and corn crusted vegetable burger served with cucumber	1800

DOTTOLING	
Taj Samudra vegetable burger (V) Oat and corn crusted vegetable burger served with cucumber relish and homemade pickles	1800
Crispy chicken Lettuce jalapeno cheese chipotle mayo	1800
<b>Braised pork belly</b> Braised pork belly braised pineapple caramelized onion sweet mustard mayo	1800
Hamburger "Ports of call" Grilled homemade burger Patti beef or chicken topped with cheese or fried egg, bacon, caramelized onion	1800

# With your choice of French fries Choice of sauces

Tomato sauce | Mayonnaise | Chipotle mayo | Mustard | Mint chutney | Tamarind chutney

Wild mushroom cappuccino (V) Mushroom veloute soup garnished with cinnamon flavored whipped cream	1100.00
Roasted tomato shorba (v) Accompanied with crispy paneer and cumin cream	1100.00
<b>Tom yum goong</b> Spicy Thai seafood soup flavored with lemongrass	1100.00
<b>Lobster bisque</b> Traditional bisque enriched with brandy and oven roasted red bell pepper	1100.00
Lagoon prawn cocktail Steamed shrimps, crispy iceberg, avocado, quail egg, with our signature cocktail sauce and keta caviar	1800.00
Balinese chicken or lamb satay Light spicy curry peanut sauce, fresh chili, and cucumber	1800.00

# TAJ SIGNATURES (PORTS OF CALL)

Cobb salad An American salad of chicken, bacon, avocado, lettuce, tomato, hard-boiled egg, cilantro with spring onion and butter milk froth	2200.00
Lamprais Traditional Dutch influence to Sri Lankan culinary repertoire - Suduru samba rice accompanied with ash plantain dry curry, brinjal pahie, chicken curry, seeni sambol, kouni sambol, boiled egg and fish cutlet, wrapped in banana leaf and baked	2200.00
Fish & chips White fish fillet fried in beer batter, with chunky chips, tartare sauce and lemon	2200.00
Chicken bunny chow A South African street food tradition, hollowed out soft bread bun filled with Durban chicken and vegetable curry	2200.00

Vegetable samosas (V) Miniature samosa filled with potato cashew and green pea	1800.00
Kathi roll - paneer (V) Tandoori oven roasted cottage cheese wrapped in a roti with onion and peppers served with cilantro chutney	1800.00
Kathi roll - chicken Tandoori oven roasted chicken wrapped in a roti with onion and peppers served with cilantro chutney	1800.00
Chili cheese melts Cheddar cheese, Cajun spice and green chili melted on French baguette	1800.00

## **SIDES**

Mixed green salad (V)	750.00
Steamed basmati / red rice (V)	750.00
Dal tadka / yellow dhal curry (V)	750.00
Buttered garden vegetables (V)	750.00
Tandoori bread (V)	750.00
French fries (V)	750.00
Raita / kachumber (V)	750.00

# **COMFORT MAINS**

Vegetarian lasagna (V) "Ports of Call" special exotic vegetable and goat cheese lasagna	2200.00
Vegetable biryani (V) Finest basmati rice cooked with selected vegetables and blend with Indian spices	2200.00
Nasi goreng Traditional Indonesian fried rice served with deep fried chicken drumstick, chicken satay, prawn crackers and fried egg	2500.00

2500.00 Mee goring Wok fried egg noodles tossed with prawns, chicken, beans sprouts, spring onion, peanut powder and soya sauce 2500.00 Grilled darne of king fish Served with creamy spinach and pommery mustered butter sauce Pan roasted rack of lamb 9900.00 Served with sun dried tomato polenta, buttered vegetables, and rosemary lamb jus Spring roast half a chicken 2500.00 Served with hand cut chips, garden vegetables and roast gravy 2950.00 Chicken Biryani Finest basmati rice cooked with selected vegetables and Chicken blend with Indian spices 2950.00 Ghost dum biriyani Tender mutton cooked with basmathi rice and served with raita and lachcha onions. 2500.00 Mutton Rogan josh Mutton marinated and cooked with selected Indian spices Garlic tiger prawns 4500.00 Sautéed garlic prawns moistened with lemon butter sauce

accompanied with tomato, onion rice and crunchy green salad

7200.00

9900.00

Grilled half a pound Angus Sirloin steak

Char grilled Angus fillet steak

Served with green pea mash, morel caps with your choice of béarnaise or pepper jus

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your choice of béarnaise or pepper jus

#### **SRI LANKAN**

Negombo prawn curry Lagoon prawns cooked with Sri Lankan spiced thick coconut gravy	2500.00
<b>Tuna ambul thial</b> Tuna chunks marinated with gamboge's and baked	2200.00
Seer fish white curry Seer fish cubes cooked in mustard and lemongrass flavored coconut gravy	2200.00

Sri Lankan black chicken curry Chicken morels cooked in spicy gravy	2200.00
Cashew and green pea curry (V) Cashew nuts and green peas cooked in Sri Lankan spiced thick coconut gravy	2200.00
Brinjal & cashew pahie (V) Brinjal and cashew tempered with onion, green chili and enriched with vinegar & coconut milk	2200.00
All the curries are served with your choice of steamed basmathi / red rice and typical condiments	

## **DESSERTS**

Gulab jamun (V) Saffron flavored warm and soft milk solid dumplings	1500.00
Bread and butter pudding Warm bread and butter pudding served with sauce anglaise	1500.00
Apple pie Homemade warm apple pie with vanilla ice cream	1500.00
<b>Wattalappam</b> Natural palm sugar, coconut milk and nutmeg scented Sri Lankan delicacy	1500.00
Vanilla bruleé Homemade classic crème brulee flavored with fresh vanilla pod	1500.00
<b>Tiramisu</b> Traditional mascarpone cheese and Italian finger biscuit dessert enriched with coffee and coffee liquor	1500.00
Chocolate walnut brownie with vanilla ice cream Belgian chocolate and walnut brownie served with chocolate sauce and vanilla ice cream	1500.00
Baked Viennese cheesecake with berries Cheesecake made as per "Taj Samudra" special recipe and served with selected berry coulis	1500.00
Selection of fresh fruits platter / fruit salad (V)	1500.00
Selection of ice creams	1500.00