

*The*  *Magnolia*  
**GRAND HOTEL**  
ESTABLISHED 1891

## **Appetizer**

**Smoked salmon** **Rs. 2,700.00**

Norwegian smoked salmon served with capers, onions and cherry tomatoes

**Sushi platter** **Rs. 2,300.00**

Sea food sushi combo served with soya sauce pickled ginger & wasabi paste

**Marinated Breast of Duck and smoked chicken** **Rs. 3,000.00**

Smoked Duck breast and chicken breast served with an exotic orange salad.

**Cajun garlic prawns** **Rs. 2,700.00**

Wood fired oven roasted Cajun Crusted prawns with Arugula salad

## **Salads**

**Magnolia Classic Caesar Salad** **Rs. 2,300.00**

Romaine Lettuce, Pork Bacon, Anchovies, croutons, parmesan flakes tossed with creamy caesar dressing, served with garlic cheese toast, Cajun hinted Grilled Chicken skewer, Or Cajun prawns skewer

**Beetroot and spinach salad** **Rs. 1,200.00**

Pan Roasted beetroot with baby spinach pickle and beetroot Balsamic Dressing

**Mediterranean cold mezza** **Rs. 1,900.00**

Hummus, babaganaush, muhammara, & Roca salad accompanied with warm pitta bread.

**Healthy summer salad** **Rs. 1,300.00**

Baby spinach, Grilled chicken Breast, Avacado, feta, cheese, pine nuts and raspberry vinaigrette

## Soup kettle

**Creamy tomato soup** **Rs. 900.00**

Slow roasted tomatoes blended with herbs ricotta tortellini basil oil

**Cappuccino of mushroom** **Rs. 1,100.00**

Trio mushroom soup served with herb parmesan toast.

**Penang curry laksa** **Rs. 1,100.00**

Yellow noodles bean curd, prawns, chicken, bean sprouts, Eggs in spicy coconut broth

**Wonton noodle soup** **Rs. 1,000.00**

Prawn dumplings, Chinese Green vegetables, chicken broth, eggs and Noodles

## Wraps

**Chicken Tikka Wraps** **Rs. 1,600.00**

Tandoori chicken, Bell pepper, chat Masala, pickle Tamarind chutney

**Asian Shrimp** **Rs. 2,200.00**

Sri Lankan spiced shrimp wraps served with capsicum, onion, Home Made tomato sauce & crispy fries.

**Beef Wraps** **Rs. 2,300.00**

Australian Sautéed Beef, bell pepper, goucamouli, sour cream & farmers chips

**Paneer Kathy kebabs** **Rs. 1,500.00**

South Indian style marinated paneer wrap accompanied with vegetable raita & mint chutney.

## **Burger & Sandwiches Bar**

**Grand Burger** **Rs. 2,200.00**

Grilled beef patty, slice Cheddar, apple slow accompanied with jumbo crisps.

**Lamb Burger** **Rs. 2,300.00**

Moroccan lamb Patti, roasted peppers, apple slow accompanied with jumbo crisps

**Fried chicken burger** **Rs. 1,900.00**

Batter Fried chicken curry, mayonnaise, jalapeno, cabbage and mango slow

**Japanese burgers** **Rs. 2,400.00**

Crumb fried sea food steak with tempura vegetable, served with crispy Japanese salad & tonkatsu dressing.

**Tempura Burger** **Rs. 1,700.00**

Tempura Batter fried vegetables with Teriyaki sauce

**Sandwich of your choice** **Rs. 1,700.00**

Toasted, grilled or plain with your choice of filling served with crispy jumbo potatoes & homemade tomato ketch up

**Tuna sandwiches** **Rs. 1,700.00**

Spicy tuna filling centered with toasted sliced bread accompanied with apple slow & farmers chips

**Grand classic club sandwich** **Rs. 2,000.00**

Toasted white or whole meal bread layered with roasted chicken, crispy bacon, fried eggs and vegetables, accompanied with apple coleslaw & ketch up.

**Veggie Panini** **Rs. 1,500.00**

Oven dried tomatoes, Roast Eggplant, Goat cheese, hummus and mint

## Asia Heritage

### **Nasi Goreng Special** **Rs. 1,900.00**

Famous Indonesian fried Rice, accompanied with chicken satay, Fried Egg, Pineapple & Cucumber pickle, fresh vegetables dressed with peanut sauce.

### **Malaysian chicken satay** **Rs. 1,800.00**

Char Grilled chicken skewers onion cucumber salad and peanut sauce with steamed white Rice

### **Stir-fried beef** **Rs. 2,200.00**

Thin slices of Beef cooked with vegetables in tangy sauce served with Jasmine Rice

### **Ramen noodle** **Rs. 3,500.00**

Japanese egg Noodles with boiled eggs and Marinated Roast pork

### **Chili chicken with cashew nuts** **Rs. 2,300.00**

Chinese style wok fried spicy chicken served garlic fried rice & fresh garden salad

### **Vegetable Tempura** **Rs. 1,500.00**

Crispy Japanese batter fried mixed vegetables served with teriyaki sauce and homemade tomato ketchup .

## Hill country kitchen

### **Sri Lankan Fish Curry** **Rs. 2,000.00**

Your choice of catch-of-the-day Fish cooked in Mild Curry Sauce with steamed yellow Rice and Traditional condiments.

### **Chicken Pepper Mustard Curry** **Rs. 1,900.00**

Pepper Mustard Infused Mild Spicy Boneless Chicken Curry served with steamed Yellow rice and traditional condiments

### **Hill country Beef curry** **Rs. 2,200.00**

Sliced Tender Beef cooked with Tamarind, Coconut, & Sri Lankan spices. served with steamed Yellow Rice and traditional Condiments

**Tempered prawns** **Rs. 2,500.00**

Sri Lankan spiced tempered prawns served with steamed Yellow rice & traditional condiments

**Vegetarian** **Rs. 1,700.00**

02 varieties of vegetable curries served with traditional condiments and steamed Yellow rice

## **Mediterranean Cuisine**

**Dijaj Mousahab** **Rs. 2,100.00**

Whole debone baby Chicken Lemon Sauce and Olive Oil

**Fileto di bue al Pepe Verde** **Rs. 6,200.00**

Fillet of Beef with Green Pepper, Butter, Brandy and Cream

**Gamberoni Alla Di Venezian** **Rs. 3,800.00**

Asian Jumbo Prawns cooked in a Sauce made of Vodka, Saffron, Tabasco, mustard Sauce and Cream

## **SURF (sea food)**

**Baked salmon & Garlic Prawns** **Rs. 4,800.00**

Grilled salmon steak, Grilled lagoon prawns with saffron risotto, steamed vegetables, Dill mustard sauce and teriyaki

**Fish & chips** **Rs. 2,500.00**

Panko crumbed combination fried barramundi fish and seer fish, farmers chips & Tatar quenelles .

**Grand sea food platter (grilled, baked and fried)** **Rs. 5,000.00**

Yellow Fin tuna steak, seer fish, lagoon prawns, baked crabs, cuttlefish Savory Rice, steamed broccoli and garlic lemon sauce

## **Turf (Meat & poultry)**

**Roasted rack of lamb** **Rs. 7,500.00**

Mint infused Australian rack of lamb, tomato & basil cous cous, roasted three peppers , dressed with roasted onion gravy .

**Beef Rib eye -250 g** **Rs. 6,800.00**

Grilled Australian grass –fed Rib-eye steak served with French fries, Rocket and tomato salad with mushroom pepper sauce

**Grilled chicken** **Rs. 2,100.00**

Grilled chicken, garlic potato mashed with seasonal vegetables and Homemade B.B.Q Sauce

## **Wellness Menu**

**Seasonal vegetable platter with trio dips** **Rs. 1,800.00**

Romesco dips, eggplant, caviar, edamame and spinach hummus

**Coconut spinach dhal spiced Okra** **Rs. 1,200.00**

Red lentil Dhal sautéed okra and tomato chutney with cucumber Raita and basmati steamed rice

**Salmon with blueberry almond arugula salads** **Rs. 3,000.00**

Seared salmon, Almond blueberry lime herbs and blueberry dressing

**Steamed local fish with ginger,  
lime, and tomato salsa** **Rs. 2,500.00**

Barramundi fish in peppermint puree, tomato, and cucumber and olive salsa

## **Pork combination.**

**Authentic Black pork** **Rs. 2,100.00**

Negambo pork kalupol curry, accompanied with Steamed rice & traditional accompaniments.

**Grilled pork** **Rs. 3,000.00**

Marinated grilled pork chop, grilled vegetables, pineapple rice, Dressed with apple cinnamon coulis.

**Pasta Romano** **Rs. 1,700.00**

Spaghetti, penne, fusilli Select your choice from Bolognaise, Arabiata, Napolitano, Cabonara and Pesto cream.

## **Grand signature cuisine**

**Signature Lobster club** **Rs. 5,500.00**

Grilled or thermedos of lobster, centered in squid ink toast and Garlic tatar, Accompanied With farmers chips.

**Lime enriched Garupa & Asian Prawns** **Rs. 3,100.00**

Pan fried Garupa fish and Garlic enriched Sautéed Lagoon Prawns

## **Kids Menu**

**Homemade fish fingers with tartar sauce and fries** **Rs. 1,300.00**

<b>Mini chicken burger on a sesame bun with fries</b>	<b>Rs. 1,100.00</b>
<b>Chicken nuggets with barbecue sauce and fries</b>	<b>Rs. 1,100.00</b>
<b>Spaghetti with chicken cheese sauce and shaved Parmesan</b>	<b>Rs. 1.100.00</b>

## **Desserts**

<b>Grand signature Strawberry pot,</b>	<b>Rs. 4,000.00</b>
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An Uncommon dessert created in the flower pot, Frozen combination of homemade gelato, bedded with rich chocolate nuts brownie and many more non visible fruity filling, Presented in natural fresh bunch of strawberries.

<b>Double chocolate Tiramisu</b>	<b>Rs. 1,250.00</b>
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Duo layered chocolate black magic centered with Coffee Mascarpone cream – Served with Banana butterscotch

<b>Chocolate Nigrita</b>	<b>Rs. 1,100.00</b>
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Melted Dark chocolate chip mouse cake, layered with chocolate nut fudge

<b>Baked Blueberry cheese cake</b>	<b>Rs. 1,100.00</b>
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Bran cracker crust soft cream cheese cake with tangy blueberries

<b>Pot Baked Watalappan</b>	<b>Rs. 1,100.00</b>
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Traditional Sri Lankan coconut pudding served with Jugary roasted cashew crumble

<b>Grand Ice Delights</b>	<b>Rs. 1,100.00</b>
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Your choice of Ice cream, served with chocolate, Strawberry or Caramel sauce with Roasted cashew, Chocolate shavings, whipped cream and fresh strawberries

<b>Selection of freshly cut fruits</b>	<b>Rs. 1,100.00</b>
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Assorted freshly cut fruits served with orange cream dip