

SIR EDWARD BARNES HISTORIC DEGUSTATION MENU

Morsel of Wild Asparagus "1824"

In the early 19th century, Sir Edward Barnes was fond of asparagus. Unable to source white asparagus, the local Hatawariya root was discovered to create bite-sized morsels that mimicked the popular French delicacy.

Rs. 2,500

Potted Shrimps "1600"

A traditional English dish from the 16th century, potted shrimps are made by seasoning brown shrimp with nutmeg and baking them in butter, which acts as a preservative. This delicacy, seasoned with cayenne pepper, is served with bread for a savoury bite.

Rs. 3,000

Chicken Live Patarfail with Port Aspice

Indulge in our House-Made Chicken Liver Pâté, a classic delicacy that embodies rich flavors and creamy texture. Crafted from premium chicken livers, sautéed to perfection with aromatic shallots, garlic, and fresh herbs, this pâté is then blended with a touch of cream and butter for a luxurious finish.

The earliest depictions of pâté, a spread made from ground meat or seafood, date back over 4,000 years to Ancient Egypt. The term "pâté" was first used in the late 1700s by Jean Joseph Clause, a chef from Normandy. While France is the undisputed home of pâté, global culinary traditions offer equally delightful finely ground or pureed spreads. Italian chicken liver pate is a delight, and Germany boasts liverwurst! The origin might lie in France, but this delicacy is beloved around the world.

The sweetness and acidity of this French dessert wine will complement the richness of the pâté and the Port Aspice beautifully.

Rs. 2,900

Salmagundi "1723"

Historically, Salmagundi is an elaborate cold salad featuring a variety of meats, seafood, eggs, vegetables, and pickles, creating a colourful and flavourful presentation. We re-imagine this dish as our version of a Niçoise salad with Governor's House dressing for a refreshing take on tradition.

Rs. 3,300

Mock Turtle Soup "1892"

Once a symbol of luxury, turtle soup was a favourite of Queen Victoria. As turtle meat became scarce, mock turtle soup made from ox head became a beloved alternative. At The Grand Hotel, we follow this British classic by preparing it with oxtail, paying homage to its regal origins.

Rs. 3,000

Mulligatawny "1827"

A fusion of Indian and British cuisine, Mulligatawny originated during the British colonial period. Initially a light sauce, it evolved into a hearty soup enriched with meat and vegetables to suit British tastes. Our version stays true to this cross-cultural tradition with its bold, comforting flavours.

Rs. 2,000

Cotelettes de Mouton, Sauce à la Reform, Caramelized Cauliflower Purée, Pommes Galette "1846"

Experience a timeless French classic with Côtelettes de Mouton – tender lamb cutlets seared to a beautiful golden crust, enhanced by Sauce à la Reform. This historic sauce, believed to have originated in 1846 at the Reform Club in London, brings a robust and slightly acidic profile, made with a base of demi-glace, cornichons, hard-boiled eggs, and a hint of mustard. The dish is served with a velvety Caramelized Cauliflower Purée, adding a subtle sweetness and creamy texture, alongside Pommes Galette, crispy layers of thinly sliced potatoes that provide an irresistible crunch. Each component harmonizes to create a sophisticated and balanced plate, transporting diners to the grandeur of 19th-century French dining.

Bordeaux complements the lamb's richness and the sauce's acidity. Its dark fruit flavors, structured tannins, and hints of earthiness match beautifully with the lamb and Sauce à la Reform. Alternatively, a Châteauneuf-du-Pape from the Rhône Valley offers a peppery spice and bold, ripe fruit that pair well with the savory and slightly tangy notes of the sauce or Consider an oaked Chardonnay from Burgundy or Napa Valley, with its creamy texture and subtle acidity that complements the caramelized cauliflower purée and balances the richness of the lamb.

Rs. 20,000

Black-Foot Pork Chop, Sauce Robert, Peach Compote, Pommes Duchesse "1816"

With Sauce Robert, Peach Compote, and Pommes Duchesse 1816-inspired - Indulge in a luxurious Black Foot Pork Chop, known for its rich marbling and deep flavor, seared to perfection. This dish is complemented by Sauce Robert, a classic French brown mustard sauce dating back to the 17th century, adding a tangy depth with its base of reduced wine and stock. The sweetness of the Peach Compote balances the dish, adding a touch of fruitiness that elevates each bite. Accompanying it all is Pommes Duchesse, baked to golden perfection, for an elegant and textural contrast. This combination celebrates traditional techniques and flavors that evoke the charm of early 19th-century French cuisine.

Enhance this flavorful dish, choose a Familla Torres Sangre De Toro or Torres Altos Ibericos Crianza. The deep red fruit notes, earthiness, and subtle spice of these Spanish wines pair beautifully with the rich flavor of pork and the tangy, mustard-forward Sauce Robert or Viognier offers aromatic stone fruit notes that complement the peach compote, while its full body stands up to the richness of the pork and sauce. Both choices bring balance to the dish, enhancing each layer of flavor.

Rs. 5,000

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Guests with food allergies or intolerances are kindly advised to inform a member of our team before placing an order. Please note that all dishes are prepared in a kitchen where cross-contamination may occur and we cannot guarantee an allergen-free environment. Our menu descriptions do not list all ingredients.

All weights stated are of uncooked items.

All prices include Government Taxes and Service Charge

Spiced Fowl Supreme & Braised Leeks, Rhubarb Tree Tomato Chutney "1777"

Delight in our Spiced Fowl Supreme, featuring a succulent chicken breast expertly seasoned with a blend of aromatic spices that elevate the natural flavors of the bird. This dish is thoughtfully paired with tender Braised Leeks, which add a subtle sweetness and richness, balancing the spiced profile of the fowl. Accompanying the dish is a vibrant Rhubarb Cherry Tomato Chutney, offering an exquisite medley of tangy and sweet notes that perfectly complement the savory elements of the chicken.

Crisp acidity and citrus notes of a Sauvignon Blanc will cut through the spices and complement the chutney beautifully or a light to medium-bodied Pinot Noir offers soft tannins and fruity undertones that pair well with the spices and chutney.

Rs. 3,500

Charred Scottish Salmon

Savor the exquisite flavors of our Charred Scottish Salmon, expertly grilled to perfection for a delightful smoky finish. This succulent fish is paired with a comforting Leeks and Potato Ragout, featuring tender potatoes and sweet, caramelized leeks that add a beautiful depth of flavor to the dish. A luscious Sweet Miso glaze beautifully complements the salmon, enhancing its natural richness with sweet and savory notes that elevate each bite.

Perfectly complemented by a crisp white wine, such as Sauvignon Blanc or a light-bodied Pinot Noir, this entrée promises a delightful dining experience that captures the essence of gourmet coastal cuisine.

Rs. 9,200

Aged Black Angus Filet Mignon 1816 inspired

Savor the exquisite tenderness of our Aged Black Angus Filet Mignon, expertly aged to enhance its rich flavor and melt-in-your-mouth texture. Grilled to your desired doneness, this premium cut is plated alongside a luxurious Truffled Pea Mash, combining the sweetness of fresh peas with the earthy undertones of truffle oil for an unforgettable complement.

Drizzled with a decadent Cognac and green pepper sauce, this dish delivers a bold, piquant flavor profile that perfectly balances the richness of the filet.

A Cabernet Sauvignon classic choice, its bold tannins and rich fruit flavors beautifully enhance the filet's taste or a full-bodied aged Chardonnay can offer a nice contrast with its buttery texture and crisp acidity, complementing both the filet and the truffle mash.

Rs. 12,000

DESSERT

English Sherry Trifle "1751"

A cornerstone of English dessert tradition, the sherry trifle became popular in the mid-18th century. It features layers of biscuits soaked in sherry, custard, and a whipped syllabub froth, creating a decadent and boozy treat.

Rs. 3,000

Victoria Sponge Cake "1843"

Named after Queen Victoria, this sponge cake was originally filled with jam. Modern versions may include cream, but we stay true to tradition with a simple dusting of powdered sugar on top.

Rs. 2,600

Brown Bread Ice Cream "1808"

Dating back to 18th-century London, this nostalgic ice cream blends the textures of brown bread with rich, creamy ice cream, offering a delightful link between history and modern indulgence.

Rs. 2,600

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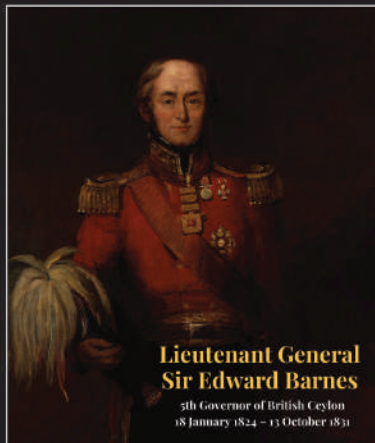


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SIR EDWARD BARNES AND THE GRAND HOTEL, NUWARA ELIYA

Sir Edward Barnes, a distinguished British Army officer and the 5th Governor of Ceylon from 1824 to 1831, played a pivotal role in the development of Nuwara Eliya. His love for the cool climate and serene landscapes of the region led him to establish a residence here, laying the foundation for Nuwara Eliya's transformation into a popular hill station. The Grand Hotel, once his private mansion, stands as a symbol of his legacy.

Under his governance, Barnes initiated infrastructure projects that boosted Ceylon's economy, particularly through the expansion of coffee and tea plantations. His connection to The Grand Hotel and Nuwara Eliya reflects his vision of the area as a retreat for British elites, which endures today as a cherished destination.

This 5-course degustation menu honours Sir Edward Barnes' lasting influence, merging colonial history with modern culinary innovation.