

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.

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.

and

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.

OR

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.

and

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.

OR

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.

and

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

This famous dish was created by the celebrated French chef Alexis Soyer at the Reform Club in London. Known for its sweet and tangy sauce, the lamb cutlets remain a signature dish. We pair it with caramelised cauliflower purée and crispy pommes galette for a well-rounded meal.

OR

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

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

Inspired by the hunting traditions of British-ruled Ceylon, this dish honours Sir Edward Barnes' love for wild boar. Our Black-Foot Pork Chops are wood-grilled and served with a classic Sauce Robert, complemented by peach compote and delicate Pommes Duchesse.

OR

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

In colonial times, hunting birds was a popular pastime among British officials. Our modern interpretation of this tradition uses sous-vide techniques to ensure tender, juicy meat, paired with braised leeks and a zesty rhubarb tree tomato chutney.

OR

Chateaubriand 1822

The dish was linked to French author, statesman, and philosopher François-René de Chateaubriand, created by Chateaubriand's personal chef, Montmireil

Indulge in our exquisite Chateaubriand, expertly prepared from the finest centre cut of beef tenderloin. This sumptuous steak is known for its rich flavour and melt-in-your-mouth tenderness, making it a true delicacy for meat lovers.

Bordeaux (Red)

A classic choice, red Bordeaux wines, especially those made from Cabernet Sauvignon and Merlot, offer the structure and tannins needed to complement the richness of the beef.

Pinot Noir

For those who prefer a lighter red, a well-structured Pinot Noir can work beautifully. Its acidity and fruitiness can elevate the flavors of the meat while providing a refreshing contrast.

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.

and

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.

with

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.

Lamb	-	Rs. 25,000
Pork	-	Rs. 16,000
Fowl	-	Rs. 14,000
Chateaubriand	-	Rs. 48,000

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