

# PEARL SPECIAL

BANANA LEAF FEAST 37PP

*Sri Lankan spread served on a banana leaf -  
the warmth of the food releases the leaf's natural oils, infusing  
every bite with a subtle, earthy aroma*

White Rice

Oiled Banana Bell (Kesel Muwa)

Kale Salada

Polos (Jackfruit)

Del

Karavilla Sambol (Fried Bitter-melon)

Karavala Tempered

Papadum with Fried Chilli

Fish (Malu Ambul Thiyal)

Beetroot Curry

Cashew Curry

# SMALL BITES OF CEYLON

## **FRENCH FRIES 11** (GF,VO,DF)

Crispy, golden fries tossed in house-blended spices served with house sauce.

## **SPICED TUNA CUTLETS 17** (DF)

Four spiced tuna cutlets, golden-fried and served with house sauce.

## **BEEF BONE MARROW ROAST 26**

Slow-roasted beef marrow served with garlic and olive oil toast.

## **LIMEBURNT CORN RIBS 14** (VGO,VO)

Grilled corn ribs with sweet garlic glaze, cracked pepper, and zesty lime, charred and juicy.

## **GOLDEN BUTTERED MUSHROOM 24** (VGO)

Crispy-fried oyster mushrooms tossed in our signature hot butter chilli.

## **CEYLON CHILLI CALAMARI** (DF)

Juicy squid glazed in Lankan butter fry sauce - bursting with coastal flavour.

Entrée size 16/ Full size 26

## **LANKAN LIME CRAB 28** (DF)

Golden-fried softshell crab, finished with garlic and a squeeze of lime.

## **GARLIC POPCORN CHICKEN 27** (DF)

Battered boneless chicken served with curry leaves and fried crispy garlic.

## **BETEL LEAF PRAWN BITES 22** (DF)

Crispy coconut crumbed prawn served on fresh betel leaf, finished with vibrant mango chutney

# FIELD & FLAME

## **CEYLON FLAME LAMB CHOPS 36** (GF)

Flame grilled lamb chops served with fries, salad mix, and cooling mint sauce.

## **SCOTCH FILLET STEAK 53** (GF)

Char-grilled Scotch Fillet steak with crispy fries, fresh salad, and our bold Sri Lankan pepper mushroom sauce.

## **CREAMY BAKED CHICKEN 32** (GF)

Creamy slow baked Chicken Maryland served with fragrant Tempered Rice.

## **CHILLI GARLIC PRAWN PASTA 29**

Creamy linguini with juicy chilli-garlic prawns and cherry tomatoes.

## **CHILLI TOFU 28** (V)

Salted chilli marinated Tofu served with Tempered Rice.

## **GINI DEVILLE SEAFOOD MIX 48**

Blue swimmer crab, calamari, and shrimp tossed in our fiery devilled sauce.

## **SRI LANKAN TEMPERED PRAWN 29** (GF)

Chilli-glazed prawns with tempered rice, salad, and house chilli paste.

\*choice of mild or spicy

# KOTTHU

Sri Lanka's iconic street food, born on the streets of Colombo, chopped and sizzled to rhythm - now on your plate, bold and hot.

## LAMB SHANK KOTTHU 36 (DF)

Kotthu crowned with a fall-off-the-bone lamb shank

## CHICKEN KOTTHU 27 (DF)

Includes Egg and Chilli Paste

## MIX SEAFOOD KOTTHU 37

Served with Prawns, Soft-shell Crab, Cuttlefish; includes EGG and Chilli Paste

## BEEF KOTTHU 28 (DF)

Diced beef curry tossed through our Kotthu mix, includes Egg and Chilli Paste

## PORK KOTTHU 27 (DF)

Juicy pork embedded into our Kotthu mix

## VEGETABLE KOTTHU 22

Kotthu mixed with spiced veggies and egg served with Chilli Paste

## VEGAN KOTTHU 21

Kotthu mixed with spiced veggies and served with Chilli Paste

## STRING HOPPER KOTTHU BIRIYANI 36

Wok Shredded Ghee Biryani String Hoppers served with grilled chicken Maryland, Onion raita, Mint chutney and Chicken gravy

### ADD ONS:

CHICKEN CURRY 10 CHICKEN DEVILLE 11

PORK CURRY 11 PORK DEVILLE 12

CHILLI PASTE 4 PAPADUM 2

# RICE & CURRY

## NASI GORENG 32

Smoky prawn fried rice with a crispy egg and chilli paste, served with Chicken Skewers — fiery, rich, and full of wok-kissed flavour.

## COLOMBO FRIED RICE 29

Bold fried rice with Chicken Deville, prawn crackers, and house chilli paste.

## EXPRESS LUNCH 19

Served only from 11am -3pm on weekdays

Pick your choice of meat served with two veggie dishes

## CLASSIC RICE AND CURRY 24

Pick your choice of Meat served with three veggies and one condiment

### ADD ONS

CHICKEN CURRY 10    CHICKEN DEVILLE 11

PORK CURRY 11    PORK DEVILLE 12

FISH AMBUL THIYAL 11    BEEF CURRY 13

CASHEW CURRY 9    EGGPLANT MOJU 8

DEVILLED POTATOES 9    PARIPPU 9

PAPADUM 2    CHILLI PASTE 4

# ROAST PAAN PLATES

Crispy, golden Sri Lankan bread brushed with garlic butter — perfect for scooping, dipping, and wiping your plate clean.

## CRAB AND CRUST 36

Blue swimmer crab cooked in a rich, finger-licking gravy, served with crispy roast paan and our house Pol Sambol.

## LAMB SHANK ROAST PAAN 32 (DF)

Slow-cooked lamb shank, rich and tender, served with roast paan and our house Pol Sambol.

## KIRI HODHI SALMON ROAST PAAN 31

Seared salmon resting on a silky coconut-spice kiri hodhi with asparagus, served with Pol Sambol.

## CHILLI TOFU ROAST PAAN 24

Salted chilli marinated Tofu served with coconut roti and Kata Sambal

# POL ROTI

Thick, hand-pressed Sri Lankan flatbread made with coconut — crispy on the outside, soft in the centre, and perfect for soaking up gravy.

## PORK POL ROTI 27

Melt-in-your-mouth pork in a creamy, spiced gravy, served with warm pol roti and Kata Sambol.

## CHICKEN POL ROTI 27

Juicy chicken simmered in a creamy, spiced curry, with coconut roti and Kata Sambal

## CHILLI TOFU POL ROTI 24

Salted chilli marinated Tofu served with coconut roti and Kata Sambal

# DESSERT

## **WATTALAPPAN 16**

A classic delight: sweet coconut melt with golden jaggery.

## **BISCOFF PUDDING 14**

Silky biscoff cream with caramel warmth.

## **CARAMEL PUDDING 12**

Soft, caramel, creamy, and sweet like home.

## **PAANI CAJU ICE CREAM 10**

Cashew, palm treacle, creamy bliss.

# KIDS

## **CHICKEN TENDERS 14**

Served with French Fries

## **CREAMY PASTA 16**

## **NUTELLA ROTI 13**

## **BISCOFF ROTI 13**

# DRINKS



## Ceylon Tea

☉ Classic Sri Lankan Milk tea (කිරි තේ)	16
☉ Ginger Black Tea	7
☉ Ceylon Spiced Tea	9
☉ Jasmin Green Tea	7

## Coffee

Espresso	4	Double Espresso	7
Latte	5	Long Black	5
Americano	5	Flat White	5
Mocha	6	Babyccino	5
Ice Coffee	7		

### Addons

Alternative Milk - Almond, Soy, Skim, Oat	+1
Extra Shot	+1
Syrup - Vanilla, Caramel, Hazel nut	+1

## Milk Shake

Strawberry / Chocolate / Vanilla / Caramel	9
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## Fresh Juice

Mango / Pineapple / Apple / Orange	8
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## Mocktails

Smoked Wood Apple Sour	14
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A smoky, tangy burst of woodapple and tamarind, sweetened with jaggery and kissed with cinnamon

Ceylon Sunset	12
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Tropical mango and passionfruit muddled with topped with coconut water for a refreshing island escape

Passionfruit Paradise	11
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Bright passionfruit and lemon mingled with fresh mint for a cool, tropical delight

Tropical Sunrise	13
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Vibrant layers of pineapple, mango, and grenadine create a sweet, tangy sunrise in every sip







Lemon Lime Bitters	10
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Sparkling lemon and lime layered with aromatic bitters

## Soft Drinks

Coke /Coke Zero / Sprite / Lemonade / Soda	7
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## Cocktails

-  **Pink Skies** 21  
Velvet blackcurrant liqueur and bright lime entwined with vodka and the smooth allure of egg white
-  **Arugam Bay Waves** 27  
Bright pineapple and citrus liqueur mingle with gin and egg white, accompanied by a spirited tequila shot on the side
-  **Coco Lush** 22  
White rum meets coconut cream and pineapple in a bright twist of lime.
-  **Guava Muse** 24  
An energizing mix of rum, guava, and Red Bull
-  **Mango Mirage** 21  
Tequila, mango, and lime shaken with grapefruit, kithul, and a hit of chilli for a sweet-spicy thrill
-  **Arrack Espresso** 21  
Arrack and coffee entwined with Baileys, capturing the warmth and rhythm of Ceylon nights

## Beer 330ml

- Lion Lager** 14  
**Lion Strong** 16  
**Lion Stout** 16

## Gin 30ml

- Rockland Colombo 8** 18  
Spiced with Ginseng - This gin offers citrusy coriander, warming ginger, and gentle spice from curry leaves and ginseng, rounded by sweet cinnamon and liquorice.
- Rockland Colombo 9** 18  
Spiced with Dilmah Tea - crafted with **nine botanicals** and infused with **black tea** and bergamot peel, this light, floral gin offers a refreshing citrus lift and gentle tea aroma for a smooth, elegant finish.

## Arrack

- DCSL Double Distilled** 23  
**100% pure coconut arrack**, double distilled for strength and purity, handcrafted in small batches at a sustainable green distillery. Smooth, refined, and distinctly Sri Lankan.

Served with Coke, Sprite, Soda, Tonic free of charge

## Spirits

30ml

- |                                |    |                                  |    |
|--------------------------------|----|----------------------------------|----|
| Jack Daniel's Old No.7         | 13 | Highland Park Single Malt Scotch | 24 |
| 1792 Bourbon                   | 18 |                                  |    |
| Johnnie Walker Black Label     | 11 | Hennessy Cognac                  | 20 |
| Johnnie Walker Gold Label      | 21 | Chatelle Napoleon VSOP Brandy    | 16 |
| Johnnie Walker Blue Label      | 35 | Smirnoff                         | 11 |
| Glenfiddich Single-Malt Scotch | 19 | VA King Coconut Tambili Vodka    | 20 |

Served with Coke, Sprite, Soda, Tonic free of charge

## Palm Wine/Toddy - 6

### SHAKTHI Coconut Toddy - 330ml can

Made from pure fermented sap of the **Sri Lankan kithul palm**, this sparkling toddy captures the island's wild sweetness and tropical soul 17

## Red Wine



- George's Folly 'Pie in the Sky' Shiraz, Fleurieu Pen.14 South Australia** 45
- Henschke Keyneton Euphonium, Barossa Valley, Australia** 17 85

## White Wine

- Tim Adams Clare Valley Pinot Gris** 13 45  
**Kendall Jackson Vintner's Reserve Chardonnay** 15 70

## Rosé

- Chateau La Seigneurie Rose 'AOP'. Provence, France** 12 35

## Champagne

- Veuve Rozier Champagne Brut NV. Champagne, France** 12 35