

BEVERAGES

CEYLON TEA

Served in Teapots

CLASSIC SRI LANKAN MILK TEA (කිරි තේ) 12

Tastes like home — every Sri Lankan morning in a cup.

CLASSIC BLACK TEA 6

Ceylon Dimbulla high-grown Black Tea (Sri Lanka)

GINGER BLACK TEA 7

Ceylon Uva Black Tea, Ginger Root (Sri Lanka)

ORANGE BLACK TEA 6

Ceylon Uva Black Tea, Orange Peel (Sri Lanka), Safflower Petals (Poland),
Orange Oil (Australia)

CEYLON SPICED TEA 9

Ceylon Black Tea, Cinnamon, Cloves, Ginger, Pepper, Cardamom, Nutmeg
(Sri Lanka)

Green/Herbal

JASMINE GREEN 7

Ceylon GP Green Tea, Jasmine Buds (Sri Lanka), Jasmine Oil (Germany)

GREEN VELVET 7

Pure Ceylon Uva Green Tea

EARL GREY 6

Ceylon Uva Black Tea (Sri Lanka), Cornflower Petals (Egypt), Bergamot Oil
(Australia)

PEAR & ROSE GREEN 7

Ceylon GP Green Tea, Rose Petal (Australia), Pear Oil (Australia)

MOCKTAILS

SMOKED WOODAPPLE SOUR 13

A smoky, tangy burst of woodapple and tamarind, sweetened with jaggery and kissed with cinnamon

CEYLON SUNSET 12

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

PINEAPPLE GINGER ELIXIR 11

A zesty, spiced blend of pineapple and ginger, softened by honey and coconut water for a smooth, vibrant finish

PASSIONFRUIT PARADISE 9

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

TROPICAL SUNRISE 9

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

DRAGONFRUIT MONSOON 12

Juicy dragonfruit — vibrant, fizzy, and as refreshing as a monsoon rain.

VIRGIN MARGARITA 9

Fresh lime and citrus, lightly salted and chilled — a vibrant, alcohol-free take on the classic

LEMON LIME BITTERS 7

Sparkling lemon and lime layered with aromatic bitters

COFFEE

ESPRESSO (SHORT BLACK) 4

DOUBLE ESPRESSO 5

LATTE 5

LONG BLACK 4

AMERICANO

FLAT WHITE 5

CAPPUCCINO 5

MOCHA 6

BABYCCINO 4

ICED COFFEE 5

EXTRA

Decaf +0.5

Soy/Almond milk +0.5

Vanilla, Caramel, Hazelnut syrup +0.2

FOOD

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 9

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

SPICED TUNA CUTLETS 13

Three 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 13

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

GOLDEN BUTTERED MUSHROOM 18

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

CEYLON CHILLI CALAMARI

Juicy squid glazed in Lankan butter fry sauce - bursting with coastal flavour
Entrée size 16/ Full size 26

LANKAN LIME CRAB 22

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

FIRE FRIED HANDALLO 16

Anchovies flash-fried with dried chilli, garlic, and curry leaf — a crackling Lankan classic with a citrus kick.

MAINS

FIELD & FLAME

CEYLON FLAME LAMB CHOPS 29

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

PORTERHOUSE STEAK 38

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

CHAR-GRILLED RIBEYE STEAK 49

Char-grilled ribeye steak with crispy fries, fresh salad, and our signature Sri Lankan pepper mushroom sauce.

CHILLI GARLIC PRAWN PASTA 27.5

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

SMOKEY BEEF RAGU 28

12-hour slow-cooked beef brisket in a deep Napoli sauce with cracked black pepper.

ASIAN SALAD 16

Coriander and rockets, creamy cheese, and sesame dressing.

*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.

VEGETABLE KOTTHU 21

Kotthu mixed with spiced veggies

CHICKEN KOTTHU 27

Includes Egg and Chilli Paste

LAMB SHANK KOTTHU 36

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

BEEF KOTTHU 28

12-hour slow-cooked brisket tossed through our Kotthu mix, includes Egg and Chilli Paste

PORK KOTTHU 27

Juicy pork embedded into our Kotthu mix

MIX SEAFOOD KOTTHU 37

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

ADD ONS:

CHICKEN CURRY 6.5 CHICKEN DEVILLE 7

PORK CURRY 7 PORK DEVILLE 8

CHILLI PASTE 2 PAPADUM 1

RICE & CURRY

NASI GORENG 28

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

COLOMBO FRIED RICE 26

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

CLASSIC RICE AND CURRY

A rotating selection of home-style Sri Lankan curries and rice

White Rice 4.5

Tempered Basmathi Rice 6

ADD ONS

CHICKEN CURRY 6.5 CHICKEN DEVILLE 7

PORK CURRY 7 PORK DEVILLE 8

FISH AMBUL THIYAL 7 CASHEW CURRY 7

RICE 4.5 EGGPLANT MOJU 5

DEVILLED POTATOES 4 CHILLI PASTE 2

PAPADUM 1 PARIPPU 5

ROAST PAAN PLATES

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

LAMB SHANK 34

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

CRAB AND CRUST 33

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

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 24

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

CHICKEN POL ROTI 24

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

FROM THE ISLAND WATERS

GINI DEVILLE SEAFOOD MIX₄₈

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

SRI LANKAN TEMPERED PRAWN ₂₉

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

KIRI HODHI SALMON ₃₇

Seared salmon resting on a silky coconut-spice kiri hodhi with asparagus,
served with tempered basmati rice.

CALAMARI SALAD ₂₄

Crisp calamari on rocket leaves with parmesan and house sauce — fresh, salty,
and made for the tropics

DESSERT

TIRAMISU 14

Creamy. coffee layers, pure indulgence.

GOLDEN MANGO SAGO 12

Tropical mango, coconut sago, island chill.

CARAMEL PUDDING 12

Soft, caramel, creamy, and sweet like home.

PAANI CAJU ICE CREAM 9

Cashew, palm treacle, creamy bliss.

KIDS

CHICKEN TENDERS 14

Served with French Fries

CREAMY PASTA 16

NAPOLI PASTA 16

NUTELLA ROTI 13

BISCOFF ROTI 13