

# “The Symphony of Spices” Sri Lankan Food Festival 2026

## Soups

Curried Dhal Soup (Slow-simmered lentils infused with aromatic Sri Lankan spices)  
Mulligatawny Soup (Spicy chicken and vegetable soup)  
Served with our specialty freshly baked breads and butter

## Cold Buffet

Natural steamed prawns  
Shrimp salad with mango pickle  
Green-lipped mussel salad with celery  
Mung Mallow salad (green gram with coconut and mustard)  
Beetroot salad with red onion  
Wambatu salad (eggplant and red onion salad)  
Pineapple, tomato and onion salad  
Antipasto platter with spicy roasted chicken, condiments and sauces  
Whole poached salmon with coconut cream, tempered mustard seeds and curry leaves  
Selection of Sri Lankan condiments and pickles, including:  
Sinhala Achcharu, Malay Pickle and Mango & Pineapple Pickle

Pittu Station String Hoppers, Katta Sambol, Seeni Sambol, Pol Mallung, Fried Chillies

## Roast & Carvery

Spicy Sri Lankan-style slow-roasted leg of lamb with minted jus

## Chef's Live Cooking Selection

Appam – Rice Flour Hoppers (Pancakes)  
Condiments: Fried egg, Curry sauce, Coconut sambal

## Hot Buffet

Devilled pork with onion and capsicum  
King chicken curry (sandalwood-flavoured chicken curry)  
Beef medallions with tempered mushrooms and black pepper jus  
Fish Ambulthiyal (sour fish curry)  
Tempered potatoes  
Polos Ambul (green jackfruit curry)  
Mango curry  
Red lentil stir-fry  
Yellow rice  
Kottu Roti (shredded Sri Lankan roti cooked with egg and vegetables)  
Sri Lankan beef stew with roasted spices and tomato  
Vegetable biryani (flavoured spiced rice with vegetables)

## Desserts

Watalappam (coconut custard pudding)  
Weli Thalapa (rice flour, coconut milk & sugar)  
Sri Lankan-style gin & tonic jelly  
Kiri Pani (curd with treacle)  
Coconut toffee, Milk toffee  
Biscuit pudding, Crème caramel  
Pineapple gateau, Red velvet cake  
Sago pudding with mango  
Sri Lankan-style bread pudding with custard  
New Zealand Cheese selection with salted crackers, dried fruit and nuts

## Chocolate Fondue Station

With assorted melon, grapes and marshmallows

## Ice Cream Cart

Selection of flavoured ice creams & sorbets with cones

To finish freshly brewed coffee and a selection of Dilmah teas, including herbal infusions