



Villa Karamoja Menu

Breakfast

Tropical fresh fruit platter or fruit salad (vg)

Fresh buffalo mee kiri (yoghurt) with sweet palm syrup (vg)

Sri Lankan breakfast

Sri Lankan omlette

Homemade hoppers

(Sri Lankan pancakes made with rice flour and coconut milk, served with fresh coconut sambol, lime and spices) (vg)

Delicately spiced potato curry

Porridge

English breakfast



Suitable for children

Hopper served with banana and sweet palm syrup (vg)



Selection of teas and coffee

Additional lunches and dinners can also be agreed with our in-house chef Prasad for a price of Rs. 6,000 per meal, excluding the cost of the ingredients.

We use only local produce and fresh spices.

Please inform us in advance of any allergies, dietary requirements or special occasions.



Local specialties

Sri Lankan curry and rice (vegetable, prawn, chicken or fish)

served with:

Seasonal vegetables (ochre, beetroot, brinjal, carrot, loofa beans, potato, bitter gourd, winged beans)

Dhal

Papadums

Mango chutney

Coconut sambol

Cucumber with coconut

Carrot with coconut

Tandoori chicken, rice, salad with satay sauce

Nasigoreng (chicken or prawns)

Prasad's specialty chicken with cashew nuts and rice

Sliced fish with chilli sauce and rice

Prasad's spicy rice, tomato, onion, cucumber salad (vg)



Less spicy dishes (suitable for children)

Chicken with soy, honey, and rice

Marinated soy fish steaks cooked with sherry

Chicken or pork with aubergines in fragrant sauce

Chicken, pork or prawn chow mein

Roast chicken with Prasad's homemade gravy, roast potatoes and vegetables

Spaghetti carbonara, pesto, or bolognaise

Chapati roti wrap – chicken or vegetable (with mustard or mayonnaise and roasted vegetables)



Salads (served with bread or coconut rotis)

Seasonal leaves, tomato, cucumber with mustard dressing (vg)

Tomato, olive oil, parsley and coriander salad (vg)

Carrot, grated coconut, onion, green pepper and lime salad (vg)

Potato salad (vg)

Tuna and sweetcorn with mayonnaise (vg)

Seasonal leaves, tomato, cucumber with Prasad's lime and coriander dressing (vg)

Homemade fishcakes and salad



Soups (freshly made with seasonal vegetables)

Pumpkin

Mushroom

Chicken noodle



Charcoal barbeque, cooked in the villa gardens

Enjoy an atmospheric barbeque in the villa grounds prepared with fresh seafood from the local market, meat, chicken or vegetables to order

(Highly recommended – fish wrapped in banana leaves, served with Prasad's homemade bbq sauce)

