

PARADISE ROAD

**THE  
GALLERY  
CAFÉ**

## STARTERS

chicken liver pâté	1750
with garlic mushrooms and rye croute	
olive oil sautéed calamari rings	2250
with spicy tartar sauce	
baked crab	
crab meat cooked in mustard, white wine, cream on potato mash and steamed vegetables	
	starter 2750
	main 6250
smoked salmon terrine	4500
with dill caper cream cheese	
batter fried whitebait	1750
with garlic aioli	
spanish garlic prawns	2250
with parsley and fresh bread	
onion, thyme and goat cheese tart (v)	1750
roasted cauliflower (v)	1800
with cheese sauce, tahini and toasted cashew nuts	

## SOUPS

chicken mulligatawny	1100
spiced chicken, vegetable and coconut milk soup with a spoon of rice	
sri lankan fish head soup	995
curried seer fish head in rich aromatic tomato based soup	
gazpacho (v)	1450
chilled tomato soup with lavosh	
sweet pumpkin soup (v)	1100
with basil pesto	
cream of gotukola (v)	1100
centenella leaves & coconut cream soup with garlic toast	

## SALADS

caesar salad	
iceberg lettuce with choice of bacon / spicy prawns / tandoori chicken	
	starter 2900
	main 3450
chargrilled chicken	2250
with green papaya salad	
chargrilled beef	6500
with green papaya salad	
quail egg salad	1750
with rocket, baby spinach, anchovies and italian dressing	
mediterranean salad – chicken	2600
chickpeas, tomato, cucumber, onions, raisins, fresh basil and toasted cashew nuts with honey mustard vinaigrette	
mediterranean salad – vegetarian	1700
chickpeas, tomato, cucumber, onions, raisins, fresh basil and toasted cashew nuts with honey mustard vinaigrette	
broccoli and avocado salad (v)	2450
with lime and honey vinaigrette	
tomato and mozzarella (v)	2500
with fresh basil pesto	
mixed salad	1500
with passion fruit and balsamic dressing	

## MAINS - MEAT

paradise road super burger beef burger with bacon, fried egg, cheddar and parmesan cheese, caramelised onions, lettuce, mayonnaise and hand cut fries	3600
malacca fried rice with prawns, pork and fried egg	3500
spaghetti bolognaise	2500
spaghetti with beef and pork meatballs in tomato sauce topped with sour cream and crispy onion rings	2750
mediterranean sizzling beef fillet with green peppercorns, rosemary and choice of hand cut fries / potato mash / bread	9500
grilled sirloin steak with choice of potato mash / hand cut fries green salad / steamed vegetables béarnaise / hollandaise / green pepper / garlic butter sauce	9500
grilled fillet steak with choice of potato mash / hand cut fries green salad / steamed vegetables béarnaise / hollandaise / green pepper / garlic butter sauce	12000
rack of lamb with crushed baby potatoes and salsa verde	14500
grilled lamb cutlets with choice of potato mash / hand cut fries green salad / steamed vegetables béarnaise / hollandaise / green pepper / garlic butter sauce	14000
pan-fried calves liver in red wine sauce with potato mash, crispy bacon and apple sauce	3500
parmesan-crusteD pork schnitzel with creamy fettuccine and goan vindaloo sauce	2750
roast pork with mustard sauce potato mash, steamed vegetables, apple sauce and crackling	3750

## MAINS - POULTRY

coq au vin chicken, bacon and mushroom cooked in red wine, topped with puff pastry, served with potato mash and green salad	3500
lemongrass and ginger chicken with potato and spinach mash	2500
bacon cream cheese filled chicken breast with potato mash and salad	3000
indian butter chicken with raita, chapatti and salad	2500
phad thai (s) thai rice noodles with chicken, prawns and egg	3500
nasi goreng (s) indonesian rice with chicken, prawns, shredded omelette, vegetables, peanuts and sambal oelek	3500
pan-fried duck breast with cherry cranberry sauce, potato mash and rocket	4950

## MAINS - FISH

beer battered fish and chips with hand cut fries, tartar sauce and green salad	2950
fettuccine with smoked salmon	5750
fettuccine with lobster and prawn with a dash of chilli	3750
seafood risotto with prawns, calamari and fish	4500
pan-fried modha on crushed potatoes with lemon and caper butter	3250
curried coconut crusted modha with potato garlic mash and orange lemon saffron sauce	3250
tuna stacks on chargrilled aubergine, tomato, basil, mozzarella and salsa verde	3500
pan-fried seer with coconut risotto, curried apple sauce and ratatouille	4950
tandoori marinated/pan seared salmon with pesto risotto and root vegetable crisps	6500
grilled garlic jumbo prawns with hand cut fries, garlic butter and choice of green salad / steamed vegetables	5500

## SRI LANKAN RICE AND CURRY

tamarind beef curry with rice, lentil curry, brinjal pahi, cucumber raita and gotukola sambol	2500
beef smore slow cooked sri lankan beef stew with rice, lentil curry, cucumber raita and gotukola sambol	2750
black pork curry with rice, lentil curry, brinjal pahi, cucumber raita and gotukola sambol	2750
prawn curry with rice, sautéed kang kung, cucumber raita and onion sambol	3250
mustard fish curry with rice, lentil curry, brinjal pahi, cucumber raita and gotukola sambol	2500

## MAINS - VEGETARIAN

spaghetti with black olives and feta	1950
spinach crêpes with mushroom blue cheese filling and tomato concassé	1950
chilli-salt crumbed tofu with stir-fried broccoli and mushrooms	2200
spinach gnocchi with ricotta, parmesan, toasted cashew nuts, burnt butter and sage	2250
champagne risotto with broccoli and mushrooms	3500
feta and black olive ravioli with pesto cream sauce and sundried tomato concassé	2250
phad thai thai rice noodles with stir-fried vegetables and egg	2250
nasi goreng indonesian rice with vegetables, crispy fried tofu, shredded omelette, peanuts and sambal oelek	2250

sweets

## SWEETS

paradise road chocolate cake	1100
chocolate cashew nut cake with chocolate ganache and choice of whipped cream / homemade vanilla bean ice cream	
chocolate nemesis	995
light baked chocolate mousse with peach coulis and whipped cream	
chocolate mousse	1750
with jameson irish whisky and baileys irish cream	
mocha pot	1250
dark, rich chocolate and coffee mousse topped with whipped cream	
chocolate walnut brownie	1250
with homemade vanilla bean ice cream and toffee sauce	
double chocolate cheesecake	1750
dark and white chocolate cheesecake with crème anglaise	
via paradiso	1750
layers of meringue, coffee liqueur-soaked cake, tiramisu cream, chocolate ganache and black cherries	
tiramisu	1950
layers of kahlua-soaked cake and mascarpone cream dusted with cocoa	
lemon meringue pie	925
baked lemon custard in a biscuit crust with meringue topping	
passionfruit meringue pie	925
baked passionfruit custard in a biscuit crust with meringue topping	
dulce de leche cheesecake	1800
caramel cheesecake with toffee sauce and whipped cream	
carrot and pineapple cake	925
with cream cheese and lime frosting	
pecan pie	1600
with choice of whipped cream / homemade vanilla bean ice cream	
paradise road banana split	1250
homemade jaggery and coconut ice cream with sliced banana, whipped cream, treacle and a sprinkle of toasted cashew nuts	
crème brûlée	995
baked vanilla custard with burnt sugar topping	
jaggery crème brûlée	1250
baked jaggery custard with burnt sugar topping	
strawberry sundae	1200
homemade strawberry red wine ice cream with mascarpone, fresh strawberries soaked in red wine and almond praline	
jaggery sundae	1250
homemade palm sugar ice cream with bombai muttai (palm sugar floss)	
fresh strawberries and whipped cream	1250
with brown sugar	
tropical fruit platter	1250
with passionfruit and white wine dip	
old fashioned trifle	1250
layers of cake, fruit, jelly, vanilla custard and whipped cream	
pineapple mango sorbet	1200
with passion fruit ice cream	
traditional bread pudding	1250
with brandied sultanas, toasted nuts, topped with lyle's golden syrup and cream	

**homemade ice cream**

belgian chocolate ice cream	1000
coffee ice cream	1000
coconut ice cream	1000
jaggery ice cream	1000
yoghurt ice cream	1000
vanilla bean ice cream	1000
cinnamon ice cream	1000
strawberry red wine ice cream	1000
passion fruit ice cream	1000
toppings	350
chocolate sauce	
chopped cashew nuts	
toffee sauce	
whipped cream	
almond praline	
bombai muttai (palm sugar floss)	

wines



## WHITE WINE

sauvignon blanc-wishbone - new zealand extremely aromatic, with hints of grapefruit, tropical fruit and freshly cut grass	12500
sauvignon blanc-nederburg - south africa lemongrass and tropical fruit aromas with hints of lime and lovely herbaceous flavours	13100
sauvignon blanc-valdivieso - chile crisp and refreshing with lemon and lime flavours together with a steely mineral quality	11700
semillon sauvignon blanc- sandalford margaret river - australia perfumed bouquet of fresh gooseberry and passion fruit	14500
riesling-jacobs creek - australia crisp and elegant with lime and zesty fruit flavour	12000
riesling-penfolds koonunga hill - australia enticing bouquet of zesty lemon, vibrant lime, and delicate floral notes	16500
pinot grigio, doc delle venezie - italy floral and citrus aromas and hints of spice	12600
chardonnay-valdivieso - chile aromas and flavours of ripe citrus fruit, orange rinds, pineapple with a slight mineral character	11000
chardonnay-oyster bay - new zealand fresh and vibrant with aromas of white peach, crisp citrus, a touch of oak	13500
grüner veltliner-domäne gobelsburg - austria stone fruit character with summery nuances in the background featuring herbs and spices	12750

## WHITE BY THE GLASS

sauvignon blanc-nederburg - south africa	3500
sauvignon blanc-valdivieso - chile	3000
riesling-jacobs creek - australia	3000
riesling-penfolds koonunga hill - australia	3350
chardonnay-valdivieso - chile	2350
chardonnay-oyster bay - new zealand	2900

## CHAMPAGNE

taittinger brut réserve - france 750ml	28950
taittinger prestige rosé - france 750ml	32750
veuve clicquot - france 750ml	46950

## SPARKLING WINE

prosecco brut-cave des rois - italy lively aromas of intense wine fruits	15600
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## ROSÉ

calvet rosé d'anjou - france red fruit notably strawberries, raspberries and redcurrants, rose petals, fruit drops and a good, fresh finish	14700
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## ROSÉ BY THE GLASS

calvet rosé d'anjou - france	3800
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## RED WINE

pinot noir-dark horse - californian bright, smooth featuring fruit and floral notes balanced with light oak and hint of spice	11500
pinot noir-punt road - australia aromas of dark cherry and spice	18500
merlot-valdivieso - chile intense flavours of red fruits with notes of coffee, chocolate and spice coupled with smoky undertones	10500
shiraz-sandalford margaret river - australia aromatic five spices, mocha and ripe blackberries	14500
cabernet sauvignon-valdivieso - chile rich berry fruit aromas and sweet spices, coffee, chocolate and vanilla	10800
cabernet sauvignon-wyndham estate - australia black cherry and plum spice with vanilla toast	12900
chianti docg-ducato - italy warm and mature red fruits, violet flowers and black cherries with a savoury and mineral aftertaste	15000
kadette-kanonkop - south africa ripe berries, mocha and dark chocolate flavours	12450
malbec-santa julia organic - argentina aromas of brambleberries, blueberries, dark cherries, mushrooms and clay	10750

## RED BY THE GLASS

pinot noir-dark horse - californian	2800
pinot noir-punt road - australia	3750
merlot-valdivieso - chile	2950
carbnet sauvignon-valdivieso - chile	2700

beverages

**THE GALLERY BAR SIGNATURE COCKTAILS**

amaretto sour	2750
amaretto, lime juice, dash of sugar	
dr. feelgood	2750
vodka, homemade ginger beer, hint of grenadine	
frozen strawberry margarita	5500
tequila, triple sec, strawberries, sugar	
margarita - frozen or on the rocks	3600
tequila, triple sec, lime juice	
passion in paradise	2750
arrack, lime juice, sprite and bitters	
tamarind chilli martini	3600
vodka, tamarind juice, amaretto, chilli	
tamarind chilli margarita - frozen or on the rocks	3600
tequila, tamarind extract, sugar	
melon cucumber-tini	1900
vodka, melon liqueur, dash of lime	
frozen gin and tonic	3400
gin, lime juice, sugar, tonic	
frozen passion fruit arrack daiquiri	2750
arrack, passion fruit juice, lime	
espresso martini	3750
vodka, kahlúa, shot of espresso	
liquid chocolate	2495
baileys, gin, cockburns, coconut cream	
chai martini	3900
bourbon, chai spirit, hint of soda, cinnamon stick	
spicy pineapple margarita	2300
arrack, cointreau, fresh pineapple juice, lime juice	

**COCKTAILS**

aperol spritz	5500
aperol, white wine, soda, orange slice	
B-52	3980
Kahlúa, baileys, cointreau	
bloody mary	3600
vodka, tomato juice, lime juice, condiments	
black russian	3600
vodka, kahlúa	
crossroads	2750
rum, watermelon juice, lemon and passion fruit juice topped with ginger beer	
cosmopolitan	3600
vodka, triple sec, cranberry juice, lime juice	
caipirinha	2750
cachaça, lime wedges, sugar	
dry martini	3850
gin, dry vermouth	
hendricks gin	4750
with cucumber and tonic	
harvey wallbanger	3850
vodka, galliano, orange juice	
long island iced tea	5500
gin, rum, tequila, vodka, triple sec, lime juice, coca cola	
mojito	2750
rum, mint, lime wedges, sugar, soda	
piña colada	3850
rum, malibu, pineapple juice, coconut cream	
singapore sling	4750
gin, cherry brandy, lime juice, sugar syrup, soda	
tequila sunrise	3750
tequila, orange juice, grenadine	
whisky sour	2750
bourbon, lime juice, sugar syrup	
green refresher	2750
vodka, limoncello, cucumber	

**MAINS | SWEETS | WINES | BEVERAGES | SNACKS**

10% SERVICE CHARGE PLUS GOVERNMENT TAX APPLICABLE

## MOCKTAILS

virgin piña colada	1250
pineapple juice, coconut cream	
virgin shirley temple	950
sprite with grenadine	
virgin frozen lime margarita	1250
lime juice, sugar syrup	
virgin frozen strawberry margarita	2100
strawberries, sugar syrup	
virgin colombo sunset	1250
orange juice, cranberry juice topped with sprite	
virgin mojito	1250
mint, lime, sugar and soda / sprite	
virgin pineapple margarita	1250
pineapple juice, sugar syrup	
virgin mary	1800
tomato juice, lime juice, condiments	
virgin cross road	1250
watermelon, passion fruit cordial and homemade ginger beer	
homemade ginger beer	1200

## BEER

tiger crystal 330ml	950
lion lager 625ml	1200
lion ice 325ml	800
carlsberg 330ml	850
carlsberg 640ml	1300
carlsberg premium smooth 330ml	950
heineken 330ml	1150
guinness 325ml	1000

## APERITIF 50ML

campari	2500
cinzano rosso/bianco	950
pernod	1500

## GIN, RUM, VODKA 25ML

colombo gin	1550
bombay sapphire	1550
tanqueray	1550
bacardi white	1050
bacardi gold	1550
malibu	1550
absolut mandarin	1550
smirnoff	1300
grey goose	1600

## SCOTCH REGULAR 25ML

j. w. red label	1550
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## SCOTCH PREMIUM 25ML

chivas regal	1750
dimple	1750
j. w. black label	1750

**MALT WHISKY 25ML**

glenfiddich 2750

**IRISH WHISKEY 25ML**

jameson 1550

**BOURBON WHISKEY 25ML**

jack daniel's 1550

jim beam 1550

**COGNAC REGULAR 25ML**

camus v.s. 1550

hennessy v.s. 3500

**COGNAC SUPERIOR 25ML**

hennessy x.o. 9995

hennessy v.s.o.p 4500

remy martin v.s.o.p 2995

**ARRACK – SRI LANKAN 50ML**

old reserve - premium arrack 950

old arrack 950

ceylon arrack 2950

**PORT 50ML**

cockburn's 1500

sandeman sherry 1500

**LIQUEURS 25ML**

cointreau 1750

tia maria 1500

galliano 1500

tequila 1800

kahlúa 1500

baileys irish cream 1500

apricot brandy 1500

melon liqueur 1500

amaretto 1500

crème de menthe 1500

crème de coco white 1500

crème de cassis 1500

grappa 1500

sambuca 1500

**CIGARETTES**

dunhill 5500

benson & hedges 5250

gold leaf 5000

## SOFT DRINKS

coca cola / sprite	650
coca cola zero	800
tonic / ginger beer / ginger ale	600
tonic / bitter lemon (can)	800
red bull	2000
tomato juice	1850
cranberry juice	2100

## SPARKLING WATER

san pellegrino 750ml	2250
soda 300ml	600
olu sparkling water 625ml	975

## MINERAL WATER

bottled natural mineral water 500ml	475
bottled natural mineral water 1000ml	625

## TEA AND COFFEE

choice of tea	1200
ceylon b.o.p/earl grey/nuwara eliya pekoe/ green tea with jasmine flowers/green tea/ mint tea/natural vanilla ceylon/prince of kandy	
iced tea	950
paradise road chai	1850
cardamom and cinnamon spiced milk tea	
coffee	1200
cappuccino	1300
mochaccino	1300
espresso	1250
double espresso	1500
café latte	1300
café macchiato	1300
a shot of espresso with foamed milk	
iced coffee	1300
with vanilla ice cream	
affogato	1500
vanilla ice cream with a shot of espresso	

## SPECIALTY COFFEE

irish coffee	3500
coffee with irish whisky and whipped cream	
jamaican coffee	2950
coffee with bacardi	
mexican coffee	2950
coffee with kahlúa	
hot chocolate	1550

## MILKSHAKES

vanilla/chocolate/banana	1500
coffee	1500
strawberry (fresh)	1850

## FRESH FRUIT JUICES

pineapple	1200
lime	950
papaya	950
watermelon	950
strawberry (seasonal)	1950
tangerine (seasonal)	1500
tamarind	950
mixed fruit	1350
lime and mint	950
lime and soda	1100



snacks

3pm - 6pm

## SNACKS...

<b>beef patties</b>	<b>1095</b>
<b>beef smore sandwich</b>	<b>1495</b>
<b>mini beef slider</b>	<b>1600</b>
<b>roast pork sandwich</b> with apple and mustard	<b>1295</b>
<b>chicken satay</b> with spicy peanut sauce	<b>1050</b>
<b>beer batter fried whitebait</b> with garlic aioli	<b>1450</b>
<b>batter fried cuttlefish</b>	<b>1295</b>
<b>batter fried prawns</b> with tartar sauce	<b>1975</b>
<b>vegetable patties (v)</b>	<b>995</b>
<b>chilli cheese toast (v)</b>	<b>1990</b>
<b>toasted garlic bread (v)</b>	<b>900</b>
<b>egg sandwich (v)</b> with green chilli and mayonnaise	<b>995</b>
<b>parmesan crumbed-fried</b> <b>oyster mushrooms (v)</b> with garlic aioli	<b>1550</b>
<b>batter fried onion rings (v)</b>	<b>995</b>
<b>devilled cashew nuts (v)</b>	<b>1695</b>
<b>hand cut fries (v)</b> with garlic aioli	<b>845</b>