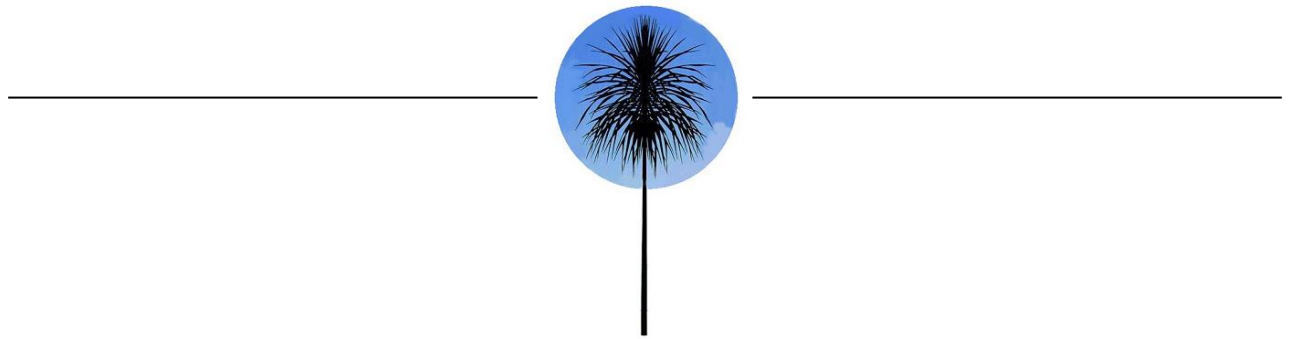


Dinner menu



Kalla Bongo Lake Resort – Hikkaduwa

(Kitchen open from 6 pm to 9 pm)



STARTERS

PUMPKIN SOUP

Creamy soup, finished with coconut gravy

Rs. 525

TOMATO SOUP

Served with croutons

Rs. 525

ONION PAKORA

Onion rings, deep-fried in tempura batter, with a touch of cumin

Rs. 525

VEGETABLE TEMPURA

Julienne of vegetables, deep-fried in tempura batter, sprinkled with a fresh soy sauce

Rs. 525

SUSHI-STYLE ROLLS

Small wraps of filo pastry, lettuce and prawns with a fresh sauce

Rs. 575

PRAWN COCKTAIL

Prawns on a fresh bed of finely chopped cabbage, dressed with cocktail sauce

Rs. 625



MAIN DISHES

-  **VEGETABLE CHOPSUEY** Rs. 1,950
Quickly cooked vegetables with a starch-thickened sauce, served with plain rice
Also available chicken or prawns (Rs. 1,450)
- SWEET & SOUR PRAWNS** Rs. 2,150
Battered chicken or prawns with a sweet & sour sauce, served with plain rice
Also available with chicken
-  **SRI LANKAN RICE & CURRY** (preparation time approx. 45 min.) Rs. 2,150
Selection of 6 dishes of the national dish of Sri Lanka
Make a choice of vegetarian, prawn curry, chicken curry or fish curry
- FRIED RICE** Rs. 1,950
Mixed with stir fried vegetables
Available as vegetarian meal or with chicken or as mixed fried rice
-  **CHICKEN CURRY** Rs. 1,950
Thai styled curry with aubergine, long beans, bell pepper, red pepper
Served with plain rice and a rôtí
-  **VEGETABLE GREEN CURRY** Rs. 1,950
Green curry with cashew nuts. Also available with chicken as well



Next dishes are served with vegetable

PRAWNS & PINEAPPLE

Pan-fried in butter with a touch of garlic, served with chips and salad

Rs. 2,275



MASALA PRAWNS

Indian prawn curry, served with plain rice

Rs. 2,250

FRIED FILLET OF TUNA

Medium fried and topped with a tomato salsa, served with potato garnish

Rs. 2,250

CORDON BLUE

Breaded fillet of chicken, filled with cheese and chicken ham, served with potato garnish

Rs. 2,450

SPAGHETTI

Carbonara (bacon) / Prawns /  Pomodoro (tomato)

Rs. 2,150

SERVED IN SEASON (DECEMBER – MAY) | *PLEASE CHECK AVAILABILITY*

INDIAN FISH

Flaky white fish with a crispy thin layer, served with tomato flavored rice

Rs. 1,950



THAI-STYLED BEEF

Beef tenderloin, stir-fried with ginger and soy sauce, served with plain rice

Rs. 2,950

All prices are **including** government tax and service charge



DESSERTS

BANANA / PINEAPPLE FRITTERS

Fruit coated in batter and deep-fried and dusted with icing sugar

Rs. 550

CRÊPES

Served with a scoop of vanilla ice cream, sprinkled with treacle

Rs. 550

ICE SORBET

vanilla ice cream with fresh fruit and a topping of strawberry sauce

Rs. 595

DAME BLANCHE

vanilla ice cream with melted chocolate

Rs. 550

FRUIT SALAD

Fresh fruit, diced and stirred with cream

Rs. 575

SERVED IN SEASON (DECEMBER – MAY) | *PLEASE CHECK AVAILABILITY*

MANGO ROMANOFF

Fresh mango with mango cream and a touch of coconut flavoured arrack (liqueur)

Rs. 625

HOME MADE ICE CREAM / SORBET ICE

Ask the waiter for the ice cream of the day (chocolate/stracciatella/passion fruit)

Rs. 625