

# 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. 475

### TOMATO SOUP

*Served with croutons*

Rs. 475

### ONION PAKORA

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

Rs. 475

### VEGETABLE TEMPURA

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

Rs. 475

### SUSHI-STYLE ROLLS

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

Rs. 475

### PRAWN COCKTAIL

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

Rs. 595

## SERVED IN SEASON (DECEMBER – MAY)

### SMOKED CHICKEN

*Served with a salsa of tomato and mango*

Rs. 595

### CALAMARIS RINGS

*Deep-Fried rings of cuttlefish, salty and crispy*

Rs. 595

### BATTERED MUSHROOMS

*Mushrooms, deep-fried in tempura batter and served with a garlic sauce*

Rs. 475



## MAIN DISHES

-  **VEGETABLE CHOPSUEY** Rs. 1,450  
*Quickly cooked vegetables with a starch-thickened sauce, served with plain rice*  
*Also available chicken or prawns (Rs. 1,450)*
- SWEET & SOUR PRAWNS** Rs. 1,450  
*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. 1,450  
*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. 1,450  
*Mixed with stir fried vegetables*  
*Available as vegetarian meal or with chicken or as mixed fried rice*
-  **CHICKEN CURRY** Rs. 1,450  
*Thai styled curry with aubergine, long beans, bell pepper, red pepper*  
*Served with plain rice and a rôtí*
-  **VEGETABLE GREEN CURRY** Rs. 1,450  
*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. 1,895



**MASALA PRAWNS**

*Indian prawn curry, served with plain rice*

Rs. 1,895

**FRIED FILLET OF TUNA**

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

Rs. 1,895

**CORDON BLUE**

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

Rs. 1,895

**SPAGHETTI**

*Carbonara (bacon) / Prawns /  Pomodoro (tomato)*

Rs. 1,595

SERVED IN SEASON (DECEMBER – MAY)

**INDIAN FISH**

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

Rs. 1,895



**THAI-STYLED BEEF**

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

Rs. 1,895

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. 525

### **CRÊPES**

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

Rs. 525

### **ICE SORBET**

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

Rs. 525

### **DAME BLANCHE**

*vanilla ice cream with melted chocolate*

Rs. 525

### **FRUIT SALAD**

*Fresh fruit, diced and stirred with cream*

Rs. 525

## SERVED IN SEASON (DECEMBER – MAY)

### **MANGO ROMANOFF**

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

Rs. 525

### **HOME MADE ICE CREAM / SORBET ICE**

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

Rs. 525