

# SUNRISE SYMPHONY

**Royal Rise** \_\_\_\_\_ 4500.00  
tropical fruits, fruit juice, sausages, bacon, eggs, hash brown, sautéed mushroom, baked beans, grilled tomato, toasted bread, croissant, banana bread

**Yolk & Crown** \_\_\_\_\_ 3500.00  
poached eggs served on toasted english muffins accompanied by salmon and hollandaise sauce

**Dawn Delicacies** \_\_\_\_\_ 3000.00  
fresh cut fruits, fruit juice, cereal, yogurt or curd, fresh milk, croissant, toasted bread

**Island Indulgence** \_\_\_\_\_ 3000.00  
traditional sri lankan breakfast

**Ham & Harmony** \_\_\_\_\_ 2700.00  
large croissant loaded with ham and cheese, mustard on the side.

**Whisked Wonders** \_\_\_\_\_ 2300.00  
omelette of your choice or scrambled eggs, or poached eggs, with bacon and artisan toasted bread

**Avoluxe** \_\_\_\_\_ 2300.00  
avocado on toasted sourdough slices served with poached eggs and bacon

**Light & Healthy** \_\_\_\_\_ 2000.00  
fresh curd, chia seeds, cut fruit bowl with honey

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# APPETIZERS

<b>Salmon Tartare</b>	3700.00
with avocado mousse, dill cream, and microgreens	
<b>Roasted Beetroot Carpaccio (vegan)</b>	3600.00
with pumpkin puree, walnut crumble, and balsamic reduction	
<b>Chef's Petite Beef Wellington</b>	3500.00
tenderloin wrapped in mushroom duxelles and puff pastry	
<b>Grilled Octopus, Fresh Greens Bowl</b>	2600.00
octopus, cucumber, celery, cherry tomatoes with citrus dressing	
<b>Tuna Tataki</b>	2400.00
with sesame crust, soy-lime dressing, and pickled ginger	
<b>Spinach &amp; Cheese-infused Chicken Roulade</b>	2300.00
served on a carrot purée with jus reduction	
<b>Thambapanni Ember Crab Cake</b>	2000.00
served with aioli and mango salsa	

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# HEARTY BOWL

**Seafood Chowder** ————— 2200.00  
creamy base with prawns, calamari, and fish, lightly flavoured with saffron served with sourdough bread

**Cream of Mushroom Soup (v)** ————— 1900.00  
a silky blend of fresh button mushrooms with thyme served with garlic bread

**Tom Yum Consommé** ————— 1500.00  
clear, spicy lemongrass broth with prawns and kaffir lime aroma with mini baguette

**Ceylon Herb-infused Vegetable Broth (vegan)** ————— 1000.00  
a delicately crafted clear broth infused with ceylon spices, fresh garden vegetables, and aromatic herbs, simmered for a clean, warming flavour with an elegant island touch of "roast pan"

## NATURE'S MIX

**CASCARA SIGNATURE POKE CREATION** ————— 3000.00  
fresh, premium salmon cubes marinated in a delicate blend of herbs and tropical flavours, served on top of a bed of seasonal greens, crisp vegetables, and fragrant grains, finished with a light, zesty dressing for a harmonious taste of the ocean

**Grilled Asparagus & Poached Pear Salad** ————— 3000.00  
served with blue cheese crumble, walnuts and honey-balsamic reduction

**Salad Niçoise** ————— 2850.00  
seared tuna, quail eggs, french beans, baby potatoes and green olives on mixed greens with dijon dressing

**Thai Papaya & Prawn Salad** ————— 2300.00  
green papaya ribbons, prawns and tamarind-chili dressing with cashew dust.

**Mediterranean Couscous Salad (vegan)** ————— 2100.00  
with cherry tomatoes, olives and basil-lemon dressing

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# CULINARY HIGHLIGHTS

**Lobster Thermidor** \_\_\_\_\_ 15700.00

baked lobster in creamy mustard and white wine sauce, served with saffron rice and buttered greens

**Beef Tenderloin With Red Wine Jus** \_\_\_\_\_ 6300.00

grilled beef medallion served with potato gratin, caramelized shallots and red wine reduction

**Pepper-Crusted Beef Steak** \_\_\_\_\_ 6000.00

with dauphinoise potatoes, green beans and brandy peppercorn sauce

**Grilled Jumbo Prawns with Herb Garlic Butter** \_\_\_\_\_ 5900.00

succulent jumbo prawns, grilled to perfection and finished with a rich herb and garlic butter, served with seasonal vegetables and garlic rice to create a harmonious, flavourful dish

**Ceylon Aromatic Mutton Curry** \_\_\_\_\_ 4900.00

tender mutton pieces simmered to perfection in a blend of authentic ceylon spices, aromatic herbs, and a rich, flavourful gravy, paired with saffron rice, delivering a true taste of sri lanka's culinary heritage

**Red Snapper with Herb Crust** \_\_\_\_\_ 4800.00

delicate red snapper fillet encrusted with a fragrant blend of fresh herbs, oven-roasted to perfection and served with a light sauce to enhance its natural flavours, accompanied by seasonal vegetables

**Ocean Breeze Thai Chili Crab Linguine** \_\_\_\_\_ 4750.00

al dente linguine tossed with succulent crab meat in a vibrant thai chili sauce, delicately balanced with aromatic herbs and a hint of spice for a bold, coastal-inspired flavour

**Chicken Breast with Truffle Polenta** \_\_\_\_\_ 4500.00

with roasted mushrooms and madeira jus

**Sesame-Crusted Grilled Tuna Steak** \_\_\_\_\_ 4500.00

a fresh tuna steak encrusted with golden toasted sesame seeds, expertly grilled and served with a light flavourful sauce, seasonal vegetables for a delicate balance of texture and taste

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# CULINARY HIGHLIGHTS

**Slow-Cooked Pork Belly with Honey Soy Glaze** ————— 4000.00  
on pumpkin purée with pickled red cabbage and roasted herb potatoes,  
micro coriander

**Ceylon-style Tuna Ambul Thiyal** ————— 3600.00  
fresh tuna simmered in a traditional ceylon-style tangy spice blend, seasonal  
vegetable accompaniments, served with red country rice, capturing the  
authentic flavours of sri lanka

**Creamy Vegetable Risotto (v)** ————— 3500.00  
creamy arborio rice slowly cooked with a medley of mushrooms and  
vegetables, finished with parmesan cheese and a hint of truffle oil for a rich,  
earthy flavour

**Jaffna Pepper Chicken with Turmeric Rice** ————— 3000.00  
tender chicken marinated with aromatic jaffna spices and cracked black  
pepper, grilled to perfection and served with fragrant turmeric-infused rice  
for a vibrant and flavourful island-inspired dish

**Thai Pineapple Fried Rice (vegan)** ————— 2800.00  
basmati rice with cashew, bell peppers and pineapple cubes

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# SKILLET STYLE

## Ocean Harvest Platter 18000.00

a generous selection of tiger prawns, calamari, fish fillet, octopus and crab marinated with lemon juice and fresh herbs, grilled lightly and served sizzling with butter tossed fresh vegetables and garlic bread, elevated with zesty lemon creamy butter sauce

## Cascara Fire-Charred Mixed Grill Feast 18000.00

a hearty medley of lamb, chicken, pork, beef and bockwurst sausage grilled together and served sizzling with vibrant vegetables, complemented by baked potatoes and four fried eggs drizzled with mixed herb red wine jus

## Flame-Kissed Pork Sizzler 3800.00

tender pork cuts infused with garlic and herbs, seared and placed on a sizzling platter with seasonal vegetables, complemented by golden baguette and perfectly balanced with a sweet honey-mustard glaze or smoky bbq sauce

## Smoky Beef Skillet 3800.00

succulent beef strips, marinated with black pepper and soy, seared to lock in flavour and brought to the table sizzling with onions and butter, accompanied by baked potato and enhanced with bold red-wine jus

## Grilled Chicken Sizzle Plate 3200.00

juicy marinated chicken grilled to perfection, served on a sizzling hot plate with butter-tossed vegetables, paired with creamy mashed potatoes and finished with a rich pepper mushroom sauce.

# LUXURY SWEET SELECTION

<b>Italian Tiramisu Sphere</b>	2500.00
a modern twist on the classic italian dessert-creamy mascarpone layered with coffee-soaked sponge, encased in a delicate sphere for a luxurious experience	
<b>Mango Cheesecake Éclair</b>	2500.00
a delicate éclair filled with creamy mango cheesecake, complemented by a vibrant tropical fruit salsa for a refreshing and tropical finish	
<b>Chocolate Textures Plate</b>	2300.00
assortment of chocolate creations, combining creamy, crunchy and velvety elements artfully plated to deliver a sophisticated and decadent chocolate experience	
<b>French Opera Cake</b>	2200.00
layers of almond sponge, rich coffee butter cream and smooth chocolate ganache, meticulously assembled to create a classic french dessert that's both elegant and indulgent	
<b>Passion Fruit &amp; Mango Mousse Dome</b>	2200.00
a tropical mousse dome combining vibrant passion fruit and sweet mango, delicately layered and served on top of crisp coconut crumble, creating a light, refreshing dessert experience	
<b>Crème Brûlée Trio</b>	2000.00
a luxurious trio of classic crème brûlée, each delicately flavoured to offer a harmonious balance of creamy custard and caramelized sugar, delivering an indulgent and elegant finish to your meal	
<b>Seasonal Fruit Selection</b>	1800.00
a carefully curated assortment of fresh, seasonal fruits, artfully presented to highlight their natural colours, textures, and flavours-perfect for a light and refreshing finish	
<b>Coconut Parfait with Caramelized Pineapple</b>	1800.00
a silky coconut parfait layered with delicate flavours, paired with caramelized pineapple for a tropical twist that balances sweetness and richness in every bite	
<b>Curd and Kithul Treacle</b>	750.00
fresh homemade curd with traditional kithul treacle	

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# FROSTY SWIRLS

Cheesecake Berry Bliss	900.00
Chocolate Hazelnut Velvet Gelato	900.00
Very Berry	900.00
Cookie Cream	900.00
Vanilla Elegance	850.00

SAMPLE

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