

Governor's A la Carte Menu

Starters

 **MLH Classic Baked Crab**
*Freshly Picked Crab Meat cooked with White Wine & Cream.
Baked to perfection and served with a bouquet of Salad.*

Steamed Fresh Negombo Lagoon Prawns
Tangy Mayo, Fresh Mango & Lime

Festival of Tartare
*Norwegian Salmon, Yellow Fin Tuna, Wild Barramundi
(Modha) served with Pickled Shallots, Gherkin &
Home-made Bread*

 **Chicken Liver Pâté**
*Rich & Smooth Liver Pate glazed with Taylor's
Port Gelée & Caramelized Orange*

Australian Beef Carpaccio
*Thinly sliced Prime Australian Beef drizzled with Virgin Olive
Oil served with Arugula, shaved Parmesan & Rye Toast*

 **Arabic Mezze Platter for Two**
*Grilled Flat Bread, Chef's Selection of freshly-made
Dips, Marinated Olives & a Colourful selection of
Marinated Vegetables*

Salads

 **Garden Fresh Salad**
*Crispy Garden Greens, Tomato, Cucumber, Red Onion,
Avocado, Peppers, Olive Oil & Lime Vinaigrette*

Classic Caesar Salad
*Crunchy Greens with home-made Caesar Dressing, Anchovies,
Crispy Bacon, Parmesan, Herb Croutons & Soft Boiled Egg*

Thai Cobb Salad – Chicken/Beef
*Mixed Leaves, Fresh Coriander, Mint, Tomato,
Cucumber, Bean Sprouts, Roasted Cashew Nuts &
Ginger-Soy dressing*

Soup

Soup of the Day
French Onion Soup
With Gruyere Cheese Toast
 **Tea Planters Warm Up...**
Vegetable Pistou with Coconut Roti
Specialties of Our Chinese Master Chef
Chicken, Sweet Corn & Egg Drop Soup

The Italian Connection

 **Saffron Risotto**
*Wild Mushrooms, Asparagus & freshly grated
Parmigiano-Reggiano*

Hand-Made Ravioli
Rock Lobster Ravioli with Bisque Sauce

 **Spinach and Ricotta Ravioli**
Sage & Walnut Brown Butter

From The Grill

**Grilled to Perfection from our own
Seafood Cove (Fresh Catch)**

*Modha (Barramundi)
Fillet of Sole
Seer Fish on the Bone
Norwegian Salmon Fillet
Rock Lobster Grilled or Thermidor (Per 100g)*

King Prawns

Meat and Poultry

*NY Beef Sirloin 200G
Australian Lamb Rack (4 points)
 **Up Country Pork Cutlet (220g)**
*Herb-marinated Chicken (Boneless Chicken)
 **Bourbon Glazed Pork Ribs**
 **Pork or Chicken Sausages (2 Nos)****

**All Grilled items are served with your choice
of Two Side dishes**

*Thick Cut Potato Chips/ Garden Salad/ Steamed Vegetable/
Mashed Potato/Rice*

Choice of Sauces and Butters
*Pepper Sauce/ Mushroom Sauce/ Béarnaise / Café Butter/
Chili Butter/ Herb Butter*

Mains

Chicken Schnitzel
*Freshly crumbed thin slice of Chicken Breast with Lime Wedges,
Creamy Coleslaw & Thick Cut Fries*

Beef Stroganoff
*Made with hand-cut Australian Fillet of Beef served on a
Bed of Fettuccine Pasta*

 **Roasted Up Country Pork Neck**
*Stuffed with Dried Fruits & Nuts with Crispy Crackling,
 **Mashed Potato, Roast Vegetable, Rustic Apple Sauce
& Red Wine Jus***

 **Up Country Vegetable Pie**
*Textures of Vegetables, Fresh Herbs & Spices blended with a
hint of Cream, covered with puff pastry & baked to perfection.*

The Master Wok

Our very own Master Chinese Chef Qiu Zhiqiang's Signature Dishes

Black Pepper Mullet Fish
*Fish Wok fried with Pepper, Dark Soy, Oyster Sauce &
Fresh Spring Onions*

 **Kung Pao Chicken**
*Spicy stir-fried Tender Chicken tossed with Peanuts,
Chili, Asian Vegetables & Spices*

 **Szechuan Style Spicy Pork**
Wok Fried Pork with Szechuan Style Spicy, Sweet & Sour Sauce

Sweet & Sour Prawns
*Our Master Chef Qiu's traditional recipe blends a number of
different flavors into a unique taste sensation*

**** All Chinese dishes are served with Fragrant Jasmine Rice & Condiments**

From Little India

Our very own Master Indian Chef Nirbhai Singh's Signature Recipes

 **Mutton Rogan Josh**
Kashmiri Style Fragrant Spiced Curry

Tandoori Chicken
*Succulent Pieces of bone-less Chicken, marinated with
Chef's unique Spices & cooked in the Tandoori oven*


Paneer Makhani
*Prepared with Indian Style Cottage Cheese simmered
in a Rich & Creamy Tomato based Gravy*

**** All Indian dishes are served with Dhal Thadaka
& Assorted Indian Roti Basket**

Chef Publis' Favourite

 **Rice & Curry**
With three Vegetable Curries of the Day & Traditional Condiments

Add Your Choice Of ..

 **Beef Red Curry**
Tender Pieces of Beef cooked with Herbs & Spices with Red Curry Sauce

Old Fashioned Chicken Curry
Village-style Curry made with Roasted Curry Powder

Mutton Dry Curry
*Mutton cooked with Spices, Tamarind & finished with
Roasted Curry Powder*

 **White Fish Curry**
*Onion, Ginger, Garlic & Green Chilli sautéed in Raw Curry Powder
Simmered with Fresh Coconut Cream & finished with Curry Leaves*

 **Black Pepper Pork**
 **Pork cooked with Fragrant Black Pepper, Spices & Gamboge**

 **Traditional Lamprais**
*Lamprais is a true Sri Lankan delicacy. Short Grain Rice cooked
in Meat Stock, Onions, Spices, Ghee, Chicken, Mutton,
Liver, Beef, Pork & Egg*

Hot... Hot...Hoppers
*One Egg Hopper & Three Plain Hoppers Served with Seeni Sambol,
Katta sambol, Maalu Ambulthiyal*

Desserts

Macerated Strawberries & Cream
Upcountry-grown Organic Strawberries with freshly Whipped Cream

Galkisse Bibikkan
With Toffee Sauce & Vanilla Bean Ice Cream

Symphony of Tropical Mousses
Passion Fruit/ Mango/ Avocado

Crème Brûlée
Smooth Custard Base topped with a Layer of Crunchy Caramel

Chocolate & Praline Dome
Raspberry Parfait & Praline covered in Rich Dark Chocolate with Crème Anglaise

Home-made Ice Cream or Sorbet
Please ask your Server for Selection (per scoop)

Curd & Treacle
Traditional Sri Lankan style Buffalo Curd with Kithul Treacle

Watalappan
Coconut Custard Pudding with Sri Lankan Spices

Fresh Cut Fruit Salad
Cut Seasonal Tropical Fruits

Dessert Tasting Platter for Two (6 Items)
Please ask your Server for Today's Selection

 - Contains Pork |  - Vegetarian

 - Cooked with Alcohol |  - Spicy

**All above prices are in Sri Lankan Rupees & subjected to
10% Service Charge & Government Taxes**