

## Appetizers

- **Baked Crab in the shell** 790  
Our signature dish - crab meat in a creamy sauce with golden cheesy crust
- **Chili-dusted Sesame Prawn Toast** 750
- **Sri Lankan-style spicy Lamb Patties** 695  
With Chutney and Yoghurt dip
- **Panko-crumbed Tiger Prawns**      **Appetizer** 990      **Main Course** 1600  
Crisp-fried with Bacon & cream cheese - Sweet Chili dip
- **Pan-fried Japanese Scallops**      **Appetizer** 990      **Main Course** 1950  
With caramel- roasted Garlic and butter sauce
- **Old-fashioned Prawn cocktail** with Sauce Rose Marie 795
- **Traditional Caesar Salad** 775  
Iceberg lettuce in dressing with Anchovies, Herb croutons - bacon on request  
- **With added Thai flavoured grilled Chicken strips** 925
- **Thai-flavoured Crab Omelette** 795  
A fluffy preparation with fresh crabmeat sharpened with Lemongrass & chili flakes

## Soups

- **Signature Seafood Chowder** 650 seafood cream soup served in bread pumpkin
- **Tom Yam** 650 spicy Thai-style seafood flavoured preparation

## Pastas

- **Spinach & Walnut Fettuccine**      **Appetizer** 750      **Main Course** 1200  
A vegetarian pasta option made creamy with Mozzarella
- **Chili Prawn Pasta**      **Appetizer** 850      **Main Course** 1400  
Fettuccine ribbons coated with creamy sauce combined with Prawns and Chili flakes –  
Parmesan cheese apart
- **Barbecue Chicken, Sun-dried Tomato & Sweet Basil Pasta**  
   **Appetizer** 790      **Main Course** 1200

## Main courses

- **Fillet of Fish gratinée** 1300  
Pan-fried & coated with a light creamy White wine sauce gratinated with a Cheddar and Mozzarella combination. Served with baby potatoes & char-grilled vegetables
- **Honey Ginger Chicken thigh steaks** rice and salad of the day 1300
- **Lobster Thermidor** 3600  
Traditional favourite with Lobster cubes simmered in a creamy cheese sauce and gratinated with Hollandaise served with Moroccan Lemon Rice
- **Fish 'n Chips** In a crispy batter with French fries – salt and vinegar apart 1200
- **Tiger Prawns – sautéed in Garlic butter cream sauce** with Herb Pasta 1400
- **Spiced Prawn wok-fry Sri Lankan style** with Jasmine rice 1400
- **Our Copper Pot Biryani**
  - **With Tiger Prawns** 1600
  - **With Masala Chicken** 1300
  - **Vegetaria** 1100

Marinated with fresh-ground spices baked with long-grain Basmati rice –served with Cucumber, Onion & tomato salad, Raita, & Mint Sambol
- **Malaysian Fish Head curry** 1700  
A spicy regional favourite served in a rich marinade with fragrant herbs. Served with steamed rice or baker's bread to mop up to delicious gravy.
- **Australian Tenderloin Steak grilled to your liking** 2950
  - **Classic - with Sauce Béarnaise**
  - **Pepper Steak - with fiery peppercorn Sauce**
  - **Dianne - with creamy Mushroom Sauce**

served with Grilled vegetables and Pasta or fat French Fries
- **Tandoori-flavoured vegetable & local button Mushroom Pie** 995  
Baked with golden mash crust - served with a side salad

## Our Seafood Grill platters - for 2 persons minimum

Cooked simply to retain full flavor – served with Salad, crisp Fries and Garlic Toast  
Sauces – Hollandaise, Spicy tomato and Garlic Mayonnaise

- **House selection-** Baked Crab, Fillet of fish, Crisp Calamari & Tiger Prawns 3100 **per person minimum two**
- **Chef's choice** - Half Lobster, Calamari, Baked Crab, Fish Filet & Tiger Prawns 3400 **per person minimum two**
- **Owners personal** - Atlantic Scallops, Crisp Calamari, Fillet of fish, Baked Crab, Tiger Prawns & half a Lobster 3950 **per person minimum two**

## The Crab

We serve export-quality Lagoon (Mud) Crab, a specialty of our nation. The crabs live in the numerous lagoons of the island and are highly-prized in Singapore, Hong Kong and Malaysia. They are exported live & we serve the same quality of crab for you to enjoy. Our motto is 'Make a mess –No fuss' - bibs & crab crackers are provided.

Please choose from -

- **Lankan Murunga Leaf crab curry**
- **Singapore-style Chili Crab**
- **Black Pepper crab**
- **Garlic Butter Crab**
- **Steamed crab with dips**
- **Spicy Negombo Devilled crab**

Accompaniment options – please choose from-

- Crusty Kadé Paan (Baker's Bread), Dhal, Butter & Pol Sambol (coconut chilie relish)
- Steamed rice, Dhal & Pol Sambol (coconut chilie relish)
- Vegetable fried Rice, Stir-fried Kan Kun & Chili Paste–*recommended for Chili & Pepper crab*

<b>Size of crab</b>		Full meal per person 500g of crab per person – live weight
Medium	size - 350 gr. each	2500
Large	size - 500 gr. each	2950
Extra Large	size - 800 gr. upwards	Please check with your server

**Portion size - 500 grams of crab per person for all sizes**

- Limitations on sizes available may apply due to supply conditions
- All weights are live and are approximate

## Mongolian Barbecue Combos

This delicious stir-fry comes in a variety of combinations cooked on our shield-woks and presented to you at the table ready to eat.

Choose from -

- **Full Choice including meats & seafood** 1400
- **The Seafood & Chicken** 1200
- **The Veg Combo** 900

10% service charge will apply