

A LA CARTE MENU

Served From 12.30p.m to 2.30p.m & 7.30p.m to 10.00p.m



Teasing Starters

Preparation time is 20 minutes

Caesar Salad

Rs. 1,350.00

Iceberg lettuce, chopped crispy bacon, chopped parsley, Ambewela parmesan cheese, crumbled anchovy, croutons & julienne of tomato served with caesar dressing

Chilled Prawn

Rs. 1,450.00

Marinated prawns served in onion, tomato & curd salad on top of seafood bisque, accompanied with julienne of vegetables & chilli toast

Chicken Salad with Chilled Green Tea

Rs. 1,200.00

Lemongrass, sambol oelek, and onion mixed with marinated chicken salad in crispy spring roll basket, served with chilled green tea and soy reduction

Oriental Mixed Salad

Rs. 1,200.00

Freshly picked lettuce, tomato, cucumber, onion, bell pepper, mint & parsley tossed in lime vinaigrette topped with fried pita bread dices

Tea Wood Smoked Fish

Rs. 1,350.00

Homemade tea wood smoked marlin fish served with honey cumin dressing

Pepper Smoked Beef Roulade

Rs. 1,350.00

Cream cheese & three coloured peppers stuffed smoked beef roulade, homemade pickled vegetables & julienne of vegetables served with sweet balsamic reduction

Batter Fried Ambewela Paneer Cheese

Rs. 2,200.00

Paneer cheese sticks dipped in batter & deep fried, accompanied with julienne of vegetables & well flavoured tamarind and coriander water with curry gravy

Slow Roasted Tomato & Egg Plant Mousse

Rs. 1,450.00

Organic herbs, olive oil, garlic marinated eggplant mousse, slow roasted tomato served with pesto sauce

Vegetarian Item

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From the Soup Tureen

Preparation time is 20 minutes

Essence of Tomato	Rs. 1,350.00	
Puree of Up-Country Vegetables with Almond	Rs. 1,350.00	
Oriental Style Lentil Soup	Rs. 1,300.00	
Cumin hinted puree of lentil & rice with lime juice		
Corn and Vegetable Broth	Rs. 1,200.00	
Chicken and Wild Mushroom Broth	Rs. 1,300.00	
Shourbet Djaaj Bruz (Chicken & Lentil Soup)	Rs. 1,300.00	
Chicken, lentil & celery soup garnished with rice		
Soup of the Day	Rs. 1,300.00	

Tea Factory Signature Dish Main Course

Preparation time is 40 minutes

Heritance Tea Factory Signature Dish **Rs. 3,500.00**

Chicken wadai, keera wadai & tandoori wadai served with chicken kebab and prawn saté accompanied with red rice fried rice, paper thin dosai, tamarillo chutney & nasturtium oil

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Tea Factory Kitchen Gourmet Selection

Preparation time is 25 minutes

Grilled Seer Fish Steak

Rs. 3,100.00

Dill & lime marinated grilled seer fish steak snow potatoes and buttered vegetables served with garlic cream sauce & BBQ sauce

Imported loin of Lamb Rack

Rs. 12,800.00

Pesto marinated slow roasted rack of lamb with snow potatoes and buttered vegetables served with organic mint jus

Tossed Prawns

Rs. 2,400.00

Spicy marinated prawns tossed in soya reduction with garlic rice

Stuffed Juicy Grilled Chicken Breast

Rs. 3,800.00

Cumin & Lemon Hinted Stuffed Breast of Chicken on Savoury Couscous Served with Balsamic Reduction

Australian Beef Tenderloin

Rs. 12,500.00

Grilled to your choice of degree & accompanied with snow potatoes and buttered vegetables served with cracked pepper jus

Sri Lankan Style Pork Chops



Rs. 3,300.00

Ceylon spice marinated pork chops with snow potatoes and buttered vegetables served with cinnamon & pineapple chutney

Preparation time is 20 minutes

Your Choice of Pasta - Spaghetti or Penne

Rs. 2,100.00

Served with the Choice of Cream Sauce or Napolitana Sauce



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From Sri Lankan & Asian Kitchen



Preparation time is 40 minutes

Rice & Beef Mustard Curry	Rs. 3,300.00
Rice & Chicken Coriander Curry	Rs. 2,700.00
Rice & Seer Fish Curry	Rs. 2,700.00
Rice & Prawn Curry	Rs. 2,700.00
Rice & Vegetable Curry	Rs. 2,000.00

Rice & curry dishes will be served with dhal curry & two types of vegetable curries, chutney, papadum

Biryani preparation time is 40 minutes

Choice of Biryani served with mango chutney, raita, mint sambol

Chicken Biryani	Rs. 3,100.00
Beef Biryani	Rs. 4,200.00
Mutton Biryani	Rs. 7,200.00
Vegetable Biryani	Rs. 2,300.00 
Fried Chilli Chicken with Nuts	Rs. 2,000.00
Chicken Fried Rice	Rs. 1,300.00
Seafood Fried Rice	Rs. 1,900.00
Vegetable Fried Noodles	Rs. 1,100.00 
Vegetable Fried Rice	Rs. 1,100.00 






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Vegetable Chopsuey Served with White Rice	Rs. 1,600.00	
Steamed Rice Portion	Rs. 500.00	
Cauliflower Curry	Rs. 800.00	
Dhal Makhani	Rs. 1,450.00	
Potato & Pea Masala	Rs. 1,450.00	
Plain Chapathi (02 Nos)	Rs. 500.00	

Misty Delight Desserts

Preparation time is 20 minutes

Hethersett Organic Green Tea Mousse	Rs. 1,350.00	
Rhubarb Crumble Tart with Custard Sauce & Vanilla ice cream	Rs. 1,350.00	
Watalappam	Rs. 1,300.00	
A Sri Lankan style steamed coconut custard pudding made of coconut milk, jaggery, cashew nuts, eggs, cardamom, cloves, and nutmeg		
Three Types of Ice Cream With chocolate sauce & nuts	Rs. 1,200.00	
Carved Fresh Fruit Platter	Rs. 1,300.00	
Curd & Passion Fruit Cheesecake	Rs. 1,550.00	
Curd Portion & Kithul Treacle (Palm Sugar)	Rs. 1,150.00	

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