



LUNCH / DINNER SET MENU

Traditional Rice and Curry

Rice served with Lentil Curry, Green Bean Curry, Beetroot Curry, Coconut Sambol and Papadams.

Your Options:

White Rice or Brown Rice

with

Fish or Chicken or Egg Curry

Yellow Rice and Curry

White Rice with turmeric served with Sweet and Sour Aubergines, Potato Curry, boiled Egg and Mint Coconut Sambol.

Your Options:

Fish or Chicken Curry

Sri Lankan String Hoppers

Steamed stringy Pancakes with Lentil Curry and Coconut Sambol.

Your Options:

Fish or Chicken or Egg Curry

Coconut Pittu

Rice flour with fresh grated coconut, stacked in to a cylinder and steamed. Served with a Lentil & Spinach Curry and a Spicy Onion Sambol.

Your Options:

Fish or Chicken or Egg Curry

The Menu options above are mainly Lactose and Gluten Free. Kindly let us know if you have any allergies/ aversions. Minimum 4 adult servings per menu choice (Or the minimum is the number of guests under 4 persons).



LUNCH / DINNER SET MENU CONT.

Sri Lankan Stir Fried Noodles

Wheat Noodles stir fried with finely chopped carrots, onions, leeks and a choice of protein. Served with a fresh Cucumber, Tomato and Onion salad seasoned with lime.

Your Options:

Chicken Curry or Fish Curry or Egg Curry

Pasta with Chicken

Pasta stir fried with finely chopped carrots, onions, leeks and Shredded Chicken. Served with side of sautéed vegetables.

ADD TO YOUR MEAL:

Dessert

Your Options:

Ice Cream (Chocolate/ Vanilla) or
Local Buffalo Curd and Treacle or
Tropical Fruits

Beverage

Your Options:

King Coconut
or
Lime Juice

Ceylon Tea and Coffee is available, served with fresh milk and sweetener.

The Food Menu options contain Lactose and Gluten. Kindly let us know if you have any allergies/ aversions. Minimum 4 adult servings per menu choice (Or the minimum is the number of guests under 4 persons).



K I D S M E N U

Stir Fried Rice

White rice stir fried with finely chopped carrots, onions, leeks, scrambled eggs, mixed with a choice of protein.

Your Options:

Shredded Chicken or Fish

Stir Fried Noodles

Wheat Noodles stir fried with finely chopped carrots, onions, leeks and a choice of protein.

Your Options:

Shredded Chicken or Fish or Scrambled Egg

Creamy Pasta with Chicken

Pasta mixed in a Cheesy Béchamel sauce and chicken.

Hot Dog and Potato Fries

A Hot Dog in a bun with a side of fries and Tomato Sauce.

Sri Lankan Crepes

Thin wheat flour pancakes served with a drizzle of treacle.

The Food Menu options contain Lactose and Gluten. Kindly let us know if you have any allergies/ aversions. We have 1 high chair available at the villa for infants. If you have picky eaters, let us know if you have any special requests- and we will do our best to keep the little ones happy!



BREAKFAST SET MENU

Kiri Bath

Rice cooked with coconut milk served with a choice of protein and a spicy onion Sambol.

Your Options:

White Rice or Brown Rice

with

Fish or Chicken or Egg Curry

Coconut Roti

2 Wheat flour rotis served with a choice of protein and a spicy onion Sambol.

Your Options:

Fish or Chicken or Egg Curry

Sri Lankan Omelette

2 eggs served with toast. The omelette contains onions, tomato, green chilli and seasoning.

Herbal Porridge

Nourishing seasonal herbs cooked with coconut milk and ground rice.

ADD TO YOUR MEAL:

Seasonal Fruits

Fresh seasonal fruits- Papaya, Mango, Pineapple, Watermelon and Banana.

The Food Menu options contain Lactose and Gluten. Kindly let us know if you have any allergies/ aversions. Minimum 4 adult servings per menu choice (Or the minimum is the number of guests under 4 persons).



À LA CARTE MENU

Rice & Roti (Choose 1)

Your Options:

Steamed White/Brown Rice

Vegetable Fried Rice

Pol Roti (2)

Vegetable Curries (Choose 3)

Your Options (* based on availability):

*Jackfruit with coconut milk & spices

*Breadfruit with coconut milk & spices

Pumpkin with coconut milk & spices

Potato Curry

Stir fried Okra

Green Beans Curry

Sweet and Sour Aubergine

*Sweet and Sour Mango Curry

Lentils with coconut milk & spices

Bitter Gourd with coconut milk & spices

Proteins (Choose 1)

Your Options (* based on availability):

Chicken Curry

Egg Curry

*Beef Curry

*Stir Fried Beef

*Caramelised Pork with grated coconut (Kalu Pol)

Fish Curry

Grilled Fish

Salads (Choose 1)

Your Options:

Gotukola Sambol (a nutritious green herb, with grated coconut).

Bitter Gourd Sambol

Aubergine Sambol

Coconut Sambol

Grilled Vegetables

Sliced fresh cucumber, tomato, onion and beetroot with lettuce.



THE GOOD CATCH

A subsidised menu to compliment your Full Board meals. A minimal additional charge applies, all selections serve 2 adult portions and will replace 2 adult portions of the standard FB menu.

SPECIAL SELECTIONS

SATI STYLE SPICY FISH AND CHIPS | + USD 15

FOR 2

Batter fried Fish fillet with a coat of freshly grated Coconut. Served with Chips, Mushy Peas & Mint and a home-made spicy Tartar sauce.

SEAFOOD KOTTU ROTI | + USD 15 FOR 2

Chopped Flatbread mixed and mashed together with Onions, julienne Carrots and Leaks, mixed with a Shrimp, Fish & Calamari Curry.

TOASTED PAPRIKA PRAWN WRAP | + USD 15

FOR 2

Spicy Garlic stir fired Paprika Prawns with Tomato and Parsley, wrapped and toasted in a home-made Flour Tortilla. Served with a mango and avocado salsa.



THE GOOD CATCH

A subsidised menu to compliment your Full Board meals. A minimal additional charge applies, all selections serve 2 adult portions and will replace 2 adult portions of the standard FB menu.

SPECIAL SELECTIONS CONT.

LAGOON KING CRAB | SEASONAL | + USD 25

FOR 2

Lagoon king crab cooked in a spicy coconut milk curry. Served with roast paan (bread), Lentil curry with Herbs and a Coconut Sambal.

SATI STYLE LOBSTER | SEASONAL |

+ USD 30 FOR 2

Lobster cooked in spicy Coconut gravy and herbs, Served with savory Tomato Rice and Salad.



THE SATI SIGNATURE MENU

A subsidised menu to compliment your Full Board meals. A minimal additional charge applies, all selections serve 2 adult portions and will replace 2 adult portions of the standard FB menu.

LEMON GARLIC TUNA STEAK | + USD 20 FOR 2

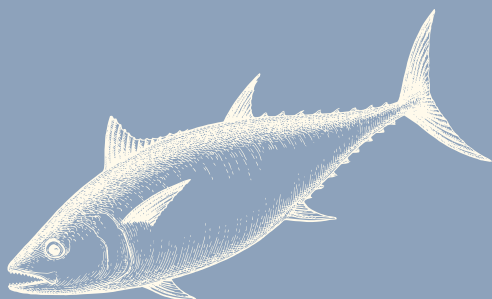
Served with Kankun Sauté, Cauliflower Purée, Tomato Confit, Coconut Pol Roti, and Peanut Crumble

GRILLED LOBSTER (SEASONAL) | + USD 30 FOR 2

Served with Lemon Butter Sauce, Coconut Milk Rice, Sautéed Spinach, and Roasted Pumpkin

SATI CRISPY COCONUT PRAWNS | + USD 20 FOR 2

Served with Herb-Roasted Potatoes, Bell Pepper Confit, and Garlic-Sesame Kankun, finished with a Tamarind Reduction





THE SATI SIGNATURE MENU cont.

PAN-ROASTED RED SNAPPER | + USD 20 FOR 2

Served with Curry Leaf Beurre Blanc, Sweet Potato Mash, and Sautéed Spinach

GRILLED BARRAMUNDI | + USD 20 FOR 2

Served with Tamarind-Black Pepper Glaze and Parsley Sweet Potatoes

GRILLED QUARTER CHICKEN | + USD 18 FOR 2

Served with Demi-Glace sauce, Garlic Mash & Seasonal Vegetables

CORIANDER INFUSED CHICKEN BURGER | + USD 18 FOR 2

Served with Coconut Roti Crisp, Mixed Salad & Pol Sambol

ROASTED JACKFRUIT & CASHEW CURRY | + USD 16 FOR 2

Served with Coconut Roti Soldiers, Wok-Tossed Spinach and Cherry Tomatoes, and Cinnamon-Infused Ash Plantain

