

# Menu

## DESERTS

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**Creame Brulée** 1,100.00

Heavenly Balanced Sweet, Creamy,  
Lightness & Crunch From Caramelized Sugar

**Bluberry Panna Cotta** 1,100.00

Rich Creamy Panna Cotta Studded with  
Jewels of Blubberies and a Blueberry Sauce

**Chocolate Delight** 1,400.00

Warm Chocolate Fudge topped with Layer of  
Cashews Pistachios & Ice Cream

**Home Made Passion** 480.00

Ice Cream, Chili Flakes

**Home Made Coconut** 480.00

Ice Cream, Peanut, Shaved Coconut

**Vanila Ice Cream** 400.00

**Chocolate Ice Cream** 400.00

# Menu

## SANDWICHES

<b>Crispy Chicken</b>	1,580.00
Coated Chicken, Secret Sauce, Lettuce, Tomato, Onion, Cheese, Homemade Ciabatta Bread	
<b>Chilli Prawns</b>	1,600.00
Ararat Seasoned Prawns, Asian Chilli Sauce, Homemade Ciabatta Bread	
<b>Pull Pork Peach BBQ</b>	1,600.00
Smoked Pork, Peach BBQ, Spicy Brown Mustard Slaw, Homemade Ciabatta Bread	
<b>Meatball</b>	1,600.00
Homemade Meatballs, Marinara Sauce, Parmigiano Reggiano, Homemade Ciabatta Bread	
<b>Philly Cheese Steak</b>	1,600.00
Seared Beef, Bell Paper, Cheddar Cheese, Onion, Homemade Ciabatte Bread	
<b>Classic Beef Ranchero</b>	1,600.00
Pico de Gallo, Spiced Beef, Tomato Garlic, Cheese, Homemade Spanish Bread	

## WRAPS & CHIPS

<b>Southwestern Chicken Ranch Wrap</b>	1,480.00
Crispy Chicken, Ranch Sauce, Lettuce, Tomato, Onion	
<b>BLT Wrap</b>	1,580.00
Bacon, Chicken, Secret Sauce, Lettuce, Tomato, Onion	
<b>Asian Chilli Prawns Wrap</b>	1,580.00
Asian Chilli Sauce, Lettuce, Tomato, Onion	
<b>Delmonico Pull Pork Wrap</b>	1,480.00
Smoke Pork, Russian Sauce, Pico	

## VEGETRAIAN

<b>Warm Couscous Salad with Roasted Winter Vegetables</b>	1,600.00
Mediterranean Couscous Blend, Sundried Tomato, Black Olives, Mint, Roasted Winter Vegetable	
<b>Vegetarian platter</b>	1,400.00
Egg Fried Rice, Roasted Cauliflower, Sautéed Vegetables	
<b>Vegetarian Burger</b>	1,400.00
Home Made Grilled Vegetable Patty, Lettuce, Tomatoes, Crispy Onions, Cheese	
<b>Mac n Cheese Parmigiana</b>	1,400.00
Coated Mac N Cheese Patty, Home Made Bun, Freshly made marinara sauce, Mozzarella cheese	

# Menu

## SALADS

<b>Caesar Salad</b> Soft boil egg, Puliman Croutons, Organic Romaine Lettuce, Parmigano Reggiano	1,400.00
<b>Green Apple, Orange, Iceberg</b> Orange dressing, Gardner Greens	1,200.00
<b>Steak Carpaccio Salad</b> Shaved Beef, Cappers, Pickled Red Onion, Parmigiano Reggiano, Lemon Spicy Brown Mustard Dressing	1,400.00

## TACOS

<b>Barbacoa</b> Shredded beef, Green Sauce	1,900.00
<b>Carne Asada</b> Seared beef, Green Sauce	1,900.00
<b>Carnitas</b> Roasted Pork, Green Sauce	1,900.00
<b>Fish Tacos</b> Battered Fish, Green Sauce	1,900.00

<b>M F Chili Lobster Junior</b>	Chilli Lobster Sauce, Scallions, Texas Toast	2,400.00
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## STARTERS

<b>Honey Siracha Wings</b> Honey Siracha Sauce	1,200.00
<b>Chicken Siracha Bites</b> Siracha Sauce, Grilled Jalapenos	1,080.00
<b>SLC Wings</b> Custom Sri Lankan Spices	1,200.00
<b>Scampi Prawns</b> White Wine, Garlic, Lemon, Herb Butter	1,800.00
<b>Bang Bang Shrimp</b> Charred Jalapeno, Fish Sauce	1,800.00
<b>MOP Fat Fries</b> Homemade Fries, Cow Fat	800.00
<b>Beer Battered Prawns</b> Beer Batter	1,800.00
<b>Grilled Octopus</b> Sauce Vierge	1,680.00
<b>Crab Cake</b> Ararat Bechamel, Smoked Remoulade, Charleston Slaw	1,600.00
<b>Tuna Tarter</b> Avacado, Red Radish, Miso Dashi	1,800.00
<b>King Prawns Bang Bang</b> Charred Jalapeno, Fish Sauce	2,400.00
<b>Onion Rings</b> Beer Batter	800.00
<b>Fish &amp; Chip</b> Freshly Caught Modha, Beer Batter	1,900.00

## PASTA

<b>Pappardelle alla Bolognese</b> Homemade Braised Beef, Veal Ragù	2,180.00
<b>Linguine al Frutti di Mare</b> Shrimp, Calamari, fish, Octopus, Home Made Seafood Sauce	2,180.00
<b>Spaghetti al Pomodoro</b> Homemade Tomato Basil sauce, Parmigiano Reggiano	1,800.00
<b>Spaghetti and Meatballs</b> Tomatoes, Basil, Parmigiano reggiano Home Made Meatballs	2,180.00
<b>Classic Spaghetti Chicken Parmesan</b> Homemade Tomato, Basil, Coated Chicken, Parmigiano Reggiano	2,180.00
<b>Penne Chicken Pesto Alfredo</b> Penne Pasta, Italian Seasoned Chicken, Basil Pesto, Cream Sauce.	2,180.00
<b>Sugo All Aarrabbiata</b> Penne Pasta, Grilled Italian Vegetable, Olive Oil, Parmigiano Reggiano	2,100.00

## BURGERS

<b>Avenue Burger</b> Cheese, Caramelized Onions, Secret Sauce, Homemade Beef Patty, Homemade Bun	1,700.00
<b>Gateway Burger</b> Cheese, Roasted Mushrooms, Crispy Onions, Bacon, Homemade Beef Party, Homemade Bun	1,780.00
<b>The Avenue Chicken Burger</b> Coated Chicken, Spicy Brown Mustard Slaw, Cheese, Fried Egg, Homemade bun	1,600.00
<b>Spanish Burger</b> Pico De Gallo, Avacado, Queso Grilled Jalapeno, Homemade Bun	1,780.00
<b>Hungry Man's Burger</b> Fried Egg, Grilled Jalapaeno, Bacon, Tobacco Onion, Lettuce, Tomato, Avocado, Secret Sauce, Homemade Bun	1,880.00
<b>Meatball Burger</b> Homemade Meatball, Tomato, Basil, Parmigiano Reggiano, Homemade Bun	1,780.00
<b>Pull Pork Burger</b> Spicy Brown Mustard Slaw, Secret Sauce, Cheese, Homemade Bun	1,780.00

# Menu

## Ahi Tuna

Basil, Cherry Tomato Confit, Ginger Soy Reduction

2,900.00

## SRI LANKAN

<b>Dallo Curry</b>	2,300.00
Pol Sambal, Homemade Roast Pan	
<b>Isso Curry</b>	2,300.00
Pol Sambal, Homemade Roast Pan	
<b>Finger Licking Prawns</b>	2,900.00
Twelve Custome Spice Cheft Special Fusion Black sauce, Pol Sambal, Homemade Roast Pan	
<b>Freshly Caught Lagoon Crab Curry</b>	4,400.00
Laggon Crab, Pol Sambol, Roast Pan	
<b>Authentic Beef Curry</b>	2,200.00
Homemade Roast Pan, Coconut Sambol, Dhal Curry	
<b>Ceylon Pork Curry</b>	2,200.00
Homemade Roast Pan, Coconuy Sambol, Dhal Curry	

## ASIAN

<b>Spicy Szechuan Beef</b>	1,800.00
Special Seasoned Beef, Spring onions, Dry Chilli, Egg Fried Rice	
<b>Spicy Szechuan Chicken</b>	1,800.00
Special Seasoned Chicken, Spring onions, Dry Chilli, Egg Fried Rice	
<b>Kung Pao Chicken</b>	1,800.00
Cashew Nuts, Scallions, Seasoned Chicken, Egg Fried Rice	
<b>Thai Special Pineapple Rice</b>	2,200.00
Special Seasoned Beef, Pork, Chicken Calamari, Prawns, Pineapple, Fried Egg	
<b>Thai Special Basil Rice</b>	2,200.00
Special Seasoned Beef, Pork, Chicken Calamari, Prawns, Basil, Fried Egg	

## OTHER CUTS

<b>M F Chicken</b>	2,400.00
Yukon Potatoes, Garlic Butter, Lemon	
<b>Pork Chops</b>	2,400.00
Brined Pork, Blue Grasss Seasoning, Honey Sauce Potato Pure	
<b>Honey Dijon Lamb Chop</b>	4,200.00
Herbed Marinated, Honey Dijon Glazed Australian Lamb Chops served with Green Beans, Roasted Potatoes	
<b>Pastrami Spiced Herb Roasted Chicken</b>	2,200.00
Aromatic Spice Coated Brick Oven Chicken, Sautéed House Greens, Truffle Mash	

## STEAKS

<b>Fillet (200g)</b>	6,600.00
<b>New York Strip (250g)</b>	6,800.00
<b>Tomahawk (1200g)</b>	21,900.00
Tableside flambè	
<b>Poterhouse (1200g)</b>	21,900.00
Tableside flambè	
<b>Enhancement (Any Steak)</b>	2,100.00
Surf Option Shrimp Scampi	

## FROM THE GRILL

<b>Full Fish Garoupa (Oven Baked)</b>	2,400.00
Green Sauce, Onions Maitre D' Butter Lime	
<b>Full Fish Garoupa (Thai Style)</b>	2,400.00
Thai Sweet Chie	
<b>Grigliata Mista di Carne</b>	8,980.00
Bacon Wrap Shrimp, Meat Marinade Chicken, Steak, Pork, Onions and Charred Jalapenos	

## SIDES

<b>Potato Purse</b>	800.00
Local Butter	
<b>Bok Choy</b>	800.00
Shaved Garlic, Oyster Sauce	
<b>Mac N Cheese</b>	1,400.00
Pimento Cheese	
Add Meatballs Rs. 800.00	
Add Pull Pork Rs. 800.00	
<b>Roasted Cauliflower</b>	880.00
Honey Siracha Dressing	
<b>Garlic Rice</b>	580.00
Garlic, Maitre D' Butter	
<b>Garlic Bread</b>	400.00
Maitre D' Butter, Parmigiano Reggiano	
<b>Young Green Beans</b>	780.00
Maitre D' Butter	

## PIZZA

<b>Margarita Pizza</b>	2,800.00
Tomato, Mozzarella Cheese, Basil	
<b>Hawaiian Pizza</b>	3,100.00
Pineapple, Bacon, Mozzarella Cheese	
<b>Buffalo Pizza</b>	3,100.00
Seasoned Chicken, Buffalo Saue, Mozzarella Cheese	
<b>Veggie Deluxe Pizza</b>	3,100.00
Onion, Mushrooms, Shaved Garlic, Bock choy, Caluiflower, Bell Pepper & Olives	
<b>BBQ Pizza</b>	3,100.00
Choice of Beef, Chicken, Prawns, Pull Pork with BBQ Sauce	

## Modha Beurre Blanc

Bok Choy, White Wine

2,400.00