



FOOD MENU



ELITE HAVENS



Decadent dining to make your holiday perfect. Our highly-trained chef will be happy to customise meals to suit your palate accounting for allergies and preferences, including a tempting children's menu. Dine in and enjoy local delicacies as well as several international cuisines.

Our menu is packed with flavoursome, healthy food. We offer you a range of dishes to cater to a variety of tastes and dietary needs. Whether you are on a Gluten free, Ketogenic, vegan, vegetarian or nonvegetarian diet you will find something delicious here!

Our menu is for family style sharing. Please choose a maximum of two items from the Mains and one item each from other categories.
Sri Lankan rice and curry set, a favourite of our guests is a must try!

All food photos are for reference only.

Continental breakfast is included in your room rate. Guests are required to pay grocery cost +10% surcharge (on total grocery bill) for all F&B items.

We buy all our seafood fresh from the local market each day.

If you have food allergies, please inform our staff.



Breakfast

Continental Breakfast (Complimentary)

2 Fried, boiled, scrambled or poached eggs, toast with jam and butter, fresh seasonal fruit plate, fresh seasonal juice or young coconut water, tea or coffee

Golden Omelette (Ketogenic)

Egg, bacon, tomato, cheese and onion

Waffles

Served with kithul honey (palm syrup) and fresh strawberries (seasonal) or sliced banana topped with chia seeds

Starters

Tomato and Basil Soup (vegan)

Roasted tomato puree with olive oil and herbs served with brown or garlic toast

Lentil Soup (Vegan)

Pureed red lentils, carrot and spices served with crusty country bread

Traditional Sri Lankan Breakfast Set

- Includes either Roti (Flat bread made with grated fresh coconut and wheat flour),
- Egg hoppers (crispy rice flour crepes with an egg in the centre)
- Coconut milk rice (coconut milk risotto),
- String hoppers (rice flour noodle),
- Served with sambol, 1 non-veg and 1 veg curry of your choice

No.39 GF Spinach Dip

Fresh spinach and curd dip served with a selection of toasts

No.39 GF Salad (Vegan)

Chickpeas, avocado, roasted beets, green beans, baby lettuce, roasted pumpkin seeds, roasted cashew nuts, crispy onion rings with Pomegranate dressing



Super Seed Salad (Vegan)

Fresh mixed greens, avocado, cucumber, white and black sesame seeds, pumpkin seeds, broccoli, pomelo, green guava served with pomelo vinaigrette

No.39 Caesar Salad

Baby lettuce, spiced shrimp, dhel chips (jack fruit chips), virgin coconut oil - lime dressing, garlic croutons

Main

Poké Bowls

Choose from a selection of bases and toppings.

Toppings: Grilled Seer fish, grilled chicken, stir-fried fresh seafood, fresh steamed crabmeat

Bases: Red rice, chickpeas, Sri Lankan country rice, mung beans, red lentils or noodles. With shredded fresh vegetables, boiled eggs, Sri Lankan style aubergine salad or raw shredded gotukola (pennywort) and grated fresh coconut, pineapple, avocado, green apple, cashew nuts

Dressings: Spicy sesame oil dressing, olive oil and soya sauce dressing, virgin coconut oil and fresh lime dressing

Garden Penne (Vegetarian)

Pasta made with homemade pesto sauce, broccoli, pumpkin seeds, grated parmesan cheese, virgin olive oil and freshly ground black pepper

Dill Snapper (Gluten Free)

Crispy red snapper served on a bed of spinach and sweet potato mash topped with a creamy dil sauce and pomegranate seeds

Ceylon Spiced Chicken

Lightly spiced and grilled chicken breast served with brown country rice, grilled eggplant, chickpeas and roasted tomatoes with a tahini- yogurt sauce

Sumptuous Bean Salad (Gluten free)

Chili-lime roasted chicken, mixed beans, baby potatoes, baby tomatoes, roasted peppers, grilled corn, avocado and chopped red cabbage, with a sesame oil and lime dressing topped with dhel chips (jackfruit chips)

Power Wrap

Grilled fresh tuna, avocado, boiled eggs, dill, olive oil and lemon

Mediterranean Vegie Wrap (Vegetarian)

Cherry tomatoes, grilled sweet potato, mint leaves, cucumber, roasted pumpkin, olive oil and chia seeds

English Style Sandwiches

Filled with tuna, egg, ham, cheese or cucumber and tomato



Stir- Fried Noodles (Gluten free)

With chicken, prawns or vegetables. Savoury brown or white Rice vermicelli lightly stir fried in virgin coconut oil. Topped with crispy fried shallots

Battered or crumbed fish

Fresh market fish lemon marinated and fried to a golden crisp. Served with mash potato and sautéed green beans

Oven Baked Whole Fish (Gluten Free)

Seasonal fresh fish marinated in lime, tamarind juice, shallots, garlic ginger, lemongrass and baked in a banana leaf, served topped with fresh coriander leaf, and sliced red chilli with buttered rice and mixed sautéed vegetables

Seafood Or Chicken Skewers (Gluten Free)

Deliciously marinated and served with fresh garden greens and mashed sweet potato

No.39 Gf Fried Rice (Vegetarian Options)

Brown, red or white rice with either chicken, seafood, egg or vegetables perfectly stir fried in virgin coconut oil topped with finely shredded raw baby lettuce and crispy onion rings

Spaghetti

Tossed in either butter, virgin olive oil, tomato pasta sauce or cream and bacon topped with grated parmesan cheese

Sri Lankan Crab

Sweet, succulent fresh crab steamed and served with ginger sauce, buttered garlic and turmeric rice with peas

Fresh Seafood BBQ Dinner or Lunch

Prawn, Lobster, fish, squid purchased fresh from the local market. Served with garlic bread, potato or garlic butter rice. For a unique experience we encourage you to accompany our cook to the seafood market to choose your choice of seafood

***Sri Lankan Rice And Curry Set (Vegetarian/ Gluten Free Options)**

Served as a complete meal, no starters required. Chicken, fish, prawn or crab curry and 4 local vegetable curries and sambals served in traditional terracotta pots. We suggest you leave it to our cook to make fantastic curries with typical local vegetables you may have never tasted before!

****Sri Lankan Flat Breads, Noodles Or Savoury Crepes Set**

Served as a complete meal, no starters required. Coconut roti, string hoppers, egg 'gothamba', Kottu roti or egg hoppers served with either chicken, prawn or fish curry and sambal. Do ask our cook for more details!

**Served as a complete meal for the whole group. (no starters required)*

***Please note: flat breads, noodles and egg hoppers are made by a reliable caterer in Galle Fort for us. However, all curries and accompaniments are freshly made in -villa*



Desserts

The Black and White

Decadent chocolate pancakes served with chocolate sauce, shaved chocolate, nuts and bananas

Exotic Chia Pudding

Chia seeds soaked in fresh coconut milk infused with cardamom, topped with fresh papaya, sliced oranges and shaved coconut

Buffalo Curd

Creamy buffalo curd has a slight tanginess not dissimilar to Greek yogurt served with delicious kithul honey, palm syrup which is like a dark hued honey

Fresh Strawberries (Seasonal)

Fresh strawberries from the hill country served with fresh cream

Seasonal Fruit Platter

Sun ripened, passion fruit, mango, pineapple, and exotic seasonal fruits

Assorted Ice Cream

Vanilla, chocolate, strawberry and /or mango flavours

Tea-Time Treats

Best enjoyed with a cup of steaming Ceylon Tea

Rich Chocolate Cake

A wickedly scrumptious chocolate butter cream icing layered chocolate cake

Vanilla Cupcakes

Topped with whipped cream and fruit or butter icing