



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

Chef Sunanda's Sri Lankan Breakfast

The Sri Lankan breakfast is crisp, savoury, coconut pancakes with dripping egg yolk, feisty fresh chutneys (or sambal) and soothing, turmeric-yellowed coconut gravy. Hearty as well as spicy

String, egg, or plain hoppers steamed to perfection, served with fish or chicken curry, white coconut sambal, and dhal curry

Served with Sri Lankan tea and/or coffee

Western Breakfast

Bakers basket with white or brown toast, served with butter, jam, marmalade and honey.

Eggs any style served with fried bacon, pork or chicken sausages, grilled tomatoes and seasonal fruit platters



Salads

Caesar Salad

Classic, Cajun grilled chicken or Cajun prawns. Romaine lettuce tossed with chef Sunanda's secret dressing, creole croutons, shaved parmesan cheese and anchovies

Tomat and Mozzarella Salad

Blood tomatoes, freshly made mozzarella cheese with crispy green salad dressed with pesto and balsamic reduction

Lobster Avocado Salad

Poached butter flavours fresh blue water lobster, avocado herbs, lime, olive oil, tabasco sauce served green salad dressing, lobster bisque and tomato date chutney

Roasted Vegetable Couscous

A light combination of vegetables combined with couscous and a dish of olive oil

Greek Salad

With feta cheese drizzled with olive oil and herbs

Avocado Capers Salad

Fresh tomato, bocconcini, cheese, avocado and basil tossed lightly in olive oil

UpCountry Grilled Vegetable Salad

Fresh tomato, bocconcini, cheese, avocado and basil tossed lightly in olive oil

Soups

Heart Warming Soup

Gratinated traditional French style onion soup with egg and cheese toast

Tom Yam

Authentic Thai seafood broth with shrimps and traditional spice

Cappucino of Chicken and Mushroom Soup

Authentic Thai seafood broth with shrimps and traditional spice

Arabic Lentil Soup

This Arabic favourite is loaded with flour and topped with fresh croutons and lemons wedges on the side



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Mains

From the Land

Chicken Teriyaki or Beed Stir Fry

Thinly sliced tender chicken or beef marinated with Japanese spices and teriyaki sauce with fresh vegetables, garlic, chilli and ginger served with steamed basmati rice and raw papaya green salad

Satay

Chicken or beef satay. Indonesian spicy marinated beef and chicken kebab served with peanut butter sauce, steamed basmati rice, papaya and cucumber salad

Boneless Half Jerk Chicken

Spicy Jamaican flavoured boneless grilled chicken served with butter and garlic rice, chilli pineapple salsa and crispy green salad

Pepper Beef Fillet Mignon

Beef fillet served with garlic or wasabi mash, fresh market butter vegetables and creamy pepper sauce

Honey Cinnamon Pork Chop

Char broiled spicy herb-marinated local pork chops served with grilled pineapple, garlic mash, Cajun vegetables with cinnamon flavoured honey and mustard sauce



From the Ocean

Seared Rare Tua Fillet

Habaraduwa fresh blue water tuna, char grilled with vegetables ratatouille, garlic mash and lemon butter sauce

Ginger Garlic Fish

Butterfish marinated in ginger and garlic, served with vegetables ratatouille, garlic mash and lemon butter sauce

Surf and Turf

Center cut Australian beef fillet with half blue water lobster, garlic wasabi mash and green salad with herb reduction

From Sri Lankan Clay Pots

Chicken Kanju Gama

Fresh boneless chicken with cashew nuts cooked with traditional Sri Lankan spices in coconut milk served with basmati pilau rice, bringal, tomato and onion salad with condiments

King Fish Polkiri Thiyal

Bluewater fresh kingfish cooked with black pepper, turmeric, vinegar gamboch and coconut milk served with basmati pilau rice, bringal, tomato and onion salad with condiments

Negombo Prawn Curry

Negombo special blue lagoon prawns, cooked with traditional Sri Lankan Spices and coriander served with basmati pilau rice, bringal, tomato and onion salad with condiments

Chef Sunanda's Sri Lankan Feast

Choose from either fresh fish or chicken accompanied by a delicious array of 3 vegetable curries, garden salads mango chutney, and poppadum's

Chef Sunanda's Seafood BBQ Feast

An evening of Indulgence/ Chef Sunanda provides an amazing array of local food delights with king prawns, cuttlefish, lobster, and BBQ vegetable kebabs. If you love seafood this is a must-try



Kids Menu

Chicken Nuggets and Fries

Freshly made chicken nuggets with french fries, Hawaiian salad and tartar sauce

Drums of Heaven

3 pieces of crumb fried drumsticks with french fries, Hawaiian salad and tartar sauce

Spaghetti Bolognese

Chef Sunanda's delicious recipe and garlic bread

Captain Haddock

3 pieces of crumbled fried fish with french fries, Hawaiian salad and tartar sauce

Butter Pasta

Penne spaghetti with butter

Spring Rolls

Chef Sunanda's delicious homemade spring rolls

Potato Lovers

Deep-fried crispy french fries

Kiddy Club

Two pieces of toasted white bread piled with chicken, bacon, egg, lettuce and tomato



Something Light

Roasted Cashew Nuts

Freshly baked Sri Lankan cashew with sprinkled with chilli powder and curry leaves

Wings of Fire

Crispy fried chicken wings tossed in American sauce served with homemade Cajun potatoes and green salad

Egg and Avocado Bun

Boiled eggs masked with a little mayonnaise, sliced avocado, lettuce and cappers on a fresh bun

Spring Rolls

Chef Sunanda's delicious homemade spring rolls

Wraps and Stuff

- Chicken Caesar with fries on the side
- Chicken tikka salad with fries on the side
- Prawns and avocado salad with fries
- Villa Pooja Kanda club sandwich with fries
- Villa Pooja Kanda classic burger with fries
- Freshly homemade beef patty, cheese, tomato, and lettuce in a fresh burger bun

Something Sweet

Curd and Treacle

Traditional Sri Lankan fresh yoghurt with kithul honey

Twist and Shake

Vanilla chocolate or fresh fruit milk shake topped with ice cream

Ice Cream Fresh Fruit Lollies

Chopped seasonal fresh fruit with vanilla ice cream



Desserts

Ice Cream

Vanilla, chocolate, strawberry or mango served with a selection of seasonal fruit on a platter

Ebony and Ivory

Homemade black and white chocolate chip mousse gateau with a passion fruit glaze

Traditional New York Cheesecake

Our cheesecake is covered with cream cheese and stacked with strawberries

Panna Cotta

Italian Creme Brulee or the Spanish plain served with strawberry compote and a sweet balsamic sauce

Ruhuna Curd and Palm Treacle/ Wattalappam

Made with coconut milk, jaggery, eggs and tropical spices

Chef's Sunanda's Special Dessert of the Day