

The Lakeside

Client Brochure



THE LAKESIDE (pvt) Ltd.

82/A, Thammita, Makewita Rd, Gampaha, Sri Lanka.

077-0124672 | 077-7798191 | 077-3020811

 @the.lakeside_

Dear Client,

Thank you very much for considering The Lakeside for your function requirements. Our dedicated team is available anytime to help you, so we kindly request you read this document to understand what we offer and reach out to us to discuss your requirements in further detail.

We want to let you know that we are a family run business, which began with one of our family's own weddings. Having been through the ins and outs of how a wedding works and all the emotions involved, we know the amount of effort that goes into ensuring you have the perfect day, and so we want to make your experience with us as pleasant and stress free as possible. Our aim is to let you have a day where we take care of everything and make you feel at home as much as possible.

We also want to let you know that The Lakeside Gampaha is rooted in nature, with flora and the fauna all around our premises. This is also our family home and we have lots of pets at our premises. We as a family and all our staff love our plants and animals very much and want them to have as peaceful a life as we can offer. We truly believe they are the key to having such a special feeling to The Lakeside. Therefore as part of your experience with us, we kindly ask you to help us by letting our nature persevere and the local wildlife enjoy their lives as we go about hosting you for your big day!

You can access our family's own wedding video by clicking [here](#) if you'd like. Find us on social media through the links below.

[Instagram](#) | [TikTok](#) | [Facebook](#)

Thank you,
The Lakeside Management Team.



Package Details

Location

(Choose from)

Main Hall : 100 - 250 pax

White Lounge : 40 - 80 pax

Long Room : 30 - 40 pax

- The Main Hall can be reserved for lower than 100 pax subject to discussion, additional charges apply.
- You can use two or more locations, subject to availability and discussion, additional charges apply.
- Garden area is common, can be reserved for private events in advance at an additional fee, subject to availability

Additional Services

Dressing room *with A/C* (up to 5 hours) - **Rs 15, 000 per hour**

Wedding day usage Non A/C room - complementary

Rectangular Tables - complementary

Cross Back Chairs - complementary

Table napkins - complementary

Buffet Service - complementary

Bar and Liquor Service - complementary

Photo and Video Location on the day of the Function - complementary

Coffee Cart for the duration of the Function - *Fee and availability subject to discussion*

Rates

*Rates are shown per head
Rates include Venue charges and Menu charges*

	30-49	50-99	100-199	200-250
Platinum	11,666.00	11,000.00	10,360.00	9,350.00
Gold	11,266.00	10,600.00	9,960.00	8,950.00
Silver	11,116.00	10,450.00	9,710.00	8,700.00
Bronze	11,016.00	10,350.00	9,610.00	8,600.00
Party Menu 04	10,366.00	9,200.00	8,960.00	7,950.00
Party Menu 03	10,216.00	9,550.00	8,810.00	7,800.00
Party Menu 02	9,966.00	9,300.00	8,560.00	7,550.00
Party Menu 01	9,716.00	9,050.00	8,310.00	7,300.00

**Please note that current rates may be subject to change. We will only finalise the rates 3 months prior to your event date.*

Booking and Payments

To confirm your booking, please pay an advance payment of 20% against the current rate. This will ensure that your function date and time is reserved in our calendar.

Here are our account details;

- **Name: Lakeside Resorts Pvt**
- **Bank : Commercial Bank**
- **Branch: Navam Mawatha**
- **Account Number : 1000790397**

You can also pay by cash on location, please discuss visits in advance.

We also request you pay us a refundable deposit of 20% of the full value **7 days** prior to your event. This will be refunded to you within 48 hours of your event end, subject to conditions.

The remainder of your payment including the refundable deposit should be paid in full 7 days prior to your event date.

Refundable Deposit

Upon confirmation of the event date, a **20%** refundable deposit should be paid with any remaining payments, **7 days prior to the function date.**

This will be refunded within **48 hours** after the end of the event - subject to any liability.

Platinum Menu

Welcome Drink

Classic Welcome (Select One)

Mixed Fruit Punch | Strawberry & Guava | Mango | Orange | Black Currant | Sour Sop | Passion Fruit

Fruit Fresh & Extra Cool (Select One)

Ambarella (Seasonal) | Papaya | Watermelon | Lime & Mint | Mint Mojito

Salads & Starters

Veg (Select Four)

Fresh Garden Green Salad | Mixed Vegetable Salad | Coleslaw Salad with Raisins | Tomato, Cucumber & Pineapple Salad | Herbed Beet and Celery Salad | Lakeside's Mediterranean Salad | Vegetable Crudités with Hummus Dip | Green Goddess Salad (Avocado Salad, Green Goddess Dressing) | Assorted Cheese Platter with Grapes & Crackers | Traditional Caesar Salad

Non-Veg (Select Three)

Egg Boat on Lettuce & Onion Bed | Chicken & Pineapple Hawaiian | Greek Chicken Salad | Tuna Salad with Green Beans | Salad Nicoise | Prawn Cocktail in Shooter | Seafood Pasta Salad with Bell Pepper | Sea Breeze Seafood Salad | Potato & Grilled Bacon Salad | Assorted Cold Meat Platter

Dressings and Dips

Thousand Island | Vinaigrette | Classic Tomato Salsa | Honey Mustard | Roasted Curry Leaf Pesto | Olive Oil, Lemon & Garlic | Coriander Pesto | French Dressing | Spicy Mayo Dip

Accompanying Dressings and Dips will be selected by our chef based on selected salads.

Soup (Select one) *All Soups are served with complementary Freshly Baked Bread Rolls and Creamy Butter*

Veg

Cream of Vegetable & Corn Soup | Cream of Mushroom Soup | Roasted Pumpkin & Garlic Soup | Tomato Soup | Caramelized Onion Soup | Cream of Lentil Soup | Thai Spicy Vegetable & Noodle Soup

Non-Veg

Cream of Chicken & Corn Soup | Thai Tom Yum Soup | Seafood Bisque Soup | Thai Style Seafood Noodle Soup | Chicken Consommé Soup | Beef Consommé Soup

Bread Rolls (Select One).

Soft Roll Buns | French Bread Roll | French Baguettes | Bread Loaf | Hard Rolls | Grissini Breadsticks

Rice | Noodles | Pasta | Lasagna (Select Four)

Rice

Steamed White Rice | Saffron Rice with Cashew & Sultanas | Tempered Garlic Rice | Savory Rice | Mixed Vegetable Rice with Peas | Vegetable Biryani | Vegetable Pilaf Rice | Kashmiri Pilaf Rice | Lemon Rice | Lentil Rice | Jeera Rice (Cumin Rice) | Ghee Rice (Malabar Style)

Rice (Non-Veg.): *Egg & Vegetable Fried Rice | Chicken Mixed Fried Rice | Seafood Fried Rice | Indonesian Seafood Nasi Goreng | Chicken Mongolian Rice | Chicken Biryani | Mutton Biryani | Seafood Paella*

All rice dishes are made with Keeri Samba | Upgrade to "Basmati" for Rs. 100/- Net Per Person.

Noodles

Veg: Mixed Vegetable Noodles | Chili Garlic Noodles | Spicy Vegetable Noodles | Spicy Garlic Noodles | Soy Sauce Noodles

Non-Veg: Egg Fried Noodles | Chicken Mixed Noodles | Seafood Mixed Noodles | Fire Wok Mongolian Noodles | Singapore Stir Fried Noodles

Pasta & Spaghetti

- Pasta Type: *Penne | Spaghetti | Macaroni | Fusilli*
- Pasta Sauce: *Creamy White Sauce | Roasted Bell Pepper | Alfredo | Marinara | Carbonara | Spicy Arrabiata*
- Ingredients: *Vegetable | Mushroom | Cheese | Chicken | Sausages | Seafood | Bacon*

Lasagna

Vegetable Lasagna | Chicken Lasagna | Seafood Lasagna | Beef Lasagna

Chicken (Select One)

Traditional Sri Lankan Fried Chicken Curry | Devilled Chicken with Capsicum & Tomato Garnish | Chicken Masala | Chicken Korma | BBQ Chicken with Spicy BBQ Sauce | Chili Chicken with Nuts & Spring Onion | Sauté Chicken & Mushroom | Chicken Manchurian (Boneless) | Grilled Chicken with Brown Onion Sauce | Sichuan Chili Chicken | Chicken Stir-Fry | Butter Chicken (Murgh Makhani) | Marinated Tandoori Chicken with Coriander | Chicken Tikka Masala | Honey Mustard Roast Chicken | Roasted Chicken with Garlic & Herbs

Upgrade to "Boneless Chicken" for Rs. 100/- Net Per Person

Fish (Select One)

Tuna Fish: Fish Ambulthiyal Baked on Curry Leaves | Village Style Fish Curry | Goan Fish Curry | Kerala Fish Curry

Sail Fish: Devilled Fish with Capsicum & Tomato Garnish | White Fish Mustard Curry | Fish Stew | Sweet & Sour Fish | Grilled Fish with Lemon Butter Sauce (Action) | Crumb Fried Fish with Lemon Butter Sauce (Action) | Masala Fish Curry | Tempura Batter Fried Fish (Action) | Pickled Fish with Onion Green Chili | Whole Baked Fish (Snapper with Garlic & Dill Butter Sauce)

Upgrade to "SailFish" for Rs. 100/- Net Per Person | Upgrade to "Sear Fish" for Rs. 200/- Net Per Person

Pork (Select One)

Traditional Pork Black Curry | Pork Stew | Sweet & Sour Pork | Grilled Pork with Pineapple (Action) | Fried Chili Pork in Thai Style (Action) | Devilled Pork with Capsicum & Tomato Garnish | Szechuan Pork | Garlic Ginger Glazed Sticky Pork | Baked Pork Chops | Pork Ribs with Smoky BBQ Sauce | Roasted Pork with Apple Sauce | Crispy Pork Belly Bites with Kochchi Sauce

Seafood (Select One)

Prawns: Traditional Prawns Curry | Negombo Style Tempered Prawns | Prawns Tempura (Action) | Sweet & Sour Prawns | Grilled Prawns | Singapore Chili Prawns | Devilled Prawns with Capsicum & Tomato Garnish | Crispy Batter Prawns with Cocktail Sauce (Action) | Stir Fried Prawns | Tandoori Prawns

Cuttlefish: Hot Butter Cuttlefish (Action) | Chao Mực (Stir-Fried Cuttlefish) | Cuttlefish Curry | Thai Cuttlefish Curry with Kaffir Lime | Salt and Pepper Cuttlefish | Goan Style Cuttlefish Curry

Crab: Negombo Style Crab Curry | Crab Masala | Sweet and Sour Crab

Mixed Seafood: Mixed Seafood Devilled with Capsicum & Tomato Garnish | Mixed Grilled Seafood (Action) | Grilled Seafood Kebabs (Action) | Seafood Mix in Cream Sauce | Ginger Garlic Seafood Stir Fry

Mutton or Beef (Select One)

Mutton: Traditional Mutton Curry | Mutton Rogan Josh | Mutton Stew | Szechuan Devilled Mutton | Mutton Khorma | Mutton Kebabs | Devilled Mutton with Capsicum & Tomato Garnish | Kerala Style Pepper Mutton

Beef: Beef Stew | Chinese Beef Stir Fry | Hot Pepper Beef | Beef BBQ Sticks with Onion & Capsicum | Village Style Beef Curry | Beef & Broccoli | Beef Khorma | Beef Devilled with Capsicum & Tomato Garnish | Grilled Beef Kebabs

For gatherings of 100 guests or more, enjoy a complimentary Live Action Station featuring your choice of Fish, Pork, or Seafood – Courtesy of The Lakeside

Vegetable

Basic Veg (Select Three)

Mixed Vegetable Curry with Cashew | Mixed Vegetable Chop Suey | Stir Fried Vegetable | Glazed Vegetable Platter | Steamed Vegetables with Garlic Butter | Mixed Vegetable Khorma | Vegetable Jalfrezi | Vegetable Tempura (Action) | Hot Butter Mushroom | Tempered Mushroom with Capsicum | Long Beans & Garlic Dry Curry | Potato in Coconut Cream | Tempered Potato | Oven Roasted Potato with Herbs | Rosemary Potato | Savory Potato | Parsley Potato | Sauté Potato | Fried Potato Wedges | Mashed Potato | Dhal Tempered | Dhal Chili Fry | Dhal Maharani in North Indian Style | Tempered Green Beans with Maldives Fish | Beans in Black Bean Sauce | Brinjal Moju | Brinjal Pahi | Garlic Fried Kankung in Oyster Sauce

Premium Veg (Select Three)

Creamy Cashew Curry | Cashew & Gotu Kola Baduma | Baked Cauliflower in Creamy Sauce (Optional) | Hot Pineapple Curry | Stir Fried Tofu | Paneer Tikka Masala | Paneer Tikka Kebabs | Tofu Curry with Carrot & Green Pea

An additional fee of Rs. 5,000/- will be applicable for the inclusion of the Vegetable Tempura Live Action Station

Condiments

Basic Condiments (Select Four)

Seeni Sambol | Malay Pickle | Sinhala Achcharu | Pineapple Achcharu | Mango Chutney | Pineapple Chutney Indian Raita Salad | Minchi Sambol | Gotukola & Ratakaju Baduma | Peanuts Mixture Baduma | Fish Cutlet | Coconut Sambol | Chili Paste | Dried Red Chilies | Juicy Pineapple Slices | Lime Pickle | Papadam

Premium Condiments (Select Three)

Maldives Fish Sambol | Halmasso Baduma | Keselmuwa Seeni Sambol | Prawns Crackers

Desserts (Select Six)

Cold Desserts

Watalappan with Nuts | Cream Caramel | English Fruit Trifle | Assorted Desserts in Shooter Glasses | Chocolate Chip Mousse | Flavored Mousse (Strawberry | Chocolate | Mango | Apple) | Caramelized Yogurt Mousse | Marshmallow Pudding | Tropical Flavored Parfait (Coconut | Pineapple | Passion Fruit) | Rainbow Bavaroise | Flavored Yoghurt Cheesecake (Strawberry | Mango | Passion Fruit) | Flavored Ice Cream (Vanilla | Chocolate | Strawberry) | Chocolate Biscuit Pudding | Fruit in Jelly Custard | Jelly Yoghurt Mussolini | Carrot Halwa | Rice Pudding | Sago & Jaggery Pudding | Panna Cotta (Strawberry | Mango | Passion Fruit | Orange) | Curd & Treacle | Pre Cut Fresh Fruit (Papaya | Pineapple | Water Melon) | Welithalapa | Coconut Pan Cake

Hot Desserts

Bread & Butter Pudding | Butterscotch Pudding | Steam Chocolate Pudding | Ginger Pudding | Pineapple Crumble | Sticky Date Pudding with Caramel Sauce

Sauces: Custard Sauce | Butterscotch Sauce | Dark Chocolate Sauce | Strawberry Sauce | Mango Sauce | Orange Sauce

Accompanying Sauces will be selected by our chef based on selected desserts

Premium Desserts (Select Two)

Coffee Tiramisu | Baked Cheesecake | Red Velvet Cake | Blueberry Cheesecake | Strawberry Cheesecake Mango Cheesecake | Chocolate Brownie | Assorted Velours | Pâtisserie Platter | Chocolate Gâteaux | Coffee Gâteaux | Pineapple Gâteaux | Assorted French Pastry Platter

Gold Menu

Welcome Drink (Select One)

Mixed Fruit Punch | Strawberry & Guava | Mango | Orange | Black Currant | Sour Sop | Passion Fruit

Salads & Starters

Veg (Select Four)

Fresh Garden Green Salad | Mixed Vegetable Salad | Coleslaw Salad with Raisins | Tomato, Cucumber & Pineapple Salad | Herbed Beet and Celery Salad | Lakeside's Mediterranean Salad | Vegetable Crudités with Hummus Dip | Green Goddess Salad (Avocado Salad, Green Goddess Dressing) | Assorted Cheese Platter with Grapes & Crackers | Traditional Caesar Salad

Non-Veg (Select One)

Egg Boat on Lettuce & Onion Bed | Chicken & Pineapple Hawaiian | Greek Chicken Salad | Tuna Salad with Green Beans | Salad Nicoise | Prawn Cocktail in Shooter | Seafood Pasta Salad with Bell Pepper | Sea Breeze Seafood Salad | Potato & Grilled Bacon Salad | Assorted Cold Meat Platter

Dressings and Dips

Thousand Island | Vinaigrette | Classic Tomato Salsa | Honey Mustard | Roasted Curry Leaf Pesto | Olive Oil, Lemon & Garlic | Coriander Pesto | French Dressing | Spicy Mayo Dip

Accompanying Dressings and Dips will be selected by our chef based on selected salads.

Soup (Select one) *All Soups are served with complementary Freshly Baked Bread Rolls and Creamy Butter*

Veg

Cream of Vegetable & Corn Soup | Cream of Mushroom Soup | Roasted Pumpkin & Garlic Soup | Tomato Soup | Caramelized Onion Soup | Cream of Lentil Soup | Thai Spicy Vegetable & Noodle Soup

Non-Veg

Cream of Chicken & Corn Soup | Thai Tom Yum Soup | Seafood Bisque Soup | Thai Style Seafood Noodle Soup | Chicken Consommé Soup | Beef Consommé Soup

Bread Rolls (Select One).

Soft Roll Buns | French Bread Roll | French Baguettes | Bread Loaf | Hard Rolls | Grissini Breadsticks

Rice | Noodles | Pasta | Lasagna (Select Three)

Rice

Steamed White Rice | Saffron Rice with Cashew & Sultanas | Tempered Garlic Rice | Savory Rice | Mixed Vegetable Rice with Peas | Vegetable Biryani | Vegetable Pilaf Rice | Kashmiri Pilaf Rice | Lemon Rice | Lentil Rice | Jeera Rice (Cumin Rice) | Ghee Rice (Malabar Style)

Rice (Non-Veg): *Egg & Vegetable Fried Rice | Chicken Mixed Fried Rice | Seafood Fried Rice | Indonesian Seafood Nasi Goreng | Chicken Mongolian Rice | Chicken Biryani | Mutton Biryani | Seafood Paella*

All rice dishes are made with Keeri Samba | Upgrade to "Basmati" for Rs. 100/- Net Per Person.

Noodles

Veg: Mixed Vegetable Noodles | Chili Garlic Noodles | Spicy Vegetable Noodles | Spicy Garlic Noodles | Soy Sauce Noodles

Non-Veg: Egg Fried Noodles | Chicken Mixed Noodles | Seafood Mixed Noodles | Fire Wok Mongolian Noodles | Singapore Stir Fried Noodles

Pasta & Spaghetti

- Pasta Type: Penne | Spaghetti | Macaroni | Fusilli
- Pasta Sauce: Creamy White Sauce | Roasted Bell Pepper Sauce | Alfredo Sauce | Marinara Sauce | Carbonara Sauce | Spicy Arrabiata Sauce
- Ingredients: Vegetable | Mushroom | Cheese | Chicken | Sausages | Seafood | Bacon

Lasagna

Vegetable Lasagna | Chicken Lasagna | Seafood Lasagna | Beef Lasagna

Chicken (Select One)

Traditional Sri Lankan Fried Chicken Curry | Devilled Chicken with Capsicum & Tomato Garnish | Chicken Masala | Chicken Korma | BBQ Chicken with Spicy BBQ Sauce | Chili Chicken with Nuts & Spring Onion | Sauté Chicken & Mushroom | Chicken Manchurian (Boneless) | Grilled Chicken with Brown Onion Sauce | Sichuan Chili Chicken | Chicken Stir-Fry | Butter Chicken (Murgh Makhani) | Marinated Tandoori Chicken with Coriander | Chicken Tikka Masala | Honey Mustard Roast Chicken | Roasted Chicken with Garlic & Herbs

Upgrade to "Boneless Chicken" for Rs. 100/- Net Per Person

Fish (Select One)

Tuna Fish: Fish Ambulthiyal Baked on Curry Leaves | Village Style Fish Curry | Goan Fish Curry | Kerala Fish Curry
Sail Fish: Devilled Fish with Capsicum & Tomato Garnish | White Fish Mustard Curry | Fish Stew | Sweet & Sour Fish | Grilled Fish with Lemon Butter Sauce (Action) | Crumb Fried Fish with Lemon Butter Sauce (Action) | Masala Fish Curry | Tempura Batter Fried Fish (Action) | Pickled Fish with Onion Green Chili | Whole Baked Fish (Snapper with Garlic & Dill Butter Sauce)

Upgrade to "SailFish" for Rs. 100/- Net Per Person | Upgrade to "Sear Fish" for Rs. 200/- Net Per Person

Pork (Select One)

Traditional Pork Black Curry | Pork Stew | Sweet & Sour Pork | Grilled Pork with Pineapple (Action) | Fried Chili Pork in Thai Style (Action) | Devilled Pork with Capsicum & Tomato Garnish | Szechuan Pork | Garlic Ginger Glazed Sticky Pork | Baked Pork Chops | Pork Ribs with Smoky BBQ Sauce | Roasted Pork with Apple Sauce | Crispy Pork Belly Bites with Kochchi Sauce

Seafood (Select One)

Prawns: Traditional Prawns Curry | Negombo Style Tempered Prawns | Prawns Tempura (Action) | Sweet & Sour Prawns | Grilled Prawns | Singapore Chili Prawns | Devilled Prawns with Capsicum & Tomato Garnish | Crispy Batter Prawns with Cocktail Sauce (Action) | Stir Fried Prawns | Tandoori Prawns

Cuttlefish: Hot Butter Cuttlefish (Action) | Chao Mực (Stir-Fried Cuttlefish) | Cuttlefish Curry | Thai Cuttlefish Curry with Kaffir Lime | Salt and Pepper Cuttlefish | Goan Style Cuttlefish Curry

Crab: Negombo Style Crab Curry | Crab Masala | Sweet and Sour Crab

Mixed Seafood: Mixed Seafood Devilled with Capsicum & Tomato Garnish | Mixed Grilled Seafood (Action) | Grilled Seafood Kebabs (Action) | Seafood Mix in Cream Sauce | Ginger Garlic Seafood Stir Fry

For gatherings of 100 guests or more, enjoy a complimentary Live Action Station featuring your choice of Fish, Pork, or Seafood – Courtesy of The Lakeside

Vegetable

Basic Veg (Select Three)

Mixed Vegetable Curry with Cashew | Mixed Vegetable Chop Suey | Stir Fried Vegetable | Glazed Vegetable Platter | Steamed Vegetables with Garlic Butter | Mixed Vegetable Khorma | Vegetable Jalfrezi | Vegetable Tempura (Action) | Hot Butter Mushroom | Tempered Mushroom with Capsicum | Long Beans & Garlic Dry Curry | Potato in Coconut Cream | Tempered Potato | Oven Roasted Potato with Herbs | Rosemary Potato | Savory Potato | Parsley Potato | Sauté Potato | Fried Potato Wedges | Mashed Potato | Dhal Tempered | Dhal Chili Fry | Dhal Maharani in North Indian Style | Tempered Green Beans with Maldives Fish | Beans in Black Bean Sauce | Brinjal Moju | Brinjal Pahi | Garlic Fried Kankung in Oyster Sauce

Premium Veg (Select Two)

Creamy Cashew Curry | Cashew & Gotu Kola Baduma | Baked Cauliflower in Creamy Sauce (Optional) | Hot Pineapple Curry | Stir Fried Tofu | Paneer Tikka Masala | Paneer Tikka Kebabs | Tofu Curry with Carrot & Green Pea

An additional fee of Rs. 5,000/- will be applicable for the inclusion of the Vegetable Tempura Live Action Station

Condiments

Basic Condiments (Select Four)

Seeni Sambol | Malay Pickle | Sinhala Achcharu | Pineapple Achcharu | Mango Chutney | Pineapple Chutney Indian Raita Salad | Minchi Sambol | Gotukola & Ratakaju Baduma | Peanuts Mixture Baduma | Fish Cutlet | Coconut Sambol | Chili Paste | Dried Red Chilies | Juicy Pineapple Slices | Lime Pickle | Papadam

Premium Condiments (Select Two)

Maldives Fish Sambol | Halmasso Baduma | Keselmuwa Seeni Sambol | Prawn Crackers

Desserts (Select Six)

Cold Desserts

Watalappan with Nuts | Cream Caramel | English Fruit Trifle | Assorted Desserts in Shooter Glasses | Chocolate Chip Mousse | Flavored Mousse (Strawberry | Chocolate | Mango | Apple) | Caramelized Yogurt Mousse | Marshmallow Pudding | Tropical Flavored Parfait (Coconut | Pineapple | Passion Fruit) | Rainbow Bavaroise | Flavored Yoghurt Cheesecake (Strawberry | Mango | Passion Fruit) | Flavored Ice Cream (Vanilla | Chocolate | Strawberry) | Chocolate Biscuit Pudding | Fruit in Jelly Custard | Jelly Yoghurt Mussolini | Carrot Halwa | Rice Pudding | Sago & Jaggery Pudding | Panna Cotta (Strawberry | Mango | Passion Fruit | Orange) | Curd & Treacle | Pre Cut Fresh Fruit (Papaya | Pineapple | Water Melon) | Welithalapa | Coconut Pan Cake

Hot Desserts

Bread & Butter Pudding | Butterscotch Pudding | Steam Chocolate Pudding | Ginger Pudding | Pineapple Crumble | Sticky Date Pudding with Caramel Sauce

Sauces: Custard Sauce | Butterscotch Sauce | Dark Chocolate Sauce | Strawberry Sauce | Mango Sauce | Orange Sauce

Accompanying Sauces will be selected by our chef based on selected desserts

Premium Desserts (Select One)

Coffee Tiramisu | Baked Cheesecake | Red Velvet Cake | Blueberry Cheesecake | Strawberry Cheesecake | Mango Cheesecake | Chocolate Brownie | Assorted Velours | Pâtisserie Platter | Chocolate Gâteaux | Coffee Gâteaux | Pineapple Gâteaux | Assorted French Pastry Platter

Silver Menu

Welcome Drink (Select One)

Mixed Fruit Punch | Strawberry & Guava | Mango | Orange | Black Currant | Sour Sop | Passion Fruit

Salads & Starters

Veg (Select Three)

Fresh Garden Green Salad | Mixed Vegetable Salad | Coleslaw Salad with Raisins | Tomato, Cucumber & Pineapple Salad | Herbed Beet and Celery Salad | Lakeside's Mediterranean Salad | Vegetable Crudités with Hummus Dip | Green Goddess Salad (Avocado Salad, Green Goddess Dressing) | Assorted Cheese Platter with Grapes & Crackers | Traditional Caesar Salad

Non-Veg (Select One)

Egg Boat on Lettuce & Onion Bed | Chicken & Pineapple Hawaiian | Greek Chicken Salad | Tuna Salad with Green Beans | Salad Nicoise | Prawn Cocktail in Shooter | Seafood Pasta Salad with Bell Pepper | Sea Breeze Seafood Salad | Potato & Grilled Bacon Salad | Assorted Cold Meat Platter

Dressings and Dips

Thousand Island | Vinaigrette | Classic Tomato Salsa | Honey Mustard | Roasted Curry Leaf Pesto | Olive Oil, Lemon & Garlic | Coriander Pesto | French Dressing | Spicy Mayo Dip

Accompanying Dressings and Dips will be selected by our chef based on selected salads.

Soup (Select one) *All Soups are served with complementary Freshly Baked Bread Rolls and Creamy Butter*

Veg

Cream of Vegetable & Corn Soup | Cream of Mushroom Soup | Roasted Pumpkin & Garlic Soup | Tomato Soup | Caramelized Onion Soup | Cream of Lentil Soup | Thai Spicy Vegetable & Noodle Soup

Non-Veg

Cream of Chicken & Corn Soup | Thai Tom Yum Soup | Seafood Bisque Soup | Thai Style Seafood Noodle Soup | Chicken Consommé Soup | Beef Consommé Soup

Bread Rolls (Select One).

Soft Roll Buns | French Bread Roll | French Baguettes | Bread Loaf | Hard Rolls | Grissini Breadsticks

Rice | Noodles | Pasta (Select Three)

Rice

Steamed White Rice | Saffron Rice with Cashew & Sultanas | Tempered Garlic Rice | Savory Rice | Mixed Vegetable Rice with Peas | Vegetable Biryani | Vegetable Pilaf Rice | Kashmiri Pilaf Rice | Lemon Rice | Lentil Rice | Jeera Rice (Cumin Rice) | Ghee Rice (Malabar Style)

Rice (Non-Veg): *Egg & Vegetable Fried Rice | Chicken Mixed Fried Rice | Seafood Fried Rice | Indonesian Seafood Nasi Goreng | Chicken Mongolian Rice | Chicken Biryani | Mutton Biryani | Seafood Paella*

All rice dishes are made with Keeri Samba | Upgrade to "Basmati" for Rs. 100/- Net Per Person.

Noodles

Veg: Mixed Vegetable Noodles | Chili Garlic Noodles | Spicy Vegetable Noodles | Spicy Garlic Noodles | Soy Sauce Noodles

Non-Veg: Egg Fried Noodles | Chicken Mixed Noodles | Seafood Mixed Noodles | Fire Wok Mongolian Noodles | Singapore Stir Fried Noodles

Pasta & Spaghetti

- Pasta Type: Penne | Spaghetti | Macaroni | Fusilli
- Pasta Sauce: Creamy White Sauce | Roasted Bell Pepper Sauce | Alfredo Sauce | Marinara Sauce | Carbonara Sauce | Spicy Arrabiata Sauce
- Ingredients: Vegetable | Mushroom | Cheese | Chicken | Sausages | Seafood | Bacon

Chicken (Select One)

Traditional Sri Lankan Fried Chicken Curry | Devilled Chicken with Capsicum & Tomato Garnish | Chicken Masala | Chicken Korma | BBQ Chicken with Spicy BBQ Sauce | Chili Chicken with Nuts & Spring Onion | Sauté Chicken & Mushroom | Chicken Manchurian (Boneless) | Grilled Chicken with Brown Onion Sauce | Sichuan Chili Chicken | Chicken Stir-Fry | Butter Chicken (Murgh Makhani) | Marinated Tandoori Chicken with Coriander | Chicken Tikka Masala | Honey Mustard Roast Chicken | Roasted Chicken with Garlic & Herbs

Upgrade to "Boneless Chicken" for Rs. 100/- Net Per Person

Fish (Select One)

Tuna Fish: Fish Ambulthiyal Baked on Curry Leaves | Village Style Fish Curry | Goan Fish Curry | Kerala Fish Curry

Sail Fish: Devilled Fish with Capsicum & Tomato Garnish | White Fish Mustard Curry | Fish Stew | Sweet & Sour Fish | Grilled Fish with Lemon Butter Sauce (Action) | Crumb Fried Fish with Lemon Butter Sauce (Action) | Masala Fish Curry | Tempura Batter Fried Fish (Action) | Pickled Fish with Onion Green Chili | Whole Baked Fish (Snapper with Garlic & Dill Butter Sauce)

Upgrade to "SailFish" for Rs. 100/- Net Per Person | Upgrade to "Sear Fish" for Rs. 200/- Net Per Person

Pork (Select One)

Traditional Pork Black Curry | Pork Stew | Sweet & Sour Pork | Grilled Pork with Pineapple (Action) | Fried Chili Pork in Thai Style (Action) | Devilled Pork with Capsicum & Tomato Garnish | Szechuan Pork | Garlic Ginger Glazed Sticky Pork | Baked Pork Chops | Pork Ribs with Smoky BBQ Sauce | Roasted Pork with Apple Sauce | Crispy Pork Belly Bites with Kochchi Sauce

Seafood (Select One)

Prawns: Traditional Prawns Curry | Negombo Style Tempered Prawns | Prawns Tempura (Action) | Sweet & Sour Prawns | Grilled Prawns | Singapore Chili Prawns | Devilled Prawns with Capsicum & Tomato Garnish | Crispy Batter Prawns with Cocktail Sauce (Action) | Stir Fried Prawns | Tandoori Prawns

Cuttlefish: Hot Butter Cuttlefish (Action) | Chao Mực (Stir-Fried Cuttlefish) | Cuttlefish Curry | Thai Cuttlefish Curry with Kaffir Lime | Salt and Pepper Cuttlefish | Goan Style Cuttlefish Curry

Crab: Negombo Style Crab Curry | Crab Masala | Sweet and Sour Crab

Mixed Seafood: Mixed Seafood Devilled with Capsicum & Tomato Garnish | Mixed Grilled Seafood (Action) | Grilled Seafood Kebabs (Action) | Seafood Mix in Cream Sauce | Ginger Garlic Seafood Stir Fry

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Vegetable

Basic Veg (Select Three)

Mixed Vegetable Curry with Cashew | Mixed Vegetable Chop Suey | Stir Fried Vegetable | Glazed Vegetable Platter | Steamed Vegetables with Garlic Butter | Mixed Vegetable Khorma | Vegetable Jalfrezi | Vegetable Tempura (Action) | Hot Butter Mushroom | Tempered Mushroom with Capsicum | Long Beans & Garlic Dry Curry | Potato in Coconut Cream | Tempered Potato | Oven Roasted Potato with Herbs | Rosemary Potato | Savory Potato | Parsley Potato | Sauté Potato | Fried Potato Wedges | Mashed Potato | Dhal Tempered | Dhal Chili Fry | Dhal Maharani in North Indian Style | Tempered Green Beans with Maldives Fish | Beans in Black Bean Sauce | Brinjal Moju | Brinjal Pahi | Garlic Fried Kankung in Oyster Sauce

Premium Veg (Select Two)

Creamy Cashew Curry | Cashew & Gotu Kola Baduma | Baked Cauliflower in Creamy Sauce (Optional) | Hot Pineapple Curry | Stir Fried Tofu | Paneer Tikka Masala | Paneer Tikka Kebabs | Tofu Curry with Carrot & Green Pea

An additional fee of Rs. 5,000/- will be applicable for the inclusion of the Vegetable Tempura Live Action Station

Condiments

Basic Condiments (Select Four)

Seeni Sambol | Malay Pickle | Sinhala Achcharu | Pineapple Achcharu | Mango Chutney | Pineapple Chutney Indian Raita Salad | Minchi Sambol | Gotukola & Ratakaju Baduma | Peanuts Mixture Baduma | Fish Cutlet | Coconut Sambol | Chili Paste | Dried Red Chilies | Juicy Pineapple Slices | Lime Pickle | Papadam

Premium Condiments (Select One)

Maldives Fish Sambol | Halmasso Baduma | Keselmuwa Seeni Sambol | Prawn Crackers

Desserts (Select Five)

Cold Desserts

Watalappan with Nuts | Cream Caramel | English Fruit Trifle | Assorted Desserts in Shooter Glasses | Chocolate Chip Mousse | Flavored Mousse (Strawberry | Chocolate | Mango | Apple) | Caramelized Yogurt Mousse | Marshmallow Pudding | Tropical Flavored Parfait (Coconut | Pineapple | Passion Fruit) | Rainbow Bavaroise | Flavored Yoghurt Cheesecake (Strawberry | Mango | Passion Fruit) | Flavored Ice Cream (Vanilla | Chocolate | Strawberry) | Chocolate Biscuit Pudding | Fruit in Jelly Custard | Jelly Yoghurt Mussolini | Carrot Halwa | Rice Pudding | Sago & Jaggery Pudding | Panna Cotta (Strawberry | Mango | Passion Fruit | Orange) | Curd & Treacle | Pre Cut Fresh Fruit (Papaya | Pineapple | Water Melon) | Welithalapa | Coconut Pan Cake

Hot Desserts

Bread & Butter Pudding | Butterscotch Pudding | Steam Chocolate Pudding | Ginger Pudding | Pineapple Crumble | Sticky Date Pudding with Caramel Sauce

Sauces: Custard Sauce | Butterscotch Sauce | Dark Chocolate Sauce | Strawberry Sauce | Mango Sauce | Orange Sauce

Accompanying Sauces will be selected by our chef based on selected desserts

Premium Desserts (Select One)

Coffee Tiramisu | Baked Cheesecake | Red Velvet Cake | Blueberry Cheesecake | Strawberry Cheesecake | Mango Cheesecake | Chocolate Brownie | Assorted Velours | Pâtisserie Platter | Chocolate Gâteaux | Coffee Gâteaux | Pineapple Gâteaux | Assorted French Pastry Platter

Bronze Menu

Welcome Drink (Select One)

Mixed Fruit Punch | Strawberry & Guava | Mango | Orange | Black Currant | Sour Sop | Passion Fruit

Salads & Starters

Veg (Select Three)

Fresh Garden Green Salad | Mixed Vegetable Salad | Coleslaw Salad with Raisins | Tomato, Cucumber & Pineapple Salad | Herbed Beet and Celery Salad | Lakeside's Mediterranean Salad | Vegetable Crudités with Hummus Dip | Green Goddess Salad (Avocado Salad, Green Goddess Dressing) | Assorted Cheese Platter with Grapes & Crackers | Traditional Caesar Salad

Non-Veg (Select One)

Egg Boat on Lettuce & Onion Bed | Chicken & Pineapple Hawaiian | Greek Chicken Salad | Tuna Salad with Green Beans | Salad Nicoise | Prawn Cocktail in Shooter | Seafood Pasta Salad with Bell Pepper | Sea Breeze Seafood Salad | Potato & Grilled Bacon Salad | Assorted Cold Meat Platter

Dressings and Dips

Thousand Island | Vinaigrette | Classic Tomato Salsa | Honey Mustard | Roasted Curry Leaf Pesto | Olive Oil, Lemon & Garlic | Coriander Pesto | French Dressing | Spicy Mayo Dip

Accompanying Dressings and Dips will be selected by our chef based on selected salads.

Soup (Select one) *All Soups are served with complementary Freshly Baked Bread Rolls and Creamy Butter*

Veg

Cream of Vegetable & Corn Soup | Cream of Mushroom Soup | Roasted Pumpkin & Garlic Soup | Tomato Soup | Caramelized Onion Soup | Cream of Lentil Soup | Thai Spicy Vegetable & Noodle Soup

Non-Veg

Cream of Chicken & Corn Soup | Thai Tom Yum Soup | Seafood Bisque Soup | Thai Style Seafood Noodle Soup | Chicken Consommé Soup | Beef Consommé Soup

Bread Rolls (Select One).

Soft Roll Buns | French Bread Roll | French Baguettes | Bread Loaf | Hard Rolls | Grissini Breadsticks

Rice | Noodles | Pasta (Select Three)

Rice

Steamed White Rice | Saffron Rice with Cashew & Sultanas | Tempered Garlic Rice | Savory Rice | Mixed Vegetable Rice with Peas | Vegetable Biryani | Vegetable Pilaf Rice | Kashmiri Pilaf Rice | Lemon Rice | Lentil Rice | Jeera Rice (Cumin Rice) | Ghee Rice (Malabar Style)

Rice (Non-Veg): *Egg & Vegetable Fried Rice | Chicken Mixed Fried Rice | Seafood Fried Rice | Indonesian Seafood Nasi Goreng | Chicken Mongolian Rice | Chicken Biryani | Mutton Biryani | Seafood Paella*

All rice dishes are made with Keeri Samba | Upgrade to "Basmati" for Rs. 100/- Net Per Person.

Noodles

Veg: Mixed Vegetable Noodles | Chili Garlic Noodles | Spicy Vegetable Noodles | Spicy Garlic Noodles | Soy Sauce Noodles

Non-Veg: Egg Fried Noodles | Chicken Mixed Noodles | Seafood Mixed Noodles | Fire Wok Mongolian Noodles | Singapore Stir Fried Noodles

Pasta & Spaghetti

- Pasta Type: Penne | Spaghetti | Macaroni | Fusilli
- Pasta Sauce: Creamy White Sauce | Roasted Bell Pepper Sauce | Alfredo Sauce | Marinara Sauce | Carbonara Sauce | Spicy Arrabiata Sauce
- Ingredients: Vegetable | Mushroom | Cheese | Chicken | Sausages | Seafood | Bacon

Chicken (Select One)

Traditional Sri Lankan Fried Chicken Curry | Devilled Chicken with Capsicum & Tomato Garnish | Chicken Masala | Chicken Korma | BBQ Chicken with Spicy BBQ Sauce | Chili Chicken with Nuts & Spring Onion | Sauté Chicken & Mushroom | Chicken Manchurian (Boneless) | Grilled Chicken with Brown Onion Sauce | Sichuan Chili Chicken | Chicken Stir-Fry | Butter Chicken (Murgh Makhani) | Marinated Tandoori Chicken with Coriander | Chicken Tikka Masala | Honey Mustard Roast Chicken | Roasted Chicken with Garlic & Herbs

Upgrade to "Boneless Chicken" for Rs. 100/- Net Per Person

Fish (Select One)

Tuna Fish: Fish Ambulthiyal Baked on Curry Leaves | Village Style Fish Curry | Goan Fish Curry | Kerala Fish Curry

Sail Fish: Devilled Fish with Capsicum & Tomato Garnish | White Fish Mustard Curry | Fish Stew | Sweet & Sour Fish | Grilled Fish with Lemon Butter Sauce (Action) | Crumb Fried Fish with Lemon Butter Sauce (Action) | Masala Fish Curry | Tempura Batter Fried Fish (Action) | Pickled Fish with Onion Green Chili | Whole Baked Fish (Snapper with Garlic & Dill Butter Sauce)

Upgrade to "SailFish" for Rs. 100/- Net Per Person | Upgrade to "Sear Fish" for Rs. 200/- Net Per Person

Pork (Select One)

Traditional Pork Black Curry | Pork Stew | Sweet & Sour Pork | Grilled Pork with Pineapple (Action) | Fried Chili Pork in Thai Style (Action) | Devilled Pork with Capsicum & Tomato Garnish | Szechuan Pork | Garlic Ginger Glazed Sticky Pork | Baked Pork Chops | Pork Ribs with Smoky BBQ Sauce | Roasted Pork with Apple Sauce | Crispy Pork Belly Bites with Kochchi Sauce

Seafood (Select One)

Prawns: Traditional Prawns Curry | Negombo Style Tempered Prawns | Prawns Tempura (Action) | Sweet & Sour Prawns | Grilled Prawns | Singapore Chili Prawns | Devilled Prawns with Capsicum & Tomato Garnish | Crispy Batter Prawns with Cocktail Sauce (Action) | Stir Fried Prawns | Tandoori Prawns

Cuttlefish: Hot Butter Cuttlefish (Action) | Chao Mực (Stir-Fried Cuttlefish) | Cuttlefish Curry | Thai Cuttlefish Curry with Kaffir Lime | Salt and Pepper Cuttlefish | Goan Style Cuttlefish Curry

For gatherings of 100 guests or more, enjoy a complimentary Live Action Station featuring your choice of Fish, Pork, or Seafood – Courtesy of The Lakeside

Vegetable

Basic Veg (Select Three)

Mixed Vegetable Curry with Cashew | Mixed Vegetable Chop Suey | Stir Fried Vegetable | Glazed Vegetable Platter | Steamed Vegetables with Garlic Butter | Mixed Vegetable Khorma | Vegetable Jalfrezi | Vegetable Tempura (Action) | Hot Butter Mushroom | Tempered Mushroom with Capsicum | Long Beans & Garlic Dry Curry | Potato in Coconut Cream | Tempered Potato | Oven Roasted Potato with Herbs | Rosemary Potato | Savory Potato | Parsley Potato | Sauté Potato | Fried Potato Wedges | Mashed Potato | Dhal Tempered | Dhal Chili Fry | Dhal Maharani in North Indian Style | Tempered Green Beans with Maldives Fish | Beans in Black Bean Sauce | Brinjal Moju | Brinjal Pahi | Garlic Fried Kankung in Oyster Sauce

Vegetable

Premium Veg (Select Two)

Creamy Cashew Curry | Cashew & Gotu Kola Baduma | Baked Cauliflower in Creamy Sauce (Optional) | Hot Pineapple Curry | Stir Fried Tofu | Paneer Tikka Masala | Paneer Tikka Kebabs | Tofu Curry with Carrot & Green Pea

An additional fee of Rs. 5,000/- will be applicable for the inclusion of the Vegetable Tempura Live Action Station

Condiments (Select Four)

Seeni Sambol | Malay Pickle | Sinhala Achcharu | Pineapple Achcharu | Mango Chutney | Pineapple Chutney Indian Raita Salad | Minchi Sambol | Gotukola & Ratakaju Baduma | Peanuts Mixture Baduma | Fish Cutlet | Coconut Sambol | Chili Paste | Dried Red Chilies | Juicy Pineapple Slices | Lime Pickle | Papadam

Desserts

Option 01 (Select Five)

Watalappan with Nuts | Cream Caramel | English Fruit Trifle | Assorted Desserts in Shooter Glasses | Chocolate Chip Mousse | Flavored Mousse (Strawberry | Chocolate | Mango | Apple) | Caramelized Yogurt Mousse | Marshmallow Pudding | Tropical Flavored Parfait (Coconut | Pineapple | Passion Fruit) | Rainbow Bavaroise | Flavored Yoghurt Cheesecake (Strawberry | Mango | Passion Fruit) | Flavored Ice Cream (Vanilla | Chocolate | Strawberry) |

Option 02 (Select Five)

Chocolate Biscuit Pudding | Fruit in Jelly Custard | Jelly Yoghurt Mussolini | Carrot Halwa | Rice Pudding | Sago & Jaggery Pudding | Panna Cotta (Strawberry | Mango | Passion Fruit | Orange) | Curd & Treacle | Pre Cut Fresh Fruit (Papaya | Pineapple | Water Melon) | Welithalapa | Coconut Pan Cake | Bread & Butter Pudding | Butterscotch Pudding | Steam Chocolate Pudding | Ginger Pudding | Pineapple Crumble | Sticky Date Pudding & Caramel Sauce

Sauces: *Custard Sauce | Butterscotch Sauce | Dark Chocolate Sauce | Strawberry Sauce | Mango Sauce | Orange Sauce*

Accompanying Sauces will be selected by our chef based on selected desserts

Party Menu 04

Welcome Drink (Select One)

Mixed Fruit Punch | Strawberry & Guava | Mango | Orange | Black Currant | Sour Sop | Passion Fruit

Salads & Starters

Veg (Select Three)

Fresh Garden Green Salad | Mixed Vegetable Salad | Coleslaw Salad with Raisins | Tomato, Cucumber & Pineapple Salad | Herbed Beet and Celery Salad | Lakeside's Mediterranean Salad | Vegetable Crudités with Hummus Dip | Green Goddess Salad (Avocado Salad, Green Goddess Dressing) | Assorted Cheese Platter with Grapes & Crackers | Traditional Caesar Salad

Non-Veg (Select One)

Egg Boat on Lettuce & Onion Bed | Chicken & Pineapple Hawaiian | Greek Chicken Salad | Tuna Salad with Green Beans | Salad Nicoise | Prawn Cocktail in Shooter | Seafood Pasta Salad with Bell Pepper | Sea Breeze Seafood Salad | Potato & Grilled Bacon Salad | Assorted Cold Meat Platter

Dressings and Dips

Thousand Island | Vinaigrette | Classic Tomato Salsa | Honey Mustard | Roasted Curry Leaf Pesto | Olive Oil, Lemon & Garlic | Coriander Pesto | French Dressing | Spicy Mayo Dip

Accompanying Dressings and Dips will be selected by our chef based on selected salads.

Rice | Noodles (Select Three)

Rice

Steamed White Rice | Saffron Rice with Cashew & Sultanas | Tempered Garlic Rice | Savory Rice | Mixed Vegetable Rice with Peas | Vegetable Biryani | Vegetable Pilaf Rice | Kashmiri Pilaf Rice | Lemon Rice | Lentil Rice | Jeera Rice (Cumin Rice) | Ghee Rice (Malabar Style)

Rice (Non-Veg): *Egg & Vegetable Fried Rice | Chicken Mixed Fried Rice | Seafood Fried Rice | Indonesian Seafood Nasi Goreng | Chicken Mongolian Rice | Chicken Biryani | Mutton Biryani | Seafood Paella*

All rice dishes are made with Keeri Samba | Upgrade to "Basmati" for Rs. 100/- Net Per Person.

Noodles

Veg: Mixed Vegetable Noodles | Chili Garlic Noodles | Spicy Vegetable Noodles | Spicy Garlic Noodles | Soy Sauce Noodles

Non-Veg: Egg Fried Noodles | Chicken Mixed Noodles | Seafood Mixed Noodles | Fire Wok Mongolian Noodles | Singapore Stir Fried Noodles

Chicken (Select One)

Traditional Sri Lankan Fried Chicken Curry | Devilled Chicken with Capsicum & Tomato Garnish | Chicken Masala | Chicken Korma | BBQ Chicken with Spicy BBQ Sauce | Chili Chicken with Nuts & Spring Onion | Sauté Chicken & Mushroom | Chicken Manchurian (Boneless) | Grilled Chicken with Brown Onion Sauce | Sichuan Chili Chicken | Chicken Stir-Fry | Butter Chicken (Murgh Makhani) | Marinated Tandoori Chicken with Coriander | Chicken Tikka Masala | Honey Mustard Roast Chicken | Roasted Chicken with Garlic & Herbs

Upgrade to "Boneless Chicken" for Rs. 100/- Net Per Person

Fish (Select One)

Tuna Fish: Fish Ambulthiyal Baked on Curry Leaves | Village Style Fish Curry | Goan Fish Curry | Kerala Fish Curry

Sail Fish: Devilled Fish with Capsicum & Tomato Garnish | White Fish Mustard Curry | Fish Stew | Sweet & Sour Fish | Grilled Fish with Lemon Butter Sauce (Action) | Crumb Fried Fish with Lemon Butter Sauce (Action) | Masala Fish Curry | Tempura Batter Fried Fish (Action) | Pickled Fish with Onion Green Chili | Whole Baked Fish (Snapper with Garlic & Dill Butter Sauce)

Upgrade to "SailFish" for Rs. 100/- Net Per Person | Upgrade to "Sear Fish" for Rs. 200/- Net Per Person

Pork (Select One)

Traditional Pork Black Curry | Pork Stew | Sweet & Sour Pork | Grilled Pork with Pineapple (Action) | Fried Chili Pork in Thai Style (Action) | Devilled Pork with Capsicum & Tomato Garnish | Szechuan Pork | Garlic Ginger Glazed Sticky Pork | Baked Pork Chops | Pork Ribs with Smoky BBQ Sauce | Roasted Pork with Apple Sauce | Crispy Pork Belly Bites with Kochchi Sauce

Vegetable (Select Four)

Mixed Vegetable Curry with Cashew | Mixed Vegetable Chop Suey | Stir Fried Vegetable | Glazed Vegetable Platter | Steamed Vegetables with Garlic Butter | Mixed Vegetable Khorma | Vegetable Jalfrezi | Vegetable Tempura (Action) | Hot Butter Mushroom | Tempered Mushroom with Capsicum | Long Beans & Garlic Dry Curry | Potato in Coconut Cream | Tempered Potato | Oven Roasted Potato with Herbs | Rosemary Potato | Savory Potato | Parsley Potato | Sauté Potato | Fried Potato Wedges | Mashed Potato | Dhal Tempered | Dhal Chili Fry | Dhal Maharani in North Indian Style | Tempered Green Beans with Maldives Fish | Beans in Black Bean Sauce | Brinjal Moju | Brinjal Pahi | Garlic Fried Kankung in Oyster Sauce

An additional fee of Rs. 5,000/- will be applicable for the inclusion of the Vegetable Tempura Live Action Station

Condiments (Select Four)

Seeni Sambol | Malay Pickle | Sinhala Achcharu | Pineapple Achcharu | Mango Chutney | Pineapple Chutney Indian Raita Salad | Minchi Sambol | Gotukola & Ratakaju Baduma | Peanuts Mixture Baduma | Fish Cutlet | Coconut Sambol | Chili Paste | Dried Red Chilies | Juicy Pineapple Slices | Lime Pickle | Papadam

Desserts

Option 01 (Select Four)

Watalappan with Nuts | Cream Caramel | English Fruit Trifle | Assorted Desserts in Shooter Glasses | Chocolate Chip Mousse | Flavored Mousse (Strawberry | Chocolate | Mango | Apple) | Caramelized Yogurt Mousse | Marshmallow Pudding | Tropical Flavored Parfait (Coconut | Pineapple | Passion Fruit) | Rainbow Bavaroise | Flavored Yoghurt Cheesecake (Strawberry | Mango | Passion Fruit) | Flavored Ice Cream (Vanilla | Chocolate | Strawberry)

Option 02 (Select One)

Chocolate Biscuit Pudding | Fruit in Jelly Custard | Jelly Yoghurt Mussolini | Carrot Halwa | Rice Pudding | Sago & Jaggery Pudding | Panna Cotta (Strawberry | Mango | Passion Fruit | Orange) | Curd & Treacle | Pre Cut Fresh Fruit (Papaya | Pineapple | Water Melon) | Welithalapa | Coconut Pan Cake
Hot Desserts: Bread & Butter Pudding | Butterscotch Pudding | Steam Chocolate Pudding | Ginger Pudding | Pineapple Crumble | Sticky Date Pudding with Caramel Sauce

Sauces: Custard Sauce | Butterscotch Sauce | Dark Chocolate Sauce | Strawberry Sauce | Mango Sauce | Orange Sauce

Accompanying sauces will be selected by our Chef based on selected desserts.

Party Menu 03

Welcome Drink (Select One)

Mixed Fruit Punch | Strawberry & Guava | Mango | Orange | Black Currant | Sour Sop | Passion Fruit

Salads & Starters (Select Four)

Fresh Garden Green Salad | Mixed Vegetable Salad | Coleslaw Salad with Raisins | Tomato, Cucumber & Pineapple Salad | Herbed Beet and Celery Salad | Lakeside's Mediterranean Salad | Vegetable Crudités with Hummus Dip | Green Goddess Salad (Avocado Salad, Green Goddess Dressing) | Assorted Cheese Platter with Grapes & Crackers | Traditional Caesar Salad

Dressings and Dips

Thousand Island | Vinaigrette | Classic Tomato Salsa | Honey Mustard | Roasted Curry Leaf Pesto | Olive Oil, Lemon & Garlic | Coriander Pesto | French Dressing | Spicy Mayo Dip

Accompanying Dressings and Dips will be selected by our chef based on selected salads.

Rice | Noodles (Select Three)

Rice (Veg):

Steamed White Rice | Saffron Rice with Cashew & Sultanas | Tempered Garlic Rice | Savory Rice | Mixed Vegetable Rice with Peas | Vegetable Biryani | Vegetable Pilaf Rice | Kashmiri Pilaf Rice | Lemon Rice | Lentil Rice | Jeera Rice (Cumin Rice) | Ghee Rice (Malabar Style)

Rice (Non-Veg): Egg & Vegetable Fried Rice | Chicken Mixed Fried Rice | Seafood Fried Rice | Indonesian Seafood Nasi Goreng | Chicken Mongolian Rice | Chicken Biryani | Mutton Biryani | Seafood Paella

All rice dishes are made with Keeri Samba | Upgrade to "Basmati" for Rs. 100/- Net Per Person.

Noodles

Veg: Mixed Vegetable Noodles | Chili Garlic Noodles | Spicy Vegetable Noodles | Spicy Garlic Noodles | Soy Sauce Noodles

Non-Veg: Egg Fried Noodles | Chicken Mixed Noodles | Seafood Mixed Noodles | Fire Wok Mongolian Noodles | Singapore Stir Fried Noodles

Chicken (Select One)

Traditional Sri Lankan Fried Chicken Curry | Devilled Chicken with Capsicum & Tomato Garnish | Chicken Masala | Chicken Korma | BBQ Chicken with Spicy BBQ Sauce | Chili Chicken with Nuts & Spring Onion | Sauté Chicken & Mushroom | Chicken Manchurian (Boneless) | Grilled Chicken with Brown Onion Sauce | Sichuan Chili Chicken | Chicken Stir-Fry | Butter Chicken (Murgh Makhani) | Marinated Tandoori Chicken with Coriander | Chicken Tikka Masala | Honey Mustard Roast Chicken | Roasted Chicken with Garlic & Herbs

Upgrade to "Boneless Chicken" for Rs. 100/- Net Per Person

Fish (Select One)

Tuna Fish: Fish Ambulthiyal Baked on Curry Leaves | Village Style Fish Curry | Goan Fish Curry | Kerala Fish Curry

Sail Fish: Devilled Fish with Capsicum & Tomato Garnish | White Fish Mustard Curry | Fish Stew | Sweet & Sour Fish | Grilled Fish with Lemon Butter Sauce (Action) | Crumb Fried Fish with Lemon Butter Sauce (Action) | Masala Fish Curry | Tempura Batter Fried Fish (Action) | Pickled Fish with Onion Green Chili | Whole Baked Fish (Snapper with Garlic & Dill Butter Sauce)

Upgrade to "SailFish" for Rs. 100/- Net Per Person | Upgrade to "Sear Fish" for Rs. 200/- Net Per Person

Egg (Select One)

Sri Lankan Style Egg White Curry | Devilled Egg with Capsicum and Tomato Garnish | Egg Navarathna Curry with Coriander | Egg Masala Curry | Goan Egg Curry | Boiled and Fried Egg | Boiled Egg

Vegetable (Select Four)

Mixed Vegetable Curry with Cashew | Mixed Vegetable Chop Suey | Stir Fried Vegetable | Glazed Vegetable Platter | Steamed Vegetables with Garlic Butter | Mixed Vegetable Khorma | Vegetable Jalfrezi | Vegetable Tempura (Action) | Hot Butter Mushroom | Tempered Mushroom with Capsicum | Long Beans & Garlic Dry Curry | Potato in Coconut Cream | Tempered Potato | Oven Roasted Potato with Herbs | Rosemary Potato | Savory Potato | Parsley Potato | Sauté Potato | Fried Potato Wedges | Mashed Potato | Dhal Tempered | Dhal Chili Fry | Dhal Maharani in North Indian Style | Tempered Green Beans with Maldives Fish | Beans in Black Bean Sauce | Brinjal Moju | Brinjal Pahi | Garlic Fried Kankung in Oyster Sauce

An additional fee of Rs. 5,000/- will be applicable for the inclusion of the Vegetable Tempura Live Action Station

Condiments (Select Four)

Seeni Sambol | Malay Pickle | Sinhala Achcharu | Pineapple Achcharu | Mango Chutney | Pineapple Chutney Indian Raita Salad | Minchi Sambol | Gotukola & Ratakaju Baduma | Peanuts Mixture Baduma | Fish Cutlet | Coconut Sambol | Chili Paste | Dried Red Chilies | Juicy Pineapple Slices | Lime Pickle | Papadam

Desserts

Option 01 (Select Three)

Watalappan with Nuts | Cream Caramel | English Fruit Trifle | Assorted Desserts in Shooter Glasses | Chocolate Chip Mousse | Flavored Mousse (Strawberry | Chocolate | Mango | Apple) | Caramelized Yogurt Mousse | Marshmallow Pudding | Tropical Flavored Parfait (Coconut | Pineapple | Passion Fruit) | Rainbow Bavaroise | Flavored Yoghurt Cheesecake (Strawberry | Mango | Passion Fruit) | Flavored Ice Cream (Vanilla | Chocolate | Strawberry)

Option 02 (Select One)

Chocolate Biscuit Pudding | Fruit in Jelly Custard | Jelly Yoghurt Mussolini | Carrot Halwa | Rice Pudding | Sago & Jaggery Pudding | Panna Cotta (Strawberry | Mango | Passion Fruit | Orange) | Curd & Treacle | Pre Cut Fresh Fruit (Papaya | Pineapple | Water Melon) | Welithalapa | Coconut Pan Cake
Hot Desserts: Bread & Butter Pudding | Butterscotch Pudding | Steam Chocolate Pudding | Ginger Pudding | Pineapple Crumble | Sticky Date Pudding with Caramel Sauce

Sauces: Custard Sauce | Butterscotch Sauce | Dark Chocolate Sauce | Strawberry Sauce | Mango Sauce | Orange Sauce

Accompanying sauces will be selected by our Chef based on selected desserts.

Party Menu 02

Welcome Drink (Select One)

Mixed Fruit Punch | Strawberry & Guava | Mango | Orange | Black Currant | Sour Sop | Passion Fruit

Salads & Starters (Select Three)

Fresh Garden Green Salad | Mixed Vegetable Salad | Coleslaw Salad with Raisins | Tomato, Cucumber & Pineapple Salad | Herbed Beet and Celery Salad | Lakeside's Mediterranean Salad | Vegetable Crudités with Hummus Dip | Green Goddess Salad (Avocado Salad, Green Goddess Dressing) | Assorted Cheese Platter with Grapes & Crackers | Traditional Caesar Salad

Dressings and Dips

Thousand Island | Vinaigrette | Classic Tomato Salsa | Honey Mustard | Roasted Curry Leaf Pesto | Olive Oil, Lemon & Garlic | Coriander Pesto | French Dressing | Spicy Mayo Dip

Accompanying Dressings and Dips will be selected by our chef based on selected salads.

Rice | Noodles (Select Two)

Rice (Veg):

Steamed White Rice | Saffron Rice with Cashew & Sultanas | Tempered Garlic Rice | Savory Rice | Mixed Vegetable Rice with Peas | Vegetable Biryani | Vegetable Pilaf Rice | Kashmiri Pilaf Rice | Lemon Rice | Lentil Rice | Jeera Rice (Cumin Rice) | Ghee Rice (Malabar Style)

Rice (Non-Veg): Egg & Vegetable Fried Rice | Chicken Mixed Fried Rice | Seafood Fried Rice | Indonesian Seafood Nasi Goreng | Chicken Mongolian Rice | Chicken Biryani | Mutton Biryani | Seafood Paella

All rice dishes are made with Keeri Samba | Upgrade to "Basmati" for Rs. 100/- Net Per Person.

Noodles

Veg: Mixed Vegetable Noodles | Chili Garlic Noodles | Spicy Vegetable Noodles | Spicy Garlic Noodles | Soy Sauce Noodles

Non-Veg: Egg Fried Noodles | Chicken Mixed Noodles | Seafood Mixed Noodles | Fire Wok Mongolian Noodles | Singapore Stir Fried Noodles

Chicken (Select One)

Traditional Sri Lankan Fried Chicken Curry | Devilled Chicken with Capsicum & Tomato Garnish | Chicken Masala | Chicken Korma | BBQ Chicken with Spicy BBQ Sauce | Chili Chicken with Nuts & Spring Onion | Sauté Chicken & Mushroom | Chicken Manchurian (Boneless) | Grilled Chicken with Brown Onion Sauce | Sichuan Chili Chicken | Chicken Stir-Fry | Butter Chicken (Murgh Makhani) | Marinated Tandoori Chicken with Coriander | Chicken Tikka Masala | Honey Mustard Roast Chicken | Roasted Chicken with Garlic & Herbs

Upgrade to "Boneless Chicken" for Rs. 100/- Net Per Person

Fish (Select One)

Tuna Fish: Fish Ambulthiyal Baked on Curry Leaves | Village Style Fish Curry | Goan Fish Curry | Kerala Fish Curry

Sail Fish: Devilled Fish with Capsicum & Tomato Garnish | White Fish Mustard Curry | Fish Stew | Sweet & Sour Fish | Grilled Fish with Lemon Butter Sauce (Action) | Crumb Fried Fish with Lemon Butter Sauce (Action) | Masala Fish Curry | Tempura Batter Fried Fish (Action) | Pickled Fish with Onion Green Chili | Whole Baked Fish (Snapper with Garlic & Dill Butter Sauce)

Upgrade to "Sail Fish" for Just Rs. 100/- Net Per Person | Upgrade to "Sear Fish" for just Rs. 200/- Net Per Person

Vegetable (Select Four)

Mixed Vegetable Curry with Cashew | Mixed Vegetable Chop Suey | Stir Fried Vegetable | Glazed Vegetable Platter | Steamed Vegetables with Garlic Butter | Mixed Vegetable Khorma | Vegetable Jalfrezi | Vegetable Tempura (Action) | Hot Butter Mushroom | Tempered Mushroom with Capsicum | Long Beans & Garlic Dry Curry | Potato in Coconut Cream | Tempered Potato | Oven Roasted Potato with Herbs | Rosemary Potato | Savory Potato | Parsley Potato | Sauté Potato | Fried Potato Wedges | Mashed Potato | Dhal Tempered | Dhal Chili Fry | Dhal Maharani in North Indian Style | Tempered Green Beans with Maldives Fish | Beans in Black Bean Sauce | Brinjal Moju | Brinjal Pahi | Garlic Fried Kankung in Oyster Sauce | Creamy Cashew Curry | Cashew & Gotu Kola Baduma | Baked Cauliflower in Creamy Sauce (Optional) | Hot Pineapple Curry | Stir Fried Tofu | Paneer Tikka Masala | Paneer Tikka Kebabs | Tofu Curry with Carrot & Green Pea

An additional fee of Rs. 5,000/- will be applicable for the inclusion of the Vegetable Tempura Live Action Station

Condiments (Select Three)

Seeni Sambol | Malay Pickle | Sinhala Achcharu | Pineapple Achcharu | Mango Chutney | Pineapple Chutney Indian Raita Salad | Minchi Sambol | Gotukola & Ratakaju Baduma | Peanuts Mixture Baduma | Fish Cutlet | Coconut Sambol | Chili Paste | Dried Red Chilies | Juicy Pineapple Slices | Lime Pickle | Papadam

Desserts

Option 01 (Select Three)

Watalappan with Nuts | Cream Caramel | English Fruit Trifle | Assorted Desserts in Shooter Glasses | Chocolate Chip Mousse | Flavored Mousse (Strawberry | Chocolate | Mango | Apple) | Caramelized Yogurt Mousse | Marshmallow Pudding | Tropical Flavored Parfait (Coconut | Pineapple | Passion Fruit) | Rainbow Bavaroise | Flavored Yoghurt Cheesecake (Strawberry | Mango | Passion Fruit) | Flavored Ice Cream (Vanilla | Chocolate | Strawberry)

Option 02 (Select One)

Chocolate Biscuit Pudding | Fruit in Jelly Custard | Jelly Yoghurt Mussolini | Carrot Halwa | Rice Pudding | Sago & Jaggery Pudding | Panna Cotta (Strawberry | Mango | Passion Fruit | Orange) | Curd & Treacle | Pre Cut Fresh Fruit (Papaya | Pineapple | Water Melon) | Welithalapa | Coconut Pan Cake

Party Menu 01

Welcome Drink (Select One)

Mixed Fruit Punch | Strawberry & Guava | Mango | Orange | Black Currant | Sour Sop | Passion Fruit

Salads & Starters (Select Three)

Fresh Garden Green Salad | Mixed Vegetable Salad | Coleslaw Salad with Raisins | Tomato, Cucumber & Pineapple Salad | Herbed Beet and Celery Salad | Lakeside's Mediterranean Salad | Vegetable Crudités with Hummus Dip | Green Goddess Salad (Avocado Salad, Green Goddess Dressing) | Assorted Cheese Platter with Grapes & Crackers | Traditional Caesar Salad

Dressings and Dips

Thousand Island | Vinaigrette | Classic Tomato Salsa | Honey Mustard | Roasted Curry Leaf Pesto | Olive Oil, Lemon & Garlic | Coriander Pesto | French Dressing | Spicy Mayo Dip

Accompanying Dressings and Dips will be selected by our chef based on selected salads.

Rice (Select Two)

Steamed White Rice | Saffron Rice with Cashew & Sultanas | Tempered Garlic Rice | Savory Rice | Mixed Vegetable Rice with Peas | Vegetable Biryani | Vegetable Pilaf Rice | Kashmiri Pilaf Rice | Lemon Rice | Lentil Rice | Jeera Rice (Cumin Rice) | Ghee Rice (Malabar Style)

All rice dishes are made with Keeri Samba | Upgrade to "Basmati" for Rs. 100/- Net Per Person.

Chicken | Fish (Select One)

Chicken: Traditional Sri Lankan Fried Chicken Curry | Devilled Chicken with Capsicum & Tomato Garnish | Chicken Masala | Chicken Korma | BBQ Chicken with Spicy BBQ Sauce | Chili Chicken with Nuts & Spring Onion | Sauté Chicken & Mushroom | Chicken Manchurian (Boneless) | Grilled Chicken with Brown Onion Sauce | Sichuan Chili Chicken | Chicken Stir-Fry | Butter Chicken (Murgh Makhani) | Marinated Tandoori Chicken with Coriander | Chicken Tikka Masala | Honey Mustard Roast Chicken | Roasted Chicken with Garlic & Herbs

Upgrade to “Boneless Chicken” for Rs. 100/- Net Per Person

Chicken can be upgraded to “Boneless Chicken” at Rs. 100/- Net Per Person
Tuna Fish: Fish Ambulthiyal Baked on Curry Leaves | Village Style Fish Curry | Goan Fish Curry | Kerala Fish Curry
Sail Fish: Devilled Fish with Capsicum & Tomato Garnish | White Fish Mustard Curry | Fish Stew | Sweet & Sour Fish | Grilled Fish with Lemon Butter Sauce (Action) | Crumb Fried Fish with Lemon Butter Sauce (Action) | Masala Fish Curry | Tempura Batter Fried Fish (Action) | Pickled Fish with Onion Green Chili | Whole Baked Fish (Snapper with Garlic & Dill Butter Sauce)

Upgrade to “Sail Fish” for Just Rs. 100/- Net Per Person | Upgrade to “Sear Fish” for just Rs. 200/- Net Per Person

Egg (Select One)

Sri Lankan Style Egg White Curry | Devilled Egg with Capsicum and Tomato Garnish | Egg Navarathna Curry with Coriander | Egg Masala Curry | Goan Egg Curry | Boiled and Fried Egg | Boiled Egg

Vegetable (Select Three)

Mixed Vegetable Curry with Cashew | Mixed Vegetable Chop Suey | Stir Fried Vegetable | Glazed Vegetable Platter | Steamed Vegetables with Garlic Butter | Mixed Vegetable Khorma | Vegetable Jalfrezi | Vegetable Tempura (Action) | Hot Butter Mushroom | Tempered Mushroom with Capsicum | Long Beans & Garlic Dry Curry | Potato in Coconut Cream | Tempered Potato | Oven Roasted Potato with Herbs | Rosemary Potato | Savory Potato | Parsley Potato | Sauté Potato | Fried Potato Wedges | Mashed Potato | Dhal Tempered | Dhal Chili Fry | Dhal Maharani in North Indian Style | Tempered Green Beans with Maldives Fish | Beans in Black Bean Sauce | Brinjal Moju | Brinjal Pahi | Garlic Fried Kankung in Oyster Sauce

An additional fee of Rs. 5,000/- will be applicable for the inclusion of the Vegetable Tempura Live Action Station

Condiments (Select Three)

Seeni Sambol | Malay Pickle | Sinhala Achcharu | Pineapple Achcharu | Mango Chutney | Pineapple Chutney Indian Raita Salad | Minchi Sambol | Gotukola & Ratakaju Baduma | Peanuts Mixture Baduma | Fish Cutlet | Coconut Sambol | Chili Paste | Dried Red Chilies | Juicy Pineapple Slices | Lime Pickle | Papadam

Desserts (Select Three)

Watalappan with Nuts | Cream Caramel | English Fruit Trifle | Assorted Desserts in Shooter Glasses | Chocolate Chip Mousse | Flavored Mousse (Strawberry | Chocolate | Mango | Apple) | Caramelized Yogurt Mousse | Marshmallow Pudding | Tropical Flavored Parfait (Coconut | Pineapple | Passion Fruit) | Rainbow Bavaroise | Flavored Yoghurt Cheesecake (Strawberry | Mango | Passion Fruit) | Flavored Ice Cream (Vanilla | Chocolate | Strawberry) | Chocolate Biscuit Pudding | Fruit in Jelly Custard | Jelly Yoghurt Mussolini | Carrot Halwa | Rice Pudding | Sago & Jaggery Pudding | Panna Cotta (Strawberry | Mango | Passion Fruit | Orange) | Curd & Treacle | Pre Cut Fresh Fruit (Papaya | Pineapple | Water Melon) | Welithalapa | Coconut Pan Cake

Tea and Coffee

Additional Tea and Coffee after dinner

Iced Coffee - Rs 175 per person

Tea **OR** Black Coffee and a Cookie - Rs 250 per person

Tea Table for Registrations and Poruwa Ceremonies

Service Charge - Rs 250 per person

All food, team items must be supplied by the client

Bites Menu

		<h2>BITE MENU</h2>	
No.	Item	Price Rs. (Per 1Kg)	Remark
1	Devilled Chicken with Capsicum & Tomato Garnish	3,300.00	
2	Spicy Fried Chicken With Tempered Garlic	3,300.00	
3	BBQ Chicken with BBQ Sauce (Pre cooked)	3,630.00	(Min 05kg)
4	BBQ Chicken with BBQ Sauce (Live Action)	3,740.00	(Min 10kg)
5	Devilled Fish with Capsicum & Tomato Garnish(Sail Fish)	4,950.00	
6	Fish Stew (Sail Fish)	4,950.00	
7	Fried Fish Fingers with Onion Rings (Sail Fish)	5,170.00	
8	Grilled Fish With Lemon Butter Sause (Sail Fish) (Pre Cooked)	5,170.00	(Min 5kg)
9	Grilled Fish With Lemon Butter Sause (Sail Fish) (Live Action)	5,280.00	(Min 10kg)
10	Crump Fried Fish with Tata Sause (Sail Fish) (Pre Cooked)	5,280.00	(Min 5kg)
11	Crump Fried Fish with Tata Sause (Sail Fish) (Live Action)	5,280.00	(Min 10kg)
12	Devilled Pork With Capsicum And Tomato Garnish	3,300.00	
13	Pork Stew	3,300.00	
14	Spicy Fried Pork With Onion rings	3,300.00	
15	Grilled Pork And Pineapple (Pre Cooked)	3,630.00	(Min 5kg)
16	Grilled Pork And Pineapple (Live Action)	3,740.00	(Min 10kg)
17	Muton Stew	5,500.00	
18	Devilled Prawns With Capsicum and Tomato Garnish	3,300.00	
19	Chrispy Battered Prawns with Onion Rings(Pre cooked)	3,740.00	(Min 5kg)
20	Chrispy Battered Prawns with Onion Rings(Live Action)	3,850.00	(Min 10kg)
21	Hot batter cuttlefish (Pre Cooked)	3,300.00	
22	Hot batter cuttlefish (Live Action)	3,850.00	(Min 10kg)
23	Grilled Sausages - Reguller Chicken 40 Nos (Pre Cooked)	2,530.00	(Min 10kg)
24	Grilled Sausages - Reguller Chicken 40 Nos (Live Action))	2,640.00	(Min 10kg)
25	Grilled Sausages - Jumbo Chicken 14 Nos (Pre Cooked)	3,410.00	(Min 10kg)
26	Grilled Sausages - Jumbo Chicken 14 Nos (Live Action))	3,520.00	(Min 10kg)
27	Grilled Sausages - Kochchi Chicken 14 Nos (Pre Cooked)	3,740.00	(Min 10kg)
28	Grilled Sausages - Kochchi Chicken 14 Nos (Live Action))	3,850.00	(Min 10kg)
29	Fried Potato Wedges (Pre Cooked)	1,980.00	
30	Fried Potato Wedges (Live Action)	2,090.00	(Min 10kg)
31	Tempered Chick Pea	1,980.00	
32	Hot Batter Mushroom	2,200.00	
33	Butter Vegetabled	1,980.00	
34	Vegetable Pakoda (Live Avtion)	2,970.00	(Min 10kg)
35	Fish Cuttlet - Reguller	50.00	(Each)
36	Fish Cuttlet - Large	70.00	(Each)
37	Chicken Kottu (Live Action)	2,860.00	(Min 10kg)
38	Pork Kottu (Live Action)	3,080.00	(Min 10kg)
Additional			
1	Tea or coffee	150.00	(Each)
2	Iced coffee	170.00	(Each)
3	Milk Rice with Katta Sambol	90.00	(Each)