



# BREAKFAST BY THE SEA MENU

Our breakfast is designed as a gentle beginning - balancing nourishment, tradition, and the freshness of the southern coast. Our team will gladly guide you through local dishes and tailor each plate to your preference.

## BEGIN YOUR MORNING

### Fresh Fruit Selection

Tropical fruits paired with cinnamon infused kitfrul paim freacle and a touch of Ceylon time

### Curd & Treacle

Baffalo curd with elden kithul palm syrup-- a Sti Lankan classic

### Kola Kanda (Herbal Porridge)

A nourishing rice and herballeat portidge. gently spiced and served warm with

## LIGHT & WHOLESOME

### Tropical Smootbie Bowl

Exotts truits and house-made cashew-nut granola

### Vegan Coconut Chia Pudding

With local strawberries and banana

### Cinnamon & Cardamom

### Oat Porridge

Sweetened with honey dates & pistachios.

### Avocado, Moringa & Flaxseed Energizer

blended with regetable milk and palm treacle

## EGG SPECIALTIES

### IE Villa Signature Poached Eggs

Curry-leaf English moftin with curriel crab take, Deal greens, seent sambol' and turmeric hollandaise

### Local Potato Rosti

With smoked salmon, soft bolled egg, cream cheese & citrus avocado salsa

### Baked Eggs in Coconut Tomato Curry

Finished with local greens, feta & roast paan sticks

### Spicy Sri Lankan Omelette

Served with seent sambol and curry leaf pesto

### Eggo Your Way

Fried | Poached | scrambled | Boiled

Omelette. *Add. ono - Hady brown| Butbrov. ol)*

Sausage (chicken or pork| Local greens

Tomato | Mushroom | White or Brown Toast

## SWEET MORNINGS

### Vanilla Coconut Waffle

With poached mango, mascarpone & passion-fruit sause

Caramelized Upide Down Tropical Pancake canctanon teeche.



# BREAKFAST BY THE SEA

## Sri Lankan Discovery

*(Pre-Order Recommended)*

*A celebration of traditional breakfasts, lovingly prepared each morning.*

### Select Your Favourite

- **Kiribath** – Milk rice cooked in coconut cream, served on auspicious occasions
- **Aappa (Hoppers)**- Crisp fermented rice flour bowl-shaped pancakes
- **Indhi Aappa (String Hoppers)** – Steamed rice noodles served with curry
- **Pol Roti** – Coconut flatbread with onions and green chillies
- **Gundu Dosa** – Crispy lentil pancake with coconut chutney
- **Roast Paan** – Twice-baked local bread with charred crust and soft crumb
- **Pittu** – Coconut and rice flour steamed in bamboo for a fluffy texture

### Tea or Coffee

Ceylon Tea Selection | Freshly Brewed Coffee | Herbal Infusions

### Sri Lankan Fresh Juice

- **King Coconut Water** – The iconic orange-shell coconut (“thambili”) juice: light, hydrating, mineral-rich and very Sri Lankan,
- **Wood Apple Juice (Divul Juice)** – A rich, sweet-sour native fruit juice, local and distinctive in flavour. Mango /



## IF VILLA TIT BITS

Aubergine Relish with Manioc Chips –V	\$6
Pickled Okra with Garlic, Chili & Sesame Oil –V	\$6
The Aubergine & Zucchini Tower with White Bean Dip –V	\$7
Green Banana Wedges with Spicy Chili Dip	\$7
Fish Frikkadels	\$9
Mini Chicken Skewers <i>with zesty peanut butter sauce or curry mayonnnaise</i>	\$9
Prawn Kebabs <i>with sweet chili dip</i>	\$10
Fried Calamari Rings	\$10
Tomato, Lettuce & Bacon Sandwich	\$10

### SALADS

Chicken Caesar Salad	\$15
Prawn Caesar Salad	\$17
Cheese & Cold Cuts Board	\$18



## LUNCH BY THE GARDEN MENU

An ode to slow afternoons and coastal abundance –  
crafted to nourish, refresh, and inspire.

### SOUPS

#### Carrot & Orange

A sunlit blend of sweetness and zest,  
finished with a hint of warm spice.

#### Lentil, Leek & Potato

Earthy and comforting, slow-  
simmered with herbs from our  
garden.

#### Prawn & Spinach

A coastal favourite – light, aromatic,  
and kissed with coconut and lime.

### SALADS

#### Glazed Beetroot, Carrot & Pear Salad

Vibrant layers of colour –  
caramelized nuts, feta, and a  
drizzle of citrus honey.

#### Seafood Salad

A garden of the sea – fresh  
catch, herbs, and a touch of sp

### STARTERS

#### Prawn Cocktail

Succulent prawns in tangy, spiced  
dressing, – timeless and refreshing.

#### Crab Dip

Freshly picked crab folded with  
citrus and herbs, served with warm  
toasted bread.

#### Asian Cucumber Sticks

Crisp cucumber tossed in sesame  
and ginger – cool, clean, and lively.

### MENU FOR THE JUNIORS

#### Fish Fingers & Mash

#### Sausage & Mash

#### Macaroni & Cheese

#### Chicken Nuggets & Chips



# AFTERNOON TEA SELECTION

## SIGNATURE BLACK TEAS

### Ruhuna Earl Grey

Elegant and citrus-infused with the depth of southern Island leaves balanced by natural bergamot.

### Vanilla Ceylon Black

Soft and creamy with warm vanilla undertones – a luxurious twist on traditional low-country brew.

### Kandy-Estate Tea

Medium-bodied and brisk with notes of honey and wild cinnamon from Sri Lanka's central hills:

### Uva Highlands Tea

A high-grown treasure from misty Uva slopes – bright, floral, and delicately spiced.

## GREEN & HERBAL INFUSIONS

### Ceylon Green Tea – Nuwara Ellya

## GREEN & HERBAL INFUSIONS

### Ceylon Green Tea – Nuwara Eliya

Light and refreshing with alpine clarity and gentle floral sweetness.

### Lemongrass & Ginger Infusion

A vibrant, caffeine-free blend of island lemongrass, fresh ginger, and citrus peel.

### Cinnamon & Clove Chai

Rich and aromatic, celebrating Sri Lanka's ancient spice heritage.

## RARE & SEASONAL CEYLON TEAS

### Silver Tips White Tea – Galle Region

Hand-picked at dawn and sun-dried to preserve its natural elegance.

### Rainforest Orange Pekoe – Sinharaja

Harvested at the edge of Sri Lanka's rainforest – smooth, golden, and evocative of the island's lush wilderness.



# AFTERNOON TEA

Bar Menu

## AFTERNOON TEA

\$65

### Sandwiches

Cucumber

Diii cream cheese

Maldon Cure Salmon

Lemon creme fraiche, soft herw's

Classic Coronation Chicken

Beef Pastrami

beef pastrami, mustard mayonnaise

### Scones & Pastries

Freshly-Baked Plain & Raisin Scones

with clotted cream,  
homemade strawberry jam

Tropical & Caramel Slice

chocolate brownit, pineapple  
chocolate carame!

Chocolate & Caramel Slice

lemon sponge pie iii

## Children's Tea

\$35

Minty Mint

Cucumber & Cream Cheese

Honey Roast Ham

## VEGAN TEA

\$65

### Sandwiches

Cucumber

Diii cream cheese

Curried Carrot

Orange and bitt coconut crem cheese

Coronation King

Oyster Mushroom

Vegan mayonnalte, black muffin

Pulled Jackfruit

jackfruit. mustard mayonaise

### Scones & Pastries

Freshly-Baked Plain & Raisin

Scones

vegan clotred cream,  
hamemade strawberry jam

Fresthy- Baked Plain Rak

Raisin Scones

Comish clotted cream homemade  
strawberryjam

Strawberry& Basil Mousse

white chocolate, strawberry  
cream, red cocud

Tropical Sandwich

banaha caramel, passionfruit, mago joly

Chocolate & Caramel Slice

with a choice of wild orchard  
herbal tea or single estate



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# IF VILLA DRINKS MENU

## CLASSIC COCKTAILS \$12

### Negroni

Bulldog Gin, Campari, Mancino Rosso

### Old Fashioned

Woodford Reserve, Bitters

### Manhattan

Woodford Reserve, Mancino Rosso,  
Angostura Bitters

### Dry Martini

Bulldog Gin, Mancino Secco

### Dasquiri

Corralejo Blanco, Dry Curaçao,  
Lime; Agave

### Whisky Sour

Woodford Reserve, Lemon, Egg White

### Pisco Sour

Fisco 1615, Lemon, Egg White

### Espresso Martini

Beluga Noble, Coffee Liqueur,  
Espresso

### Mojito

Plantation 3 Stars Mint, Lime, Soda

### Bloody Mary

### Bloody Mary

## BEER & CIDER

### International Selections

Heineken \$6

Corona \$9

Guinness Foreign Extra \$9

### Sri Lankan Selections

Lion Lager \$3

Lion Strong (33%) \$5

Three Coms Blonde Ale \$6

## SOFT DRINKS

### International

Coca-Cola / Coca-Cola Zero \$3

Fever Tree Ginger Beer / Indlan Tonic

/ Mediterranean Tonic \$3

Red Bull \$3

San Pellegrino Sparkling Water \$6

### Sri Lankan Selections

Elephant House Ginger Beer (EGB) \$3

Elephant Cream Soda \$3

Portello or Necto \$3

Kist Mango or Woodapple Juice \$5

Soda / Soda Lime / Soda \$3

(Fresh King Coconut)



## IF VILLA COCKTAIL MENU

### SRI LANKAN TWIST

<b>Hallow Tea Toddy</b>	Dark rum, honey, lime homemade smotkeycinnamon bitters, ginger lemongrass infused tea	\$13
<b>Chai Teatini</b>	Oak aged whiskey, chai tea	\$13
<b>Ceylonese Old Fashioned</b>	Ceylon arrack	\$13
<b>Arrack Sour</b>	Smokey arrack, coconut treacle	\$13
<b>Curry-Groni</b>	Hibiscus gin, sweet vermuth	\$13

### INTERNATIONAL SIPS

<b>Dark &amp; Stormy</b>	Dark rum, lime, ginger beer	\$12
<b>Cuba Libre</b>	Rum, lime, cola	\$12
<b>Tom Collins</b>	Gin, lime, sugar, seda	\$12
<b>Martini</b>	Whiskey, lime, sugar, egg white	\$13
<b>Whiskey Sour</b>	Gin, vodka, rum, tequila, orangese liqueur	\$13

### MOCKTAILS

<b>Minty Mint</b>	Fresh mint, lime, green mint, tonic water	\$10
<b>Berry Berry Shake</b>	Vanilla ice cream, mixed berry	\$10
<b>Tropical Smoothie</b>	Yogurt, fresh milk, pineapple, mango	\$10
<b>Spicy Warmth</b>	Ceylon spices, kithul treacle, ginger	\$10