

**DRINKS**

# COFFEE

// ALL PLAN B SPECIALITY COFFEES ARE MADE WITH A 22G TRIPLE SHOT ESPRESSO. //

## CURATE YOUR CAFFEINE EXPERIENCE

SRI LANKAN COFFEE

INTERNATIONAL COFFEE

INTERNATIONAL DECAF COFFEE

+350

+350

ESPRESSO (30ML)	750
AMERICANO (75ML)	800
CORTADO (160ML)	1000
FLAT WHITE (180ML)	1000
CAPPUCCINO (250ML)	1000
LATTE (300ML)	1100
V60 *SELECTION OF BEANS AVAILABLE	1500
BABYCCINO (180ML)	400
ICED AMERICANO (250ML)	900
ICED LATTE / ICED CAPPUCCINO (300ML)	1150
ICED V60 *SELECTION OF BEANS AVAILABLE	1600
ESPRESSO TONIC	1300
ICED BUMBLEBEE	1400
FRAPPUCCINO (CHOCOLATE / CARAMEL)	1500
MOCHA	1200
ICED MOCHA	1350
AFFOGATO	1200
SPECIALITY ESPRESSO MARTINI	2500

## PLANT BASED MILK

OAT / ALMOND +350

# SWEETS

FOR DAILY CHANGING SPECIALS PLEASE INQUIRE WITH YOUR SERVER OR HAVE A LOOK AT THE SELECTION IN THE COFFEESHOP.

WALNUT CHOCOLATE BROWNIE SERVED WITH VANILLA ICE CREAM	1300
CHEESECAKE (STRAWBERRY / BLUEBERRY) NO-BAKE CHEESECAKE WITH THE TOPPING OF YOUR CHOICE	1500
APPLE CRUMBLE SERVED WARM WITH VANILLA ICE CREAM	1550
TIRAMISU THE REAL DEAL: LAYERS OF COFFEE-SOAKED LADYFINGER BISCUITS & MASCARPONE CREAM, DUSTED WITH COCOA POWDER	1800
RAW TIRAMISU CAKE <i>ve, gf</i> NO-BAKE CHEESECAKE FEATURING AN ALMOND AND DATE CRUST, A RICH CHOCOLATE AND COFFEE CORE, FINISHED WITH A SMOOTH CASHEW CREAM LAYER	1700
KEY LIME PIE CRISP PIE CRUST WITH A RICH & ZESTY LIME FILLING, TOPPED WITH FRESHLY WHIPPED CREAM	1250
AFFOGATO SHOT OF ESPRESSO ON A SCOOP OF VANILLA ICE CREAM	1200

10% service charge will be added to your bill

# MAINS // 12-9PM

## LANKAN BEEF CURRY *gfo* 3400

SLOW COOKED BEEF CURRY SERVED WITH SPICED YELLOW RICE, CREAMY LENTIL CURRY, RICH EGGPLANT AND PLANTAIN MOJU, MASALA EGG, CUCUMBER RAITA, PAPADAM

## LANKAN JACKFRUIT CURRY *v, veo, gfo* 2900

JACKFRUIT CURRY SERVED WITH SPICED YELLOW RICE, CREAMY LENTIL CURRY, RICH EGGPLANT AND PLANTAIN MOJU, MASALA EGG & CUCUMBER RAITA (VEGAN OPTION: FRIED TOFU & CUCUMBER PINEAPPLE SALAD), PAPADAM

## HONEY MUSTARD CHICKEN *gf* 3500

TENDER CHICKEN BREAST (200G) IN A CREAMY HONEY MUSTARD SAUCE, SERVED WITH MASHED POTATOES AND BUTTERED BEANS & CARROTS

## LEMON MAHI MAHI 3400

MAHI MAHI FILLET (160G) SERVED ON A PARMESAN BARLEY RISOTTO WITH MUSHROOMS, GRILLED ZUCCHINI AND LEMON SAUCE

## COCO PRAWN CURRY *gf* 3400

MILD SRI LANKAN COCONUT PRAWN CURRY, COOKED WITH AUTHENTIC SPICES AND FRESH VEGETABLES, SERVED WITH FRAGRANT BASMATI RICE

## YAKI UDON BOWL (TOFU / PRAWNS) *ve* 3300 / 3600

UMAMI-PACKED JAPANESE UDON NOODLES WITH TENDER MISO-GLAZED TOFU OR SUCCULENT PRAWNS AND FRESH VEGETABLES

## CHILI SIN CARNE (JACKFRUIT) *ve, gf* 2500

## CHILI CON CARNE (BEEF) *gf* 3200

RICH STEW MADE OF FRESH TOMATOES, BELL PEPPER, CARROTS, KIDNEY BEANS, SWEET CORN AND GREEN CHILI, MINCED BEEF (120G) OR JACKFRUIT, SERVED WITH MEXICAN RICE

# MATCHA

MATCHA/HOJICHA LATTE (250ML) 1000

ICED MATCHA/HOJICHA LATTE (300ML) 1150

MATCHA CLOUD (300ML) *ve* 1200

ICED COCONUT WATER, MATCHA SOY WHIPPED CREAM

MANGO/STRAWBERRY MATCHA (300ML) 1500

MANGO/STRAWBERRY PUREE, DAIRY MILK, MATCHA, ICE

KOICHA (THICK MATCHA) +300

# TEA

BLACK (B.O.P.F. / O.P.) 600  
WITH DAIRY MILK +150

SENCHA GREEN TEA 700

CHAI TEA 700  
SPICED BLACK TEA

CHAI LATTE 850  
SPICED BLACK TEA WITH STEAMED DAIRY MILK AND CINNAMON

LIFT ME UP 800  
FRESH MINT, GINGER AND LIME INFUSION

# CHOCOLATE

MÖRK SPECIALITY HOT CHOCOLATE 70% 1400

MÖRK SPECIALITY ICED CHOCOLATE 70% 1550

CADBURRY HOT CHOCOLATE 1100

CADBURRY ICED CHOCOLATE 1250

## SYRUPS

AMARETTO / CARAMEL / SALTED CARAMEL / VANILLA +250

# REFRESHERS

LIME MINT SODA (400ML)	900
HIBISCUS PASSION SODA (400ML) HOMEMADE HIBISCUS SYRUP, PASSION FRUIT, MINT, SODA, ICE	1100
ICE TEA LEMON / PEACH / LYCHEE (400ML)	1000
COCOPOLITAN (400ML) ICED KING COCONUT INFUSED WITH LIME, CUCUMBER AND MINT	1000
COCO MELON (400ML) KING COCONUT, WATERMELON, LIME, ICE	1000
PINEAPPLE EXPRESS (400ML) KING COCONUT, PINEAPPLE, GINGER, LIME, ICE	1100

# SODAS

SODA WATER (300ML)	500
COCA COLA (300ML)	500
COCA COLA ZERO (400ML)	500
TONIC (300ML)	500

# STARTERS // 11AM - 9PM

CHEESY GARLIC BREAD <i>v</i> HOME-BAKED BUTTERY GARLIC BREAD FEATURING MOZZARELLA AND CHEDDAR CHEESE, PAIRED WITH A RICH OLIVE TAPENADE	1600
PAPADAM PRAWNS SEASONED PRAWNS IN A CRUNCHY COATING OF CRUMBED PAPADAM AND CURRY LEAVES, SERVED WITH OUR SIGNATURE TOMATO CHUTNEY	1800
ROASTED BEETS WITH CASHEW CREAM <i>ve, gf</i> SWEET & EARTHY ROASTED BEETROOT, DRIZZLED WITH OLIVE OIL, BALSAMIC VINEGAR AND THYME, TOPPED WITH A SMOOTH CASHEW AND TAHINI CREAM, WALNUTS AND ROCKET	1800
JACKFRUIT SPRINGROLLS <i>ve</i> HAND-ROLLED SPRINGROLLS FILLED WITH JACKFRUIT, FRESH VEGETABLES, HERBS AND SPICES, SERVED WITH SWEET CHILLI SAUCE	1200
HERB FRIES <i>ve, gf</i> PORTION OF HERBED FRENCH FRIES WITH YOUR FAVOURITE DIP SAUCE	1200

# SALADS / BOWLS // 11AM - 9PM

GARDEN SALAD <i>ve, gfo</i> ICEBERG, RED OAK, ROCKET AND FRESH HERBS TOSSED IN A LIGHT PASSIONFRUIT VINAIGRETTE, AVOCADO, CHERRY TOMATOES, SEEDS, SLICE OF SOURDOUGH BREAD <i>WITH FETA</i>	1950 <i>+350</i>
CAESAR SALAD CRUNCHY LETTUCE, GRILLED CHICKEN (150G), ITALIAN PARMESAN, SOFTBOILED EGG, GARLIC CROUTONS, ORIGINAL CAESAR DRESSING	2650
QUINOA & TOFU BOWL <i>ve</i> COCONUT-CRUSTED TOFU FILLET ON A HEARTY BOWL OF QUINOA AND CRUNCHY VEGETABLES, CREAMY PEANUT DRESSING	3100
HARISSA COUSCOUS BOWL (PANEER / CHICKEN) <i>v</i> SWEET & SPICY GRILLED HARISSA PANEER OR CHICKEN FILLETS ON FLUFFY COUSCOUS AND OVEN ROASTED VEGETABLES (BEET, CARROT, ONION, CHICKPEAS), WITH YOGURT-TAHINI SAUCE	3200

10% service charge will be added to your bill

# BURGER

// WITH A SIDE OF FRIES AND DIP SAUCE. //

## CHOOK NORRIS 3100

CRISPY CHICKEN FILLET (120G), TWO SLICES OF CHEDDAR, ROCKET, ICEBERG LETTUCE, JALAPENOS, PICKLES, HOMEMADE BIG MAC SAUCE, POTATO BRIOCHE BUN

## CLASSIC SMASH BURGER 3300

TWO SMASHED BEEF PATTIES (120G), TWO SLICES OF BELGIUM CHEDDAR, FRIED ONION RING, PICKLES, ICEBERG LETTUCE, SECRET SAUCE, POTATO BRIOCHE BUN

QUADRA CHEESE +350

## DISCO BURGER *v, veo* 2900

PLANT BASED PATTY, TWO SLICES OF CHEDDAR (VNO: COCONUT CHEESE), ICEBERG LETTUCE, PICKLES, BIG MAC SAUCE, BRIOCHE BUN

### DIP SAUCES (EXTRA PORTION: +100 LKR)

HEINZ KETCHUP, HEINZ MAYO, SRIRACHA MAYO, VEGAN MAYO, VEGAN SRIRACHA MAYO, VEGAN HOUSE TOMATO SAUCE

# PANINI

// WARM RUSTIC CIABATTA WITH A SIDE OF FRESH SALAD & DIP SAUCE. //

## BASIC BRO *v* 2200

MOZZARELLA, TOMATO, BASIL BUTTER AND FRESH BASIL LEAVES

## CHICKEN PARMIGIANA 2900

CRISPY BREADED CHICKEN (150g), ITALIAN PARMESAN CHEESE, MELTED MOZZARELLA, TRADITIONAL MARINARA SAUCE, ROCKET, BASIL

## MEDITERRA *ve* 2300

RATATOUILLE (MEDITERRANEAN STYLE BRAISED BELL PEPPER, ZUCCHINI, EGGPLANT, TOMATO), ROCKET

WITH FRIED TOFU +500

WITH FETA +350

# SMOOTHIES

## BEETROOT DETOX (400ML) 1200

BEETROOT, APPLE, ORANGE, CARROT, GINGER

## RED RUBY (400ML) 1300

STRAWBERRY, WATERMELON, APPLE

## MORNING SUNSHINE (400ML) 1200

BANANA, PINEAPPLE, PASSION FRUIT

## MEAN GREEN MACHINE (400ML) 1200

MANGO, CUCUMBER, SPINACH, BANANA, BASIL

# NAUGHTY SHAKES

## ISLAND MONKEY (500ML) *ve* 1300

PEANUT BUTTER, BANANA, COCOA, OATS, COCONUT MILK, SOY WHIPPED CREAM, COCONUT HONEY, CHIA SEEDS

## COCO MAMA (450ML) *ve* 1300

STRAWBERRIES, BANANA, COCONUT MILK, COCONUT HONEY, CHIA SEEDS, VANILLA

## PBB (500ML) 1300

PEANUT BUTTER, BANANA, VANILLA ICE CREAM, DAIRY MILK, SOY WHIPPED CREAM, CHIA SEEDS

## COOKIE MONSTER (500ML) 1300

OREO COOKIES, CHOCOLATE ICE CREAM, CHOCOLATE POWDER, DAIRY MILK, SOY WHIPPED CREAM

VEGAN PROTEIN POWDER (CHOCOLATE / VANILLA) +900

# BEER

LION LAGER (500ML)	1000
LION ICE (330ML)	1000

# MIXOLOGY

<b>GIN APEROL COOLER</b> GIN (50ML), APEROL (30ML), CUCUMBER, LIME JUICE, SIMPLE SYRUP, SODA WATER	2200
<b>GIN BASIL SMASH</b> GIN (50ML), BASIL, SIMPLE SYRUP, LIME JUICE, SODA WATER	2000
<b>JUNGLE BIRD</b> BACARDI RUM (50ML), CAMPARI, PINEAPPLE JUICE, LIME JUICE, SIMPLE SYRUP	2200
<b>DARK'N'STORMY</b> BACARDI RUM (50ML), LIME JUICE, HOUSE GINGER SYRUP, GINGER BEER	2000
<b>CUBA LIBRE</b> BACARDI RUM (50ML), LIME WEDGE, COCA COLA	1900
<b>ESPRESSO MARTINI</b> ERSTOFF VODKA (50ML), KAHLUA (30ML), ESPRESSO, SIMPLE SYRUP	2500

# FUSION HOPPERS

<b>LANKA CLASSIC (PRAWNS / BEEF) <i>gf</i></b> TWO EGG HOPPERS, PRAWN STIR FRY OR SLOW COOKED BEEF CURRY, LENTIL CURRY, SPICY CARAMELIZED ONIONS	2900
<b>TOM TOFU <i>ve</i></b> TWO HOPPERS, CRUNCHY FRIED TOFU & RATATOUILLE (BRAISED BELL PEPPERS, ZUCCHINI, TOMATO, EGGPLANT)	2500
<b>CHICKEN BENNY</b> TWO EGG HOPPERS, CRISPY CHICKEN BREAST FILLET (120G), SPINACH, HOLLANDAISE SAUCE	2600
<b>CAJUN CHICKEN <i>gf</i></b> ONE EGG IN TWO HOPPERS, CAJUN SPICED CHICKEN FILLETS (150G), BELL PEPPER & CAPSICUM STIR FRY, GRATED CHEDDAR	2900
<b>POPEYE <i>v, gf</i></b> TWO EGG HOPPERS, GARLIC SAUTEED SPINACH & MUSHROOMS, FETA, ROASTED SUNFLOWER & PUMPKIN SEEDS	2100
<b>PAPA PRAWN</b> TWO EGG HOPPERS, BUTTER GARLIC PRAWNS, MISO VEGETABLE STIRFRY (BELL PEPPER, BROCCOLI, GREEN BEANS, MUSHROOMS)	3500

# SMOOTHIE BOWLS AND OTHER TROPICAL TREATS

// ALL SMOOTHIE BOWLS ARE TOPPED WITH HOMEMADE GRANOLA  
AND COCONUT FLAKES. //

<b>MANGO MOJO</b> <i>ve</i> MANGO, PINEAPPLE, BANANA	2000
<b>YELLOW MELLOW</b> <i>ve</i> OATS, ORANGE, MANGO, PINEAPPLE, BANANA, CINNAMON, NUTMEG	2200
<b>PINK PANTHER</b> <i>ve</i> BANANA, PINEAPPLE, APPLE, BEETROOT	2200
<b>ACAI</b> <i>ve</i> ACAI, STRAWBERRY, BANANA	2600
<b>CHOCO NUT</b> <i>ve</i> PEANUT BUTTER, COCOA, BANANA, SOY WHIPPED CREAM	2400
<b>ONE NIGHT STAND</b> <i>ve</i> COCONUT MILK OVERNIGHT OATS, KASA KASA, SEASONAL FRUITS, HOMEMADE GRANOLA WITH ALMONDS AND SEEDS, COCONUT HONEY	2100
<b>YOPHORIA GRANOLA</b> <i>v</i> YOGURT, HOMEMADE GRANOLA WITH ALMONDS AND SEEDS, SEASONAL FRUITS, COCONUT HONEY	2100
<b>FRUIT BOWL</b> <i>ve, gf</i> SEASONAL FRUITS, CHIA	1800
<i>EXTRA DOLLOP OF PEANUT BUTTER</i>	<i>+350</i>
<i>VEGAN PROTEIN POWDER (CHOCOLATE / VANILLA)</i>	<i>+900</i>

# FOOD

# BRUNCH // UNTIL 12PM

<b>PANCAKES</b> (CHOCOLATE / PEANUT BUTTER) <i>ve</i> FLUFFY OAT & BANANA PANCAKES, SEASONAL FRUITS	2300
<b>AVO SMASH</b> <i>ve, gfo</i> SOURDOUGH BREAD, SMASHED AVOCADO, BASIL SAUTEED CHERRY TOMATOES, PUMPKIN PUREE, SEEDS <i>WITH TWO EGGS (POACHED / FRIED / SCRAMBLED)</i> <i>WITH TOFU (FRIED / SCRAMBLED)</i>	1950 +500 +500
<b>RUSTIC SALMON TOAST</b> <i>gfo</i> SLICE OF KRAFTBREAD, ZESTY CREAM CHEESE, NORWEGIAN SMOKED SALMON (60G), TWO SWIRLED EGGS, DILL	4200
<b>FETA TOMATO TOAST</b> <i>v, gfo</i> CREAMY HOMEMADE FETA-YOGURT-SPREAD ON TOASTED TOMATO BREAD, TOPPED WITH CHERRY TOMATOES, BLACK OLIVES, NUTS & SEEDS	2400
<b>EGGS BENEDICT</b> <i>gfo</i> ENGLISH MUFFIN, TWO POACHED EGGS, BACK BACON (80G), HOLLANDAISE SAUCE	2900
<b>EGGS FLORENTINE</b> <i>v, gfo</i> ENGLISH MUFFIN, TWO POACHED EGGS, GARLIC SAUTEED SPINACH & MUSHROOMS, HOLLANDAISE SAUCE <i>WITH SMOKED SALMON (60G)</i>	2000 +1500
<b>CLASSY ENGLISH</b> TWO EGGS (SCRAMBLED / FRIED), JUICY BACK BACON (80G), TWO CHICKEN SAUSAGES, BAKED BEANS, POTATO HASH BROWNS, ROASTED TOMATO, SOURDOUGH BREAD, BUTTER	3750
<b>BIG VEGAN</b> <i>ve, gfo</i> TURMERIC TOFU SCRAMBLE, AVOCADO, POTATO HASH BROWNS, GRILLED TOMATOES, VEGAN SAUSAGE, GARLIC SAUTEED SPINACH & MUSHROOMS, SLICE OF BREAD	3200
<b>CHICKPEA OMELETTE</b> <i>ve, gfo</i> FOLDED CHICKPEA AND VEGAN COCONUT CHEESE OMELETTE, FILLED WITH SAUTEED VEGGIES, SERVED WITH A SLICE OF BREAD AND HOUSE TOMATO SAUCE	2100

# ADD ONS FOR BRUNCH PLATES

BUTTER PORTION (UNSALTED)	+100
FETA CHEESE (25G)	+350
BACK BACON (80G)	+800
NORWEGIAN SMOKED SALMON (60G)	+1500
CHICKEN SAUSAGES (2 PCS)	+500
VEGAN SAUSAGE 1 PCS (APPLE & SAGE / PAPRIKA)	+400
NUTRITIONAL YEAST	+400
TOFU (FRIED / SCRAMBLED)	+500
POTATO HASH BROWNS (5 PCS)	+900
SLICE OF KRAFTBREAD	+350
SLICE OF SOURDOUGH BREAD	+250
SLICE OF GLUTENFREE BREAD	+250
AVOCADO	+500
EXTRA EGG	+300

# BAKES

// BAKED FRESH EVERY MORNING. AVAILABLE UNTIL SOLD OUT. //

BUTTER CROISSANT	700
CHOCOLATE CROISSANT	900
ALMOND CROISSANT	1000

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