

W15

ALL DAY MENU

A M B U L U W A W A

NIBBLES

Zucchini Fritters

Crispy zucchini fritters made with parmesan, garlic, and eggs, served with a zesty paprika mayo.

Rs. 1,800

Crab Croquettes

Crispy croquettes made with Fresh Sri Lankan sea crab, egg, and panko, served with a flavourful curry mayo.

Rs. 2,400

Focaccia

Freshly baked bread served with olive oil and balsamic vinegar for dipping.

Rs. 1,900

Veralu Achcharu

Tangy Ceylon olives tossed in chili and lemon marinade.

Rs. 900

Cashew Nuts

Roasted cashew nuts in various spices and curry leaves.

Rs. 2,400

APPETISERS

Bruschetta

Toasted French baguette topped with marinated tomatoes, garlic and fresh basil.

Rs. 1,200

Caesar Salad

Crisp lettuce, parmesan cheese, croutons, and a soft-boiled egg, tossed in our house-made caesar dressing crafted from anchovy, cheese, and fresh lemon.

Rs. 2,700

Tuna Tartare

Fresh diced tuna combined with creamy avocado, onion, and mixed greens.

Rs. 2,200

Pollo Tonnato

Tender slices of chilled chicken served with a creamy tuna sauce, capers, and a touch of lemon.

Rs. 2,100

Beef Carpaccio

Thinly sliced raw beef drizzled with olive oil, topped with parmesan, herbs, bee honey, dijon mustard and a squeeze of lemon.

Rs. 3,600

Green Salad

A refreshing mix of grated coconut, winged beans, snake gourd, gotu kola, and lettuce.

Rs. 1,400

Soup of the Day

Soup of the day is served with a side of garlic bread.

Rs. 1,400

MAINS

GRILLED

Australian Beef Tenderloin

Imported Australian beef grilled to your preferred doneness, served with crispy fried sweet potatoes, seasonal vegetables, and a rich herb jus.

Rs. 12,500

Grilled Norwegian Salmon

Tender Norwegian salmon grilled and served with sautéed vegetables, garlic rice, and finished with a fresh basil sauce.

Rs. 5,500

Herbed-Butter Barramundi

Succulent barramundi fillet topped with a dill butter sauce, served with baby potatoes, parsley, and capers for a rich and savoury finish.

Rs. 3,500

Lobster Thermidor

Sri Lankan lobster baked in a rich and creamy sauce, paprika, served with tossed fries and a fresh side salad.

Rs. 12,500

Chicken Milanese

Crispy breaded chicken breast, pan-fried to perfection and served with a side salad.

Rs. 2,200

Thai Green Curry

A fragrant and spicy curry made with coconut milk, green curry paste, fresh herbs, seasonal vegetables, and your choice of protein, served with steamed basmati rice.

Rs. 2,200

Fish & Chips

Crispy battered barramundi with green peas, oven-roasted potato wedges, with tartar sauce.

Rs. 2,700

Nasi Goreng Kampung

A traditional Indonesian fried rice, served with prawns, beef satay, a crispy fried egg, prawn crackers, and a side of rich peanut butter sauce.

Rs. 2,900

Risotto Ai Funghi

Creamy arborio rice with sautéed mushrooms, parmesan cheese, a mushroom feta crumble, and spinach purée for an added depth of flavour.

Rs. 3,200

Crab And Prawn Ravioli

Delicate pasta filled with a rich blend of crab meat, prawn, and cheese, served with a light sauce that complements the seafood's natural flavours.

Rs. 2,700

SRI LANKAN

Rice & Curry

Served with dhal, seasonal vegetable curry, potato tempered curry, brinjal moju (eggplant), mallung (herbed-coconut salad), coconut sambol, papadam (fried wafer).

Vegetarian Rs. 3,000 | Chicken Rs. 3,000 | Seafood Rs. 3,200

BURGERS AND SANDWICHES

W15 Signature Burger

Your choice of a chicken or beef patty topped with melted cheese, crispy iceberg lettuce, tomato, and onion served with a side of fries.

Beef Rs. 2,700 | Chicken Rs. 2,100

Chef's Special Panini

Grilled panini filled with melted cheese, grilled vegetables, and pesto sauce, served with a side of french fries.

Rs. 2,100

Chicken Quesadilla

Grilled tortilla filled with seasoned chicken and melted cheese, served with a side of salsa and guacamole.

Rs. 2,200

Melted Caprese Sandwich

Toasted focaccia bread layered with melted mozzarella, fresh tomatoes, basil, and a drizzle of balsamic glaze.

Rs. 1,900

PIZZA

Margherita

House made tomató sauce, melty mozzarella cheese and fresh basil.

Rs. 2,400

Vegetarian Supreme

Fresh button mushrooms, onions, roasted capsicums, olives, signature sauce medley of herbs, crushed garlic and mozzarella, garnished with fresh parsley and parmesan.

Rs. 2,400

Pepperoni

Smoked beef pepperoni, onions and mozzarella cheese.

Rs. 2,400

Tropical Hawaiian

Chicken ham and pineapple with a double layer of cheese.

Rs. 2400

Black Chicken Curry

Spicy black chicken curry with mozzarella and homemade pizza sauce.

Rs. 2,400

Seafood Supreme

Locally sourced prawns, cuttlefish and white fish topped with mozzarella cheese on our house made pizza sauce.

Rs. 3,200

SWEETS

W15 Signature Chocolate Mocha Tart

A decadent tart made with rich Ceylon chocolate and aromatic Ceylon coffee, served with house-made coffee ice cream.

Rs. 2,950

W15 Signature Passion Fruit Crème Brûlée

A silky smooth custard infused with tropical passion fruit, topped with a perfectly caramelized sugar crust.

Rs. 1,490

Ceylon Tea-Infused Panna Cotta

A chilled, sweetened cream custard infused with aromatic Ceylon tea, topped with roasted coconut chips.

Rs. 1,650

Cheesecake

A rich, creamy classic made with velvety vanilla-infused cream cheese, served with a buttery graham cracker crust and topped with fresh strawberries.

Rs. 2,400

Chocolate Lava Cake

A rich and decadent chocolate cake with a warm, molten center, served with house-made vanilla ice cream.

Rs. 1,650

Tiramisu

Layers of espresso-soaked ladyfingers, creamy mascarpone, a hint of amaretto, and a dusting of cocoa.

Rs. 3,000

Watalappam

A traditional Sri Lankan spiced coconut custard with nutmeg, topped with a jaggery crumble.

Rs. 1,450

All above prices are exclusive of government taxes and subject to 10% service charge.