

KALUDIYA

A Taste of Tradition with a Fusion Twist



Discover the heart of Kalundawa village through our curated menu, inspired by the rich agricultural traditions and vibrant flavors of this serene countryside. Every dish celebrates the authenticity of local ingredients, freshly sourced from the lush paddy fields, chena cultivation, and fruit orchards of Kalundawa. Immerse yourself in a culinary journey that honors simplicity, sustainability, and the unforgettable Ceylonese taste.

Set Menu Pricing

**Select your favorite courses from our curated menu, and
create a dining experience tailored to your taste**

2-course set menu LKR 5300

3-course set menu LKR 6700

4-course set menu LKR 7000

**Prices are in Sri Lankan rupees and exclusive of 10% service charge and
applicable government taxes**

Starters

Kalundawa lake ada fish paupiette brined with local herb essence

Tender lake fish, brined in local herbs and coconut oil, rolled into a paupiette and topped with vibrant wewala orange segments for a perfect citrus-spice balance

Crispy kohila ala and spinach terrine with raw mango salsa

A crispy terrine of kohila ala and spinach, coated in rice flakes and fried to perfection. Served with raw mango salsa and a tangy mango dressing for a vibrant, earthy-tropical flavor combination

Passion-marinated prawns with tebu leaf sambol

Passion fruit-marinated prawns served on tebu leaf sambol, finished with a tangy passionfruit vinaigrette for a perfect blend of earthy and vibrant flavors

Raw mango & papaya salad with cashew and kochchi tamarind sauce

A refreshing salad of raw mango, papaya, and cashews in a spicy tamarind sauce, highlighting tropical Sri Lankan flavors

Soups

Kalundawa lake fish & tomato soup with finger millet ravioli

Tomato soup with Kandalama lake fish, creamy fish ravioli, and spice-rubbed manioc crisps, combining earthy richness with rustic flavors

Ambarella & moringa coconut soup

June plum and drumstick soup with coconut foam, crispy seeds, and fresh leaves

Lemongrass-infused butternut squash soup

A smooth butternut squash soup infused with lemongrass, offering a perfect balance of sweetness and spice



Please inform us of your dietary preferences or allergies

Main courses

Lake fish in Kalundawa style

Kalundawa-style marinated lake fish(lula) served with ash plantain and sweet potato rosti, jackfruit pulp, garden greens, creamy gamboge sauce, coconut froth, and a hint of chili oil

Corn-stuffed free-range chicken breast with pumpkin and stuffed suwandel rice

Free-range chicken breast stuffed with corn, served with pumpkin filled with suwandel rice, breadfruit, and chicken, accompanied by garden vegetables, lotus batta pickle, and rich young coconut curry sauce

Herb-marinated grilled local beef fillet

Herb-marinated grilled beef fillet with sweet potato puree, stuffed spine gourd, amberella chutney moju, tamarind sauce, and garden vegetables

Grilled pork with banana blossom & pineapple stuffing

Grilled pork chop stuffed with banana blossom and pineapple, served with tamarind-date chutney, millet-coated sapodilla croquette, coconut breadfruit mash, asamodagam sauce, and village vegetables

Vegetable ravioli pasta

Village vegetable stuffed steam kurakkan ravioli with Kandalama spiced flavored curry sauce & gouda chili cheese

Desserts

Kurraikan delight with wild berry coulis

Kurraikan droplets in sugar syrup, meringue shell with wild berries, yaki narang compote, and coconut toffee

Arrack-infused mango and turmeric pancake fantasy

Sri Lankan rice flour pancake with arrack-infused mango, topped with flambéed mango, jackfruit seed crisp, and woodapple ice cream

Tropical kithul pol pani crisp

Crispy rice flour layers with kithul treacle, peanut pol pani, coconut ice cream, and traditional milk toffee, offering a balance of textures and rich Sri Lankan flavors

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