

## HTF GOURMET MOMENTS BESIDE A LEGACY

Dine in timeless elegance beside our iconic 1936 generator. This exclusive seven-course menu blends heritage and haute cuisine for an unforgettable evening of flavour, charm, and history.

Daily 07.30 p.m to 10.00 p.m

### Entrée

Isso wadai wrapped homemade tea wood smoked fish

gotukola & tea leaves sambal, pepper mint infused chow-chow marmalade,  
old arrack flamed rhubarb chutney



Or

Crispy chicken wonton on tangy eggplant mousse

gotukola & tea leaves sambal, pepper mint infused chow-chow marmalade,  
old arrack flamed rhubarb chutney



Or

Homemade paneer marinated Ceylon spices, crispy vegetable pakora

gotukola & tea leaves sambal, pepper mint infused chow-chow marmalade,  
old arrack flamed rhubarb chutney



### Soup

Duo of asparagus & roasted tomato

truffle oil, crispy garlic croutons



Or

Roasted cauliflower

toasted almond slices, green tea bread croutons



### Demi entrée

Batter fried tea buds

curried mushroom risotto, arancini in chilly orange dip



### Sorbet

Lime & orange in ice shell



### Main course

Rich Hungarian beef goulash, wellington of chicken

nutty roasted broccoli, carrots & celery mashed potato cake,  
red wine jus, pepper garlic cream



Or

Paupiette of mullet fish fillet, pandan flavoured lobster thermidor

potato dauphinoise in coriander tomato emulsion,  
sautéed kandapola greens, light ambulthiyal sauce



Or

Authentic Hyderabad vegetable Dum biriyani

wrapped filled in spinach pancake, cashew curry, raita



### Dessert

Hethersett green tea infused tiramisu

strawberry sauce, crunchy tempura ice cream, caramelized banana



Or

Up country rhubarb tart

Ceylon cinnamon & vanilla ice cream



Or

Fresh fruit plater



Or

Three types of ice cream

chocolate sauce, nuts



Nuwara Eliya gouda cheese plater



Tea factory plugged tea

