

## THE TEA-INFUSED SET MENU BY JAMES TAYLER

Dine where history meets culinary excellence in our main restaurant, once the tea-shifting room of the historic Heritage Tea Factory. Savor exquisite set menu dishes in a setting that blends Sri Lanka's tea heritage with contemporary elegance.

Daily 12.30 p.m to 2.30 p.m  
07.30 p.m to 10.00 p.m

### Entrée

Narikela flamed lagoon crab meat wrapped in mexican tortillas   
Jaffna mango, Ceylon cinnamon spice tea, chili flakes hinted coconut roti, ginger & honey soy reduction

Or

Spinach and cream cheese roulade   
organic tea salsa hinted pancake, mushroom cream

### Soup

Puree of centella, tea ravioli 

Or

Country style mutton broth with B.O.P.F 

### Sorbet

Homemade spiced tea sorbet 

### Main course

B.O.P tea and garlic marinated grilled lagoon prawns   
and ambewella cheese gratinated seer fish steak  
snow potatoes, organic young vegetables, lemon butter sauce


Or

Green tea marinated slow cooked beef scallops   
and pure ceylon tea hinted grilled chicken kebab  
Ceylon ginger Tea koththu, garden fresh young vegetables, minted tomato chutney, curry cream

Or

Tandoori tikka, masala flavoured paneer steak   
and onion and tea leaves pakora  
raita, red coconut chutney

### Dessert

Organic rhubarb crumble tart   
green tea ice cream, custard sauce

Or

Green Tea tiramisu 

Or

Fresh fruit plater 

Or

Three types of ice cream   
chocolate sauce, nuts

Nuwara Eliya gouda cheese plater 

Tea factory plugged tea 