



KARPAHA SANDS

KALKUDAH

DESTINATION DINING

AN EXCLUSIVE KARPAHA SANDS EXPERIENCE

SEAFOOD GRILL



Amuse-Bouche

Starter

Reef ceviche

Mains from the Flame

Spiny lobster

Tiger prawns

Tamil curry powder spiced calamari

Yellow fin tuna steak

Sauces

Garlic butter, lemongrass, chilli

Sides

Green salad, baked new potatoes

Roasted baby vegetables

Dessert

Lemongrass-flavoured panna cotta, fresh mango, beetroot & cinnamon sorbet

75. / adult

40. / child

REEF & BEEF GRILL



Amuse-Bouche

Starter

Yellow fin tuna tartare

Mains from the Flame

Black Angus beef tenderloin

Herb marinated chicken thighs

Rosemary lamb chops

Garlic marinated calamari steaks

Locally caught reef fish

King prawns

Sauces

Mushroom, curry leaves BBQ

Coconut lime butter

Sides

Green salad, baked new potatoes

Roasted baby vegetables

Dessert

Pillows of soft pavlova, coconut curd, caramelised pineapple, toasted cashew nuts

95. / Adult

50. / Child

MEAT GRILL



Amuse-Bouche

Starter

Buffalo mozzarella, semi dried Roma tomatoes, grilled zucchini, peppers, balsamic vinegar

Mains from the Flame

Black Angus beef tenderloin

Curry powder marinated chicken thighs

Rosemary lamb chops

Mustard marinated black pork loin

Sauces

Green peppercorn, honey mustard, red wine

Sides

Green salad, baked new potatoes

Roasted baby vegetables

Dessert

Pomelo tart with vanilla almond crust, mango and shallot sorbet

75. / Adult

40. / Child

LOBSTER



Amuse-Bouche

Starter

Sous-vide lobster tail, citrus fruit watermelon salad, shellfish vinaigrette dressing

Soup

Creamy lobster bisque with poached lobster medallions

Ravioli

Lobster and chives ravioli with saffron tarragon emulsion

Grilled Lobster Tail

Grilled lobster tail, gratinated with thermidor sauce, asparagus, sweet potato purée

Dessert

No-bake mango cheesecake, papaya compote, Ceylon black tea & lime zest sorbet

105. / Adult

55. / Child

SRI LANKAN SUITE



Cutlet

Pulled curry chicken balls and mango chutney

Dallo

Hot butter calamari

Karavila Sambal

Bitter gourd salad with fresh coconut flakes

Sri Lankan Crab Curry

A traditional Sri Lankan curry that combines the island's iconic mud crab with an array of local spices, sprigs of moringa, and pandan leaves

Claypot Prawn Curry

A combination of freshwater and black tiger prawn curry

Sides

Wood-fired "kade" bread

Keeri samba rice

Coconut sambal

Coconut Crème Brûlée

A tropical island twist on the classic French dessert, created using rich coconut milk and baked in a fresh coconut

85. / Adult

45. / Child

VEGETARIAN



Amuse-Bouche

Starter

Avocado, bulgur, mint and tomato tabbouleh

Soup

Cucumber basil gazpacho

Fettuccine

Homemade roasted pumpkin pasta sautéed with oyster mushrooms in white wine sauce and fried sage

Mains

Cauliflower steak with chimichurri, garlicky green beans and curry leaves, roasted cashew nuts

Dessert

Blow-torched crispy pineapple carpaccio, pineapple chilli sorbet

75. / Adult

40. / Child

Prices in USD per person. Subject to service charge and applicable taxes

Child: aged 12 years and below