

Food Menu

Asado Grill

Chorizo – Homemade – per piece

600

Bold, smoky, and full of flavor, our home - made chorizo is crafted from high-quality pork and seasoned with a robust blend of garlic & Deep red chili to gather color & smokiness

Pork Chop with Honey Mustard

3770

Juicy, golden dark pork chops are prepared to perfection at the asado grill while it cooks slow. Then served in a warm velvety honey mustard sauce that strikes the perfect balance between sweet & Tangy

Beef Steak

3000

Tender and juicy cut of premium beef seasoned with a blend of herbs and spices, then grilled to perfection. Served with a rich reduction of Demi-glaze and young peppercorn alongside with sweet potato

Roasted Chicken – Half - /Full

1650/3000

A classic dish made by roasting meat by whole or partially until the skin on is golden roast, accompanied with Honey mustard, Chimichurri & Isan Spicy sauce

East Asian

Deep Fried Vegetarian Spring Rolls

1500

Crispy golden rolls filled with mixed vegetables and glass noodles—served with sweet chili sauce for the perfect bite

Som Tum - Papaya Salad Veg/Prawn

1750/2250

Crisp green papaya tossed with chili, lime, fish sauce, and peanuts—sweet, sour, spicy, and totally addictive

Larb Gai - Spicy Chicken Salad

1900

Tender chicken tossed in a bold mix of lime juice, fish sauce, and roasted rice—zesty, creamy, and packed with irresistible Thai flavor

Tom Yum Goong - Spicy & Sour Prawn Soup

2400

A bold, tangy broth with prawns, lemongrass, kaffir lime, and chili—hot, sour, and deeply comforting

Tom Kha Gai - Coconut Chicken Soup

1800

Silky coconut broth with chicken, galangal, lemongrass, and kaffir lime
Rich, aromatic, and gently spiced

Tod Mun Pla – Thai Fish cake

1750

Each bite bursts with the signature flavors of Thai cuisine. Traditionally served hot with a sweet, tangy cucumber sauce

All Prices are subject to 10% service charge

Korean Chicken Wings 2200

Double fried to achieve an ultra – crispiness with a balanced of sweet, spicy, and savory flavors. The sauce plays a major role in empowering heat, Umami flavors for a mouthwatering combination

Gaeng Garee Gai - Yellow Curry Chicken 2500

Mild and fragrant yellow curry with tender chicken, potatoes, and coconut milk—creamy, spiced, and family-friendly

Gaeng Kiew Wan Gai - Green Curry Chicken 2500

Tender chicken simmered in a fragrant green curry with coconut milk, Thai eggplant, and sweet basil—spicy, creamy, and deeply satisfying

Gaeng Massaman Nua - Massaman Beef Curry 3500

Slow-cooked beef in a rich, spiced coconut curry with potatoes, peanuts, and a hint of tamarind—deep, mellow, and comforting

Pad Thai Veg or Prawn 2300 /2800

Wok-tossed rice noodles with tamarind, tofu or prawns, peanuts, and crunchy bean sprouts

Gai pad Med Mamuang – Chicken Cashew 2500

Classic stir fry that perfectly balances savory, sweet, and lightly spicy flavors. Tender chicken is wok tossed with crunchy roasted cashew nuts, colorful

Yangzhou Fried Rice 2700

Yangzhou fried rice has post mastered the art of Chinese cuisine by persuading the harmony in a variety of flavors. The pork is charred for its distinctive flavor by Shrimps are added flavor.

Cantonese Steamed Fish 4900

Seabass is gently steamed until tender and flaky. steamed to perfection with garlic, ginger, soy sauce and Shaoxing wine with sesame oil

Cantonese Deep fried fish 4900

A whole seabass expertly deep – fried until golden and crispy on the outside, while remaining tender and flaky inside with tamarind sauce

Indian Sub-Continent

Paneer tikka 2470

Paneer marinated in five spices and combined with plain yoghurt, coated with gram flour

Creamy Butter Chicken 3100

Butter chicken is a rich and flavorful Indian dish. Accompanied with aromatic spices and Marinated yoghurt

Mutton Rogan josh	3500
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A fragrant & deeply spiced Kashmiri curry made with tender Mutton simmered in a luxurious gravy of yoghurt, onions, garlic & a blend of warming spices with a slow cooked process to perfection

Sri Lankan Curry with Condiments

Spicy Chicken Curry with Steamed Rice or Roast bread	2550
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Spicy Beef Curry with Steamed Rice or roast bread	2950
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Spicy Pork Curry with Steamed Rice or roast bread	2950
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Spicy Fish Curry with Steamed Rice or roast bread	2650
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Spicy Mutton Curry with Steamed Rice or roast bread	3100
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Wok Magic

Mixed fried rice	2800
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A vibrant medley of fragrant basmati, stir fried to perfection with succulent Chicken, Shrimps, Beef mixed in sauce and served opulently

Egg fried rice	1850
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Fried over high heat with golden scrambled eggs, Aromatic garlic, Spring onion. Served in Stir fried sauce on a pineapple basket

Vegetable fried rice	1650
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A colorful mix of garden-fresh vegetables, stir fried garlic, spring onions in soya sauce

Pine apple fried rice Prawns	2600
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A flavorful Thai inspired dish combining sweet chunks of juicy pineapple with succulent prawns, cashewnuts and fresh vegetables served in a pineapple basket

Pine apple fried rice Chicken	2100
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A tropical twist on a classic favorite tender piece of marinated chicken stir fried with pineapple chicken, cashewnuts served in a pineapple basket

Subs and Salads

Charcoal Grilled Steak Burger with Fries	2850
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Spicy Fried Chicken Burger with Fries	2500
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Chorizo and Pecorino with Homemade aioli and Red Bun	2300
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Summer Salad 2500
Light bright and bursting flavors, Vibrant medley of sun dried, Crisp greens, Fresh vegetables and creamy elements with a bright vinaigrette dressing

Cucumber fetta Salad 1750
It's Light, refreshingly, made with crisp cucumber & Crumbled feta cheese.it gives a hint of red onion & fresh herbs combined with dill & mint aroma. The perfect balance output the creamy, Tangy, Crunchy Taste

From the Mediterranean

Sizzling Gambas 5500
Succulent shrimp sauteed in olive oil with garlic, chili flakes, and a hint of paprika served piping hot on a sizzling plate. Bursting with bold, garlicky flavor and a spicy kick

Spaghetti Spicy kick 2200
To give the known spicy kick the vibrant chilies (Red pepper, fresh chili, Chili oil) play on major roll in efficiency with the smoked paprika on spicy depth

Spaghetti Carbonara Picante 2550
It is a spicy twist on the classic Italian carbonara.it keeps the creamy, cheesy & savory essence of the origin but adds extra heat to elevate the flavor

Fettuccini Pesto 2750
An aromatic pasta dish made with flat ribbonry noodles, tossed in a rich and creamy thou garlicky & nutty celebrating the simplicity of it

Fettuccini Prawn with Roasted Cherry Tomato 2950
It takes a cliff among fusion dishes to fulfil the senses. Although it is a combination of Roasted cherry tomato & fresh herbs, seafood visually appeals & compliment to feel the moisturized twist

Mediterranean Pizzas

Pizza Margarita 1900
A Timeless Italian favorite featuring a crisp thin crust topped with San Marzano Tomato sauce, Creamy fresh Mozzarella and fragrant Basil

Pizza spicy Prawn 2400
A Bold Ocean – inspiration on a classic twist features succulent prawns tossed in chili oil and Garlic. Layered over a zesty tomato base with melted mozzarella, Chili flakes, spicy aioli

Pizza salami Milano**3150**

Thin slices of premium Milano salami layered over a rich tomato sauce and bubbling mozzarella cheese, baked to perfection on a crisp hand – stretched crust

Pizza chicken Rucola**2250**

A Vibrant and satisfying creation topped with tender grilled chicken, fresh peppery rucola and creamy mozzarella over a rich tomato base

Mezzeh Platter & Pita Bread**3100**

Mezzeh platter is made with a variety of small dishes. The color & the flavor's combines perfectly to match the sharing culture with Hummus, Modacha, Avocado dip, Feta honey, Cucumber yoghurt & marinated Olives, of course pita bread

Side Accompaniments

Homemade Chorizo 100g	600
French Fries 200g	1600
Sweet Potato Fries 200g	600
Cantonese Steamed Rice 100g	500
Prawn 100g	1100
Chicken 100g	600
Beef 100g	800
Pita Bread 1 piece	300

Desserts

Cheese cake – Strawberry/Blueberry	1650/1750
Mango Sticky Rice	1850
Chocolate Brownie with Choc Choco Chip	1500
Watalappan	1200
Hazelnut Chocolate Gelato	1200
Very Berry Gelato	1200
Raspberry Cheese Cake Gelato	1200
Choc Choco Chip	1200
Apple and peanuts sweetened Bowl	1500
Chocolate lava cake	1750

Teas

Lumbini Ceylon breakfast	500
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All Prices are subject to 10% service charge

Oolong green tea	500
Jasmine Green tea	500
Lemongrass tea	500
Masala Chai	600

Coffee's

Espresso – Single/Double dose	650/850
Americano	800
Cappuccino/Flat White	950
Café latte/Mocha/Hot Chocolate	1100

Beverages

Mineral and Sparkling

Water 1l	300
Water 1.5l	400
Olu Sparkling 625 ml	900

Fresh Juice's

Pine apple	990
Mixed fruit	1200
Lime	800
Watermelon	1000
King Coconut	600
Papaya	1000
Passion	1200

Carbonated Drinks

Soda/Coke/Sprite/Ginger Beer and Ale	350
Coke zero/Tonic	400
Red bull	1600
Cordial	1200

Shakes

All Prices are subject to 10% service charge

Choc Choco Chips	1500
Very Berry	1500

Refresher's

Toxic – Mint, Cucumber, Ginger, Lychee, Lime	1000
Beats – Beetroot, Ginger, Lime, Lychee	1000
Mojito – Passion/Pineapple/Coconut	1100
Mint and Ginger – Lime/Mint/Ginger/Ginger Beer	1100
Tamarind Cooler – Lime/Sugar/Salt/Soda	1600
Lychee tea – Lime Juice/Soda	1300
Strawberry tea – Soda	1300

Lion By the Tap

Mug 325ml	800
Mug 500ml	1100
Pitcher 1500ml	3000
Tower 3000ml	5250

Bottles

Lion Ice 325ml	990
Lager 625ml	1200
Carlsberg 625ml	1350
Carlsberg Special 625ml	1550
Stout 625ml	1550
Strong 625ml	1450

Spirited Beverages

Cuba Libre – Citrus, Coke, Redrum	1800
Mojito – Lime/Passion/Coconut, Mint, Soda, Lime, Rum	2500
Pinacolada – Pineapple, Coconut Cream, Rum	2200
Tom Collins – Simple Syrup, Lime, Soda, Gin	1900
Moscow Mule – Lime, G – Beer, Vodka	1900
Margarita – Lime, Triple Sec, Tequila	3700
Daiquiri – Passion/Coconut/Mint, Lime, Simple Syrup, Rum	2500
Long Island – Coke, Triple Sec, Tequila, Vodka, Gin, Rum	4500

All Prices are subject to 10% service charge

Espresso Martini – Simple Syrup, Espresso, Kahlua, Vodka	3500
Arrack Attack – Lime, Simple Syrup, Honey, Arrack	1900
Knockout – Lemonade, Passion, Curacao, Vodka, Gin	3500
Tamarind Mule – Lime, Tamarind, G -- Beer, Arrack	2300
Lychee Martini – Lime, Lychee & Juice, Vodka	3000

Shisha – 500 per Additional Flavor

Mint – Awakens the Senses and Leaves a crisp, Frosty, finish	4000
Double Apple – Earthy & Complex Smoke with a Smooth Finish	4000
Blueberry – Can be enjoyed on its own or combine a flavor Mint/Peach	4000
Strawberry – The Inhale Delivers a burst of strawberry & Exhale Smoothly	4000
Watermelon – Offers a Refreshingly Smooth Experience	4000
Peach – Timeless favorite in Cooler Suburbs	4000

Foreign Liquor

Tequila – Shot/Bottle	1500/25000
Absolute -- Shot/Bottle	1800/25000
Smirnoff -- Shot/Bottle	1800/18000
Gordons – Shot/Bottle	1800/18000
Black Label -- Shot/Bottle	2200/25000
Vat 69 -- Shot/Bottle	1800/18000
Jack Daniel's -- Shot/Bottle	2200/27500

Local Spirits – 50ml

Rockland old -- Shot/Bottle	1000/10500
Extra Special -- Shot/Bottle	1000/9000
Rockland Red Rum -- Shot/Bottle	1100/11000
Rockland Rum -- Shot/Bottle	1100/10500
Rockland gin -- Shot/Bottle	1100/11500
Old keg Whisky -- Shot/Bottle	1100/11500
Ritz Brandy -- Shot/Bottle	1100/11000
Eristoff	1100/11500

White Wines

Chateau Fonfroide –French – Semillon/Sauvignon blanc -- Glass/Bottle	2080/10400
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All Prices are subject to 10% service charge

Medium bodied, Acidity, pairs well with Papaya salads, Om yum soup, Salads

Montmeyrac blanc – French—Muscat 7200

Slightly sweet, off dry, pairs with green curry, poultry, Seafood, pad Thai, Tom kha soup

Elexio – French – Chardonnay 7500

Full bodied, High in acidity Pairs well with yellow curry, Massaman, Roasted chicken

Canals and Nebbiolo – Spain – Macabeo 8200

Dry medium bodied, high in acidity, pairs well with Seafood

Red Wines

Chateau Fonfroide–French– Bordeaux, merlot, cabernet franc 2080/10400
-Glass/Bottle

Medium bodied, Subtle tannins, Pairs with grilled beef – Chicken – Pork

JP Chenet – French -- Cabernet Syrah 9000

Medium bodied, low tannins, pairs well with grilled meats, stir fries, curries

Elixio -- French – Malbec 7500

Medium to full bodied, soft tannins, pairs well with grilled beef and curries

Gato negro – Chile – Carmenere 7850

Medium bodied, soft tannins pairs well with grilled pork, beef, Massaman curry

Rose Wines

Rose D Anjou – French – Sauvignon blanc Glass/Bottle 2580/12900

Light to medium bodied, Fresh acidity Pairs well with spring rolls, mild to medium curries

Kiwi cuvee bin 52 – French – Cabernet franc 12900

Medium bodied, light tannins pairs with grillers, curries, salads

San Pedro --- Chilean – cabernet, merlot and Syrah 7850

Medium bodied, off dry, pairs well with red curry, grillers, sea food

Spice island --- South Africa 8750

Light to medium bodied, semi-sweet pairs with fried rice, seafood's, salads

Sparkling's

Cruse blanc de blanc – French --Ugni, Pinot noir, pinot meunier 9200

Light to medium bodied pairs with fried appetizers and seafood

Martini prosecco -- % Glera – Italy 14400

Light bodied, Dry to off dry, Pairs with most of the Thai cuisine

Bites

All Prices are subject to 10% service charge

Spicy Garlic Chicken – 250g Fried Chicken with Spicy Mayo	1750
Kankun Beef – Accompanied with 250g Beef + kankun	4000
Stir fried Squid – Accompanied with 250g Squid + Beet leaves	3500
Grilled Shrimp – 500g Jumbo prawns with charred pine apple	6900
Grilled fish – 1kg fish deep fried with cherry tomato & Pine apple	8500
Watermelon Basket	1500
Fried Cashewnuts	1900
Fried handalla – Crispy and marinated with spices unlike Salt & Pepper, Served with spicy mayo	1750
Mixed grill – Sizzling assortment typically includes tender cuts of chicken, Beef, Prawns, Fish, Pork sausage accompanied with Demi sauce	4800
Hot butter Cuttle fish – Crispy golden fried cuttlefish strips coated in a light spicy batter and deep fried to perfection. Tossed in a fiery chili - garlic sauce with hints of Fresh seafood accompanied with home-made stir-fried sauce, with a crispy twist	2100

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