

# DAY MENU

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Our Day Menu brings a mix of breakfast / brunch dishes with a Sri Lankan twist along with the traditional dishes that are an everyday lunch staple in Sri Lanka and South India.

## SAGO TROPICAL BOWL (v) ~ 65

Tapioca Pearls, Coconut Milk, Chia Seeds, Tropical Fruit, Cardamom

## LANKAN GRANOLA ~ 70

Homemade Granola, Yoghurt, Cardamom, Berries & Nuts

## SCRAMBLED EGGS ~ 85

Organic Eggs, Spiced Beef Short Rib , Roast Leeks, Chilli Oil, Sourdough & Polichattu Relish

## GALLE CLUB OMELETTE ~ 75

Organic Eggs, Curry Reduction, Fried Shallots & Curry Leaf Podi,  
Served with Buttered Sourdough & Chutneys

## MASALA UTTAPAM (v) ~ 75

Fermented Rice Pancake, Roast Vegetable Poriyal, Gunpowder Spice & Coconut Mint Chutney

## GALLE CLUB SANDWICH

Served with Cucumber Mallung. *Select from:*

Pan Grilled Eggplant, Halloumi, Polichattu Relish, Mint Chutney ~ 120

Pulled Ceylon Chicken Curry & Seeni Sombol ~ 80

## KOTHU ROTI ~ 75

A Sri Lankan & South Indian lunch favorite. Sliced Bun Parotta in traditional Salna Curry. *Select from:*

Mixed Vegetables (v)

Chicken Salna & Egg

## STRING HOPPER BOWL ~ 70

Each bowl contains String Hoppers (steamed rice noodles), Kiri Hodi (spiced coconut broth),

Pol Chutney, Beetroot Mallung & Grilled Cabbage. *Select from:*

Eggplant Moju (v)

Roast Vegetable Poriyal (v)

Beef Short Rib Chukka (+25)

Prawn Pepper Fry (+50)

## RICE & KARI BOWL ~ 80

Each bowl contains Sri Lankan Yellow Rice, Dal Parippu, Beetroot Mallung, Charred Lettuce,

Seeni Sombol & Pol Chutney. *Select from:*

Roast Vegetable Poiyal (v)

Chicken Salna (+10)

Prawn Pepper Fry (+40)

## GALLE CLUB HOPPER THAALI ~ 100

Our Club Thaali serves Hopper (Appam), Pol Chutney, Seeni Sombol,

Pineapple Accharu, Beetroot Mallung & Dal Parippu. *Select from:*

Roast Pumpkin Curry (v)

Chicken Salna (+15)

Alleppey Fish Curry (+25)

\*Prices are in 000 IDR. Price does not include 10% Govt Tax & 5% Gratuity.