

DINNER MENU

Dinner at Galle Club is a tribute to the traditional family style sharing dishes that have been the mainstay of Sri Lanka and Coastal Indian
We recommend 2 Short Eats or Mallungs & 2 Sharing Eats + sides between 2 people.

Short Eats

Sri Lankan Appetisers, best enjoyed before a main course with a drink.

HOT BUTTER HALLOUMI (v) Bombay Shallots, Green Peppers, Curry Leaf Peanuts	125
RAILWAY CUTLIS (v) Mixed Vegetable Cutlets, Coconut Yoghurt Pachadi	50
MUTTON PAAN ROLLS Braised Lamb Leg, Homemade Lankan Ketchup	75
SHORT RIB CHUKKA 🍖 Spiced Beef Short Ribs,Bun Parotta, Chutneys	85
WELIGAMA SNAPPER Grilled Snapper, Cherry Tomato Pachadi	110
PRAWN PEPPER FRY 🍖 Kerela-style Pepper Sauce, Buttered Sourdough, Pineapple Accharu	125

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

Sharing Eats

The centerstage of Sri Lankan & South Indian meals, these curries are best enjoyed with Sides & Mallungs.

DAL PARIPPU (v) Red Lentils, Tempered Mustard Seed & Hing	75
UP COUNTRY EGGPLANT KARI (v) Sri Lankan Curry Powder, Coconut Milk & Aromatics	90
ROAST PUMPKIN KARI (v) 🍖 Roast Pumpkin, Nuwara Eliya styled Curry	95
CHICKEN SALNA CURRY Bone-in Chicken, Pandan, Village Curry	125
RAILWAY CHICKEN BURIANI Served with Raita & Pickled Onions	175

EGG KURMA KARI 🍖 Turmeric tempered Organic Eggs, Nizami Curry.	95
MANGALORE MUTTON CURRY 🍖 Slow cooked Lamb Shank, Fragrant Fennel & Corriander Curry	245
ALLEPPEY FISH CURRY Poached Snapper, Green Mango, Mustard Seeds	135
BENGALI PRAWN MALAIKARI Grilled Tiger Prawns in Bengali inspired Malai Curry	175
CHURCH St. PRAWN BURIANI Served with Raita & Pickled Oninons	195

Mallungs

No Sri Lankan curry is complete without these delicious vegetarian sides.

BEETROOT MALLUNG (v) Roasted Beets, Tempered Curry Leaf, Coconut	40
EGGPLANT MOJU (v) Spiced Eggplant, Flash Pickled Shallots, Accharu Marinade	45

GRILLED CABBAGE (v) Kiri Hodi, Fried Shallots Chilli Oil	55
CUCUMBER MALLUNG (v) Toasted Coconut, Lemon, Peanuts	40

Side Eats

Breads, Rice & Chutneys inspired by the regional diversity of Sri Lanka.

POL ROTI 3 pcs. (v) Grated Coconut & Curry Leaves	20
VEECHU PAROTTA 2 pcs. Madurai styled Paratha	20
HOPPER (APPAM) (v) Sri Lankan Rice Crepe	20
STRING HOPPER (v) Steamed Rice Flour Noodles	20
YELLOW RICE (v) Basmati Rice, Turmeric & Pandan	45
BURIANI RICE (v) Basmati Rice, Potli Spices	45
POL CHUNTEY (v) Tempered Spices & Grated Coconut	20
SEENI SOMBOL (v) Slow Roasted Onion Chutney	20
TAMARIND CHUTNEY (v) Tamarind, Ginger, Cumin	20
PINEAPPLE ACCHARU (v) Roasted & Pickled Pineapple	20