

DAY MENU

Our day menu features traditional lunch dishes from Sri Lanka and South India. Some recipes are drawn from cherished memories, while others come to life thanks to the generosity of families who have shared their culinary treasures with us.

SAGO TROPICAL BOWL (v) ~ 75

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

SCRAMBLED EGGS ~ 95

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

THE GALLE CLUB OMELETTE ~ 80

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

MASALA UTTAPAM (v) ~ 95

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

ANDHRA HOUSE LUNCH THAALI ~ 95

Inspired by the government canteens in Hyderabad, this thaali serves a delicious Andhra Egg Curry with Yellow Rice, Pickles, Salad and Pappadums

KOTHU ROTI ~ 95

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 ~ 105

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 (+45)

RICE & KARI BOWL ~ 105

Each bowl contains Sri Lankan Yellow Rice, Dal Parippu, Beetroot Mallung, Charred Lettuce, Seeni Sombol & Pol Chutney. *Select from:*
Roast Vegetable Poriyal (v)
Chicken Salna (+15)
Prawn Pepper Fry (+45)

GALLE CLUB HOPPER THAALI ~ 115

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.