

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 Bombay Shallots, Green Peppers, Curry Leaf Peanuts	125
RANJITH'S GREEN CUTLETS (v) Lentil, Spinach, Green Mango	65
MUTTON ROLL 2.0 Braised Lamb Leg, Mint Chutney, Pan de Sal	75
SHORT RIB CHUKKA 🍖 Spiced Beef Short Ribs, Bun Parotta, Pickled Shallots	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	85	EGG KURMA KARI 🍖 Turmeric tempered Organic Eggs, Nizami Curry.	95
ROAST PUMPKIN KARI (v) 🍖 Roast Pumpkin, Nuwara Eliya styled Curry	95	CHICKEN SALNA CURRY Bone-in Chicken, Pandan, Village Curry	135
UP COUNTRY HODI (v) Asparagus, Shimeji Mushroom, Pandan, Kiri Hodi	115	MANGALORE MUTTON CURRY 🍖 Slow cooked Lamb Shank, Fragrant Fennel & Corriander Curry	245
ALLEPPEY FISH CURRY Poached Snapper, Green Mango, Mustard Seeds	145	DEVILLED PORK 🍖 Pork Shoulder, Yellow Pepper, Black Pepper	175
BENGALI PRAWN MALAIKARI Grilled Tiger Prawns in Bengali inspired Malai Curry	180	RAILWAY CHICKEN BURIANI Served with Raita & Pickled Onions	175

Mallungs

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

ROAST VEGETABLE PORIYAL (v) Mixed Vegetables, Curry Leaf Podi	70	GRILLED CABBAGE (v) Kiri Hodi, Fried Shallots Chilli Oil	55
EGGPLANT MOJU (v) Spiced Eggplant, Flash Pickled Shallots, Accharu Marinade	55	CUCUMBER MALLUNG (v) Toasted Coconut, Lemon, Peanuts	50

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 (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