



MENU

Ceylonia Restaurant
&
Cocktail Bar





ENTREE



Remi's Hot Butter Prawns with our Famous Homemade Chilli Sauce ~ 18

Crispy prawns enveloped in fiery Sri Lankan spices and, a buttery sauce. Our Hot Butter Prawns are a flavour explosion you won't want to miss.

Fish Pan Roll (2 Piece) ~ 10

Taste a true Sri Lankan classic! Our Fish Rolls are made with a delicious, lightly spiced fish and potato filling, wrapped in a thin pancake, then breaded and fried until golden and crisp. An ideal appetiser or snack.

Lamb Pan Roll (2 Piece) ~ 10

Our Lamb Rolls are made with a scrumptious, lightly spiced lamb and potato filling, wrapped in a thin pancake, then breaded and fried until golden and crisp.

Fish Cutlet (4 Piece) ~ 12

Our Fish Cutlets are golden, bite-sized croquettes with a savoury blend of flaked fish, mashed potato, and aromatic spices. Lightly breaded and deep-fried, they're wonderfully crisp outside and flavourful inside.

Vegetable Cutlet (4 Piece) ~ 10

Our Vegetable Cutlets are a golden-fried vegetarian delight, packing tender carrot, leaks, creamy potato, and aromatic Sri Lankan spices into one irresistible bite. Crispy on the outside, a party on the inside – your tastebuds will thank you.

Indi's Famous Avocado Salad garnished with a house-made fresh chilli dressing ~ 10

Our Avocado Salad delivers a vibrant, creamy blend of avocado, lime, red onion, tomato, and coriander. Served with our zesty soy and chilli sauce, it's the perfect cool, tangy, and subtly spicy pairing for any dish or by itself.



SEAFOOD

Moratuwa Style Milk Fish Curry ~ 29

Indulge in a comforting Sri Lankan favourite, a specialty from Moratuwa! Our Milky Fish Curry features tender fish simmered to perfection in a rich, creamy coconut milk gravy. Delicately spiced and incredibly flavourful, it's a wholesome and satisfying taste of the island.

Miris Malu Curry ~ 29

This fiery Sri Lankan favourite features tender fish slow-cooked in a robust, aromatic gravy, bursting with a bold blend of traditional spices and fresh chillies. It's a flavourful and exhilarating dish that promises an authentic kick.

Matara Style Ambul Thiyal ~ 29

A unique Sri Lankan classic from Matara! Our Ambul Thiyal is a distinctive, tangy dry fish curry. Tender fish (traditionally tuna) is slow-cooked with Goraka (Malabar tamarind), pepper, and spices, creating a rich, dark, and incredibly flavourful dish with minimal sauce. A must-try authentic taste.

Devilled Fish ~ 24

Our Devilled Fish features succulent pieces of fish, expertly stir-fried and coated in that famously fiery and tangy Sri Lankan "devilled" sauce. With sautéed onions, capsicum, and fresh chilies, it's a bold and unforgettable kick for seafood lovers.

Negombo Style Kiri Isso (Prawns) ~ 29

A true taste of Sri Lanka's coastal bounty. Succulent white prawns simmered in a creamy, aromatic coconut milk gravy, infused with a delicate blend of spices characteristic of the Negombo region. Light, flavorful, and utterly satisfying.

Jaffna Style Crab Curry ~ 40

Dive into a true Sri Lankan masterpiece! Our Jaffna Style Crab Curry features succulent crab slow-cooked in a rich, intensely flavourful gravy, distinctively spiced with unique roasted Jaffna curry powders. This iconic Northern specialty offers a deep, aromatic, and satisfyingly spicy taste.

Hot Butter Cuttlefish (HBC) ~ 25

Tender cuttlefish, lightly fried and tossed in our rich, savoury hot butter sauce and spices. A delightful Sri Lankan specialty, perfect for sharing.



MEAT DISHES



STEP 1: CHOOSE YOUR PROTEIN

CHICKEN ~ 25

PORK ~ 25

LAMB ~ 28

BEEF ~ 30

MUTTON ~ 30

STEP 2: CHOOSE YOUR STYLE

TRADITIONAL CURRY STYLE

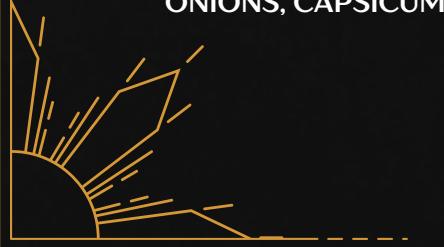
OUR TRADITIONAL MEAT CURRY OFFERS YOUR CHOICE OF TENDER BEEF, CHICKEN, PORK, LAMB, OR MUTTON, SLOW-COOKED IN A DEEPLY AROMATIC BLEND OF ROASTED SRI LANKAN SPICES AND COCONUT MILK. A HEARTY AND FLAVOURFUL TASTE OF ISLAND HERITAGE.

CEYLON STEW STYLE

CHOOSE FROM TENDER BEEF, CHICKEN, PORK, LAMB, OR MUTTON, STIR-FRIED TO PERFECTION AND GENEROUSLY COATED IN A BOLD, AROMATIC BLEND OF FRESHLY CRACKED BLACK PEPPER AND AUTHENTIC SRI LANKAN SPICES. THIS INTENSELY FLAVOURFUL DISH OFFERS A WARM, PEPPERY KICK THAT'S BOTH SATISFYING AND UTTERLY ADDICTIVE.

DEVILLED (SIZZLING PLATE)

BRACE YOURSELF FOR A FLAVOUR EXPLOSION! OUR DEVILLED OPTION OFFERS YOUR CHOICE OF SUCCULENT BEEF, CHICKEN, PORK, LAMB, OR MUTTON, STIR-FRIED AND COATED IN A FAMOUSLY FIERY AND TANGY SRI LANKAN "DEVILLED" SAUCE WITH ONIONS, CAPSICUM, AND FRESH CHILIES. A BOLD, UNFORGETTABLE KICK.





VEGETARIAN DISHES



Dhal Curry ~ 20

A comforting Sri Lankan staple! Our Dhal Curry features red lentils simmered in creamy coconut milk with turmeric and fragrant tempered spices. A wholesome, flavourful vegetarian dish perfect to pair with any of our rice, hopper, or roti dishes.

Potato Tempered / White Curry ~ 20

Our White Potato Curry features tender potatoes slow-cooked in creamy coconut milk, subtly spiced with turmeric, green chilies, and curry leaves. A wholesome vegetarian side, perfect with rice or roti.

Wild Jackfruit Curry ~ 24

Discover a unique Sri Lankan delight! Our Jackfruit Curry features tender young jackfruit, slow-cooked in a rich, aromatic coconut milk gravy with traditional spices. A hearty, creamy, and satisfying vegetarian taste of the island.

Fried Eggplant Curry ~ 24

Our Fried Eggplant Curry features tender, lightly fried eggplant simmered in a luscious, aromatic gravy. A comforting vegetarian dish packed with authentic island spices.

Hot Butter Mushroom ~ 24

Mushroom is battered fried and tossed in an easy chilli & garlic aromatic flavour. A comforting vegetarian dish packed with authentic island spices.

Okra and Eggplant Tempered ~ 24

Our Okra & Eggplant Tempered features tender okra and eggplant, lightly sautéed with caramelized onions, aromatic spices, and a hint of fresh chilli. A flavourful, comforting, and authentic island side.

Green Beans Curry ~ 20

Our Green Beans Curry brings tender beans simmered in a rich, spiced coconut milk. It's a comforting, flavourful vegetarian dish that truly shines.

Cashew (Tempered or Coconut Curry) ~ 24

Choose your cashew adventure! Opt for our Cashew Tempered for golden-fried cashews sautéed with aromatic spices, offering a delightful crunch. Or, savour our Cashew Curry, with whole cashews simmered in a rich, creamy spiced coconut milk for a truly unique vegetarian experience.

Eggplant Moju ~ 24

Discover a vibrant Sri Lankan delicacy! Our Eggplant Moju features thinly sliced, lightly fried eggplant tossed in a tantalising sweet, sour, and mildly spicy relish. Bursting with flavour, it's the perfect tangy accompaniment.





NILU'S SPECIALTIES



Ceylonia's Special Mixed Shovel (Feeds 4) ~ 160

Includes: Egg Fried Rice, Boiled Rice, Fish, Prawn, Calamari, and your choice of two meats from either, Beef, Chicken, Lamb or Pork

Get ready for a truly unique dining experience with our Ceylon Special Mixed Shovel! This isn't just a meal; it's a tableside spectacle. Your generous feast of egg fried rice and fluffy boiled rice, perfectly complemented by succulent fish, prawn, and calamari, arrives dramatically on a shovel right at your table. It's then artfully presented and served onto fresh banana leaves, enhancing the authentic Sri Lankan influence of this incredible dish. To complete your shovel, choose any two of our tender meats: lamb, chicken, beef, or pork. It's a genuine taste of Sri Lanka, piled high and ready for you to dig in!

The Island Dragon Delight ~ 26

Includes: Egg Fried Rice, Devilled Chicken, Chop Suey, and Chilli Paste

Experience a vibrant fusion with our Island Dragon Delight! This dish brings together fluffy Egg Fried Rice with rich, spicy Devilled Chicken, fresh and crisp Chop Suey, and a side of our fiery Chilli Paste for an extra kick. It's a delicious journey where the bold flavours of Sri Lanka meet the comforting tastes of Chinese cuisine.

Dolphin Kotthu (Chicken) ~ 25

Dive into the unique and iconic flavours of our Dolphin Kotthu! This isn't just a dish; it's a symphony of textures and tastes, expertly crafted from thick cut roti bread, stir-fried on a searing hot griddle with tender, spiced chicken, fresh vegetables, and a medley of aromatic Sri Lankan herbs and spices. It's truly a delight, reminiscent of the playful sounds of dolphins as the kotthu is prepared. Get ready for a flavourful and satisfying experience!

Biriyani with Side Salad ~ 25

This isn't just a meal; it's an aromatic journey. Fragrant basmati rice, tender marinated chicken (or your choice of protein), and a rich blend of authentic spices are carefully layered and slow-cooked to perfection. This unique cooking method infuses the biriyani with an unparalleled depth of flavour and a subtle earthy aroma, promising an incredibly moist and succulent result. A true taste of heritage, delivered fresh from our kitchen.

Savour our take on Biriyani, a fragrant and majestic rice dish. Aromatic basmati rice is layered with tender, marinated chicken (or your protein) and slow-cooked with a harmonious blend of spices and fresh herbs. A truly rich and flavourful experience.

Vegetarian Biriyani ~ 20
Chicken Biriyani ~ 25
Lamb Biriyani ~ 28
Seafood Biriyani ~ 29





INTERNATIONAL INSPIRATIONS

Butter Chicken ~ 25

Savor our take on a classic Butter Chicken, a beloved Indian staple. Tender chicken is simmered in a rich, velvety tomato-based sauce, generously enriched with fresh cream and butter, and subtly spiced. A comforting and exquisitely flavourful dish, perfect with rice or naan.

Chicken Tikka ~ 29

Indulge in our take on the succulent Chicken Tikka, a popular Indian starter. Tender boneless chicken pieces are marinated in a vibrant blend of yogurt and aromatic spices, then expertly grilled in the tandoor to achieve a smoky char and juicy perfection. It's a flavour-packed delight, served sizzling hot.

Tandoori Chicken ~ 35

Experience our take on a classic with our Tandoori Chicken. Juicy chicken on the bone is marinated overnight in a rich mixture of yogurt, ginger, garlic, and traditional tandoori spices. Cooked to perfection in our clay oven, it boasts a beautiful smoky flavour and a tender, moist interior.

Vindaloo - Chicken (25) ~ Lamb (27)

For those who crave a fiery kick, our take on Vindaloo is a must-try. Choose between tender chicken or succulent lamb cooked in a rich, tangy, and intensely spicy Goan-inspired gravy. This bold and flavourful dish is perfect for spice lovers, offering a powerful burst of traditional Indian heat.

Lamb Rogan Josh ~ 27

Savour our take on the exquisite flavours of Lamb Rogan Josh, a signature dish from Kashmiri cuisine. Tender pieces of lamb are slow-cooked in a rich, aromatic gravy made with browned onions, yogurt, ginger, garlic, and a unique blend of fragrant spices, including Kashmiri chillies for its distinctive red hue. It's a deeply satisfying and flavourful curry.



RICE, KOTTHU & HOPPERS

Fried Rice

Enjoy our take on classic Fried Rice. Fluffy rice is expertly wok-tossed with fresh vegetables and savoury seasonings. Customise it with your choice of protein for a satisfying meal.

Vegetarian Fried Rice ~ 18

Egg Fried Rice ~ 20

Chicken Fried Rice ~ 22

Pork Fried Rice ~ 22

Lamb Fried Rice ~ 24

Seafood Fried Rice ~ 26

MIX fried Rice ~ 30 (Choice of Three protein options)

Kotthu

Dive into our take on Kotthu, the beloved Sri Lankan street food. Finely chopped roti bread is griddle-fried with spiced chicken (or your protein), vegetables, and aromatic Sri Lankan spices and gravy. A unique and satisfying experience.

Vegetarian or Egg Kotthu ~ 20

Chicken Kotthu ~ 22

Lamb Kotthu ~ 24

Beef Kottu ~ 25

Seafood Kotthu ~ 25

(Add Cheese for an Extra \$4)

Lamprais

Vegetarian ~ 23

Chicken or Pork ~ 25

Lamb ~ 27

Prawn ~ 27

Unwrap a piece of Sri Lankan heritage with our Authentic Lamprais! This complete meal features aromatic rice, slow-cooked aromatic herbal species, and a rich blend of traditional accompaniments, all baked to perfection in a banana leaf. You'll enjoy a flavourful mixed meat curry, and an array of perfectly paired side dishes. It's a truly unforgettable and cherished Sri Lankan classic.

Hoppers

Delight in our take on Hoppers, a quintessential Sri Lankan specialty. These bowl-shaped crepes are made from a fermented rice flour and coconut milk batter, cooked to achieve wonderfully crispy, lace-like edges and a soft, fluffy centre. Enjoy them plain, or with a perfectly cooked egg nestled in the middle.

They're a delightful and versatile accompaniment to any meal.

Hoppers Pack (2 Plain, 1 Egg and Meat Curry of your choice) ~ 22

Plain Hopper ~ 4

Egg Hopper ~ 6



DESSERT

Wattalapum ~ 10

Indulge in our take on Wattalapum, a cherished Sri Lankan dessert. This rich, creamy custard is made with authentic jaggery (palm sugar), coconut milk, and eggs, infused with warming spices like cardamom, cloves, and nutmeg. Often topped with cashews, it's a wonderfully sweet and aromatic treat, perfect for a delightful end to your meal.

The Nutty Sri Lankan Hopper ~ 12

Experience a playful fusion with The Nutty Sri Lankan! Our signature crispy hopper is elevated with a generous spread of Nutella, creamy vanilla ice cream, seasonal fresh fruits. All finished with a decadent drizzle of chocolate sauce. A unique and utterly delightful sweet treat!

Tikiri Pudding ~ 10 (Chocolate Biscuit Pudding)

Tikiri Pudding, a wonderfully comforting Sri Lankan-inspired dessert. This delightful pudding is a rich and featuring smooth chocolate & biscuit base & It's a simple yet profoundly satisfying sweet treat, offering a perfect balance of sweetness and a melt-in-your-mouth texture.

Ela-Kiri Mee Kiri ~ 10

Savor our take on Ela-Kiri Mee Kiri, an authentic Sri Lankan dessert. Enjoy creamy, tangy milk curd, perfectly complemented by a drizzle of golden Kithul Treacle, a unique, earthy-sweet syrup. A simple, satisfying taste of Sri Lanka.





SIDES AND KIDS

Sides

Plain Boiled Rice ~ 6

Coconut Roti ~ 4

Godamba Roti ~ 5

Coconut Sambol ~ 8

Seeni Sambol ~ 8

Chilli Paste ~ 6

Lunu Miris ~ 6

Indi's Famous Soy Chilli Sauce ~ 3

Raitha ~ 4

Sprats and Cashew ~ 10

Remi & Besa's Little Bites

Bechi Bechi Chicken Nuggets with Chips ~ 12

Remi's Hot Butter Prawns with Chips ~ 14

Bowl of Chips ~ 10

