



WELCOME TO PETTAH ROAD!!!



The Pettah begins where Colombo Fort ends and spreads its tentacles across towards Kotahena in the North and legal district of Hultsdorf to the South. The Fort and is more like a bazaar catering to many wholesale businesses. In the old days the retail business thrived in the Pettah too but today many of them have moved away to other lucrative locations within the city and some even outer of the city.

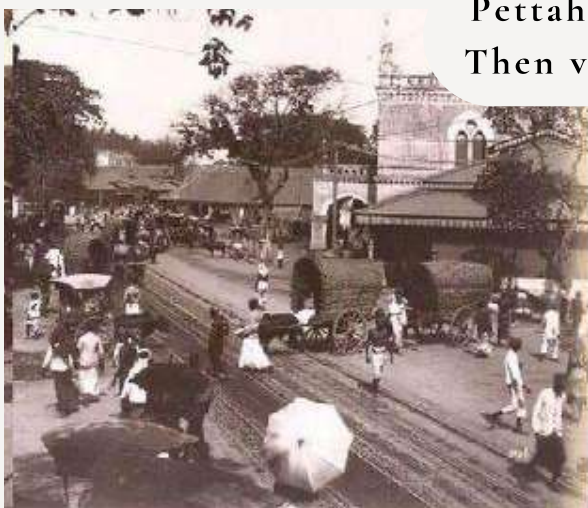
Pettah is derived from Tamil: “Pettai”, an Anglo-Indian word used to indicate a suburb outside a fort. Today, the Sinhala phrase, “Pita-kotuwa” (outside the fort) conveniently describes the same place.

Immediately east of Fort (across the narrow canal that separates the outer harbour from the Beira Lake) is Pettah, a maze of streets and alleys piled and crammed with goods of every description, from colourful textiles, gold and silver, and colonial-era antiquities to the necessities of everyday life - spices, fruit and vegetables, reeking heaps of dried fish, paraffin, batteries, electrical goods, street food, clothes, and footwear.

Pettah is known for its bustling open-air bazaars and markets. The streets of Pettah are in a constant state of flux; nattamis dart to and from, unloading heavy gunny sacks of fruit and vegetables from trucks and carrying them to wholesale stores, while buyers in their dozens sidestep them on narrow lanes. You name it and you will find it in Pettah, with each thoroughfare having its own specialty —

Pettah is one of the most vibrant and colourful part of Colombo.

Pettah is also FOUR RELIGIONS IN ONE STREET, A FRIENDLY MULTI CULTURAL COCKTAIL IN COLOMBO - a multi-religious and multi-ethnic area. Moors, Bohras and Memons are the predominant ethnic group found within Pettah, however an average number of Sinhalese and Tamil populations also exist. There are also various other minorities, such as Burghers, Malays and others. The beautiful, red and white candy-striped, Jami-Ul-Alfar Mosque, blue washed Hindu Temple, a small white St Anthony's church where miracles happen, popular among Christian's and non-Christians and the first Buddhist temple the colonial powers allowed in Colombo in 1785 are the iconic religious landmarks a must see...



**Pettah Road
Then vs Now**





~COCKTAILS~ (Only 22)



LIME MARGARITA

Bitters, lime, syrup, gin

ALIYA

Ceylon arrack, lime, Ginger Beer

PETTAH FLOAT

King coconut vodka, Passion-fruit, lime

RICKSHAW RIDE

Arrack, wood-apple, ginger

CEYLON SUNSET

Arrack, passionfruit, coconut water, lime

JAFFNA SUNSET

Arrack, passionfruit, grenadine, orange juice

COLOMBO SOUR

Arrack, lime, palm treacle, egg white

COCONUT LAGOON

King coconut vodka, blue curacao, lemonade, splash of cream

LION'S TAIL

Lion stout, arrack, ginger syrup, lime

SPICY TAMARIND MULE

Gin, tamarind, ginger beer, chili, lime

SPICY COLOMBO MULE

Colombo gin, ginger beer, chili, lime

WOOD-APPLE MARTINI

Vodka, wood-apple juice, dash of vanilla syrup



~MOCKTAILS~ (Only 15)



GINGER MOJITO

Ginger, mint, lemonade

ZESTY LIME

Fresh Lime, Soda, Sugar

VIRGIN RICKSHAW

Wood-apple juice, ginger, lime, soda

KING COCONUT COOLER

King coconut water, mint passionfruit pulp

JAFFNA SUNRISE

Wood-apple juice, passionfruit, soda, splash of grenadine

LANKAN ROSE SPARK

Basil seeds, rose syrup

PASSIONFRUIT SPARKLER

Passionfruit, Lime, Soda

SWEET SYMPHONY (FALUDA)

Rose syrup, basil seeds, jelly, milk, ice cream

CEYLON COCOA BREW (ICED COFFEE)

Sri Lankan Coffee, Milk, Condensed Milk, Ice



~ISLAND CHILL JUGS~ (Only 22)



SriLankan Ginger Beer/Cream Soda/Necto/Lemon Lime Bitters/Lemonade



Lion Lager (4.8%)
Lion Stout(8.8%) (Dark & Bold)
Lion Strong (8.8%)
Corona(4.6%)
Asahi Dry (4.8%)
Apple Cider(4.5%)
Lion Lager (Tower) - 55



SPARKLING

WINE X SAM 'THE VICTORIAN' PROSECCO – \$36
Central Victoria – Green apple, sherbet, fresh and delicious

WHITES

THE IMPRESSIONIST RIESLING – \$12 / \$36
Eden Valley – Lifted floral, lemon and lime aromas, crisp, zesty
SHELTER BAY SAUVIGNON BLANC – \$12 / \$36
Marlborough NZ – Sugar Snap Pea, tropical, citrus, fresh
RICHARD HAMILTON PINOT GRIS – \$12 / \$36
Adelaide Hills – Juicy pear, hints of spice and musk, silky
INDENTED HEAD CHARDONNAY – \$12 / \$36
Bellarine Peninsula – Nectarine, peach, lemon zest, creamy
DAY DREAMER MOSCATO – \$12 / \$36
McLaren Vale – Musk, floral, sweet and spritz

PINK

CLARE'S SECRET ROSÉ – \$12 / \$36
Clare Valley – Bright raspberry, hints of spice, fruity, dry

RED

YARRAWOOD PINOT NOIR – \$12 / \$36
Yarra Valley – Vibrant and fresh, creamy, plum, earthy notes
CLARE'S SECRET GRENACHE – \$12 / \$36
Clare Valley – Raspberry, spice notes, silky smooth
LANGMEIL 'LINEAGE' SHIRAZ – \$13 / \$40
Barossa Valley – Crafted from historic vineyards including the 1843 Freedom Vineyard and the 1890s Pure Eden Vineyard. Showcasing rich dark fruits, spice, and refined structure — a standout expression of Barossa Shiraz.



HOT BREW (POT) GingerBlack Tea/ Milk Tea/ SL Coffee - \$15



~STARTER~



CHICKPEA 12

*Sautéed Chickpea with Caramelized Onion Sri Lankan spices and freshly grated coconut
(V, DF, GF, VEG)*

PETTAH SPICED CASHEW MIX 12

Roasted whole cashews with Sri Lankan spice mix (V, DF, GF, VEG)

FISH CUTLETS 12

Crunchy Sri Lankan style Croquette balls stuffed with Potato, tuna and mixed vegetables served with Spicy Mayo

COCONUT ROTI 15

*Handmade bite sized coconut roti topped with lunu miris (chili Sambal) and cumin yoghurt sauce
Choices: Lamb or Polos (V, DF, GF, VEG)*

CRISPY HADALLO 15

*Deep fried crispy white baits (Hadallos) served with house made sweet chili sauce,
Spanish onion and lemon (DF)*

PAN ROLLS 10

*Croquettes stuffed with potato, mix vegetables and choice of your filling -
Chicken/ Beef/ Veg or Fish
(DF, VEG)*

MANYOKKA 15

*Cassava with kochchi sambal (green chili sambal) fried chili and pickled onion
Choices: Plain or Black Pork Curry (Veg, DF, GF)*

ULUDU WADE 12

Urid fritters with yellow coconut chutney (V,DF)

FISH AMBULL THIYAL 15

Coconut Rice, Chilli sambal & fish ambul thiyal (Sour Fish) (DF)

RASAM 15

*Rasam is a traditional soup made with tamarind, tomatoes, warming spices and aromatic herbs.
(V,DF)*

KOLA KENDA 15

*Kola Kenda means "herbal porridge" and is a traditional Sri Lankan soup made by cooking rice, adding fresh coconut milk,
and then mixing in the juice from medicinally valued leafy greens.
(V,DF)*

 ~SALADS~ **COLOMBO BREEZE SALAD 12**

Mixed Salad Leaves, tomato, onion and house dressing

HILL COUNTRY EGG SALAD 15

Boiled egg, Cucumber, Tomato, Crunchy Roti and Ranch house dressing

CRUNCHY FRESH GREENS 18

A vibrant medley of wholesome Fresh, crisp garden greens, Cucumber, Tomato, Water Melon, Feta Cheese, in our signature citrus-herb dressing.

**~~MAIN COURSE~~****~VEG CURRIES~**

(GF, DF, V)

MOM'S POLOS CURRY 25

Traditional Sri Lankan village staple curry dish made with young green jackfruit

CASHEW CURRY 26

Lankan style creamy curry surprises on every level cooked in coconut gravy

DHAL CURRY 24

Lentil cooked in Coconut milk with sautéed onions, garlic, curry leaves and mustard seeds

CHICKPEA CURRY 25

Chickpea (Kadala) crowd pleaser curry cooked in coconut gravy

TEMPERED POTATO 24

Tempered potato mixed in fried onions, curry leaves, mustard, and red chili flakes

POTATO CURRY 25

Creamy potato cooked with onions, ginger, garlic, and warming spices in coconut gravy

TEMPERED GREEN BEAN 25

Sri Lankan spiced bean curry with w turmeric and coconut gravy

TEMPERED OKRA 25

Stir fried okra with dry Lankan spices

BEETROOT CURRY 25

Popular, healthy red curry dish made with variety of spices

KALU POL PUMPKIN CURRY 24

A much creamier, thicker pumpkin curry village style



~NON-VEG CURRIES~



(GF, DF)

Spice Level - Mild/Medium/Spicy

GRANDMA'S CHICKEN CURRY 29

Authentic Sri Lankan boneless Chicken curry made with grandma's recipe

CEYLON SPICE LAMB STEW 34

Slow cooked boneless Lamb cooked with roasted curry spice mix

VILLAGE STYLE BEEF CURRY 32

Mouthwatering village style boneless Beef curry

SERUWILA BLACK PORK CURRY 32

Seruwila is a sacred town in Sri Lanka, known for its calm, traditional vibe. "Black Pork" hints at the slow-roasting of the meat with spices

HAPUTALE HILL GOAT CURRY 32

Haputale is a scenic town in Sri Lanka's hill country, known for its cool climate and natural beauty. It complements the richness of goat curry, often enjoyed in more rural, cooler climates



~SEAFOOD CURRIES~



(GF, DF)

Spice Level - Mild/Medium/Spicy

MATARA FISH CURRY 28

Skinless white fish fillet cooked in southern style spices and coconut gravy

DALLO HODDA - SQUID CURRY 29

Authentic squid curry in pettah style

JAFFNA CURRY PRAWNS 30

Butterflied prawns cooked in Jaffna coconut curry spices



~SAMBALS~



(Only \$9)

- Pol (Coconut) Sambal
- Lunu Miris (Chilli Sambal)
- Seeni Sambal (Caramelized Onion)
- Eggplant Moju



ON THE SIDES

Coconut Rice - 6.5
 Steamed Plain Rice - 5.5
 Yellow Fragrant Rice - 6.5
 Plain Godamba Roti - 5.5
 Egg Godamba Roti - 7.5
 Garlic Godamba Roti - 6.5
 Cheese Godamba Roti - 7.5
 Bowl of Papadam - 6
 Bowl of Prawn Crackers - 6



~PETTAH SIZZLING PLATTER~



DEVILLED CHICKEN 28

Crispy chicken drumettes wok fried with onion, banana pepper, tomatoes, capsicum and homemade chili paste (DF)

LEMON CHILLI GARLIC PRAWNS 32

Butterflied battered prawns with onion, banana pepper, tomatoes and homemade chili paste (GF)

PEPPER BEEF SIZZLE 32

Bite size beef pieces wok tossed with garden veg, pepper and sesame oil (GF)

HONEY CUMIN CHILLI LAMB 32

Bite size lamb pieces wok tossed with cumin, chili and honey sesame oil (GF)

SWEET & SOUR FRIED FISH 32

Bite sized battered fish pieces wok tossed w bell pepper, onion and sweet and sour (GF)

DEVILLED PEPPER PORK 32

Bite sized pork pieces with onion, banana pepper, tomatoes and homemade pepper spice mix (GF)

HOT BUTTERED CALAMARI 32

Battered calamari sautéed with hot lemon butter, homemade spicy mix and vegetables

GREEN CHILI GARLIC SAUSAGE 30

chicken sausages wok tossed with onion, banana pepper, tomatoes, garlic and green chili (GF)

HOT BUTTERED MUSHROOM 30

Battered fried mushrooms tossed in a garlic butter sauce and chili paste (Veg)

SIZZLING GREEN PLATTER 30

A fiery mix of seasonal green vegetables, served on a sizzling hot plate with aromatic spices and a hint of smoke. Bursting with color, flavor, and that signature Pettah Road sizzle! (Veg)



TASTE OF LANKA - FOR ONE



KOTHTU

PETTAH KOTHTU 26

Homemade thinly shredded Roti or String Hopper (V, GF) base mixed with mix vegetables, egg, curry leaves and spices served with curry sauce on the side **(Veg option, DF)**

DOLPHIN KOTHTU 26

Dolphin Kottu has an interesting history as it was served to drivers of large Dolphin Transport Vans using Parata's that was prepared earlier in the day. A quick and easy meal for hard-working drivers doing Pettah runs. **(Veg option, DF)**

CHOOSE ANY ONE:

(Chicken Curry/Roast Chicken/Beef/Pork/Lamb/Fish/Seafood/Prawn/Calamari)

ADD ONS:

+ Cheese 2

+ Crab Meat 6

+ MIXED 6

Any Three (Chicken Curry, beef, lamb, Pork, Sausage)

LAMPRAIS 32

A classic Sri Lankan dish with Dutch Burgher delicacy roots wrapped in a banana leaf w special smoked rice, tempered potato, eggplant moju curry, coconut sambal & cashew curry served with fried boiled egg and fish cutlet with choice of your meat curry. **(Vegan option available)**

CHOOSE ANY ONE:

(Fish/ Chicken Curry/ Roast Chicken/ Beef/ Pork/ Lamb/ Goat)

+ MIXED 6

Any Three (Chicken Curry, beef, lamb, Pork, Goat)

COLOMBO BURIYANI 32

Colombo style fragrant yellow smoked ghee rice, mint sambal, boiled egg, roasted cashew, sultanas and fried shallots with CHOICE OF YOUR MEAT.

CHOOSE ANY ONE:

(Only Egg/Fish/ Chicken Curry/ Roast Chicken/ Beef/ Pork/ Lamb/ Goat)

+ MIXED 6

Any Three (Chicken Curry, beef, lamb, Pork, Goat)

PETTAH FRIED RICE 26

Wok fried rice, carrots, spring onion and eggs (Vegan option available)

CHOOSE ANY ONE SIDE OF STIR FRY:

(Only Egg/Devilled Chicken/Roast Chicken/Sausage/Beef/Pork/Lamb/Fish/Seafood/Prawn/Calamari)

+ MIXED WITH RICE 6

Any Three (Chicken/Sausage/Beef/Pork/Lamb/Fish//Prawn/Calamari)



PETTAH CHOPSUEY RICE 27

Rice, baby corn, Broccoli, Carrot, garden veg, with soy ginger slurry and Fried egg on Top .

CHOOSE ANY ONE:

(Veg/Chicken/Seafood)



PETTAH NASI GORENG 27

Wok fired Sri Lankan style Nasi with fried eggs, mixed vegetables, peanuts, sprats and prawn crackers and Fried Egg.

CHOOSE ANY ONE:

(Roast Chicken/Seafood)



SRI LANKAN WOK FRIED NOODLES 26

Wok fried noodles with mixed vegetables, egg, chili sauce, shrimp paste mixed with choice of your meat with sesame oil and curry sauce.

CHOOSE ANY ONE:

(Only Egg/Chicken/ Seafood)

+ MIXED 6

(Chicken/seafood)





HOPPER PACK 32



Crispy coconut and rice flour round shaped crepe 3 plain & 1 egg hopper (GF, DF) with seeni (caramelized onion) sambal, lunu miris (fermented chili sambal)

CHOOSE ANY ONE:

(Fish CURRY/ Chicken Curry/ Prawn Curry/ Lentil Curry/ Polos Curry)

ADD ONS:

PLAIN HOPPER - 3.5

EGG HOPPER - 4.5



GODAMBA ROTI PLATTER 28

Home-made one egg roti and plain roti served with dhal & Choice of One Meat (Veg, DF)

CHOOSE ANY ONE:

(Fish/ Chicken Curry/ Beef/ Pork/ Lamb/ Goat/ Tempered Potato/ Cashew/ Polos)

ADD ONS:

Plain Godamba Roti – 5.5

Egg Godamba Roti – 7.5

Garlic Godamba Roti – 6.5

Cheese Godamba Roti – 7.5

Pol (Coconut) Roti- 5





ONE LANKAN FEAST (FEED ME) - 65



START ONE YOUR WAY: (CHOOSE ANY)

(Chickpea/ Pettah Spiced Cashew Mix/ Fish Cutlet/ Coconut Roti/ Crispy Hadallo/ Pan Roll/ Manyokka/ Uludu Wade/ Fish Ambul Thiyal)

SOUPY & HEALTHY: (CHOOSE ANY)

(Rasam or Kola Kenda)

MAIN COURSE:

Choice of any One “STREET SPECIALS STIR-FRY” or any One “Taste of Lanka - For One” Platter Or Choice of Any Curry with a side.

SWEET TOOTH: (CHOOSE ANY)

(Watalappan/ Curd & Treacle/ Biscuit Pudding/ Pettah Mess/ Mango Semi Freddo/ Love Cake)



PETTAH SHARING PLATTERS



NEGOMBO CRAB PLATTER

(SERVE TWO PEOPLE) - \$160

A seafood indulgence inspired by the coastal city of Negombo – featuring freshly caught crab prepared with rich Sri Lankan spices and accompaniments, perfect for sharing and celebrating.

Sauces: Pepper Butter Tamarind Sauce & Curry Sauce

CHOICE OF SIDES: (ANY TWO)

Yellow Fragrance Rice

Steamed Plain Rice

Coconut Rice

Two Godamba Roti

Four Coconut Roti

FISHERMAN'S SEAFOOD PLATTER

(SERVE 3-4 PEOPLE) - \$220

A bountiful showcase of the ocean's finest — an abundant selection of Sri Lankan seafood, delicately seasoned and served with accompaniments to share among friends and family. Featuring a tempting mix of whole fish, scallops, jumbo prawns, calamari, handball, and lobster tail — expertly prepared with a balance of fried and grilled perfection.

CHOICE OF SIDES: (ANY THREE)

(Yellow Fragrance Rice

Steamed Plain Rice

Coconut Rice

Four Godamba Roti

Four Coconut Roti)



~DESSERTS~



WATALAPPAN - 18

Creamy coconut custard sweetened with traditional "Kithul Jaggery" (type of palm sugar) served with cashew on top

CURD & TREACLE – 12

Sri Lankan style yoghurt served with palm treacle on the side

BISCUIT PUDDING - 18

Sri Lankan Marie Biscuits dipped in milk and chocolate best childhood memories

PETTAH MESS - 16

Meringue with house made berry coulis, palm treacle and curd

MANGO SEMI FREDDO – 16

Fresh Mango infused semi frozen anglaise with palm treacle and berry coulis

LOVE CAKE – 14

"Bolo di amor", or "cake of love" called by the Portuguese a cake made out of semolina as the main ingredient cashew nuts and puhul dosi also known as pumpkin preserve, Sri Lankan spices such as nutmeg, cinnamon, rose water. It's just so rich & flavorful that it gets quite addictive once you eat it (GF)

CROWN OF SWEET PLATTER - 60

Sharing style sweet platters for everyone. Where a chef selection of four desserts will be served on your table to share the joy and happiness. (Serve 4-5 people)

DESSERT OF THE DAY

Always Ask Our Friendly Staff For Any House Special Dessert for the day.....



~KIDS MENU~



(KIDS UNDER 10)

LITTLE LANKAN KOTHTU MEAL - 20

Homemade thinly shredded Roti mixed with vegetables, egg, curry leaves & One Juice Bottle.

TINY TUMMIES FRIED RICE MEAL - 20

Wok fried rice, carrots, Cabbage, Leeks, spring onion and eggs & One Juice bottle

KIDDIE CHICKEN NOODLES MEAL - 20

Srilankan wok fried noodles with chicken, tomato, capsicum, onion and eggs & One Juice bottle

HAPPY ROTI MEAL - 20

One Plain Godamba Roti and Mild Dhal Curry & One Juice bottle

LITTLE DRUM & CHIPS MEAL - 20

Two chicken drumettes or 4 chicken nuggets with chips & One Juice bottle

CHOICE OF JUICES

(Apple Juice, Passionfruit, Mixed Fruit, Wood-apple, Coconut water, Mango)



PACKAGE LIST

****Special: One Egg Hopper per guest and Unlimited Plain & Treacle HOPPERS.
Add \$10 Per Person with "Bronze or Gold" Package.*

BRONZE

Welcome Drink on Arrival
1 Refine Starter
2 Handcrafted Veg Curries
1 Signature Non-Veg Curry
1 Stir-Fry Creation
1 Premium Starch
1 Dessert Selection
1 Sambal/ Chilli Paste
1 Gardenna Salad
Papadam or Prawn Crackers

****Flat 10% Discount in Drinks**

\$65/PAX



GOLD

Welcome Drink on Arrival
2 Starter with Authentic Flavour
2 Handcrafted Veg Curries
2 Signature Non-Veg Curries
1 Sir Fry Creation
2 Premium Starch
1 Dessert Selection
1 Sambal/ Chilli Paste
1 Gardenna Salad
Papadam & Prawn Crackers

****Flat 15% Discount in Drinks**

\$85/PAX

PLATINUM

Welcome Drink on Arrival
3 Elegant Starter
2 Premium Veg Curries
2 Village style Non-Veg Curries
2 Stir-fries Creation
2 Premium Starch
2 Premium Dessert
1 Premium Salad
2 Sambals & Chilli Paste
Papadam & Prawn Crackers

****Unlimited Hoppers for All**

****Flat 20% Discount in Drinks**

\$120/PAX



**** Booking Fee AUD300.** Free Cancellation before 72 Hours.

**** To Avail a package Minimum 30 Pax** is required (Venue Free)

**** Unlimited "Table Service" or "Buffet Style" Choose any.**

**** No Outside Drinks and Food Allowed.**