## AFTER DUSK SUPPERCLUB MENU



## SRI LANKAN STREETFOOD SHORTEATS /

ශු ලංකන් ෂෝට් ඊට්ස් / ஸ்ரீ லங்கன் சிற்றுணடிகள்

Mutton Roll Tuna Cutlet Spicy Vegetable Pattie (v)

BEETROOT STRING HOPPERS & KIRL

AAPPA (EGG HOPPER) SERVED WITH SEENI SAMBOL & KATTA SAMBOL (v) / ආප්ත

බිත්තර ආප්ප සමග සිනි සම්බල් සහ කට්ට සම්බල් / ஆப்பம் (முட்டை) சீனி சாம்பல் & கட்டா சாம்பல் உடன்

RICE & CURRY / බත් සහ වසංජන / ரயிச் ගල්ලාග් සෙලි

Fiery Negombo Beef Curry Devilled Bentota Prawns Spinach & Dahl Curry (v) Cashew Nut Curry (v)

Accompanied by:

Coconut Rice (v) Homemade Mango Chutney (v) Gota Kola Salad (v) Pol Sambol (v) Sri-Lanka's version of a croquette, these are cult street-food snacks in bustling cities and villages across the country.

A twist on a traditional dish – white rice vermicelli noodles tempered with market fresh beetroot. Served with a creamy coconut gravy and topped with Maldive fish.

Traditionally served at breakfast or as a streetfood, this is Paradise's signature dish. It's a fermented pancake made with rice flour and coconut milk — with an egg perfectly poached in the middle of an edible bowl. It's served with a vibrant sweet onion sambol, and a spicy onion and chilli relish to be eaten with your fingers!

Sharing plates that are designed to be eaten together – we use homemade roasted curry powders for all our dishes, making them distinctively light and fresh, yet smoky and flavousome.

The beef curry is slow cooked to maximise its flavour, the prawns are sticky but juicy, the cashew curry is decadent and satisfying — all topped off with a sweet yet sour mango chutney and our version of Tabouleh — Gotu kola.

## Trio of Deserts After Dusk Style:

SALTED CASHEW & KITHUL TREACLE 'MINI MAGNUM' / ලුණු සහිත කජු සහ කිතුල් පැණි සහිත මිනි මැග්නම් / உப்பு முந்திரி மற்றும் கித்துல் பாகு 'மினி மெக்னம்'

Our take on a 'melt in your mouth' mini magnum using coconut milk, kithul treacle and cashew nuts from Chilaw.

ARCHCHI'S LOVE CAKE / ආවිච්ගේ ලව් කේක් / ஆர்ச்சிஸ් හබ් கேக்

Vaguely resembling a sticky toffee pudding, this is our grandmother's secret recipe. It's a traditional cake made with semolina and rose syrup which has been influenced by the Portuguese.

## ROSE & FRENCH VANILLA CEYLON TEA /

රෝස් සහ පුංශ වැනිලා රසැනි සිලෝන් ටි / ரோஜா மற்றும் பிரஞ்சு வெண்ணிலா சிலோள் தேனீர A bright western high grown Ceylon tea from our family's own tea estates in Nuwara Eliya - this is an elegant and sophisticated way to finish the evening.

(v) suitable for vegetarians. Many of our dishes contain nuts – please speak to one of our team if you have any concerns.



