

CAPITAL BAR & GRILL



TASTE OF
Shangri-La

"Where every bite tells a story"

October 1 - 31 2026
LKR 14,900++

APPETISER

Hasselback feta (V)

Rose balsamic | Beetroot monte | Quinoa salad |
Pomegranate seeds

Or

Chicken liver torchon

Quince gel | Stewed apple | Chilli fig jam

SOUP

White onion cappuccino (V, RIN)

Panini crouton | Scallions | Organic herb oil

MAIN COURSE

Adobo glazed smoked chicken leg

Garlic Cremieux | Sweetcorn croquette | Confit pepper sauce |
Black pepper sauce

Or

Harissa hinted barramundi fillet (S, RIN)

Prawn Newburg tart | Confit potato | Fermented cucumber |
Green velvet butter sauce

Or

Leek and organic mushroom wellington (V, RIN)

Sweetcorn croquette | Salted broccoli | Mornay sauce

DESSERT

Melting dark bitter chocolate sphere (N, V, RIN)

Hot raspberry sauce | Chocolate brownie | Locally sourced
cashew nuts

Or

Seasonal local fruit platter (V, RIN)

(RIN) Rooted in Nature | (V) Vegetarian | (S) Seafood | (N) Nuts

Due to the complexity of our dishes, some ingredients may not be listed. Please advise us of any allergies or dietary preferences.