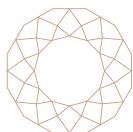


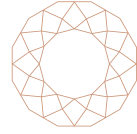
SAPPHYR
LOUNGE

**COCKTAILS**

NEGRONI	1,600
Gin, Campari, vermouth	
COSMOPOLITAN	1,900
Vodka, triple sec, lime juice, cranberry juice	
MARGARITA	2,400
Tequila, triple sec, lime juice, salt Flavours: passion/raspberry/mango/blueberry	
DAIQUIRI	1,600
Rum, lime juice Flavours: passion/raspberry/mango/blueberry	
BLOODY MARY	1,600
Vodka, tomato juice, lime juice, spicy mix	
WHISKY SOUR	1,600
Bourbon, Mandarine Napoléon, lemon juice, sugar syrup, bitters	
OLD FASHIONED	1,500
Bourbon, brown sugar, bitters	
APEROL SPRITZ	1,900
Aperol, prosecco, soda water, bitter	

TEA MOCKTAILS

SENCHA	700
Red robe tea, lemongrass, ginger, green apple juice	
CEYLON MOCKTAIL NO.1	700
Shangri-La signature blend, passion fruit, strawberries, lemon juice, cranberry juice	
CEYLON ROOTS	700
Red robe tea, strawberry, lime juice, ginger ale, rosemary	



ICED TEAS

LEMONGRASS & LIME	650
PEACH & PASSION	650
GREEN TEA & HONEY	650

FRESH JUICE

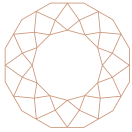
KING COCONUT	400
ORANGE	800
PINEAPPLE	600
PAPAYA	500
WATERMELON	500
FRESH LIME	500

COFFEE

ESPRESSO	400
DOUBLE ESPRESSO	450
MACCHIATO	450
CAPPUCCINO	450
CAFE MOCHA	450
AMERICANO	450
ICED AMERICANO	500
CAFÉ LATTE	450
ICED LATTE	500
ICED COFFEE	700

MILKSHAKES

CHOCOLATE	500
VANILLA	500
STRAWBERRY	500



HOUSE WINES & BUBBLES

PROSECCO



Torresella Prosecco.....	IT ..	1,350 6,600
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CHAMPAGNE

Billecart Salmon Brut	FR ..	NA 22,000
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Veuve Clicquot Brut	FR ..	NA 19,000
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ROSE

Rosé D' Anjou, J Moreau et Fils	FR ..	1,300 6,000
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WHITE WINE

Robert Mondavi Private Selection Chardonnay	US ..	2,300 10,000
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Pinot Grigio L'elfo	IT ..	1,650 7,000
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Bouchard Aine & Fils Chablis A. O. C	FR ..	2,900 12,500
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Oyster Bay Sauvignon Blanc	NZ ..	2,000 8,500
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RED WINE

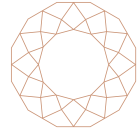
Spy Valley Pinot Noir	NZ ..	2,400 10,000
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Chapoutier Saint Joseph "Deschants"	FR ..	3,200 14,000
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Cono Sur Reserva Merlot	CL ..	1,400 6,000
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Kanonkop Kadette	SA ..	2,000 8,500
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Robert Giraud La Collection Saint-Émilion	FR ..	2,900 12,500
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BEERS

LION	550
TIGER	750
CARLSBERG	700
CORONA	1,450
HOEGAARDEN	1,450
STELLA ARTOIS	1,500
PERONI	1,500
HEINEKEN	1,200

WHISKY

25ML



MONKEY SHOULDER	1,100 24,000
JOHNNIE WALKER BLACK LABEL	1,100 25,000
CHIVAS REGAL 12 Yo	1,100 24,000
GLENMORANGIE ORIGINAL	1,800 44,000

GIN

25ML



HENDRICKS	1,300 31,000
SIPSMITH	1,350 32,000
COLOMBO GIN	750 17,500
BULLDOG	800 19,000
BOMBAY SAPPHIRE	900 17,500

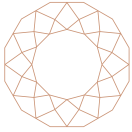
For a more extensive selection of gins, please ask your server for our Gin Trolley Menu

VODKA

25ML



RUSSIAN STANDARD GOLD	700 18,500
ABSOLUT ELYX	1,100 26,000
STOLICHNAYA ELITE	1,350 30,000
TITO'S HAND MADE VODKA	700 19,000
BELVEDERE	1,300 28,500
GREY GOOSE	1,000 27,000



RUM

25ML



MOUNT GAY SILVER	700 17,500
SAILOR JERRY	900 23,000

TEQUILA

25ML



PATRÓN SILVER	1,900 41,000
DON JULIO BLANCO	1,100 36,000
PATRÓN XO CAFÉ	1,400 29,000
CASCO VIEJO SILVER	700 13,500

COGNAC

25ML



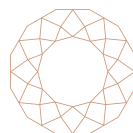
HENNESSY V.S	1,300 32,000
HENNESSY V.S.O.P	2,000 49,000

CARBONATED DRINKS

SODA WATER	350
GINGER ALE	450
TONIC	450
COKE	350
SPRITE	350
COKE LIGHT	700
FANTA	350
RED BULL	900
FEVER TREE TONIC WATER	700
GINGER BEER	450
LEMONADE	450

WATER

OLU TROPICAL 625 ML	450
OLU TROPICAL SPARKLING WATER 330ML	300
PERRIER SPARKLING WATER 330ML	800



BLACK TEAS

- SHANGRI-LA SIGNATURE BLEND** 550
Ceylon tea pungent all rounded seasonal flavor
- ENGLISH BREAKFAST** 400
Robust full-bodied tea with a malty aftertaste
- DARJEELING** 400
Unique 'muscatel' flavor, brisk light character

FLAVORED TEAS

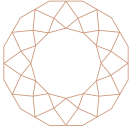
- EARL GREY** 400
Exotic Bergamot fragrance mixed with a mildly strong tea
- MASALA CHAI** 400
An orthodox flowery robust black tea blended with Ceylon spices

TEA TRADITIONS

- PETTAH MARKET MILK TEA** 450
A local fav! Pulled Ceylon tea with condensed milk

CHINESE ORIGIN TEAS

- PU ER RIPE LOOSE LEAF** 400
Aged tea from Yunnan. Rich, smooth and earthy
- JASMIN TEA** 400
Soothing, floral, great as a palate cleanser
- OSMANTHUS** 400
Fine Chinese black tea, fragrant yet pleasantly light with slightly fruity tones
- GREEN TEA - BILUO** 400
A delicate tea with a mild taste and a floral aroma
- RED ROBE** 700
Semi fermented tea, mild roasted character
- TIE GUAN YIN** 700
Floral, aromatic, unique oolong

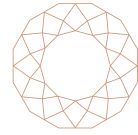


HERBAL INFUSIONS

- CHAMOMILE** 400
Delicate floral yellow cup, pronounced earthy taste
- PEPPERMINT** 400
Pure mint character, delightfully cooling

SPECIALTY TEAS

- LOST HORIZON** 400
A blend of two origins - Ceylon & Himalayan, strong malty flavour with a sweet and floral taste
- NUWARA ELIYA, LOVERS LEAP ESTATE** 400
The champagne of Ceylon tea, delicately fragrant and flavourful
- DIMBULA, SOMERSET ESTATE** 400
A fine golden-orange hue, mellow and smooth with a floral character
- UVA, ST. JAMES ESTATE** 400
Coppery infusion, a brisk and strong cup with a seasonal hint of menthol
- HIMALAYAN, SHANGRI-LA ESTATE** 400
Aromatic, golden in colour with a pleasing fruity taste and bittersweet finish
- LAPSANG SOUCHONG** 700
A smoky black tea with a distinct taste and aroma
- LONG JING** 1,200
A prestigious green tea with a unique nutty flavour
- JIN JUN MEI** 1,500
A prestigious tea that is fruity and sweet from the Tong Mu Guan nature reserve in China
- ARABIAN NIGHTS** 400
A low grown Ceylon tea - strong and malty with a hint of caramel
- GONGMEI** 650
Hand plucked leaves and buds. Sweet, light character



AFTERNOON TEA SETS

Served with a choice of tea or coffee for one guest

AFTERNOON HIGH TEA 1,950

SAVOURIES

- Smoked salmon bagel
- Ham and cheese pinwheel
- NV** Grilled vegetable crostini
- Chicken slider
- Salmon and leek puff
- NS** Prawn cake with papaya salad
- V** Tomato arancini
- Lamb pot pie

SWEETS

- N** Strawberry shortcake
- N** Oreo cheesecake
- N** Passion fruit and mango macaron spears
- Scones with jam
- N** Coffee chocolate crèmeux

SRI LANKAN TEA 1,750

SAVOURIES

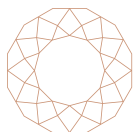
- N** Tuna frikadelle with a crispy curry leaf mix
- N** Cashew nut curry roll
- V** Fried banana chips with seeni sambol
- Black curry chicken with rice crisp
- N** Mini lamprais with fish ambul thiyal, green pea and cashew nut curry, eggplant moju

SWEETS

- Pol pani wandu (steamed sweet hoppers)
- Pineapple upside down cake with red cherry
- Mango filled chocolate kokis
- N** Watalappan with cashew nuts, coconut lemongrass espuma

Contain Pork- P | Vegetarian - V | Contain Nuts - N | Shellfish - S
 Rooted in Nature - 🌿 | Spicy - H | Alcohol - A

Prices are in Sri Lankan Rupees and are subject to 10% service charge and prevailing government taxes



*Savoury pastries brimming with flavour.
Colombo street food is best enjoyed with a cup of tea*

FRESHLY BAKED PUFF'S

Colombo is a melting pot that showcases a long history of interaction with foreign cultures and cuisines. We bake our puffs fresh daily and fill them at the last minute to keep the crunch.

V VEGETABLE	950
Mushroom, potato, carrot and cashew nut curry	
S SEAFOOD	1,350
Prawn, blue lipped mussel, kingfish, chives cream	
CHICKEN	1,050
Black chicken potato curry, lemongrass, coconut	

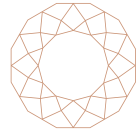
ROLLS

Homemade pancake rolls, crumbed and fried crisp

V VEGETABLE	950
Tempered potatoes, mixed vegetables	
MUTTON	1,250
Slow cooked mutton black curry	
H CHICKEN	1,050
Devilled chicken, boiled egg	

Contain Pork - P | Vegetarian - V | Contain Nuts - N | Shellfish - S
Rooted in Nature -  | Spicy - H | Alcohol - A

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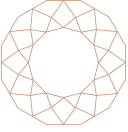


GLOBAL COMFORT

- VV QUINOA SALAD** 1,900
 Red quinoa, avocado, strawberries, sunflower seeds,
 green asparagus, curly kale
- P BABY SPINACH SALAD** 2,100
 Feta cheese crumble, pine seeds, Parma ham grissini,
 raspberry vinaigrette
- NV SUPER SEEDY SALAD** 1,900
 Broccoli, cherry tomato, red onion, baby lettuce,
 mixed seeds, tahini dressing
- HOME-CURED SALMON** 2,500
 Caper berries, red onion, arugula leaves, cucumber,
 avocado, dill, orange, pumpkin seeds, lemon dressing
- NV MARINATED BUFFALO MOZZARELLA CHEESE** 1,900
 Basil sponge, vine ripe tomato, home-made pesto,
 extra virgin olive oil
- N POKE BOWL** 1,900
 Marinated Japanese rice, yellow fin tuna, edamame,
 seaweed, sesame seeds, soy vinaigrette
- V SPINACH AND RICOTTA RAVIOLI** 1,800
 Chunky tomato sauce, shaved Parmesan, pesto
- NS NASI GORENG** 1,750
 Fried rice, chicken satay, fried egg, prawn crackers
- N JAR SMOKED CHICKEN SATAY** 1,100
 Grilled tender chicken strips, Asian spices, peanut sauce

Contain Pork - P | Vegetarian - V | Pea & Tree Nuts - N | Shellfish - S
 Rooted in Nature - VV | Spicy - H | Very Spicy - VS | Alcohol - A

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 and prevailing government taxes



LOUNGE SANDWICHES

- P CLASSIC CLUB SANDWICH** 1,850
Grilled chicken, pork bacon, fried egg, lettuce, tomato, toasted white bread
- HAM AND CHEESE TOASTIES** 1,650
Turkey ham, cheese, tomato relish, artisan sourdough
- V BEER BATTERED BARRAMUNDI** 1,950
Beer and green pea battered barramundi, sweet potato bun, tartare sauce
- V FETA AND BEETROOT TOAST** 1,350
Whipped feta and beetroot toast, poached eggs, micro greens
- N BEEF BURGER** 3,200
Black Angus beef burger, Gruyère cheese, dill pickles, tomato
- S SHRIMP ROLL** 2,500
Poached shrimp, cocktail sauce, boiled egg, avocado in a buttered soft bun
- P BOURBON BARBECUE BACK RIB TOASTIES** 2,200
Jalapeños, dijonaise

TEMPTATIONS

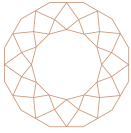
- V ASSORTED LOCAL FRUIT PLATTER** 1,000
- NV INTERNATIONAL CHEESE SELECTION** 2,800
Hand-picked grapes, walnuts, dry fruits

SWEETS

Please ask your server for the sweets on offer today.

Contain Pork- P | Vegetarian - V | Pea & Tree Nuts - N | Shellfish - S
Rooted in Nature - V | Spicy - H | Very Spicy - VS | Alcohol - A

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EVENING SNACKS

Served from 6 p.m. to 11 p.m.

- NV** CHEESE BOARD 1,450
Gruyere, Brie, Roquefort and Manchego, wild honey, spiced nuts and crackers
- PN** CURED MEAT PLANK 1,850
Milano salami, Coppa and Parma ham, olives, spiced nuts and crackers
- S** SIZZLING PRAWNS 1,300
Garlic, lemon and harissa rub
- CRISP WHITEBAIT** 550
Garlic aioli, house spice dusting
- WAGYU BEEF SLIDERS** 950
Tomato, onion jam, wild mushrooms and aged cheddar
- H** GRILLED DEVILLED CHICKEN SKEWERS 750
Seeni sambol
- CHICKEN POPCORN** 550
Cornmeal crust, smokey BBQ dip
- V** WILD MUSHROOM CROQUETTE 500
Plum tomato relish
- V** CURRIED POTATO AND CHEDDAR EMPANADAS 450
Lime yoghurt dip
- H** MASALA DHAL FRITTERS 300
Maldive fish, coconut chutney
- V** TRUFFLE PARMESAN FRIES 500
Garlic aioli

All sandwiches served with cassava chips or french fries and arugula, sun-dried tomato, pickled onion salad

Contain Pork - P | Vegetarian - V | Pea & Tree Nuts - N | Shellfish - S
Rooted in Nature - 🌿 | Spicy - H | Very Spicy - VS | Alcohol - A

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