



LUNCH MENU

SELECTION OF SALADS & SOUP

A gardeners' love **LKR 2800.00**

A fine selection of garden green leaves, cabbage, carrot, green cucumber, tomato, onion & bell pepper in your choice of dressing (French dressing,)

Polynesian chicken salad **LKR 4500.00**

Roasted chicken with cucumber, carrot, bell pepper & pineapple dressed with mayonnaise and arranged in a pineapple shell.

Thai beef salad **LKR 4800.00**

Roasted beef with lettuce, mint, coriander, tomato, cucumber, onion & mung beans sprout dressed with sweet chili sauce, fish sauce and garlic clove dressing. (Contains pea nuts)

Tuna panzanella salad **LKR 4200.00**

Grilled yellow fine tuna with croutons, green beans, tomato wedges, onion, ice burg lettuce, black & green olives dressed with olive oil, Dijon mustard and red wine vinegar

Greek salad **LKR 3900.00**

Green lettuce, pitted black & green olives, bell pepper, onion, tomato, cucumber, crumbled feta cheese & dried oregano with lime juice.

Caesar salad **LKR 5300.00**

Green lettuce with boiled egg, parmesan cheese flakes, and Oregano & parmesan cheese croutons dressed with Caesar dressing and anchovy fillet with your choice of meat (bacon, chicken or prawns)

Coconut milk & curry flavoured roasted pumpkin soup **LKR 1600.00**

Served with garlic stick

Asian chicken velouté served with garlic stick **LKR 2700.00**

Coconut milk-flavoured green lentil soup served with garlic stick **LKR 1000.00**

Prawns bisque **LKR 3200.00**

Infused with Ceylon arrack served with garlic stick

SELECTION OF MAIN COURSE

Juicy pan-seared pork chops with citrus dressing **LKR 8300.00**

Accompanied by skin on potato & butter mixed vegetable

Mixed meat skewer **LKR 7100.00**

Chicken, beef, **pork**, garlic chicken sausages & bell pepper served with B.B.Q sauce accompanied with French fries & garden salad

Sizzling organic free range crispy chicken breast wrapped in bacon **LKR 7100.00**

Served with herbs sauce and accompanied by roasted skin on potato and mixed vegetable.

Boneless grilled leg of chicken **LKR 7100.00**

Served with shitake & button mushroom sauce and presented with roasted skin on potato and glazed vegetable.

Mahi-mahi fish whispering palms **LKR 6400.00**

Coconut crumbed crusted Pan-Fried fish served with hot garlic sauce accompanied by almond mashed potatoes and mixed vegetable. (Contains almonds)

Black Sesame crumbed fried fillet of red mullet fish **LKR 7700.00**

Served with tartar sauce, presented with French fries potatoes & mixed salad. (Contains sesame)

SELECTION OF SANDWICHES & BL

Homemade brown bread open face B.L.T Sandwich LKR 4100.00

Roasted chicken meat mixed with tomato, onion, bell pepper bound in a mayonnaise four sliced white bread served with French fries & freshly salad

Planter s' club sandwich LKR 6200.00

Layer of cheese, tomato, lettuce, cucumber, egg, chicken, and bacon or beef white bread served With French fries & freshly made salad

Homemade brown bread open face B.L.T Sandwich LKR 5300.00

Three sliced bacon, tomato, lettuce served with French fries & freshly made salad.

Cheese 'N' tomato sandwich LKR 5300.00

Four sliced white bread, Bell pepper, onion, carrot, eggplant served with French fries & freshly made salad.

Balsamic flavoured grilled vegetable 'N' mozzarella sandwich LKR 5100.00

Four sliced white bread, Bell pepper, onion, carrot, eggplant served with French fries & freshly made salad.

Sri Lankan delight LKR 3900.00

Three sliced kurakkan (millet) bread, house special savory chicken open-face sandwich.

Tuna fish sandwich with four slices white bread LKR 5100.00

Grilled tuna fish diced mixed with bell pepper, onion, tomato lime juice & lettuce Served with French fries & freshly made salad.

Atlantic smoked salmon open face sandwich LKR 11900.00

Three sliced mix seed bread, smoked salmon, lettuce, capers topped with honey Mustard dressing Served with French fries & freshly made salad.

Chicken submarine**LKR 4800.00**

Homemade sesame long bread chicken, onion, tomato, lettuce, bell pepper, cheese, mayonnaise & tomato ketchup served with French fries & freshly made salad

Local chicken burger**LKR 3900.00**

Homemade chicken patties served with curry mayonnaise accompanied by lettuce, tomato, onion Pickled gherkin topped with grilled cheese sesame bun served with French fries & freshly made salad

Local spicy beef burger**LKR 4800.00**

Homemade beef patties served with tomato ketchup accompanied by lettuce, tomato, onion, pickled gherkin topped with cheese grilled sesame bun served with French fries & freshly made salad

98 café special vegetable burger**LKR 3900.00**

Homemade vegetable patties served with tomato ketchup accompanied by lettuce, tomato, onion, topped with cheese sesame grilled bun served with French fries & freshly made salad

Fish burger**LKR 4800.00**

Homemade fish patties served with capers mayonnaise accompanied by lettuce, tomato, onion pickled gherkin grilled sesame bun served with French fries & freshly made salad

WESTERN AND ORIENTAL SPECIALTIES

Spaghetti or pasta your choice

LKR 4800.00

Bolognaise or Napolitano or carbonara (contains pork) sprinkled parmesan cheese please talk to your service host for description

Penne with spinach pesto

LKR 3800.00

Tossed in spinach cashew nuts & parmesan cheese puree finished with cooking cream sprinkled parmesan cheese

Nasi goreng

LKR 6500.00

Chicken meat, seafood, carrot & leeks or spring onion flavoured with Indonesian soya sauce accompanied by chicken satay with peanut sauce prawns' crackers, chilli paste, mango chutney topped with fried egg

Traditional 98 acres lamprais

LKR 6200.00

Suduru samba rice cooked in chicken broth served with potato or ash plantain tempered eggplant moju & seeni sambol Chicken curry, fried boiled egg, vegetable cutlet wrapped in banana leaf

Rice & curry Non – vegetarian

LKR 7300.00

Choice of day special vegetables, dhal, mango chutney, lime pickled, papadam

Rice & curry Vegetarian

LKR 4400.00

Choice of day special vegetables, dhal, mango chutney, lime pickled, papadam

French fries served with tomato ketchup

LKR 3300.00

DESSERT

Chocolate mousse **LKR 1300.00**

soft pink mousse, chocolate sauce & orange jelly

Lime cheesecake with crumble **LKR 2600.00**

Choice of ice cream **LKR 2400.00**

Served with three scoops of your choice of ice cream vanilla, strawberry, chocolate and mango topped with chocolate sauce

Chocolate fundo 98 acres special **LKR 3600.00**

Dice of seasonal fresh fruit & marshmallow served with half of pineapple shell presented with chocolate sauce

Corn flakes 'N' coconut crusted fried ice cream **LKR 2700.00**

Large vanilla ice cream coated with corn flakes and coconut fried in deep fry flamed with brandy and apple caramelized sauce

Banana or pineapple fritters with ice cream **LKR 2700.00**

Sweet batter-fried banana or pineapple served with three scoop ice cream topped with kithul treacle

Traditional curd 'N' treacle **LKR 2400.00**

Traditional buffalo curd with kithul treacle

Fresh fruit platter **LKR 1100.00**

Seasonal cut fruit

Fresh fruit salad with ice cream **LKR 1600.00**

Seasonal fresh fruit with your choice of ice cream



DINNER MENU

APPETIZER

Prawn bisque	Rs: 3200.00
Infused with Ceylon arrack served with garlic stick	
Chicken papaya salad	Rs: 1300.00
With dry shrimp, peanut, fish sauce & chili tamarind dressing	
Crispy calamari	Rs: 2100.00
With wasabi mayonnaise & wild orange jelly	
Classic prawn cocktail with apple	Rs: 3500.00
Seared tuna - Black pepper caramel & wild orange jelly	Rs: 3800.00
98 Chef special garden salad	Rs: 3000.00
Handpicked greens tossed in spiced coconut vinaigrette with choice of chicken or prawns	
Coconut milk & curry flavored roasted pumpkin soup	Rs: 1600.00
Served with garlic stick	
Asian chicken velouté Served with garlic stick	Rs: 2700.00
Carpaccio of beef	Rs: 4700.00
With horseradish, basil pesto & Parmigiano-Reggiano	
Coconut milk flavored green lentil soup	Rs: 1000.00
Served with garlic stick	
Tuna tartar - roasted peppers, ginger- soy & sesame	Rs: 4000.00

SRI LANKAN MAIN DISHES

Devilled chicken with liquid curd - String hopper pilaf Rs: 3400.00

String hoppers

White and red steamed rice Noodles, served with dhal curry, potato curry, and coconut sambal

Vegetarian Rs:1800.00

Non – Vegetarian Rs: 5100.00

Coconut roti

Sri Lankan traditional round-shaped roti (grated coconut, onion mixed with flour served with dhal curry, seeni sambal & Lunu Miris

Vegetarian Rs: 1600.00

Non- Vegetarian Rs: 4500.00

Spice grilled chicken Rs: 3700.00

With tomato curry, garlic rice & curry-flavored law country vegetables

Rice & curry - Choice of day special vegetables, dhal, mango chutney

Vegetarian Rs: 4400.00

Non- Vegetarian Rs: 7300.00

Kottu roti finely chopped local [flatbread stir-fried with Vegetables & curry gravy served with a choice of, mango chutney & fresh onion sambal

Vegetarian Rs: 1900.00

Non – Vegetarian Rs: 3700.00

Jaffna spiced mutton with turmeric rice & okra Rs: 4900.00

Tender jack cutlet with turmeric rice, tomato relish & dhal curry Rs: 2900.00

Chili prawn, garlic rice & broccoli served with chili garlic sauce Rs: 8000.00

INTERNATIONAL MAIN DISHES

Sea bass mustard coconut rice, okra & moilee tomato Sauce Rs:6100.00

Slow-cooked pork spare ribs, BBQ sauce & Asian slaw Rs:9800.00

Herb roast chicken, rice, wilted spinach & confit garlic Rs:4900.00

Lagoon prawns, garlic melt & creamy potato

Yellowfin tuna, cauliflower gratin & salsa verde Rs:8200.00

Butternut squash tortellini with tomato pink sauce & feta cheese Rs:1000.00

Fillet mignon Rs:12500.00

With mashed potato and sauté vegetables served with Earl Grey infused tea and red wine sauce & chimichurri

Herb crusted grilled rack of lamb Rs.19200.00

With herb potato and boiled vegetables served with tomato confit and red wine Sause

Choice of pasta: spaghetti | penne

Carbonara Rs: 2300.00

Bolognaise Rs: 4100.00

Napolitano Rs: 1800.00

Alfredo Rs: 2300.00

Arrabiata Rs: 2200.00

Planters bush grilled Rs: 4800.00

Charred grilled pork/chicken/prawns kebab/tuna/beef sausages/baked potato/grilled pineapple served with BBQ sauce & pepper sauce



DESSERT

Coconut pancake with fresh Papaya	Rs: 1200.00
Pandon sago Served with mango ice cream	Rs: 1000.00
Seasonal fresh fruits Served with passion fruit coulis	Rs: 1100.00
Curd & treacle	Rs: 1300.00
Chocolate trio Mousse cake, chocolate ice cream & crumble	Rs: 2900.00
Lime cheese cake with crumble	Rs: 2600.00
Cashew chocolate brownie With vanilla ice cream	Rs: 2100.00
Coffee date pudding With vanilla ice cream	Rs: 1100.00
Chocolate mousse Soft pink mousse, chocolate sauce & orange jelly	Rs: 1300.00