

Breakfast Menu

Halcyon Breakfast

Egg Your Way | Bacon | Sausages | Tomato | Hash Brown | Onion Jam | English Muffin LKR 4,100

Hopper Benedict – (D, W)

Tuna or Chicken Ambulthiyal | Poached Egg | Lemongrass Hollandaise | Coconut Sambal LKR 3,200

Kurakkan Pancake- (V, VG)

Caramelised Banana Chocolate Sauce | Strawberry Sauce | Kittul Treacle LKR 2,600

Lotus Seed And Oats Kanda- (V, VG, N)

Coconut | Nuts | Dried Fruit | Local Honey LKR 2,600

Mushroom And Avocado Smash- (D, W, N)

Roasted Nuts | Spicy Coconut Dust | Sourdough Bread LKR 2,700

String Hoppers- (VG, V)

Fish / Chicken Or Vegetables Curry | Dhal Curry | Coconut Sambal LKR 2,450

Mung Dhal And Milk Rice- (N, V, VG)

Cashew & Pea Curry | Seeni Sambal | Lunu Miris LKR 2,600

Cinnamon Sourdough Toast- (D, W)

Coconut Jam | Fruit Salsa | Kittul Treacle LKR 1,250

Sri Lankan Omelette Onion | Green Chilli | Egg | Tomato | Cheese | Hash Brown | Bacon LKR 1,700

Illuk Breakfast Power Bowl- (N, D,)

Granola | Buffalo Curd | Bee Honey | Fresh Fruits | Coconut & Chocolate Crumble LKR 2,600

Please Talk to The Service Team for Any Allergies Or Dietary Restrictions

Halcyon Mawella Proudly Supports The Mawella Foundation - Helping Families And Protecting Nature Around Mawella Bay



Kid's Menu

Fish Fingers and Chips-(W)

Potato Fries| Ketchup | Tartar Sauce LKR 3,150

Homemade Beef Burger-(W)

Cheese | Egg | Tomato | Cucumber | Lettuce | Fries LKR 3,350

Chicken Schnitzel- (W, D)

Carrot & Cucumber Sticks | Mash Potato | Potato Fries LKR 2,850

Chicken Skewers- (W, N)

Peanut Sauce | Rice | Cucumber And Carrot Sticks LKR 2,800

Pesto Penne Pasta- (D, W, N)

Cheese | Basil Pesto LKR 2,250

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---Starters---

Southern Coast Tuna Tartare- (D)

Mango & Avocado Salsa | Wasabi Aioli | Goroka Ash | Crackers

Or

Coconut Sambal Coated Buffalo Mozzarella – (D, N)

Pickled Beetroot | Curry Leaves Pesto | Basil Oil | Spicy Tomato Puree

Or

Color Of Ceylon- (V, VG)

Carrot | Beetroot | Peppers | Green Mango | Ambarella | Local Greens | Jaggery Sauce

---Main Course---

Halcyon Fish Taco- (W, D)

Veg Salad | Seabass | Dill Aioli | Guacamole | Burnt Tomato Salsa | Sour Cream

Or

Taproban Chicken Leg

Tempered Red Ice | Sautéed Greens | Carrot Puree | Tamarind Sauce

Or

Barley Risotto- (N)

Cheese | Vegetables | Cashew | Carrot Puree | Coconut Shavings

Or

Spicy Tuna Steak Sandwich- (W, D)

Wasabi Mayo | Pickle Radish | Spicy Green Salsa | Ciabatta Bread

Or

Sourdough Club Sandwich- (W, D)

Chicken | Bacon | Egg | Cheese | Tomato | Cucumber | Lettuce | Mustard Mayo

---Dessert---

Lemongrass And Mango Panna Cotta- (D, V) Or Key Lime Pie with Sweet And Sour Cream- (D, W, V)

Or

Illuk Brownie Sunday- (V, D, W, N) Or Choice of Ice Cream- (D, V) Vanilla | Coconut | Chocolate | Lime Sorbet

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Two Course LKR 7,500 Three Course LKR 9,000

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---Starters---

Coconut Coated Cuttlefish-(D)

Organic Salad | Curry Emulsion | Garlic Aioli

Or

Gotukola Gazpacho- (V, VG, W)

Chilli Oil | Coconut Foam | Bread Stick

Or

Classic Caesar Salad- (D, W)

Lettuce | Confit Chicken Or Grilled Prawns | Poached Egg | Croutons

---Main Course---

Pan Seared Seabass-(N)

Tempered Red Rice | Spicy Cashew Sauce | Carrot Puree | Organic Salad | Ashplant Chips

Or

Spinach And Corn Rice Paella- (V, VG)

Vegetables | Coconut | Organic Salad

Or

South Coast Prawn Curry – (W)

Coconut Yellow Rice | Papadum | Chilli | Coconut Sambal | Dhal Curry

Or

Kalupol Coated Beef Burger With Casava Chips- (W, D)

Charcoal Bun | Tomato & Chilli Mayo | Bacon | Egg | Lettuce | Gherkin | Coconut Cheese

Or

Chicken Ambulthiyal Wrap With Crispy Salad- (D, W)

Bacon | Avocado | Egg | Onion Jam | Cheese | Tempered Peppers | Tortilla Bread

---Dessert---

Passion Fruit Cheesecake With Strawberry Sauce- (D, W, V)

Or

Homemade Buffalo Baked Yoghurt With Fruit Salsa- (D, V)

Or

Chocolate Brownie With Vanilla Ice Cream- (D, W, N, V)

Or

Choice of Ice Cream- (D, V)

Vanilla | Coconut | Chocolate | Lime Sorbet

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Two Course LKR 7,500 Three Course LKR 9,000

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Menu

---Starters---

Spicy Popcorn Prawns- (D, W) Tomato & Chilli Jam | Chips | Curried Aioli | Chilli Soya

Ör

Chicken Skewers-(N)

Peanut Sauce | Pineapple Achcharu | Crispy Salad

Or

Curried Chickpea Puree- (V, D)

Fried Chilli | Roasted Coconut | Feta Cheese | Pita Bread

---Main Course---

Spicy Pork Ramen -(D)

Noodles | Vegetables | Egg

Or

Lemongrass Chicken- (W)

Turmeric Rice | Pickled Vegetables | Sautéed Greens | Tamarind Sauce

Ör

South Caught Seer Fish Skewers- (W, D)

Garlic Flat Bread | Cumin Sauce | Mint Chutney | Mango Chutney | Crispy Salad

Or

Oven Baked Pork Ribs

Yellow Rice | Tempered Greens | Casava Chips | Pineapple Achcharu

Or

Vegetables Or Chicken Green Curry- (V, VG)

Yellow Rice | Crackers | Salad | Coconut Sambal | Fried Chilli

----Dessert----

Lemongrass And Mango Panna Cotta- (D, V) Or Key Lime Pie with Sweet And Sour Cream- (D, W, V)

Or

Illuk Brownie Sunday- (D, W, N, V)

Or

Choice Of Ice Cream- (D, V)

Vanilla | Coconut | Chocolate | Lime Sorbet

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Two Course LKR 7,900 Three Course LKR 9,300

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Dinner Menu

---Starters---

Lemongrass Seafood Cake

Sweet & Chilli Sauce | Avocado & Mango Salsa | Gotukola Salad

Or

Pickled Beetroot Salad

Coconut Cheese | Peanut | Citrus Salad | Curry Leaves Oil | Spicy Tomato Puree

Or

Kalupol Pork Skewers

Organic Salad | Pineapple Achcharu | Tempered Leeks | Sweet & Sour Sauce

---Main Course---

Halcyon Goat Curry

Coconut Yellow Rice | Pickled Brinjal | Cucumber And Pineapple Salad | Crackers

Or

Grilled Jumbo Prawns

Tempered Sweet Potato | Ginger Gravy | Organic Salad | Chips

Or

Curried Barramundi- (N)

Pickled Banana | Cashew Gravy | Tempered Okra | Salad

Or

Vegetarian Or Chicken Thali - (V, D, W, N)

Chicken | Vegetables Curry | Flat Bread | Mint Chutney | Raita | Mango Chutney

Or

Coconut Corn Rice- (V, VG)

Spinach | Salad | Grilled Vegetables | Tomato Gravy

---Dessert---

Passion Fruit Cheesecake With Strawberry Sauce- (D, V, W)

Or

Homemade Buffalo Baked Yoghurt With Fruit Salsa- (D, V)

Or

Chocolate Brownie With Vanilla Ice Cream- (D, W, N, V)

Or

Choice Of Ice Cream- (D, V)

Vanilla | Coconut | Chocolate | Lime Sorbet

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Two Course LKR 7,900 Three Course LKR 9,300

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	Starters	
2 150	Southern Coast Tuna Tartare- (D)	LKR
3,150	Mango & Avocado Salsa Wasabi Aioli Goroka Ash Crackers	
	Coconut Sambal Coated Buffalo Mozzarella – (D, V, N) Pickled Beetroot Curry Leaves Pesto Basil Oil Spicy Tomato Puree	LKR 3,400
1 650	Color Of Ceylon- (V, VG)	LKR
1,650	Carrot Beetroot Peppers Green Mango Ambarella Local Greens Jaggery Sauce	
	Main Course	
2 250	Halcyon Taco- (W, D)	LKR
3,350	Vegetable Salad Seabass Dill Aioli Guacamole Burnt Tomato Salsa Sour Cream	
3,700	Curried Flavor Chicken Leg	LKR
5,700	Tempered Red Ice Sautéed Greens Carrot Puree Tamarind Sauce	
	Barley Risotto- (N, V)	
LKR 2,500	Cheese Vegetable Cashew Carrot Puree Coconut Shavings	
4 000	Spicy Tuna Steak Sandwich- (W, D)	LKR
4,000	Wasabi Mayo Pickled Radish Spicy Green Salsa Ciabatta Bread	
0.400	Sourdough Club Sandwich- (W, D)	LKR
3,400	Chicken Bacon Egg Cheese Tomato Cucumber Lettuce Mustard Mayo	



---Dessert---

2,100	Lemongrass and Mango Panna cotta- (D, V)	LKR
2,100	Key Lime Pie with Sweet and Sour Cream- (D, V, W) Illuk Brownie Sunday- (D, V, W, N)	LKR 2,000 LKR
1,200	Choice of Ice Cream- (D, V) Vanilla Coconut Chocolate Lime Sorbet	LKR

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	Starters	
2 050	Coconut Coated Cuttlefish-(D)	LKR
2,950	Organic Salad Curry Emulsion Garlic Aioli	
LKR 2,500	Gotukola Gazpacho- (V, VG, W)	
	Chilli Oil Coconut Foam Bread Stick	
LKR 3,750	Classic Caesar Salad- (D, W)	
	Lettuce Confit Chicken Or Grilled Prawns Poach Egg Croutons	
	Main Course	
LKR 4,950	Pan Seared Seabass-	
	Tempered Red Rice Spicy Cashew Sauce Carrot Puree Organic Salad Ashplant Chips	
0.000	Spinach And Corn Rice Paella- (V, VG)	LKR
2,300	Vegetable Coconut Organic Salad	
LKR 4,000	South Coast Prawn Curry – (W)	
	Coconut Yellow Rice Papadum Chilli Coconut Sambal Dhal Curry	
4,200	Coated Beef Burger With Casava Chips- (W, D)	LKR
	Charcoal Bun Tomato & Chilli Mayo Bacon Egg Lettuce Gherkin Coconut Cheese	
	Chicken Ambulthiyal Wrap With Crispy Salad- (D, W) Bacon Avocado Egg Onion Jam Cheese Tempered Peppers Tortilla Bread	LKR 4,000



---Dessert---

1,800	Passion Fruit Cheesecake With Strawberry Sauce- (D, W, V)	LKR
2,000	Homemade Buffalo Baked Yoghurt with Fruit Salsa- (D, V)	LKR
2,100	Chocolate Brownie with Vanilla Ice Cream- (D, V, W, N)	LKR
2,100	Choice of Ice Cream- (D, V)	
LKR 2,100	Vanilla Coconut Chocolate Lime Sorbet	
	Please Talk to The Service Team for Any Allergies Or Dietary Restrictions	



Vegetarían Menu

---Starters----

Color of Ceylon- (V, VG) Carrot | Beetroot | Peppers | Green Mango | Ambarella | Local Greens | Jaggery Sauce LKR 1,650

Gotukola Gazpacho- (V, VG, W) Chilli Oil | Coconut Foam | Bread Stick LKR 2,500

Curried Chickpea Puree- (V, VG, D) Fried Chilli | Roasted Coconut | Feta Cheese | Pita Bread LKR 2,500

Pickled Beetroot Salad (N)

Coconut Cheese | Peanut | Citrus Salad | Curry Leaves Oil | Spicy Tomato Puree LKR 2,250

Vegetables Thali - (V, D, W, N)

Chicken | Vegetables Curry | Flat Bread | Mint Chutney | Raita | Mango Chutney LKR 3,800

---Main Course---

Barley Risotto- (V, N)

Cheese | Vegetables | Cashew | Carrot Puree | Coconut Shavings LKR 2,500

> Coconut Corn Rice- (V, VG) Spinach | Salad | Grilled Vegetables | Tomato Gravy LKR 2,500

Vegetables Green Curry- (V, VG) Yellow Rice | Crackers | Salad | Coconut Sambal | Fried Chilli LKR 3,550

----Dessert----

Lemongrass And Mango Panna Cotta- (V, D) LKR 2,100 Homemade Buffalo Baked Yoghurt With Fruit Salsa- (D, V) LKR 2,000



Dinner Menu

---Starters----

Spicy Popcorn Prawns- (D, W) Tomato & Chilli Jam Chips Curried Aioli Chilli Soya	LKR 3,350
Chicken Skewers- (N) Peanut Sauce Pineapple Achcharu Crispy Salad	LKR 2,850
Curry Chickpea Puree- (V, VG, D) Fried Chilli Roasted Coconut Feta Cheese Pita Bread	LKR 2,500
Main Course	
Spicy Pork Ramen Broth-(D) Noodles Vegetables Egg	LKR 4,700
Lemongrass Flavor Chicken- (W) Turmeric Rice Pickled Vegetables Sautéed Greens Tamarind Sauce	LKR 3,750
South Caught Seer Fish Skewers- (W, D) Garlic Flat Bread Cumin Sauce Mint Chutney Mango Chutney Crispy Salad	LKR 3,750
Oven Baked Pork Ribs - Yellow Rice Tempered Greens Casava Chips Pineapple Achcharu	LKR 4,700
Vegetables Or Chicken Green Curry- (V, VG) Yellow Rice Crackers Salad Coconut Sambal Fried Chilli	LKR 3,800



---Dessert---

Lemongrass and Mango Panna Cotta- (D, V)	LKR 2,100
Key Lime Pie with Sweet And Sour Cream- (D, V, W)	LKR 2,000
Illuk Brownie Sunday- (D, W, N, V)	LKR 2,100
Choice Of Ice Cream- (D, V) Vanilla Coconut Chocolate Lime Sorbet	LKR 1,200



Dinner Menu

Starters	
Lemongrass Seafood Cake - Sweet & Chilli Sauce Avocado & Mango Salsa Gotukola Salad	LKR 2,950
Pickled Beetroot Salad - Coconut Cheese Peanut Citrus Salad Curry Leaves Oil Spicy Tomato Puree	LKR 2,250
Kalupol Pork Skewers – Organic Salad Pineapple Achcharu Tempered Leeks Sweet & Sour Sauce	LKR 3,150
Main Course	
Halcyon Goat Curry – Coconut Yellow Rice Pickled Brinjal Cucumber And Pineapple Salad Crackers	LKR 4,200
Grilled Jumbo Prawns – Tempered Sweet Potato Ginger Gravy Organic Salad Chips	LKR 5,300
Curried Flavor Barramundi- (N) Pickled Banana Cashew Gravy Tempered Okra Salad	LKR 5,600
Vegetarian Or Chicken Thali - (V, D, W, N) Chicken Vegetables Curry Flat Bread Mint Chutney Raita Mango Chutney	LKR 3,800
Coconut Corn Rice- (V, VG) Spinach Salad Grilled Vegetables Tomato Gravy	LKR 2,250
Dessert	
Passion Fruit Cheesecake With Strawberry Sauce- (D,	V, W) LKR 1,800
Homemade Buffalo Baked Yoghurt With Fruit Salsa- (D	, V) LKR 2,000
Chocolate Brownie With Vanilla Ice Cream- (D, V, W, N)	LKR 2,100
Choice Of Ice Cream- (D, V) Vanilla Coconut Chocolate Lime Sorbet	LKR 1,200



Bar Snacks

SALT AND PEPPER CUTTLEFISH (W)

LKR 2,450

TEMPURA PRAWN (W) LKR 2,675

OLIVES AND FETA (V, D) LKR 1,640

CHICKEN SATAY (N) LKR 2,640

DEVILLED CASHEWS (V, N) LKR 1,900

HOMEMADE CRISPS (V) LKR 1,725

> FRENCH FRIES (V) LKR 1,590