

A dining table is set for a meal, featuring white plates, bowls, and glasses. A tall glass vase with a white candle sits on the left. The table is positioned near a window that offers a view of a tropical beach with palm trees and a white building. The scene is bathed in soft, natural light.

ANI

SRI LANKA

DINING

ÀNI'S DINING PHILOSOPHY

ÀNI's dining philosophy centers on creating beautiful settings in which to savor exquisite cuisine, with every meal an unforgettable, full sensory experience.

From dinners in secluded garden glades to clifftop brunches, beach BBQs, and starlit, oceanside banquets, every meal served by ÀNI's experienced private chefs is a uniquely memorable event.

Beautiful settings become the backdrops for dishes created from the finest ingredients in line with your personal tastes and requirements – from vegan to halal and kosher - with every mouthful designed to be an unforgettable, full sensory experience.

Using only the finest ingredients and striving to source local, seasonal produce when available, ÀNI chefs take great pleasure in revealing the natural bounty of each ÀNI destination. Ingredients specific to each country – be it lemongrass or coconut milk, plantains or sugar apples – are subtly incorporated to impart a real sense of place.

Welcome to ÀNI Sri Lanka.





MENUS FROM AROUND THE WORLD

From breakfast hoppers with fragrant sambols to kottu roti, silky pickled eggplant, and comforting parippu dhal, Sri Lanka's incredible range of dishes add spice and authenticity to our international culinary offering. Other Asian cuisines, including Indian, Chinese, and Japanese, transport you to distant lands and back again. Inspired by the culinary centers of the western world, Italian classics, fine French fare, American bistro favorites, and plenty the more satisfy and delight every palate.

PERSONALISED MENUS FOR EACH GROUP

The following pages include sample menus to the food and beverage selection at ÀNI Sri Lanka. These are a guideline to highlight the range of cuisine that is available and are all included within your full-board stay. Every group will receive a personalised menu, according to their occasion and reason for travel.

DIETARY REQUIREMENTS

We can accommodate whatever dietary requirements you and your group may have. With the facilities and expertise to serve Halal and Kosher cuisines, our imaginative and innovative culinary team can also produce exceptional vegetarian, vegan, dairy-free, and gluten-free fare. Personal preferences are always taken into account – with no like or dislike too small to be remembered.

KIDS MENUS

A range of kids menus are available on request for Little ÀNI guests.

BREAKFAST MENU

FRESH JUICES

Papaya, Orange

FRESH FRUIT (changes daily)

Mango, Pineapple, Uguressa, Papaya
Watermelon, Guava, Soursop, Banana

BAKERY

White and Brown Bread
Chocolate Cake, Chocolate Croissant

HOMEMADE PRESERVES

Marmalade, Strawberry Jam

CEREALS

Coco Pops, Corn Flakes
Bircher Muesli

DAIRY

Milk (Full Fat & Skimmed),
Sweetened Yoghurt & Buffalo Curd
With Palm Treacle & Bee Honey

CHEESE BOARD

Gouda, Cheddar, Emmenthal

MADE TO ORDER

Fried Egg Over Easy or Sunny Side Up, French Toast
Potato Pancake, Grilled Tomato, Avocado
Baked Beans, Pork Bacon, Sausages
Crepes and Belgian Waffles
Bee Honey, Chocolate Syrup, Waffle Syrup
Peanut Butter, Nutella

SRI LANKAN (changes daily)

Egg Hopper & Plain Hoppers, Chicken Curry
Caramelized Onion Sambal Fish Curry
Herb Porridge
String Hoppers, Potato & Sprats Curry, Coconut Sambal
Kurakkan Roti, Chicken Red Curry

HEALTHY & GREENS

Assorted Salads





LOCAL CUISINE - LUNCH

SALAD

Shredded Banana Heart, Mint, Cilantro, Spring Onion, Lime Leaves, with Palm Sugar Mixed Aromatic Fish Dressing

MAIN COURSE

Banana Leaf Wrapped Baked Silver Mullet with Ginger, Garlic, Lemon Leaves and Coriander

Tofu & Vegetable Skewer, Balinese Garlic Rice

Srilankan Savoury Egg Roti with Chicken Red Curry

DESSERT

Lemongrass Parfait In a White Chocolate Shell

AYURVEDIC CUISINE - HEALTHY LUNCH

STARTER

Snake Gourd, Matured Coconut, Shallot, Village Tomato, Spring Curry Leaves Salad

MAIN COURSE

Organic, Rare Kalu Heeneti Red Rice,

Southern Style Pepper, Garcinia & Curry Leaves Marinated Tuna

Healthy Bitter Gourds Sambal,

Murunga(Drumstick) Leaves Mellum

DESSERT

Ruhunu Curd and Treacle





LOCAL CUISINE - FAMILY STYLE DINNER

APPETIZER

King Fish Ceviche and Tuna Carpaccio

MAIN COURSE

Grilled Line Caught Seabass, Baby Carrot & Baby Potato, Salsa Verde

Prawn White Curry

Cashew and Carrot Curry

Tuna Fish Cutlet

Brinjal Moju, Crispy Papadam

Steamed Basmati Rice, Country Red Rice

DESSERT

Coconut & Juggery Pudding

LOCAL CUISINE - LIVE COOKING STATION DINNER

SOUP

Rasam Consommé with Tamarind, Garcinia, Chili Garlic and Spices

MAIN COURSE

Coconut Prawn Curry, Slow Cooked Mutton Curry,

Leeks Mellum, Brinjal Moju, Cashew & Carrot Curry,

Crispy Papadam and Fried Whole Chili

Country Red Rice, White Keeri Samba

KOTTU LIVE COOKING STATION

Chicken and Fish Kottu (Shredded thin roti, vegetables, egg)

Rasam Curry Mix on the grill

DESSERT

Watalappan

Steamed Coconut Cream and Palm Sugar Pudding

INTERNATIONAL CUISINE - LUNCH

STARTER

Lentil, Beetroot, Walnut, and classic Feta Cheese Salad,
Balsamic Dressing

MAIN COURSE

Mustard, Herb Baked Chicken
Butterfly Pea Quinoa, Almond Broccoli

DESSERT

Healthy Soy and Date Ice Cream

**INTERNATIONAL CUISINE - FAMILY STYLE LUNCH -
JAPANESE**

STARTER

Tofu, wakame, Red radish, Sesame, Cucumber Salad
Yakinori Relish, Wafu Dressing

SASHIMI

Yellow Fin Tuna Sashimi, King Fish Sashimi, Salmon Sashimi

NIGIRI

Yellow Fin Tuna Nigiri, Tamago Nigiri, Strawberry Nigiri

MAKI

Tempura Maki, Salmon & Avocado Maki, Tuna & Cucumber Maki,
Mango & Pomegranate Maki, Paneer Maki

HOT DISHES

Japanese Salmon Fried Rice
Braised Japanese Chicken With Green Peas

DESSERT

Japanese Matcha Cheesecake







INTERNATIONAL CUISINE - FAMILY STYLE DINNER

APPETIZER

Battered Calamari Rings, Crispy Chicken & Vegetables
Garlic Mayonnaise, Ponzu Sauce

MAIN COURSE

Grilled Fillet Of Seabass, Grilled Vegetables, Roasted Potato
Creamy Fish Jus
Spicy Crab Curry & Steamed Local Rice Or Sri Lankan Roast Paan

DESSERT

Apple Crumble With Almond Ice cream

INTERNATIONAL CUISINE - DINNER -

STARTER

Green Beans, Celery Cashew, Walnut & Quinoa Salad,
Balsamic Vinaigrette

SOUP

Healthy Dried Mushrooms & Barley Soup
With Sourdough Bread

MAIN COURSE

Grain Fed Australian Angus Beef Tenderloin,
Grilled Baby Zucchini,
Baby Carrot, Parmesan Herbs Potato,
Mustard & Cognac Sauce

DESSERT

Vanilla Cream Brulee

BEVERAGES

The following beverages are stocked at ANI Sri Lanka and provided to our guests at no additional cost. We are more than happy to substitute and/or complement our selection with comparable beverages, spirits and wines. Cocktails /Signature Cocktails, mocktails and smoothies are also included.

Separate menus are available for these items including more premium Liquors (i.e. Johnny Walker Blue Label) and wines can be supplied, at cost, on request. The selection offered by our local wine supplier can be provided separately.

- RUM**
Bacardi
Mount Gay Dark
Mount Gay Silver
Cpt. Morgan Spiced
Malibu
Cachaca
- GIN**
Tanqueray
Bombay Sapphire
Gordons
Hendricks
Colombo Gin
- VODKA**
Grey Goose
Absolut
Belvedere
Stolichnaya Red
- WHISKY**
Ballantine
Chivas Regal 12 yrs
Glenlivet
Johnny Walker Black
Johnny Walker Red
- SINGLE MALT**
Glenfiddich
- IRISH WHISKY**
John Jameson
- CANADIAN WHISKY**
Canadian Club
- BURBON**
Jack Daniel's
- RED WINES**
Pares Balta Mas Petit (Organic) 2014,
Penedes, Spain
Undurraga Cabernet Sauvignon 2015,
Central Valley, Chili
Babylon's Peak Pinotage, 2015, Swartland,
South Africa
- WHITE WINES**
Pares Balta Blanc de Pacs Organic) 2015,
Penedes, Spain
Undurraga Sauvignon Blanc, 2016, Central
Valley, Chili
Finca Las Moras Pinot Grigio 2017,
Argentina
- ROSE WINES**
Grenard Bertrand Gris Blanc Rose, France
- SPARKLING WINES**
Sparkling -Sacchetto Prosecco, Italy
- COGNAC & BRANDY**
Remy Martin VSOP
Hennessy VS
- LIQUEURS**
Cointreau
Baileys
Cherry
Brandy
Galliano
Blue Curacao
Southern Comfort
Khalua
Triple Sec
Archer's Peach Schnapps
Amaretto
Sambuca

- CEYLON PREMIUM ARRACK**
Ceylon Arrack Pure Coconut
Old Reserve Blended Arrack
- TEQUILLA**
Patron Silver
Jose Cuervo
- BEER**
Heineken
Lion Larger
- APERITIFFS**
Martini Rosso
Zinzano Extra Dry
Martini Bianco
Campari
Pimm's No.1 Cup
Ricard
- OTHER DRINKS**
Grenadine
- SOFT DRINKS & JUICES**
Coke, Diet Coke, Sprite
Tonic, Ginger Ale, Club Soda
Apple, Cranberry, Orange
Juices
- WATER**
Still Water, Perrier

**Please note that wine vintages are subject to availability.*





ÀNI Sri Lanka
Kalukatiya Watta, Dickwella, Maaliyadda 81200, Sri Lanka
aniprivateresorts.com

ÀNI Toll Free: +1 888 302 6651
ÀNI Reservations Direct: +1 (718) 887 8178
reservations@aniprivateresorts.com