

SAVOURY BRUNCH

• **Southern Avo Toast** **2,700 LKR**
Lime-smashed avocado on toasted sourdough with feta, cherry tomatoes, mint, toasted seeds, chili oil and a subtle curry leaf finish, topped with eggs.
Vegan option available with grilled marinated tofu. Gluten-free bread available.

• **House Benedict** **2,900 LKR**
Butter-toasted brioche topped with sautéed bacon and mushrooms, wilted kankun and spinach, soft-poached eggs, finished with turmeric–curry leaf hollandaise and chives.

• **Ceylon Shakshuka** **2,600 LKR**
Baked eggs in a warm spiced tomato & bell pepper curry with coconut cream. Served with toasted garlic sour dough and a small house salad.
Vegan version available with tofu.

• **Cheesy Supiri Omelet** **2,800 LKR**
Three-egg omelet filled with sautéed mushrooms & spinach, mozzarella melt, and served with chickpea-avocado-tomato salad, iceberg greens & toasted sourdough.

• **Hoppers & Sambol Brunch Set** **2,500 LKR**
Crisp egg hopper served with tomato–coriander–mango salsa and your choice of:
• Chicken white curry
• Mushroom coconut curry

BURGERS

• **Golden Crunch Chicken Burger** **3,600 LKR**
Turmeric-chili crumbed chicken thigh with melted cheddar onion relish, Ceylon spiced aioli and house burger sauce on a brioche bun. Served with sweet potato fries.

• **Lankan Black Pepper Smashed Beef Burger** **3,900 LKR**
Juicy smashed beef patties with pepper-roasted cheese melt, fried curry leaves, burnt-garlic creamy kithul BBQ sauce, pickled cucumber & fried egg on brioche. Served with sweet potato fries.

SANDWICHES

• **Giant Veggie Stack Sandwich.** **3,000 LKR**
Sautéed oyster mushrooms & spinach layered with honey-marinated tofu, falafel, pickled carrot & cabbage slaw, fresh coriander and sesame, dressed with creamy vegan mayo

HEALTHY BOWLS

• **Detox Kola Kenda Bowl (Local Greens)** **2,700 LKR**
Ancient-grain kola kenda porridge with moringa, gotukola & mugunuwenna, turmeric boiled sweet potato, avocado, soft poached egg or crispy tofu, topped with papadam & cashew and pumpkin seeds seeds.

• **Tamarind Spiced Fried Chicken Bowl** **2,900 LKR**
Red rice coconut risotto with green herb sambol, charred pineapple, spicy pumpkin, finished with kithul lime dressing and spicy chili paste

• **Creamy Hummus Bowl.** **2,900 LKR**
Creamy hummus with grilled halloumi, avocado, pickled carrot & cabbage slaw, falafel, green olives, cucumber & cherry tomato barley salad. Served with curry-leaf butter toasted Arabic bread.

SWEET BRUNCH

• **The Benison French Toast** **2,900 LKR**
Cinnamon-soaked Sri Lankan bread grilled golden, topped with seasonal fruit, roasted cashew crumble and date cream caramel sauce. Served with ice cream.

• **Ceylon Spiced Pancake** **2,900 LKR**
Gluten-free rice flour & oat pancake with mixed local fruits, finished with a side of kithul-cinnamon drizzle peanut butter & vanilla ice cream.

Smoothie Bowls

• **Island Glow Bowl** **2,700 LKR**
(Frozen mixed fruits, mango, papaya, pineapple, banana, coconut water)
• **Energlow** **2,800 LKR**
(Mango, banana, pomegranate, dragon fruit, active charcoal, curd, treacle, mint leaves)

Smoothies & Lassies

• **Tropical Whiri** **1,900 LKR**
(Blueberries, frozen ripe banana, sweetener, dragon fruit)
• **Smooth Flow** **2,200 LKR**
(Frozen banana, almond milk, Greek yogurt, cinnamon powder, peanut butter, fresh milk)
• **Very Berry** **2,400 LKR**
(Avocado, almond milk, strawberry, frozen banana, Medjool dates, peanut butter, collagen powder)
• **Health Guru** **1,800 LKR**
(Carrot, orange juice, avocado, fresh milk, cinnamon powder, honey)
• **Melon Buzz** **1,400 LKR**
(Frozen watermelon, coconut water, lime juice, honey)

Refreshers

• **Aqua Glow** **1,100 LKR**
(Lime wedges, lemon juice, mint leaves, cucumber peels, fresh ginger)
• **Sippin’ Fresh** **1,400LKR**
(Green apple, spinach leaves, cucumber, lemon juice, avocado)
• **Twist Splash** **1,600 LKR**
(Pineapple, fresh ginger, lemon juice, honey, mint leaves)

Coffee

• **Espresso** **700 LKR**
• **Long Black** **700 LKR**
• **Cortado** **700 LKR**
• **Flat White** **900 LKR**
• **Cappuccino** **900 LKR**
• **Latte** **900 LKR**
• **V60 (Filter Coffee)** **1,300 LKR**

Add-Ons

• **Oat Milk** **+500 LKR**
• **Coconut Milk** **+150 LKR**
• **Caramel Syrup** **+250 LKR**
• **Hazelnut Syrup** **+250 LKR**
• **Iced** **+50 LKR**

THE Benison DINNER

STARTERS

- Coastal Tuna Carpaccio

2,500 LKR

Hand-cut tuna dressed in orange–lime vinaigrette, avocado & ripe mango, micro herbs, pickled green chili, red onion and crisp papadam.
- Prawn & Tomato Water Salad

2,900 LKR

Chilled clarified tomato broth with poached prawns, coconut labneh, pickled onion & radish, greens garden herbs.
- Beetroot & Feta Plate

2,800 LKR

Roasted beetroot, brined feta, cucumber & dill, sweet pineapple, iceberg and barley in a light herb dressing.
- Devilled Chicken Skewers

2,600 LKR

Charcoal-grilled chicken with bell pepper and onion, finished with a smoky chili–tamarind devilled glaze and fresh mango.
- Benison Garden Salad

2,400 LKR

Water melon ice burg rocket leaves fried carrot feta and chicken or tofu tossed with secret sauce
- Sweet potato fries

1,800 LKR

Sweet potato fries tossed with sri lankan spices served with chilli mango mayo

MAINS

- Stir-Fried Beef Noodles

3,800 LKR

Wok-flamed beef with greens, garlic–soy chili glaze and spring onions. And fried egg
- Grilled Tuna Steak

4,100 LKR

Seared tuna served medium-rare, with pumpkin & potato mash, sautéed garlic pepper green beans warm lemon–herb butter.
- Seafood Vodka Rigatoni

3,900 LKR

Rigatoni folded into a slow-reduced tomato–vodka cream with prawns, calamari & tuna, finished with basil and parmesan.

- Sweet Kalupol Pork Curry

3,900 LKR

Black-spice roasted pork, ghee-scented parota, sour sambol and crisp papadam.
- Cajun butter prawns

3,900 LKR

Cajun butter prawns with mustard potato curry crumbles and garlic savory kangkung
- Coconut Milk Mushroom Stroganoff Kottu

3,700 LKR

Wild mushrooms and red pepper in coconut-pepper cream, kottu with mango salsa, falafel wade and karapincha chili oil, Served with creamy kiri hodi
- Kithul-Glazed Crispy Chicken

3,700LKR

crumbed fried chicken thigh tossed in a glossy kithul–soy chili glaze, served with Mustard–Coconut Sweet Potato & charred pineapple salad, fresh herbs and lime.
- Golden Crunch Chicken Burger

3,600 LKR

Buttermilk-brined, turmeric chili crumbed chicken thigh with melted cheddar, onion relish Ceylon spiced aioli and house burger sauce on a brioche bun. Served with sweet potato fries.
- Lankan Pepper Smashed Beef Burger.

3,900 LKR

Juicy smashed beef patty with pepper-roasted cheese melt, fried curry leaves, burnt-garlic kithul BBQ sauce, pickled cucumber & fried egg on brioche. Served with sweet potato fries.
- ## DESSERTS
- Chocolate Brownie

2,200 LKR

Warm, soft-centered chocolate brownie with pistachio cream, vanilla ice cream and toasted coconut biscuit crumble.

• Rum-Infused Wandu & Lemon Ice Cream

2,400 LKR

Coconut wandu steeped in aged white rum and Sri Lankan cinnamon, served with lemon-bright vanilla ice cream.toffee sauce

• Kiri Polpani

2,200 LKR

Buffalo curd with pure kithul treacle and warm cinnamon caramelized coconut.
- ## Rice & Curry (12 PM to 9.00 PM)
- Sri Lankan Rice and curry Plate

1,800 LKR

Ghee-tempered rice scented with Sri Lankan spices, served with pumpkin kalupol or creamy sweet potato curry, spicy tempered dhal, mustard green beans, coconut sambol with dried tuna, tuna & potato cutlet, fried noodle & peanut bite, and crunchy papadam.

Add-Ons

• Southern cashew curry

1,800 LKR

• Creamy chicken coconut curry

1,300 LKR

• Tuna & tomato curry

1,400 LKR

• Slow-cooked mutton & potato curry

2,000 LKR

• Jaffna prawn & mango curry

1,700 LKR

• Cuttlefish & chick pea curry

1,600 LKR
- ## Mocktails
- Frozen Lime Iced Tea

1,200 LKR

(Lemon juice, cinnamon syrup, sugar syrup, black tea)

• Pine & Basil Refresher

1,400 LKR

(Brown sugar, pineapple chunks, basil leaves, pineapple juice, kithul treacle, sparkling water)

• Tropical Thunder

1,300 LKR

(Hibiscus tea, mint leaves, passion fruit, lime juice, Sprite)

• Ceylon Sunset.

1,600 LKR

(Fresh passion fruit juice, coconut water, lime juice, ginger juice, kithul treacle, chili flakes)

• Coconut Lime Refresher

1,300 LKR

(Mint leaves, honey, coconut water, coconut milk, lime juice, soda)

• Coco Cloud

2,300 LKR

(Whipping cream, vanilla syrup, double espresso, coconut water, cinnamon syrup, vanilla ice cream)
- *A 10% service charge will be added to the final bill*
- Wifi PW - Benison123