

APPETIZERS

- Green Avocado and Tiger Prawns with wasabi mayo Rs. 630.00
- Asian spiced baked Crab Rs. 960.00
- Hot butter cuttlefish Rs. 780.00
- Southern Silver Ray baby 'Hendela' (හන්දල්ලේ) Rs. 690.00

SALAD

- Chef's special mixed salad with 'Kochchi' (කොච්චි) sauce Rs. 640.00

SOUPS

- Bouillabaisse (mixed Seafood soup) Rs. 640.00
- Authentic Sri Lankan Mutton soup (මීස් කටු සුප්) Rs. 990.00
- Lentil soup with roasted garlic flakes Rs. 540.00



LAGOON MUD CRAB

From the North:

 <p>JAFFNA Crab Curry</p>	<p>Chillie Crab Singapore Style</p>	<p>BLACK PEPPER Crab</p>	<p>Hot Garlic Crab</p>
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Medium: 500g to 700g (Jaffna Crab Curry / Chillie Crab Singapore Style) (Rs. 600 per 100g)
 Medium: 500g to 700g (Black Pepper Crab / Hot Garlic Crab) (Rs. 700 per 100g)
 Large: 700g to 900g (Jaffna Crab Curry / Chillie Crab Singapore Style / Black Pepper)(Rs. 850 per 100g)
 Large: 700g to 900g (Hot Garlic Crab)(Rs. 900 per 100g)
 Extra Large: 900g upwards (Rs. 1100 per 100g)

PRAWNS



From the West:

 <p>NEGOMBO Clay Pot Prawn Curry</p>	<p>Garlic Butter Prawns Cantonese Style</p>	<p>Salt & Pepper Prawns</p>	<p>Prawns in BLACK PEPPER sauce</p>
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Rs. 2,300.00 Rs. 2,300.00 Rs. 2,300.00 Rs. 2,450.00

FISH

From the South:

 <p>Ever popular TANGALLE Seer Fish Head Curry (තෝර මාලු මළ කර)</p> <p>Whole Seer fish head cooked in coconut gravy, BLACK PEPPER and authentic Sri Lankan spices</p> <p>• Subject to availability</p>	<p>Grilled BLACK PEPPER Yellow Fin Tuna Steak</p>	<p>Steamed Garoupa</p> <p>The traditional Chinese way</p> <p>Cooking time: 45 minutes</p>
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Rs. 2,750.00 (per kg) Rs. 1,460.00 Rs. 2,200.00

MEAT

From the East:

 <p>BATTICALOA Traditional Mutton Curry</p>	<p>Wok Fried Diced Chicken With Cashewnuts</p>	<p>BLACK PEPPER Chicken Curry Sri Lankan Style</p>
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Rs. 1,320.00 Rs. 960.00 Rs. 920.00

CARBS

- Steamed Thai Jasmine rice Rs. 320.00
- Vegetable noodles Rs. 690.00
- Garlic rice Rs. 360.00
- Prawn fried rice Rs. 780.00
- Wood fire oven roast bread (දුර පෝරණු පාන්) Rs. 320.00

SAMBOLS

- Grandma's Coconut sambol (පොල් සම්බෝල) Rs. 290.00

VEGE SIDES

- Stir fried mixed vegetables Rs. 560.00
- Kankun garlic Rs. 380.00
- Wok fried fresh mushrooms Rs. 780.00

DESSERTS

- Woodapple mousse with wild berry compote Rs. 420.00
- Dark nutty chocolate brownie with vanilla ice cream Rs. 480.00
- Watalappan and Kolikuttu banana Rs. 580.00
- Vanilla ice cream with sweet tamarind puree Rs. 280.00
- Fresh Buffalo curd with kitul treacle (කිරි පැණි) Rs. 340.00
- Seasonal fruit platter Rs. 340.00



Welcome to the **BLACK PEPPER** where Sri Lankan black pepper is combined with Sri Lankan crab, seafood and meat in unique and authentic recipes drawn from the four corners of the Island and given a subtle twist to highlight our star spice - black pepper.

The ingredients in our signature main dishes are sourced from the relevant local area, highlighting their culinary heritage.

Our pepper is grown in our partner plantations and our lagoon mud crab are dispatched only minutes before cooking to ensure freshness and uncompromised quality.

Our menu is augmented with world renowned classics as well as innovations of Team **BLACK PEPPER**, to offer you an exciting choice of starters, soups, mains, sides and desserts.

So come, indulge in some of the old favourites designed to kindle nostalgic memories or our Chefs' own creations perfected to intrigue the explorer in you - all guaranteed to tantalize your taste buds.

Bon Appétit!



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