































Verala

VEGAN MENU

STARTERS

Garden vegetable maki roll (3 pieces)	   	2500
Vietnamese rice paper roll with peanut sauce	    	2300
Chilled rice noodle salad with miso baked carrots and lime dressing	  	2500
Young mango and papaya salad with green onions, sesame dressing	   	2200

MAIN COURSE

Vegetarian's curry of the day with red rice and Sri Lankan traditional condiments	   	2800
Mixed selection of Asian vegetables hot plate (tofu, cauliflower, broccoli & mushroom)	  	3100
Thai vegetable green curry with steamed jasmine rice, homemade pickles	   	3100
Fried noodle with spinach, capsicum, chili, ginger, coriander, and seaweed	  	2800

DESSERTS

Orange and polenta cake with raspberry compote	  	2500
Almond coconut cake with fresh passion fruit caulis	    	2500
Mixed fresh fruit trifle	   	2500
Moist chocolate cake with almond cream	  	2500
Fresh fruit platter	   	2500



Fat Free



Gluten Free



Vegan



Dairy Free



Contains Nuts

Please inform us of your dietary preferences or allergies. Recommended to order 4 hours in advance.
Prices are in Sri Lankan rupees (LKR) and are exclusive of 10% service charge and applicable government taxes.