

COLD STARTERS

SEAFOOD PLATTER COMBO

Chilled crab, lobster, prawns, oyster, mussels, shoe lobster served on crushed ice with Bloody Mary shot, lemon shallot vinaigrette, herb mayonnaise and garlic butter (for two, four or six persons)

5,135 LKR per persons

OYSTER PLATTER

Fresh oyster placed on crushed ice with lemon and Tabasco

Options

Grilled with parmesan cheese

Soy and spring onion

Bloody Mary and tomato salsa

Creamy spinach gratin

LKR 3,350 for six or LKR 6,100 for a dozen

SUSHI PLATTER

Lagoon seafood sushi combo served with soy sauce, pickled ginger and Wasabi paste

LKR 1,900 for six or LKR 3,700 for a dozen

SALADS

Lagoon signature prawn cocktail 1,500 LKR

Smoked salmon 2,550 LKR

Seafood Caesar salad 1,300 LKR

Thai seafood salad 1,500 LKR

Catalonian Xató salad 1,200 LKR

Thai papaya salad 1,100 LKR

Beetroot carpaccio 1,100 LKR

SOUPS

Seafood chowder 1,500 LKR

Crab bisque 1,500 LKR

Leek and potato cream soup 1,100 LKR

Seafood bouillabaisse soup 1,100 LKR

Sweet corn and crab meat soup 1,100 LKR

HOT STARTERS

Prawn spring rolls LKR 1,400

Deep fried crab claws LKR 1,500

Crispy spiced sprats LKR 1,100

Scallops (gratin or sautéed) LKR 5,200

Crab stuffed mushroom LKR 1,100

Half lobster thermidor LKR 5,500

Corn fritters LKR 1,100

Sesame fried prawns LKR 1,500

Salmon croquettes LKR 2,400

Fish roe kochchi crunches LKR 1,100

Grilled shrimp rolls on brioche buns LKR 1,100

LAGOON MAIN COURSE

LAGOON SEAFOOD COUNTER

Choose from the fresh catch of the day.

All menu items are subject to change according to seasonality and availability.

Choose from the following cooking methods

Grilled - Deep fried - Steamed - Panfried - Wok fried -

Curry and international cooking styles

SRI LANKAN

White curry

Spicy thick coconut gravy

Tempered with spices

Mojo coconut gravy

Jaffna fenugreek curry

INDIAN

Kerala curry

Tikka masala

Methi masala

Tandoori butter

Kozhambu curry

BEST WITH

White fish, prawn, crab

Tuna, cuttlefish, lobster, prawns

Small fish, prawns, cuttlefish

White fish, tuna, prawns

Crab, prawns, white fish, seer

BEST WITH

White fish, prawns, crab

Prawns, garoupa, cuttlefish

Seer, white fish, mussels

Modha, prawns, lobster

Lobster, crab, white fish, prawns



All prices are subject to 10% service charge & government taxes

CHINESE

Black pepper sauce

Sweet and sour sauce

Chilli garlic sauce

Szechuan sauce

Gong Bao sauce

THAI

Thai red curry

Lime and chilli

Soya chilli sauce

Tamarind

Thai curry Paste

Choo Chee sauce

Chilli pineapple sauce

CONTINENTAL

Garlic butter

Italian salsa verde

Lemon butter sauce

Hollandaise sauce

Champagne cream sauce

Lemongrass beurre blanc

Normandy sauce

Home-made Xo sauce

SIDE ORDERS

Fried rice 1,200 LKR

Fried noodles 1,100 LKR

Seafood pad thai 2,300 LKR

Creamy pasta 1,400 LKR

Mashed potato 950 LKR

Kangkung (water spinach / morning glory) 1,200 LKR

Wok fried vegetable 900 LKR

Seafood pineapple rice 1,500 LKR

Onion fritters 900 LKR

Garlic beans 900 LKR

Pak choi with black fungus 1,100 LKR

Thai crispy omelette 1,100 LKR

Mapo tofu 800 LKR

Roast paan (roasted bread) 600 LKR

LAGOON CONCEPT

Should you prefer to have your seafood cooked in a particular style, please speak to your server or chef and the Lagoon kitchen team will prepare it for you.

•Vegetarian options are available. Please ask your Lagoon server for details

•Meat options are available. Chicken, lamb or beef

BEST WITH

Crab, cuttlefish, prawns

Prawns, white fish

Scallops, cuttlefish, prawns

Prawns, white fish, cuttlefish

White fish, prawns

BEST WITH

Prawns, white fish

White fish (steamed)

Cuttlefish, crab, white fish

Cuttlefish, prawns, lobster

Crab, prawns, lobster, white fish

Mussels, crab, prawns, scallops

Cuttlefish, prawns, whole fish (deep fried)

BEST WITH

Fish, prawns, lobster, crab

Tuna, prawns, white fish

White fish, tuna

Lobster, white fish

Salmon, tuna, whole fish

Modha, seer, salmon

Lobster, prawns, white fish

Prawns, lobster, scallops