



REGAL RIVERA
VILLA

SET MENU SELECTION

1st Course (*Selection Cold or Hot Starter*)

COLD STARTERS (1st Course)

Vegetarian Selections

1. Char-Grilled Vegetable Tower with Spicy Pesto Drizzle
2. Assorted Spicy Fruit Salsa on Crisp Vegetable Wonton with Sweet Chili Glaze
3. Beetroot and Ricotta Cheese Topped with Melon and Fresh Mint
4. Bruschetta with Tomato Concassé, Buffalo Mozzarella & Basil Pesto
5. Caramelized Mushroom and Onion Rolls with White Cabbage and Mango Coulis
6. Cheese-Stuffed Tomato with Saffron Cream and Garden Greens
7. Herb-Grilled Vegetables with Mango, Avocado & Buffalo Mozzarella, Spicy Pesto Sauce
8. Ciabatta Toast with Pesto and Spiced Egg Mousse
9. Arabic Fattoush Salad with Fried Pita and Lemon-Olive Oil Dressing
10. Baked Eggplant Rolls with Masala-Spiced Egg, Served on Fresh Greens
11. Jack fruit Cutlet serve with Negombo Curry Mayo

Seafood Selections

12. Lettuce Bouquet with Chili-Orange Marinated Prawns, Vinaigrette Dressing
13. Smoked Seer with Rocket Leaves, Walnuts, Olive Oil & Pumpkin Seeds
14. Snake Gourd Rings Filled with Sri Lankan Spiced Prawn Mousse, Pickled Beetroot
15. Iceberg Lettuce with Mango & Classic Prawn Cocktail
16. Sesame-Crusted Prawn Toast with Sweet Chili Sauce
17. Golden Seafood Croquettes with Spicy Tomato Dip
18. Crab Salad with Mixed Greens and Honey Dressing
19. Classic Prawn Caesar Salad on Iceberg Lettuce with Garlic Croutons & Parmesan
20. Oven-Baked Crab Cake with Tomato Salsa and Tartar Sauce

Chicken Selections

- 21. Mango Tower with Balsamic-Grilled Chicken and Reduction
- 22. Chicken Roulade with Garden Greens and Honey Mustard Vinaigrette
- 23. Peking-Style Roasted Chicken with Red Coral Lettuce and Citrus Dressing
- 24. Honey-Spiced Chicken with Boiled Egg and Toasted Bread
- 25. Pineapple-Compote Chicken Roulade with Mixed Lettuce and Herb Vinaigrette
- 26. Papaya Salad oven Grilled Chicken with Balsamic Reduction
- 27. Sesame-Crusted Crispy Chicken with Papaya and Passion Fruit Dressing
- 28. Honey-Glazed Chicken Tenders with Tomato Chutney and Crunchy Vegetables
- 29. Tandoori Chicken Roulade with Tomato Salsa and Mint Yogurt Sauce
- 30. Honey-Glazed Chicken Salad with Fresh Herbs
- 31. Fried Chicken Salad with Spiced Tomato Salsa
- 32. Hawaiian Chicken Salad with Sweet Chili Dressing
- 33. Sesame Chicken with Mixed Salad and Sweet Chili Glaze
- 34. Tandoori Chicken Breast with Pineapple-Tomato Salad and Mint Sauce

HOT APPETIZERS (1st Course)

Vegetarian

- 35. Mille-Feuille of Assorted Mushrooms with Herb Cream Sauce
- 36. Spinach and Ricotta Ravioli in Creamy Tomato Basil Sauce

Seafood

- 37. Herb-Grilled Mullet Wrapped Around Roasted Potato with Creamy Mushroom Sauce
- 38. Sri Lankan 'Polos' Cake with Grilled Curry Prawns in Coconut Curry

Chicken

- 39. Spicy Tandoori Chicken Lollipop with Rainbow Vegetables and Hot Mint Sauce

Mutton

- 40. Mutton T-Bone Steak with Crispy Potato Straws and Mint Jus

SOUPS (2nd Course)

Vegetarian & Mixed

1. Cream of Cauliflower
2. Cream of Asparagus
3. Cream of Tomato with Croutons
4. Cream of Pumpkin with Roasted Cashews
5. Cream of Spinach
6. Cream of Vegetable
7. Leek and Potato Soup
8. Mushroom Cappuccino
9. Minestrone with Parmesan
10. Spicy Coriander Soup with Roasted Vegetables
11. Sri Lankan Style “Mudakathan” Soup with Rice

Seafood

12. Seafood Chowder
13. Prawn Bisque
14. Sweet Corn and Crab Meat Soup

Chicken

15. Chicken Consommé with Cheese Toast
16. Mexican Chicken Soup with Nachos
17. Cream of Chicken Soup

Mutton

18. Moroccan Mutton Soup
19. Classic Mutton Broth

Beef

20. Beef Consommé
21. Beef Goulash
22. Beef Broth

MAIN COURSES (3rd Course)

Vegetarian

1. Cabbage-Wrapped Vegetable Ragu with Mashed Potatoes and Tomato Concassé
2. Grilled Pannier with Sautéed Mushrooms and Basil Tomato Sauce
3. Mexican Rice in Fried Potato Shell, Feta-Stuffed Pepper, Tomato Concassé
4. Penne Arrabbiata with Fresh Parmesan
5. Penne al Pomodoro with Parmesan
6. Spaghetti with Herb Pesto and Parmesan

Seafood

7. Baked Chili Crab with Caesar Salad and Garlic Bread
8. Jumbo Prawns with Prawn Thermidor, Cauliflower Cutlet & Buttered Veg
9. Grilled Barramundi with Mushrooms, Spinach, Buffalo Mozzarella & Saffron Sauce
10. Grilled seafood platter with seer fish, baked crab, jumbo grilled prawns, and grilled stuffed squid, served with garlic rice, assorted vegetables, and caper butter sauce.
11. Seafood Nasi Goreng with Prawn Kebab, Crackers & Fried Egg
12. Honey-Glazed Grilled Prawns with Fries & Garden Salad
13. Tandoori Seafood Kebab with Garlic Rice & Spicy Curd Sauce
14. Panko Fried Fish with Tartar Sauce, Potato Wedges & Salad
15. Seafood Thermidor with Garlic Rice and Herb Bread
16. Grilled Seer Fish with Creamy Potatoes, Vegetables, and Caper Butter
17. Seafood Pasta Pomodoro with Garlic Bread
18. Grilled Fish with Mashed Potato, Buttered Veg & Lemon Butter Sauce
19. Grilled Thalapat with Pepper-Garlic Sauce and Egg Rice
20. Poached Seer Fish with Mash Potato, Buttered Veg & Lemon Butter Sauce
21. Seafood Pasta in Tomato Sauce with Parmesan

Chicken

- 22. Spaghetti Aglio e Olio with Fried Chicken, Tomato Concassé & Vegetables
- 23. Grilled Chicken Breast Stuffed with Feta & Spinach, Served with Pumpkin Mash & Pomegranate Sauce
- 24. Cheese & Ham Stuffed Chicken with Mash, Vegetables, and Mushroom Sauce
- 25. Panko-Fried Chicken Breast with Spaghetti Aglio e Olio and Mozzarella
- 26. Mongolian Chicken Rice with Pineapple Kebab
- 27. Herb-Grilled Chicken Breast with Creamy Potatoes and Mushroom Sauce
- 28. Chicken Coq au Vin over Creamy Mash & Buttered Veg
- 29. Sri Lankan Chicken Nasi Goreng with Satay & Peanut Sauce
- 30. Grilled Chicken Tikka with Biryani and Spiced Curd Sauce
- 31. Crumbed Chicken Strips with Tartar, Potato Wedges, and Salad
- 32. Teriyaki Chicken Breast with Garlic Rice & Char Grilled Vegetables
- 33. Cheese-Stuffed Chicken Breast with Mash & Mushroom Cream
- 34. Chicken Kebab with Tomato Rice and Mixed Veg
- 35. Spinach-Cheese Chicken Breast with Mushroom Sauce and Mashed Potato
- 36. Tea-Marinated Roast Chicken with Honey-Tea Glaze, Mash, and Buttered Vegetables

Pork

- 37. Grilled Pork Chop with Mashed Potatoes, Vegetables & Spiced Pineapple Sauce
- 38. Classic Spaghetti Carbonara with Parmesan
- 39. Pork Chop with Garlic-Pineapple Jus and Seasonal Vegetables
- 40. Oyster Pork with Bok Choy, Mashed Potato, and Buttered Veg
- 41. Pork Piccata with Italian Tomato Sauce, Mashed Potato & Greens

Beef

- 42. Grilled Beef Medallion with Creamy Potato, Vegetables & Mushroom Sauce
- 43. Beef Stroganoff with Steamed Rice and Buttered Vegetables
- 44. Spaghetti Aglio e Olio with Fried Beef Mince, Tomato Concassé & Cheese
- 45. Grilled Vegetables and Beef Kebab with Garlic Rice & Tahini Sauce



REGAL RIVERA

VILLA

Mutton

46. Rosemary-Marinated Grilled Mutton T-Bone with Mash, Vegetables, and Mint Jus

DESSERTS (4th Course)

1. Baked Cheesecake with Blueberry Sauce
2. Caramel Éclair au chocolate 7^{inch}
3. Caramelized Agar-Agar with Seasonal Fruits
4. Chocolate Magic Ball
5. Tres Leches Cake
6. Mango Curd Mousse with Berry Compote
7. Spicy Chinese Cake with Caramel Ice Cream
8. Devil's Fruit Cake with Chocolate Soil and Fruits
9. Tiramisu
10. Baked Yogurt with Mango Purée
11. Red Velvet Cake with Cream Cheese Frosting
12. Banana Fritters with Vanilla Ice Cream
13. Pineapple Fritters with Caramel Ice Cream
14. Chocolate Crème Brûlée
15. Butterscotch Mousse with Caramel Cashews
16. Mango Panna Cotta
17. Sago Pudding with Fresh Mango
18. Sticky Date Pudding with Warm Caramel Sauce