



ROMAN BEACH a la carte

Please note that the prices are not including VAT or Service Charge

Certain items on the menu need to be ordered 24 hours ahead and select items from the menu are available for Room Service, Please speak to the staff regarding this.

Please note the prices for the menu items are set in United States Dollars

If you have any dietary restrictions or preferences different to what is on the menu, Please inform the staff.





Appetizers

USD

Caesar's Roman Salad

Crisp Iceberg lettuce, browned croutons, a traditionally boiled egg and a generous portion of crispy bacon slathered with Parmesan shavings with a choice of Grilled Shrimp or Grilled Chicken

8

Shrimp on the Barbie

Shrimps locally sourced from the nearby fishing villages, that are tantalizingly fresh and grilled to perfection.

8

Man-I-Gala have it Salad

Grilled Chicken, Cheese, Quail Egg, Garden Greens & sliced Tomatoes Served with French dressing, created by our Award-winning chefs

8

The Thriving Grilled Chicken Salad

Your body is your temple, A Herb Infused Grilled Chicken Breast, sliced Tomatoes, Avocado and Garden Greens

8

Island Vibez Prawn Cocktail

Ripe Fresh Avocado and Indian Ocean Fresh Prawns, expertly prepared and layered with a Balsamic Glaze

8

Inkredibly Battered Squid

Golden Fried Spicy Indian Ocean Fresh Squids covered in Batter Dressed with a Sweet Chili Sauce & Coleslaw Slaw

6

Come Fry with Me Spring Rolls

Crispy Fried Spring Rolls Stuffed with Stir Fried Vegetables Served with Chili Soy Dressing

7





Appetizers

USD

Baguette Botanica

Garden Fresh Vegetables with Provencal herbs cooked in Tomato Concassé

3

Mushroom Delight

Button Mushroom Crumbed and Deep Fried in Fat Served with Fresh Tartar Sauce

4

Soups

Tommys Yummy Goong

A Melange of sweet and sour spicy soup with the additional of the Goong (Thai for Prawns)

4

That's some Plum Soup !

Oven roasted Plum Tomatoes , thickened with a Basil reduction , served with a crunch Toast Baguette (Please note, the plum fruit is not served in the soup)

4

Asparagusology by Soup

Asparagus & Onion cooked in chicken broth , combined with milk , sour cream and a bit of zest with some lemon juice.

4

Chicken Soup for Your Soul

A Hearty Combination Of Chicken (Brunoise Cut), Onions, Carrots, Celery, Garlic, Parsley, Thyme & Peppercorns

3





Soups

USD

Heavenly Pumpkin Velouté Soup

3

Roasted Butter nut puree garnished with fried cashewnuts

Bed of Chicken, Bath of Mushroom and Beyond Soup

3

Delicious Creamy Mushroom generously peppered with Tea infused Roasted Chicken Flake

light meals

Crumby Prawns

10

Japanese bread coated Tiger Prawns & Chili peppered Potato Wedges served with Tartar Sauce

Do we have Beef Thai Salad?


9

Grilled Sliced Beef Marinated in Fish Sauce, Garlic and Chili Served with Carrots Cucumber, Tomato, Green Pepper and Fresh Coriander

Chicken Tikka Royale Wrap

5

Homemade tortilla bread grilled chicken prepared in the traditional Tikka style, Tomato, Onion, Lettuce served with French fries





Light Meals

USD

Who's in Romans Club Sandwich?

3 Layers of Toasted Bread Filled With a smorgasbord of Grilled Chicken, Pork, Bacon, Fried Egg, Lettuce, Tomato served with French Fries or Potato Wedges

8

Romans Beef Conqueror Burger (Or Chicken)

Mince Lean Beef Patty, topped with caramelized onion relish, slices of American Cheese, BBQ Sauce served with French Fries or Potato Wedges

6

Squid Loaded

Sri Lankan Spicy Marinated Grilled locally sourced Squid, served with Ratatouille Cucumber and Carrot Salad

9

Chicken BLTs

Freshly Baked Baguette, stuffed with Marinated Chicken Fillet, Crispy Bacon, Crisp Ice Berg Lettuce, Mayonnaise and Tomatoes.

8

Satisfying Chicken Satay

Indonesian and Malaysian inspired dish, of Peanut, Chili Marinated Chicken fillet, served on grilled skewers on a bed of buttered rice.

4

Spicy Potato Wedges / Spicy French fries

Spice is not mandatory!

3





Authentic Sri Lankan Cuisine

USD

The Devils Seafood

Sri Lankan Prepared and Devilled Stir-Fried Seafood's (Prawns, Calamari, Fish) With Bell Peppers Mixed with Green Salad, Spicy Sauce Accompanied with Steamed Basmati Rice

12

You're the Chef Now! - Prawn Curry

Prawns prepared either in a Curry, Grilled or Battered, Sautéed in Onion, Tomato, Curry Leaves, Coconut Cream Accompanied with Steamed Rice and an assortment Vegetable Curries, Pickle, Chutney & Papadam

9

The Great White Seer Fish Curry

Cubes Of White Mustard Seer Fish (Mackerel) Tempered in Onion, Tomato Roasted Spices and Coconut Cream Accompanied with Steamed Rice and an assortment of Vegetable Curries, Pickle, Chutney and Papadam

10

Romans House of Crabs

Murunga Leaves Flavored Whole Crab Seasoned with Spices and Cooked In Coconut Milk Accompanied With Steamed Rice and an assortment of Chefs Choice Of Vegetable Curries And Condiments

7

Too Hot & Spicy Chicken Curry

Not for the faint hearted ! Boneless Chicken Marinated with Chili & Curry Powder, cooked In Coconut Milk and Roasted Spices Accompanied with Steamed Rice and an assortment, Vegetable Curries and Condiments

10





Authentic Sri Lankan
Cuisine

USD

Vegans Rejoice Hotchpotch

6

All the available Vegetable curries of the day including but not limited to Dhal (Lentils) Curry, Brinjal Moju (Eggplant) Accompanied with Steamed Rice and an assortment of Condiments

Kottu Rotti

5

An Oily Fried Piece of Thin Dough Wok Fried Spicy Chicken, Shrimps, Eggs, Carrot, Leeks and Shredded Godamba Rotti Served with Chicken Curry and Accompaniments





USD

Mains

Julius Caesars Crabastacus

Parmesan Gratinated Blue Swimmer Crab Meat, fried Roesti Potato, Grilled vegetables & Eggplant

10

Et Tu Chicken ?

Delicious Chicken Pie made from scratch with carrots, peas and celery in a crisp buttery crust accompanied with French Fries

8

Cleopatras Tandoori

Marination is the key here, oozing in tandoori flavor is the chicken served with a traditional Raita, Ghee Rice and Cucumber Carrot Salad

9

Holy Mackerel !

A fish that goes under many different names. the Seer fish in Sri Lanka is a must have, this dish is served steamed, prepared in spices including ginger , lemon grass , coconut milk , gotokula sambol (centella asiatica)

10

Return of the Mack

Our second dish featuring the versatile Seer fish , this time pan fried to perfection , served with Mushroom Rice, Buttered Vegetables and White Wine Sauce

10





Mains

USD

Romans Mark Anthony's Grilled Pork Chop

9

Rosemary and Mustard Infused Pork Chops with Sauté Vegetables mashed Potato served with Pineapple Salsa

Dockside Fish Steak

9

Yellow Fin Tuna Steak Topped with Avocado Coulis and Wasabi Mayonnaise Served on Buttered Vegetables

Captain Haddocks Fish & Chips

8

Batter Fried Catch of the Day Fish, served with Potato Wedges /French Fries Accompanied with Tartar Sauce

Baconified Grilled Chicken

8

Orange & Honey Marinated Grilled Chicken Breast with Green Beans, Mashed Potato

Carbonara Sensation

8

Spaghetti Lathered in A Rich Carbonara Sauce Made with Eggs, Hard Cheese, Cured Pork and Black Pepper

Lawrence of Arrabiata

8

Penne Pasta Served with A Spicy Sauce Made from Garlic, Tomatoes, And Dried Red Chili Peppers Cooked in Olive Oil





Seafood Spectacular

USD

Tiger Kings Prawns

Tiger Prawns Served with Garlic & Parsley Butter
Accompanied with Steamed Rice and Garden-Fresh
Salad

12

Emperor Augustus Seafood Platter

Heavily laden with Grilled Lobster, Prawns, Mullet,
Calamari. Truly a platter for an emperor (or two nobles)
served with French Fries/ Potato Wedges and Garden
Greens

45

Lobsters Paradise

Roman Beach's truly scrumptious Lobster Thermidor,
prepared with some culinary secrets of our award-
winning chefs. Served with Yellow Rice and Coriander
Chili Sauce.

25

Cauldrons Concoction Seafood Curry

A Mixture of a Variety of Fresh Seafood Locally Sourced
from Nearby Fishing Villages, Accompanied with Steamed
Rice, Tempered Beans, Onion & Tomato Salad, Mango
Chutney & Papadam

12

Roman Beachs Catch Today

Fish so fresh that the tail is still in the sea ! Prepared
Grilled or Steamed, served with Garlic Rice , Lemon Butter
or Sweet Chilli Sauce

15





Decadent Delights

USD

Coconutty Crepes

Succulent Caramelized Grated Coconut Rolled in Sweet Pancakes Served with Your Choice of Ice Cream

3

Resplendent Chocolate Mousse

A Specialty of Roman Beach, Delightfully Rich Chocolate Mousse Served with Chocolate Sauce (Optional) and Red Maraschino Cherries

3

Creamy Caramel

Crème Caramel, Flan, Caramel Pudding, Caramel Custard. Whatever You Want to Call It, It's A Captivating Dessert and A Sure Winner for Those Wanting the Simpler Things in Life.

3

Curd & Treacle

Locally sourced Buffalo Curd served with gooey Palm Treacle, a grassroots favorite

3

Watalappam

A dessert with deep ethnic routes in Sri Lanka, made from coconut milk, eggs and raw Palm sugar flavored with Cardamoms and served with Palm Treacle

3





Decadent Delights

USD

Glutens Delight

An age old classic reinvented by our chefs, of Bread & butter pudding , infused with dates for a hearty and filling dessert.

3

The Cocoa Club

Sizzling gooey cocoa brownie, served with a scoop of vanilla, to experience the dichotomy of flavors these two bring to the table !

3

Lets Go Bananas!

Ripe Bananas , slathered with batter and fried to a golden brown deliciousness served with a scoop of vanilla. Be careful once one tries this dish , they will be coming back for more !

3

Hawaiian Madness

Our most divisive dessert, a true love it or hate it of succulently grilled pineapple , prepared and presented in a eye catching manner by our chefs, served with a scoop of vanilla.

3





Beverages

USD

Pot of Single Estate Ceylon Tea or Freshly Brewed Coffee

Specially manufactured to consume with milk & a bit of Sugar

2

Fresh Mint Tea

Refreshing combination of fresh mint and Sri Lankan green tea.

2

Ice Tea

Deliciously Sweetened Chilled Ceylon Tea Served with Your Choice Mint Leaves, Ginger Or Cinnamon

2

Virgin Mojito

Fresh Mint, Fresh Lime Juice, Sprite, And Plenty of Ice

2

King Coconut Miracle Water

Lauded worldwide for its properties for electrolytes (and curing hangover tout suite!) try out the local "Thambili" sometimes handpicked in front of you directly by our staff.

1

Tropical Fresh Fruit Juice

Choose from a selection of juices available at the Hotel, freshly prepared, 100 % no preservatives or additives. We Recommend the Narang Juice if available.

2

Hot Chocolate / Fresh Milk

2


Coca Cola/Fanta/Sprite/Soda/Ginger Beer

2

Bottle of Water (1 Liter)

1





Thank you for visiting
Roman Beach

BON APPETIT





Breakfast Menu

Why not have a fruitful start to your day.....

Fruit Juice of the Day (from a selection of fresh fruits available)

Or

Fresh Fruit Plate

Or

Fruit Smoothie (Mixed Fruits)

Accompanied with

Assorted bread baskets with Jam, Butter, Marmalade & freshly prepared Butter Croissants

Served with egg-ceptional style

Eggs Benedict served with Hollandaise Sauce

Or

Deliciously Simple Fried Eggs (Prepared Sunny Side Up, Over Easy, Over medium or Over Well)

Or

Omelet prepared Sri Lankan (Spicy) or Western (Prepared Cheesy, Veggie or have it your way - speak to our staff)

Or

Chili Fried Eggs





Accompanied with your choice from

Crispy Bacon, homemade Hash Browns, Mushrooms, Grilled Tomatoes, Baked Beans, Sausage (Breakfast or Pork or Chicken Bockwurst)

And for your Just Desserts

Crisp Waffle served with sliced Banana & served with Maple Syrup

Or

French Style Pancakes (Open style crepe) served with Kithul Treacle (Sri Lanka's answer to Maple Syrup)

Or

Fruit Muesli prepared by our chefs with Buffalo milk Curd

Now wasn't that brew-tiful

Freshly brewed pot of Tea or Coffee





Sri Lankan Breakfast Feast

Please place the order the night before

Kiribath (Milk Rice in the form of a rice pudding) , **Katta sambol** (red chili, onion & maldive fish combination) , **Fish or Chicken Curry**

Or

Hoppers - delicious flatbread made with fermented rice batter & coconut milk , **served with eggs in the middle , or plain.**
Accompanied with **Fish or Chicken Curry , Lentils Curry & Seeni Sambol (caramelized onion chutney)**

Or

String Hoppers - consisting of rice flour pressed into noodle form and then steamed
served with **Fish or Chicken Curry , Potato Curry, yellow coconut sambol**

Or

Pol Roti (Coconut Roti) made with freshly grated coconut and white flour
served with **Fish or Chicken Curry , Tempered Spicy Onion Sambol**

