



BREAKFAST

7:00AM - 10:30AM

IN-HOUSE GUESTS

We hope you had a restful night's sleep and are ready to enjoy all Weligama has to offer. While you wait for your made-to-order breakfast, we invite you to relax and enjoy a freshly prepared juice and a selection from our bread basket, perfectly paired with your choice of speciality tea or coffee. Take your time browsing our breakfast menu - choose any main option and up to four delicious sides to create your ideal morning meal.

BREAKFAST YOUR WAY

Eggs your way 1500

Omelette, fried, scrambled, poached, served with toast and salted French butter

Breakfast Wrap 1800

Homemade soft flour tortilla filled with eggs, pork bacon, crispy hash browns, baby spinach, and your choice of tomato or BBQ sauce

Homemade Granola Bowl 2000

Crunchy oat granola, layered with natural yoghurt, seasonal fruits and a drizzle of local honey

Signature Stacks 1800

Choose fluffy pancakes, delicate crêpes, golden waffles or Sri Lankan sweet pancakes, served with your choice of:

- Fresh fruit & honey
- Chocolate & banana
- Butter & maple syrup

Smoothie Bowl 1800

Blended seasonal fruits topped with granola, coconut, seeds and fresh, seasonal fruit

Avocado toast 2000

Fresh, creamy avocado on toasted, homemade bread

Add a little something extra

Cheese +150 LKR
Avocado +150 LKR
Hash Browns +250 LKR
Baked Beans +200 LKR
Chicken Sausages +250 LKR
Pork Sausages +400 LKR
Pork Bacon +250 LKR
Beef Bacon +250 LKR
Fried Egg +150 LKR

**Gluten-free bread available on request*

SPECIALITY COFFEES

Our barista-style coffees are crafted to perfection using our **La Cimbali** coffee machine and premium **LAVAZZA** beans, with fresh milk delivered daily by our local milkman for the richest, smoothest flavour in every cup. All coffees are crafted with a single shot of rich espresso.

Please ask our team for dairy alternatives.

Espresso 800/1200

Single/Double

Macchiato 800

Espresso topped with a dash of steamed milk for a touch of creaminess

Americano 800

Espresso blended with hot water for a smooth, lighter coffee

Cappuccino 1000

Equal parts espresso, steamed milk, and foam for a perfectly balanced cup

Latte 1000

Espresso with plenty of steamed milk and a thin layer of foam for a silky texture

Flat White 1000

Similar to a latte but with a stronger coffee flavour and velvety microfoam

Iced Americano 800

Chilled espresso poured over ice and water for a crisp, refreshing coffee

Frappuccino 1000

A blended iced coffee made with espresso, milk, and ice, whipped into a creamy, frosty drink

Selection of tea 600

Choose from our carefully selected black, green, mint, ginger, or refreshing iced Ceylon teas

Hot Chocolate 1200

Rich, velvety chocolate blended with steamed milk, served warm for a comforting and indulgent treat

SWEET TREATS

Our talented in-house pastry chef, **Suneth**, bakes fresh pastries every day. From croissants to sweet treats, everything is made with care. Take a look at our display cabinet and treat yourself to something delicious.

All prices include government taxes and a 10% service charge. Please inform our team of any dietary needs.
All water used in Stay Ceylon for food preparation, table water, and ice is filtered and safe to drink.



ALL DAY MENU

10:30AM - 11:00PM

LIGHT BITES

King Chilli prawns 2800

Wok-fried lagoon prawns tossed with garlic, red chilli and aromatic Asian spices, served with a seasonal side salad

Meatballs in Marinara Sauce 2800

Slow braised beef and pork meatballs in a rich tomato marinara sauce. Served with toasted bread for dipping. GF bread available on request

Crispy Fried Calamari 2400

Golden fried and locally sourced, served with creamy garlic aioli and fresh lime wedges

Classic Bruschetta 1800

Toasted homemade bread topped with sun-ripened, local tomatoes, basil, mozzarella and extra virgin olive oil (V)

Chicken Wings 2000

Juicy wings marinated in Sri Lankan spices, grilled and tossed in a smoky chilli glaze

French Fries 1400

LOADED FRIES 2800

- **Italian** - smothered in bolognese sauce, melted mozzarella with a touch of basil
- **Sri-Lankan** - spicy chicken curry, onion and melted cheese with a drizzle of chilli mayo
- **Vegetarian** - Sri Lankan-style vegetable curry, with spices, onions, garlic and cheese

PIZZAS

Margarita 3500

The classic - tomato base, mozzarella and fresh basil (V)

Vegetarian 3500

Seasonal vegetables, mozzarella, tomato base and herbs (V)

Seafood 4500

Tomato base, seared seafood with garlic, green chilli, mozzarella and coriander

BBQ Chicken 3800

Sri-Lankan style BBQ chicken, caramelised onions on a BBQ or tomato base

Sri-Lankan Special 4000

Seared fish of the day, onion and spicy coconut sambal on a tomato base

BURGERS & WRAPS

All burgers, wraps and sandwiches are served with French fries or sweet potato wedges and a seasonal side salad

BBQ Pork Sliders 4000

Slow cooked pork shoulder in a house BBQ sauce, served in mini brioche buns with slaw

Grilled Halloumi Baguette 2600

Chargrilled halloumi with fresh mango, rocket and chilli yoghurt in a toasted baguette (V)

Classic Club Sandwich 2900

Triple stacked toasted bread with chicken, pork bacon, lettuce, tomato, and mayonnaise

Ciabatta Sandwich

Toasted homemade ciabatta filled with your choice of grilled chicken or tender beef, fresh salad greens and creamy aioli

- **Chicken** 2700
- **Beef** 2900

Spiced Chicken Wrap 2800

Grilled chicken breast, avocado, lettuce and tomato wrapped in a homemade flour tortilla with chilli mayo

Jackfruit Wrap 2200

**Seasonal* Slow-cooked jackfruit in island spices served with crunchy slaw & coconut sambal, wrapped in a tortilla (V)

West Beach Beef Burger 3000

Juicy beef patty topped with cheddar, lettuce, tomato, caramelised onions, & house burger sauce in a toasted bun

West Beach Chicken Burger 2800

Crumbed chicken breast topped with cheddar, lettuce, tomato, caramelised onions, and house burger sauce in a toasted bun

Soup of the Day Market

Ask your server for today's soup special - light, flavourful, and created to highlight the freshest local produce.

Salad of the Day Market

Ask your server for today's salad special - light, flavourful, and created to highlight the freshest local produce.

**Gluten-free bread available on request*

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PASTA FAVOURITES

Penne Arrabbiata 2600

A spicy tomato and chilli sauce with garlic, olive oil and parsley (V)

Seafood Linguine 3600

Fresh lagoon prawns, calamari and seared fish of the day, tossed in a white wine, garlic, chilli, tomato and cream sauce

Fettuccini Alfredo 3100

Chicken breast in a velvety parmesan cream sauce, fettuccini and fresh basil (V on request)

Spaghetti Bolognese 3200

Rich, slow-cooked beef ragu with tomatoes, garlic and herbs, served over al dente spaghetti

Pasta Primavera 2800

Your choice of penne or spaghetti with a mix of fresh, seasonal vegetables, in a light cream sauce, finished with Parmesan and fresh herbs (V)

STAY CEYLON CURRIES

All curries are served with steamed rice, tempered potato, dahl, aubergine (brinjal), curried seasonal vegetables, poppadoms, and mango chutney.

Chicken 2200

Tender chicken simmered in coconut milk with roasted curry spices

Vegetable 1800

A wholesome vegetarian curry using seasonal Sri Lankan produce with turmeric, coconut, and chilli (V) (GF)

Seafood 2800

A seasonal mix of ocean-fresh seafood, cooked in a tangy coconut curry with tamarind and spices

SOUTHERN PROVENCE RICE

Fragrant rice stir-fried with vegetables, spices, and your choice of protein, bursting with the bold, aromatic flavours of Sri Lanka

Tofu 1400

Chicken 2000

Seafood 2800

Mixed 2900

SRI-LANKAN STIR FRIES

A spicy and tangy Sri Lankan-style stir-fry tossed with onions, peppers, chilli, and a flavourful blend of local spices

Devilled Chicken 2400

Devilled Beef 2800

Devilled Cuttlefish 2400

Devilled Pork 2900

Devilled Catch of the Day 2300

Vegetarian Noodles 1400

MAIN EVENT

Pork Belly 4800

Succulent pork belly braised in soy, ginger, garlic and Sri Lankan spices. Finished with a tamarind glaze and served with mashed pumpkin, steamed beetroot, carrot and charred local greens

Seared Tuna Steak 3500

Fresh tuna seared to perfection, served with creamy mashed potatoes, seasonal local vegetables, and a flavourful Sri Lankan-style curry sauce on the side

Beef Tenderloin

200g of prime beef tenderloin, cooked to your liking, served with creamy mashed potatoes, seasonal local vegetables, and a creamy English mustard sauce

- Local beef 3500

- Australian beef 15000

Grilled Fish & Chips 2800

Seasonal, local fish perfectly seared on the grill, served with crunchy chips and fresh lime wedges

Grilled Chicken Fillet 2800

Grilled chicken fillet served with creamy mashed potatoes, seasonal local vegetables, and a red wine jus

Seafood Platter 14000

Serves two! Chef's speciality - two types of local prawns, seared tuna, fish of the day, crab and fried calamari served with rice, chips and garlic butter

Fish of the Day 3800

Oven roasted fish of the day served with grilled local vegetables, rice or chips and a lemon butter sauce

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DESSERT

10:30AM - 11:00PM

SOMETHING SWEET

Chocolate Brownie 1900

A rich, fudgy chocolate brownie served warm, paired with a scoop of creamy ice cream for the perfect indulgent treat

Vanilla Cheesecake 1900

Classic baked cheesecake topped with your choice of blueberry or strawberry coulis

Ice-cream Selection 500 per scoop

A variety of creamy, indulgent ice creams. Choose from chocolate, vanilla or strawberry

Seasonal Fruit Platter 1800

A selection of fresh, juicy fruits sourced locally, showcasing the best flavours of the season

Home Made Pastries

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DRINKS

SIGNATURE COCKTAILS 2400 LKR

Southern Breeze

Coconut arrack/watermelon/ginger beer/jaggery/lime

Tamarind & Turmeric Collins

Vodka or gin/tamarind-turmeric syrup/calamansi juice/soda

Mango & Pepper Daiquiri

White rum/mango puree/black pepper-honey syrup/lime

Ceylon Spritz

Lemongrass gin/kaffir lime syrup/sparkling coconut water/citrus bitters

Golden Coast Punch

Arrack/passionfruit/pineapple/cinnamon syrup/lime/nutmeg

Ginger & Coriander Cooler

Gin/ginger/coriander/soda

Just ask Podi

Ask our incredible mixologist **Podi** to surprise you - you won't be disappointed!

TIMELESS CLASSICS 2200 LKR

Mojito

Rum/mint/lime/soda - classic, strawberry or passionfruit

Cosmopolitan

Vodka/triple sec/cranberry/lime

Pina Colada

Rum/pineapple/coconut cream

Spicy Margarita

Tequila/triple sec/chilli/lime/salted rim

Daiquiri

Rum/lime/soda - classic, strawberry or mango

Espresso Martini

Homemade coffee liqueur/vodka/espresso

FRESH JUICES 1000

Orange / Apple / Pineapple / Watermelon / Mango

Seasonal fruit mix 1200

SMOOTHIES & SHAKES 1200

Seasonal flavours - ask our staff for today's special!

LOCAL SPIRITS

Gin / Vodka / Rum / Tequila / Whiskey / Arrack

Single with mixer 1500

Double with mixer 2500

Shot only 1000

SOFT DRINKS

500

Coke / Coke Zero / Sprite / Fanta / Ginger Beer

BOTTLED WATER

Kinley Still Water 500ml 250

Olu Still Water 625ml 650

Olu Sparkling Water 625ml 800

BEERS & CIDER

Lion Beer 500ml 1200

Somersby Blackberry Beer 1200

Somersby Apple Cider 1200

Lion Ice 1200

WINES

White / Rose / Red

Glass 1500

Bottle 7000

Sparkling

Glass 2000

Bottle 10000

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White / Rose / Red

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Bottle 7000

Sparkling

Glass 2000

Bottle 10000