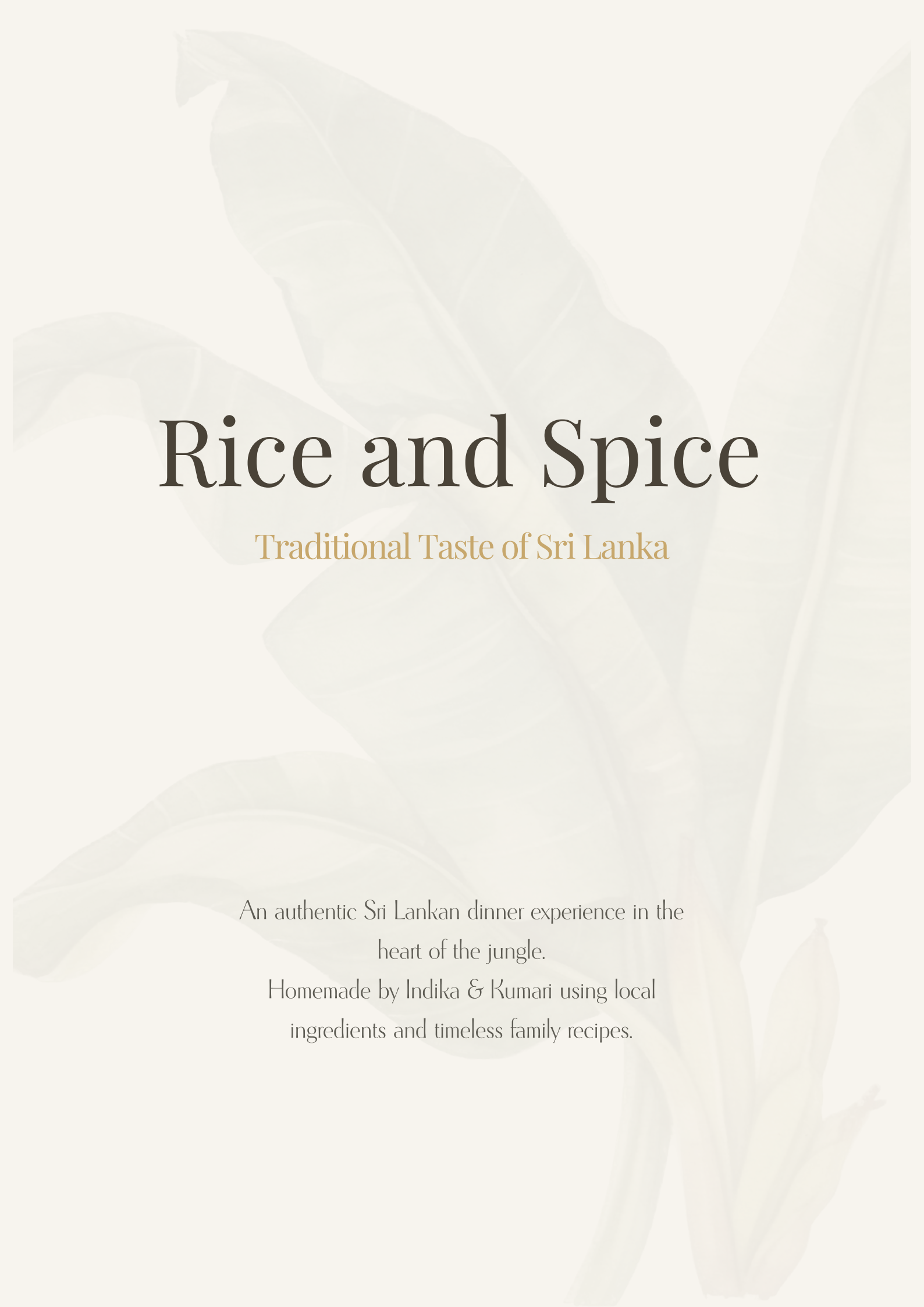


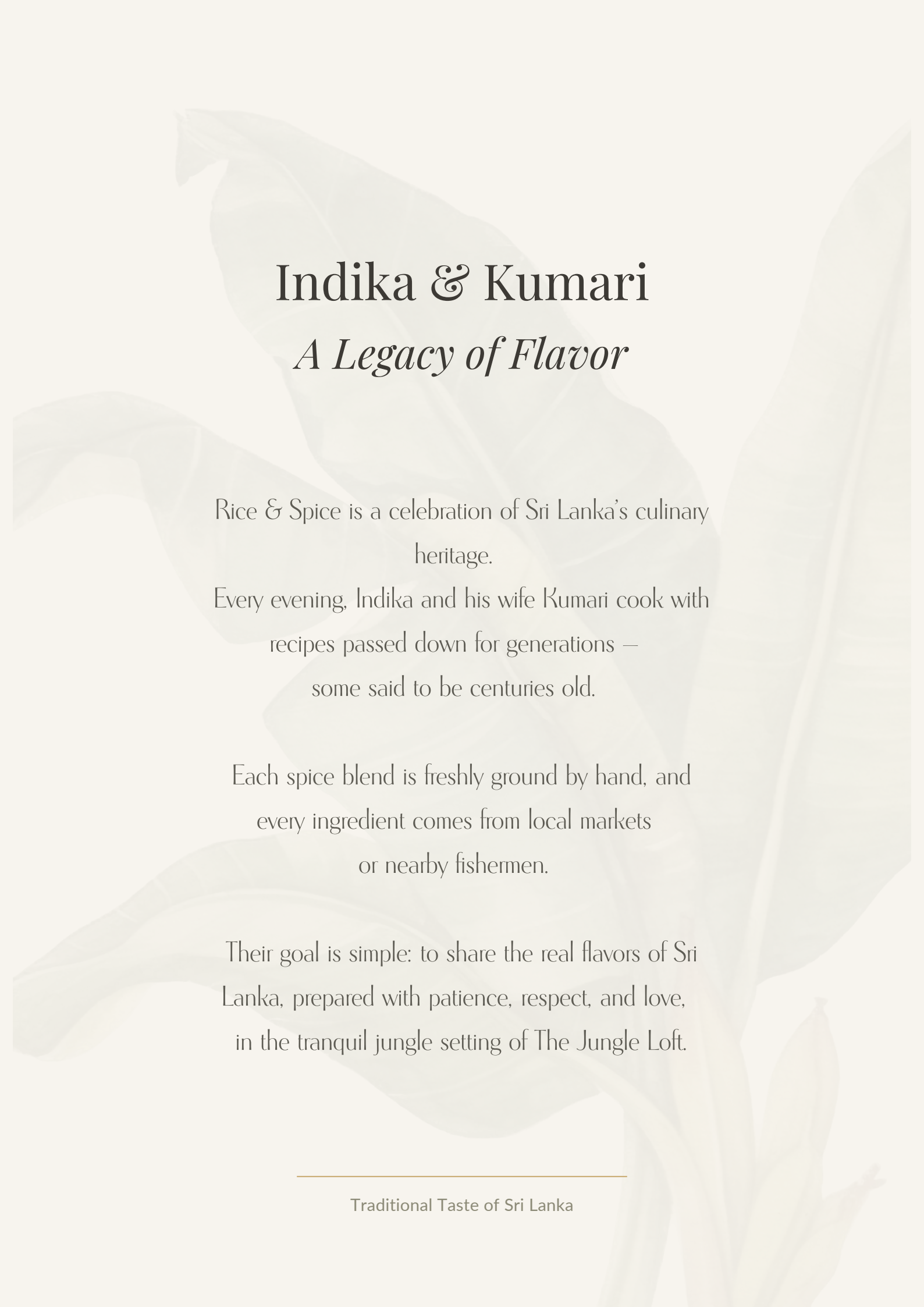


Rice and Spice

Traditional Taste of Sri Lanka

An authentic Sri Lankan dinner experience in the
heart of the jungle.

Homemade by Indika & Kumari using local
ingredients and timeless family recipes.



Indika & Kumari

A Legacy of Flavor

Rice & Spice is a celebration of Sri Lanka's culinary heritage.

Every evening, Indika and his wife Kumari cook with recipes passed down for generations — some said to be centuries old.

Each spice blend is freshly ground by hand, and every ingredient comes from local markets or nearby fishermen.

Their goal is simple: to share the real flavors of Sri Lanka, prepared with patience, respect, and love, in the tranquil jungle setting of The Jungle Loft.

Traditional Sri Lankan Rice & Curry

A vibrant, fragrant feast featuring an assortment of freshly prepared curries served with organic red rice.

Guests may choose between Fish, Chicken, Prawns, or a full Vegetarian version.

Enjoy a medley of flavors and textures — from creamy coconut milk-based curries and fiery dry-fried curries to fresh leafy greens (mallum) with scraped coconut and a tangy relish (sambol).

Every curry is made from scratch using locally sourced ingredients and freshly ground spices. All dishes are served together for sharing — a true taste of Sri Lanka.

USD 15 per person

Signature Dish • Rice & Spice Experience

Main Dishes

Red Rice Hoppers with Tuna Yellow Curry

A traditional Sri Lankan meal featuring crispy red-rice hoppers, paired with a creamy tuna yellow curry and a freshly grated coconut sambol.

Coconut Rotti with Black Chicken Curry

Soft coconut flatbread served with smoky black chicken curry, red-lentil dhal and caramelized onion relish (seeni sambol).

String Hoppers with Baby Jackfruit Curry

A harmony of flavors — steamed string hoppers with slow-simmered baby-jackfruit curry, boiled egg curry (optional) and tempered coconut sambol.

Pittu with Mutton Curry & Coconut Gravy

A delicate steamed pittu served with aromatic mutton curry, creamy coconut gravy, mango chutney and mint sambol.

Lagoon Crab Curry with Local Bread

Fresh lagoon crab slowly cooked in a rich coconut gravy, served with warm local bread and zesty coconut sambol.

Desserts

Curd & Treacle

Buffalo curd served with warm kithul palm syrup — the most traditional Sri Lankan dessert, creamy, rich, and sweetly tangy.

Banana Fritters

Crispy deep-fried fruit fritters drizzled with palm sugar syrup. A warm, tropical finish to your meal.

Coconut Ice Cream

.Homemade coconut ice cream infused with fresh vanilla and a delicate hint of cardamom.

Snacks

Egg Rotti

A popular Sri Lankan street-food favorite — soft, paper-thin flatbread filled with spiced egg and onion, then pan-fried to golden perfection.

Fish Rotti

Crispy handmade rotti stuffed with seasoned tuna and local spices, served warm with caramelized onion sambol.

Prawn Rotti

Filled with fragrant prawn curry and coconut, this rotti offers the perfect balance between spice and softness.

Vegetable Rotti

A mild, vegan rotti filled with potatoes, carrots and leeks — wrapped in thin dough and lightly roasted.

Prawn Wada

Fresh lagoon crab slowly cooked in a rich coconut gravy, served with warm local bread and zesty coconut sambol.

Beverage Selection

Homemade Specials

Ginger Beer	freshly grated ginger, naturally spiced
Lemonade	local lemons blended with pure cane sugar
Lime Soda	infused with fresh lime juice

Wines

Red Wine	full-bodied and smooth
White Wine	crisp and elegant
Rosé Wine	light, floral, and refreshing

Beers

Lion Lager	Sri Lanka's local favorite — smooth, mild, and refreshing
Carlsberg	A light international classic
Corona	Crisp and clean, served with a slice of lime

Spirits & Liqueurs

Sambuca	smooth and aromatic, best served chilled or with coffee
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Soft Drinks

Coke
Sprite
Fanta

Handcrafted with local ingredients