



A L W A N
MODERNIST CUISINE

[uhl-waan]

noun, Arabic

1. a spectrum of colors; rainbow
2. a variety of flavors or bites

Alwan's mission is about elevating the elements of cuisine through colorful modern interpretations of classics. Using each plate as a blank canvas, our chefs craft culinary experiences that creatively engage all five senses. At Alwan, we believe food is an art.



STARTERS

Wild rosemary and garden thyme infused beef carpaccio / walnut olive pesto / herbed parmesan shavings. *(gluten free / nuts)*

LKR 1900

Sprouted green gram / chili butter chicken. *(gluten free)*

LKR 900

Roasted baby beetroot / feta cheese / chia seeds / passion fruit dressing. *(nuts)*

LKR 900

Snake gourd / carrot / greens. *(gluten free)*

LKR 700

Asian banana blossom / shredded coconut / tamarind dressing.

LKR 700

Indian pennyworth / bulgur wheat / tree tomatoes / grapefruit salsa. *(gluten free)*

LKR 1000



SOUPS

Sri Lankan mutton / cashew / curry leaf tortellini *(spicy)*

LKR 1000

Creamed broccoli / toasted almond

LKR 900

Red pepper / drumstick / roasted jack seeds *(spicy)*

LKR 950



*All prices are subjected to taxes and service charges



MAINS

Japanese ginger chicken / vegetable soba / caramelized
pineapple sauce (*nut free / spicy*)

LKR 1500

Procini mushroom / gnocchi / grilled asparagus / parmesan /
tomato basil coulis (*veg / nut free / gluten free*)

LKR 1400

Baby spinach / lemon risotto / asparagus / perigord truffle oil (*veg/ nut free*)

LKR 1600

Brussel sprouts / lamb ravioli / marinara

LKR 1700

Sri Lankan vegetable curries / local mallum / organic brown rice.
(*spicy / veg / nut free / gluten free*)

LKR 1600



Grilled herbed polenta / roasted pepper puree / mushroom duxelle /
pinenuts / broccoli rabe / white beans

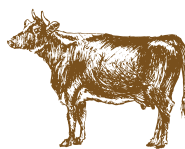
LKR 1300

Roasted cumin chickpea patty / kurakkan wrap / hummus / amberella chutney

LKR 1100

Choice of spaghetti or penne / paired with choice of aglio e olio,
bolognese and basil, carbonara, arabiata, or alfredo

LKR 1900



THE GRILL

Cape Grim beef: hand-selected cuts / grass-fed / Australian

Rib eye steak 240g LKR 4000

Beef tenderloin 240g LKR 5000

Lamb chop 240g LKR 4000

*Long-fed black Angus and Wagyu / cross-bred / premium marbled beef

Beef tenderloin 240g LKR 10,000

*Surcharge applicable

*All prices are subject to taxes and service charges



SAUCES

Homemade BBQ, mushroom, herbs jus,
crushed pepper, bernaïse

With green garden vegetables, mashed baby potatoes, roasted vegetables.

Mustard platter: chili / honey / Tasmanian rainforest / Moroccan /
green peppercorn

(Mustard platter will be charged separately.)



DESSERTS

Vanilla bean crème brûlée / almond honey biscotti / mint and orange
strawberry salad / artisanal vanilla ice cream

LKR 800

Fresh mango / sticky rice / mango mousse / coconut ice cream

LKR 800

Lemongrass panna cotta / lychee crumble

LKR 800

Cinnamon churros / caramel and chocolate dips

LKR 860

Buffalo curd cheese cake / citrus anglaise / berry parfait /
macaroon crumble

LKR 850

Soufflé / vanilla bean ice cream / almond crumble

LKR 750

Chia pudding / green tea / coco

LKR 800

Sago cream / coconut jam / kithul / raisins

LKR 600

Artisanal ice cream & sorbet selection (choice of three):

vanilla / rose / coffee almond / salted caramel /
jasmine green tea / mixed fruit

LKR 800



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