

amudham
menu



The Thinnai
Rest Relax Reunite
An All-Suite Boutique Hotel

Appetizers

Chili Paneer (V)

Stir fried cottage cheese with onion and bell pepper in a spicy sauce

Rs. 450.00

Mixed Vegetable Pakora (V)

Batter fried crispy light fritters made of seasonal garden vegetables

Rs. 385.00

Vegetable Cutlet (V)

Chopped vegetables pressed together into a flat shape covered with Bread crumbs and deep fried

Rs. 350.00

Prawns marinated with curry leaf dressing

Chili and turmeric powder and fried with coconut crumbs

Rs. 800.00

Fried Calamari with tamarind sauce

Batter fried calamari rings fried to golden perfection

Rs. 800.00

Chicken 65

Crispy deep-fried chicken with special South Indian yoghurt-based sauce

Rs. 550.00

Open from 12 noon to 11 pm and the last order will be taken at 10 pm

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Salads

Vegetable masala salad (V)

Fresh mixed salad with cucumber and tomato served with homemade masala vinaigrette

Rs. 350.00

Minted Cucumber with sour cream (V)

Sliced cucumber mixed with mint, roasted cumin seed and sour cream

Rs. 300.00

Fattoush and moutabel salad (V)

A crunchy, light salad gently spiced with sumac, tossed with pieces of pita bread and served with a spicy eggplant dip

Rs. 600.00

Chicken Tikka

Chicken marinated in saffron flavoured yoghurt, Indian herbs, and chargrilled

Rs. 650.00

Prawn salad

Grilled prawns infused with dill and lime, served on a bed of crispy greens and topped with garlic dressing

Rs. 1,100.00

Calamari and Gherkin salad

Marinated calamari with cubes of gherkin and tangy lemon Sauce

Rs. 950.00

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Soups

Cream of Vegetable (V)

Vegetable stock blended with cream.

Rs. 275.00

Mulligatawny (chicken)

Indian national soup made of delicately spiced lentils
garnished with rice and chicken

Rs. 375.00

Aattukaal Rasam

Spicy mutton bone soup delicately
flavoured with local aromatic spices

Rs. 650.00

Soup of the day

Inquire from your waiter

Rs. 350.00

Open from 12 noon to 11 pm and the last order will be taken at 10 pm

Indian

Mains

Tandoori Chicken

A traditional chicken preparation marinated overnight in yoghurt with exotic spices and cooked in the tandoor

Rs. 750.00

Butter Chicken Masala

Chicken marinated with selected herbs and spices and Cooked in the tandoor

Rs. 850.00

Chicken Chettinad

A delicious South Indian dish made with 14 types of spices and fried with shredded coconut

Rs. 650.00

Mutton Rogan Josh

Braised cubes of mutton in a gravy flavoured with garlic, ginger and aromatic spices

Rs. 1,700.00

Mutton Sukka masala

Tasty mutton sukka is a spicy delicious Chettinad dish roasted until dry

Rs. 1,700.00

Kerala fish curry

Spicy curry flavoured fish with grated coconut

Rs. 750.00

Steamed fish with green curry

Marinated white fish with cilantro and mint chutney

Rs. 900.00

Dhal Tadka (V)

Popular dish in North India consisting of simmered tadka dhal in a creamy Curry

Rs. 450.00

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Indian

Mains

Navaratna korma (V)

An assortment of fresh vegetables
in a rich cashew and yoghurt gravy

Rs. 350.00

Aloo gobi masala (V)

Spice and herb flavoured fresh cauliflower chunks
with potatoes

Rs. 500.00

Butter paneer masala (V)

Soft, succulent cottage cheese cubes in a creamy tomato
gravy, served with chapatti

Rs. 625.00

Bendi masala (V)

Fresh Okra flavoured with herbs and spices

Rs. 450.00

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Indian

Biryani

Chicken Biryani

Basmati rice cooked
with chicken, spices and herbs Hyderabad style

Rs. 650.00

Mutton Biryani

Basmati rice cooked
with mutton and south Indian spices

Rs. 1,200.00

Vegetable Biryani (V)

Mixed garden-fresh vegetables cooked
with exotic Indian herbs and basmati rice

Rs. 550.00

Steamed Basmati rice (V)

Rs. 200.00

Green pea and cashew pilaf rice (V)

Rs. 350.00

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Sri Lankan

Sri Lankan rice and curry (V)

Steamed rice served with three varieties of vegetable curries and accompaniments

Rs. 450.00

Pittu set (V)

Served with paal sodhi, dhal curry and coconut sambol

Rs. 400.00

String Hopper set (V)

Served with paal sodhi, dhal curry and coconut sambol

Rs. 350.00

Kottu Rotti (V)

Shredded godamba rotti mixed with vegetables and served with gravy

Rs. 450.00

Pol Rotti set (V)

Flat rotti made out of wheat flour and grated coconut, served with dhal curry and katta sambol

Rs. 350.00

Curries

Prawn	<i>Rs. 950.00</i>
Cuttlefish	<i>Rs. 850.00</i>
Mutton	<i>Rs. 1300.00</i>
Chicken	<i>Rs. 500.00</i>
Pork	<i>Rs. 1200.00</i>
Dhal (V)	<i>Rs. 250.00</i>
Potato (V)	<i>Rs. 250.00</i>
Brinjal (V)	<i>Rs. 250.00</i>
Okra (V)	<i>Rs. 250.00</i>
Tomato (V)	<i>Rs. 250.00</i>

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Thinnai special

Odiyal Kool

(Serves two - one day notice required)

A good old traditional Jaffna bouillabaisse prepared with odiyai (Palmyrah root) flour, catch of the day's seafood, diced long beans, jack seed, cassava cubes and kissed with an array of local spices

Rs. 1,400.00

Jaffna Nandu curry

Soft pieces of crab cooked in a traditional, rich gravy- infused with delicious spices from Sri Lanka

Rs. 1,500.00

Kanavai Pirattal

Succulent stir fried cuttlefish Jaffna style

Rs. 1,200.00

Iraal Varuval

Prawns sautéed with onions, tomatoes and aromatic Spices

Rs. 1,300.00

Sura Varai

Flakes of boiled shark fish tempered with grated coconut and spices

Rs. 750.00

Jaffna Koli curry

Traditional spicy Jaffna chicken curry

Rs. 500.00

Aatirachi paal poriyal

Spicy mutton in flavoured thick coconut gravy

Rs. 1,600.00

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Thinnai special

Poondu Kulambu (V)

A rich gravy from south India prepared with garlic, onions, aromatic herbs and spices

Rs. 400.00

Vella Kaththarikkai Kulambu (V)

A mild gravy prepared with brinjals, saffron, herbs and spices

Rs. 350.00

Kilangu Pirattal (V)

A dry spicy preparation of potatoes with garlic and herbs

Rs. 350.00

Keerai Pittu (V)

Pittu mixed with green leaves.
Served with paal sodhi and coconut sambol

Rs. 350.00

Raal Pittu

Pittu made with spicy shrimps.
Served with paal sodhi and coconut sambol

Rs. 750.00

Meen Pittu

Pittu made with spicy fish.
Served with paal sodhi and coconut sambol

Rs. 550.00

Thinnai Thali (V)

Steamed basmati rice served with five varieties of vegetable curries and accompaniments

Rs. 800.00

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All day Dining

Appetizers & salads

Smoked Chicken

Smoked breast of chicken with orange, olive coulis and crispy iceberg hearts

Rs. 850.00

Calamari with capers and olives

Marinated calamari infused with parsley, lime, topped with capers and olives.

Rs. 750.00

Vegetable spring rolls

Stir fried vegetables wrapped in rice paper and fried to crisp perfection, served with sweet chilli sauce

Rs. 580.00

Green salad

Selected fresh greens served with French dressing

Rs. 550.00

Tomato and Basil salad

Sliced tangy tomato mixed with basil and vinaigrette

Rs. 350.00

Soups

Sweet corn and Egg drop

Golden kernels of sweet corn, mixed with egg, garlic and herbs

Rs. 485.00

Cream of Chicken

Creamy soup with chicken flakes

Rs. 450.00

Tom Yam

Spicy traditional Thai seafood soup with lemon grass

Rs. 580.00

Open from 10 am to 11 pm and last order will be taken at 10 pm

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All day Dining

Mains

Grilled Lamb chop

A herb marinated, char grilled lamb chop from New Zealand, served with a mint jus, mashed potatoes and garlic vegetables

Rs. 4,065.00

Koduva fillet

Pan seared sea bass fillet served on a bed of mashed potatoes and fresh sautéed spinach, accompanied with lemon butter cream

Rs. 1,550.00

Grilled tiger prawns 500g

Fresh tiger prawns, grilled and served with golden roast potatoes, buttered garden vegetables and garlic cream

Rs. 4,350.00

Pan fried Chicken with pepper sauce

Pepper crusted chicken served with herb vegetables

Rs. 1,250.00

Classic Carbonara

Penne Pasta served with a smooth creamy sauce, topped with sautéed bacon, parmesan cheese and parsley.

Rs. 890.00

Shrimp Arrabbiata

Shrimps in golden spaghetti served with spicy Italian sauce

Rs. 1,540.00

Open from 10 am to 11 pm and last order will be taken at 10 pm

All day Dining

Mains

Spaghetti Napolitano (V)

Spaghetti tossed with Italian herb sauce and sprinkled with cheese.

Rs. 850.00

Vegetable Lasagna (V)

Creamy vegetable layered pasta mixed with tomato and cheese.

Rs. 800.00

Chicken shawarma

An authentic Syrian delicacy, cooked in a traditional manner using the Thinnai's own secret marinade, served with crispy French fries and garlic mayonnaise.

Rs. 890.00

Nasi Goreng

A traditional Indonesian fried rice served with chicken and topped with a fried egg.

Rs. 825.00

Fried Noodles with vegetables (V)

Noodles mixed with julienne of vegetables

Rs. 600.00

Add chicken

Rs. 250.00

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All day Dining

Desserts

Maple Panna cotta with cranberry coulis and orange sauce.

This is a lightly gelatinized cream,
accompanied with cranberry coulis and orange sauce.

Rs. 580.00

Crème Brûlée

Smooth custard base topped with a layer of burnt caramel

Rs. 360.00

Passion fruit parfait with chocolate sauce and vanilla ice cream

Cream base dessert mixed with passion fruit pulp and Grand
marnier, served with chocolate sauce and vanilla ice cream

Rs. 580.00

Italian Tiramisu with coffee sauce

A classic Italian dessert made with cocoa and mascarpone
cheese, drizzled with a rich homemade coffee sauce

Rs. 750.00

Chocolate mousse

A silky chocolate dessert that is a mouth-watering
favourite at The Thinnai

Rs. 680.00

Crème caramel

A classic custard pudding,
served with a layer of soft caramel on top

Rs. 465.00

Watalappam

A coconut flavoured custard pudding made from
coconut milk and jaggery

Rs. 400.00

Sago pudding

A syrupy pudding made with sago, milk, sugar and
garnished with cashew nut

Rs. 445.00

Open from 10 am to 11 pm and last order will be taken at 10 pm

All day Dining

Desserts

Gulab jamun

This is a traditional Indian dessert, spongy jamun shaped milky balls, soaked in a rose water scented syrup

Rs. 420.00

Payasam

A south Indian festive dessert consisting of sago, vermicelli, cashew nut, roasted green gram boiled in coconut milk, flavoured with cardamom

Rs. 320.00

Rasawalli pudding - King yam (Seasonal)

Boiled and mashed rasawalli yam mixed with thick coconut milk and sugar

Rs. 385.00

Coupe Alexander

Strawberry ice cream, dark cherry melba sauce and wafers

Rs. 360.00

Frosted choc malt fantasy

Chewy sticky chocolate ice cream with hot fudge, chocolate chips, whipped cream, chocolate dipped cherry and wafers

Rs. 390.00

Rainbow ice cream banana split cosmopolitan

(chocolate, vanilla, strawberry)

Ice cream served with Banana and a chocolate sauce garnish topped with roasted cashew nuts and candied peel

Rs. 340.00

Ice cream

Your choice of vanilla, chocolate or strawberry

Rs. 340.00

Tropical fruit platter

A selection of fresh seasonal fruit

Rs. 410.00

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The Thinnai Organic farm "Harmony with Nature"

With rich red soil nurturing a variety of fruit and lush green vegetables, Thinnai Organic truly epitomizes the phrase 'Harmony with Nature'.

Occupying an area of ten acres, the farm grows all of its produce without the use of any chemical pesticides, herbicides or fertilizers. It is purely organic and uses entirely natural materials and methods for its crops.

Selected dishes at the hotel are prepared using fresh ingredients from Thinnai Organic. Furthermore, guests wanting a genuine farm-to-plate dining or culinary experience can easily visit this farm, which is located just fifteen minutes away from the hotel.

The ecology of our precious planet Earth is rapidly being eroded due to large scale chemical-based farming. This has motivated us to undertake several initiatives to attain selected sustainable development goals (SDG) published by the United Nations.

More details on these initiatives can be seen on our website as well as in literature available at The Thinnai and Thinnai Organic.