



*Way of Tea*

MENU



ALL DAY BRUNCH



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## ALL DAY BRUNCH

b 01

### JAPANESE HOT SPRING EGGS

Savor the richness of slow-poached eggs, delicately prepared in crisp spring water, served alongside thick and tangy cow's yogurt. Adorned with goma dare sauce, roasted peanuts, and sesame, this dish offers a harmonious blend of textures and flavors.

b 02

### SMOKED SALMON & SCRAMBLED TAMAGO

Indulge in creamy scrambled eggs paired with kinoko itame, smoked salmon, ikura, and truffle-dressed corn shoots, all nestled within soft and fluffy milk bread. This dish offers a delightful fusion of savory goodness and luxurious ingredients.

b 03

### CHARRED SCALLION AND MORINGA HUMMUS

Indulge in the richness of creamy chickpeas blended with sesame, complemented by charred scallions and moringa leaves. Served atop country seeds toast and crowned with perfectly poached eggs, this dish is a comforting and flavorful choice.

\*All prices are quoted in Sri Lankan Rupees and are inclusive of Service charges and all Government Taxes.



## ALL DAY BRUNCH

### b 04 AVOCADO TOAST

Experience the freshness of crushed avocado topped with torched sweet corn kernels, coriander chimichurri, peppery rocket leaves, and beetroot-pickled onions. Crowned with fried quail eggs on country toast, this dish is a symphony of flavors and textures.

### b 05 EGG BENNY

Delight in poached eggs delicately set on sushi rice cakes, accompanied by cinnamon-smoked cha shu, and crowned with a drizzle of sake miso hollandaise, tobiko, and chives. This dish offers a unique twist on the classic Eggs Benedict, with Japanese-inspired flavors and ingredients.

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SAVORY DELIGHTS



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## SAVORY DELIGHTS

sd 01  
EARL GREY EPICUREAN CLUB

Savor the indulgence of our signature club sandwich, featuring layers of succulent teriyaki chicken, tea-smoked bacon, a perfectly cooked egg, and a blend of cheeses, served alongside our homemade potato chips.

sd 02  
DOUBLE CHUCK BURGER CHICKEN BEEF OR SEAFOOD

Choose from chicken, beef, or seafood patty, topped with caramelized onions, crispy fried onions, and a luscious medley of creamy mushrooms. Crowned with perfectly torched cheese and served alongside sweet potato fries.

sd 03  
BAKED SALMON MAC AND CHEESE

Delight in the rich and gooey cheeses delicately melted into al dente macaroni, enveloped in a golden, baked crust that adds a satisfying crunch.

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## SAVORY DELIGHTS

sd 04  
FISH AND CHIPS

Enjoy the crispy golden perfection of our Japanese battered fish paired with a generous serving of perfectly seasoned, hand-cut fries, tsuyu sauce, and gari tartar sauce.

sd 05  
TUNA TATAKI SALAD

Savor the seared thinly sliced tuna, delicately seasoned to highlight its natural flavors and nestled atop a bed of crisp mixed greens, vibrant vegetables, and tossed with a zesty citrus dressing.

sd 06  
QUINOA SALAD

Experience the rich quinoa forming the hearty base, complemented by a colorful medley of fresh vegetables, protein-packed edamame, and the delightful crunch of wasabi peas. Dressed in a tantalizing soya ginger dressing.

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## SAVORY DELIGHTS

sd 07

### SALMON AND SQUID INK WAFU PASTA

Indulge in the rich umami flavors of perfectly torched salmon with bold essence of squid ink-infused pasta elevated with Wafu dressing.

sd 08

### MISO CAESAR SALAD WITH CRISPY PANKO

Enjoy the crisp and fresh romaine lettuce tossed in a miso-infused Caesar dressing, topped with crispy panko for an extra crunch.

sd 09

### UMAMI BLOSSOM BURRATA

Savor the burrata seasoned with sesame sauce, chili oil, spring onions, and peanuts, offering a delightful fusion of flavors and textures.

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SWEET TREATS



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## SWEET TREATS

### MACRONS

tr 01  
EARL GREY

Delight in the subtle harmony of sweet meringue and ground almond, paired with the refined essence of Earl Grey infused ganache.

tr 02  
RASPBERRY

Experience the burst of fruity delight with our raspberry ganache-filled macaron, offering a perfect balance of sweetness and tanginess.

tr 03  
MATCHA

Savor the delicate bitterness of green tea infused ganache, nestled within a light and airy macaron.

tr 04  
CHOCOLATE

Dive into indulgence with our classic dark chocolate ganache-filled macaron, offering a rich and velvety experience.

tr 05  
PASSION

Tempt your senses with the creamy white chocolate ganache infused with the exotic essence of passion fruit.

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## SWEET TREATS

### BON BON CHOCOLATE

tr 06  
CARMEL

Experience the velvety smoothness of our buttery caramel ganache, encased in rich chocolate.

tr 07  
PRALINE

Indulge in the decadence of chocolate bon bons filled with almond praline, offering a satisfying crunch and nutty sweetness.



## SWEET TREATS

### PASTRY

tr 08

#### PARIS BREST

Indulge in the classic Paris Brest, featuring choux pastry filled with cream moussline praline and topped with crispy gavotte, offering a delightful contrast of textures.

tr 09

#### ENTREMET ROYAL

Experience the opulence of our entremet royal, featuring layers of biscuit joconde, milk chocolate monte, dark chocolate, and crispy praline, all enveloped in a caramel and banana ganache.

tr 10

#### GATEAU RASPBERRY

Delight in the delicate balance of flavors in our gateau raspberry, featuring biscuit joconde infused with matcha, raspberry cream, and white chocolate monte.

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## SWEET TREATS

### PASTRY

tr 11

#### ECLAIR CARA-DELICE

Enjoy the classic combination of choux pastry filled with caramel mousse and caramel ganache in our eclair cara-delice, offering a decadent treat for every occasion.

tr 12

#### MOUSSE COCO ANANAS

Transport yourself to a tropical paradise with our mousse coco ananas, featuring genoise sponge with pineapple cream, white chocolate ganache monte, and cream chantilly.

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## *Way of Tea*

Embrace the art of drinking tea with Basilur and experience a blend of innovation, originality, and tradition like never before! Since the first tea plant graced Ceylon's soil in 1824, Ceylon tea has transformed the world of tea, leaving an enduring mark on its rich history. Basilur takes pride in joining this glorious way of tea and contributing to its proud legacy.

As a globally celebrated tea brand, we are dedicated to preserving the unmatched quality and enriching the distinctive character of Ceylon Tea. Our teas are masterfully crafted with sophistication, showcasing the finest leaves from prestigious tea gardens.

Explore the inspiring ambiance at Basilur Tea Lounge with the live and exquisite demonstration of the tea hand-rolling process while we bring you a signature and luxurious tea experience with the taste of the finest teas gathered from our very own tea garden "Busch". We promise to make each moment spent here truly sensational and memorable!

