



The following pages contain an introduction to the food and beverage selection at Àni Villas. You may fill these out to provide us with your preferences and/or use these as a guideline for planning discussions with our team or your travel professional. Included is a beverage list, food preference sheet and sample menus.

The following beverages are stocked at Àni Villas and provided to our guests at no additional cost. We are more than happy to substitute and/or compliment our selection with comparable beverages, spirits and wines. More premium Liquors (i.e. Johnny Walker Blue Label) and wines can be supplied, at cost, on request. The selection offered by our local wine supplier can be provided separately.

RUM

- Barcardi
- Mount Gay Eclipse

WHISKY

- Ballantine
- Chivas Regal

GIN

- Tanqueray
- Bombay Sapphire

VODKA

- Grey Goose
- Absolut
- Belvedere

SPECIAL REQUEST

BOURBON

- Jack Daniel's

TEQUILLA

- Patron Silver
- Jose Cuervo

WINES

- Red - Bottega(Cabernet Sauvignon)
- White - Hans Greyl (Sauvignon Blanc), Mcg Black Label (Chardonnay)
- Rosé - Jmf D'Anju
- Proseco

BEER

- Heineken
- Singha

OTHER

- Cointreau

OTHER MIXERS

- Grenadine

SOFT DRINKS & JUICES

- Coke, Diet Coke, Sprite
- Tonic, Ginger Ale, Club Soda
- Apple, Cranberry, Orange Juices

WATER

- Still Water
- Perrier



CHEF CYRIL'S SAMPLE MENUS

Following is a small sampling of Chef Cyril's menus and dishes. A larger selection is available on request. Guests are welcome to plan specific meals for the duration of their stay, or leave Chef Cyril to surprise them within their provided preference guidelines. Breakfasts are à la carte and include eggs any style, pancakes, waffles, fruits, juices, and daily specials.

LOCAL SRI LANKAN CUISINE

Lunch Menu:

- Jaffna Spiced Chicken Curry
- Saffron Rice Carrot & Coconut Sambol
- Chutney, Papadum

DESSERT

- Tropical Fresh Fruits

Dinner Menu:

- Negombo Fish Tikka with Green Chutney
- Traditional Sri Lankan Spicy Kottu

DESSERT

- Watalappan - coconut custard pudding

Lunch Menu:

- Ruhunu Special Vegetable Curry with Spicy Prawns, Gotukola Sambol
- Red Rice, Chutney, Chilli, Coconut Papadum & Lime Pickles

DESSERT

- Homemade Lime Sorbet

Dinner Menu:

- Devilled Prawns
- Tuna Fish Abulthiyal
- Brinjal Pahi, Pappadam & Chutney

DESSERT

- Sri Lankan Coconut Toffee



INTERNATIONAL CUISINE

LUNCH

Vietnamese Banana Flower Salad with Chicken

Pad Thai with Prawns

DESSERT

Tropical Fresh Fruits

DINNER

• Salt & Pepper Crispy Calamari

• Roasted Medallions of Duck Breast, braised Red Cabbage,
Grain Potato with a Cinnamon Jus

DESSERT

Caramelized Apple Tart with Homemade Ice Cream

LUNCH

Lime Risotto, White Wine,
Parsley & Parmesan

Oven Roasted Fillet of Red Mullet, Potatoes, spinach, sauce
vierge

DESSERT

Cinnamonn Crème Brulée

BBQ DINNER

• Tiger Prawns with garlic butter

• Sweet Chili Ribs

• Chicken Kebabs

• Corn on the cob

• Baked Potatoes with Sour Cream

• Thai Pomelo Salad, Grilled Vegetables

DESSERT

Chocolate Mocca Tart