





Appetisers & Galads

Chilled Scallop	served with spring onion purée oil, salmon caviar and lemon	1300
Fried Hot Calamari	served with onion chilli sauce and French fries	1100
Ceylon Black Pepper Crusted Yellow Fin Tuna Tataki	served with beans, olives, cherry tomato and potatoes	750
Marinated Lagoon Prawn Caesar Salad	coconut-crusted lagoon prawns served with romaine lettuce, anchovies, parmesan flakes and traditional dressing	950
Healthy Life Sashimi	a selection of sashimi, prepared using the finest salmon, tuna and white fish with traditional condiments	900
Oysters	served with fresh quail egg yolk, salmon caviar and shallot vinegar	950
Mini Fried Crab Cake	avocado-mixed crab pattie, chilli, pineapple served in a burger with French fries	1100
Soups		
Spicy Red Mullet Soup		600
Cumin Enhanced Seafood Chowder		650
Asian Coconut Soup with Shrimp		650

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Green Mussels Steamed green mussels in seafood stock and citrus salsa	800
Clam and Sausage Stew Wok-tossed clams in seafood white wine broth mixed with pork sausage strips	750
Grilled Salmon Fennel comfit, wilted bok choy, cherry tomato and semi-saffron broth	1500
Amagi Steam Modha Stir-fried tofu with egg noodles	950
Tuna Wrap Tortilla bread, onion, cream cheese, coriander and gherkins with mesclun mix	950
Tempura Prawn Battered and deep fried	1,400
Hot Butter Calamari Lime garlic mayo, carrot purée with basil oil	1,200

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Jagoon Crab Welights

Starters

Crab Spring Rolls freshly made fried crab 900 spring rolls

> **Crab Melt** Asian-style garlic infused 1,200

crab meat, served on bread, toasted under salamander with fresh tomato and cheese

Mains

sautéed garlic and shallots, 1,800 Monster Baked Crab

local arrack, hollandaise and parmesan cheese with

crispy salad

Crab Curry authentic Ceylonese slow 450/100g

braised crab curry

450/100g **Crazy Crab** mildly spicy wok-fried crab

with cashew and chilli in

BBQ sauce

Ginger Crab steamed and wok-tossed 450/100g

Gides

French Fries	450
Steamed Basmati Rice	400
Stir-fried Noodles	400
Stir-fried Seasonal Vegetables	450
Crispy Garden Salad	450
Fried Potato Wedges	450
Creamy Mashed Potato	450



A selection of fine seafood prepared to your liking

Lobster

Lobster dishes are accompanied with mixed green salad

Selection of sauces include citrus/tomato, ginger/soy, curry hollandaise, garlic butter, doria, lemon cream, caper butter

Stock Boil or Sous Vide slow braised whole lobster 900/100g

Tikka Marinated Lobster slightly grilled and baked 950/100g

whole lobster

Lobster Hollandaise Dijon mustard-flavoured 900/100g

lobster thermidor with chilli hollandaise falls, crispy salad and fried potato wedges

Wok-Tossed King Prawn Prawn sautéed with sweet 800/100g

with Scallions and sour sauce, peppers and crispy fresh salad

Minimum 350g per serving

Prawns

Grilled Prawn in Asian herb marinade 750/100g

Prawn Red Curry Thai-style with coconut 750/100g

and spices

Jinga Prawns Indian-spice marinated and 750/100g

grilled



Squid

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t Buttered deep-fried, tossed with

chilli and garlic

Grilled served with spiced tomato 450/100g

sauce, grilled bell peppers

and spring onions

Fish

Pepper Fried tossed with onion, tomato 550/100g

and green chilli

White Curry slow braised Sri Lankan-style 550/100g

curry infused with coconut milk

Steamed whole fish in ginger garlic 550/100g

marinade

Baked whole fish in cumin served 550/100g

with a crispy garden salad and a sauce of your choice

550/100g **Singapore-style** infused with coconut milk

and tamarind, served with Fish Head Curry

steamed rice and pol sambol

Selection of sauces include citrus/tomato, ginger/soy, curry hollandaise, garlic butter, doria, lemon cream, caper butter

Jumbo Platters

Mixed Seafood Platter

Amagi Signature grilled or steamed crab, lobster, fish, cuttlefish and

chilli and garlic butter sauce

Golden Crab Platter stock boiled whole crab with

greens, chilli and soy sauce

6,900

450/100g

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Mango Panacotta with Mixberry Coulis	550
Fruit Pavalova with Whipped Ganache	550
Crème Brûlée	550
Triple Ice Cream Cinnamon/Woodapple/Vanilla	500
Lemon Mint Sorbet	450
Coconut Parfait Cinnamon Crumble	500









