



*Boutique Events*  
Menu



*Boutique  
Events*

Menu



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## *Moya Boutique Events Menu Options*

( Maximum 80 persons )

### **Aria**



#### **Soups**

[Select 02 Items]

#### **Salad Station**

[Select 14 Items]

#### **Main Course - Rice**

[Select 02 Items]

#### **Main Course - Noodles**

[Select 02 Items]

#### **Chicken**

[Select 02 Items]

#### **Lamb**

[Select 02 Items]

#### **Beef**

[Select 02 Items]

#### **Seafood**

[Select 03 Items]

#### **Vegetarian**

[Select 03 Items]

#### **Desserts**

[Select 10 Items]

**Rs.10,000/= Nett**

### **Madhyah**



#### **Soups**

[Select 02 Items]

#### **Salad Station**

[Select 10 Items]

#### **Main Course - Rice**

[Select 02 Items]

#### **Main Course - Noodles**

[Select 01 Item]

#### **Chicken**

[Select 02 Items]

#### **Lamb**

[Select 01 Item]

#### **Beef**

[Select 01 Item]

#### **Seafood**

[Select 02 Items]

#### **Vegetarian**

[Select 03 Items]

#### **Desserts**

[Select 08 Items]

**Rs.8,000/= Nett**

### **Prathama**



#### **Soups**

[Select 01 Item]

#### **Salad Station**

[Select 08 Items]

#### **Main Course - Rice**

[Select 01 Item]

#### **Main Course - Noodles**

[Select 01 Item]

#### **Chicken**

[Select 02 Items]

#### **Beef**

[Select 01 Item]

#### **Seafood**

[Select 02 Items]

#### **Vegetarian**

[Select 02 Items]

#### **Desserts**

[Select 06 Items]

**Rs.6,000/= Nett**

Above prices are in Sri Lankan Rupees, inclusive of service charge and applicable taxes



## *For an Exclusive Event to Remember*

Framed by unobstructed panoramic views of Negombo lagoon and surrounding fauna, "Moya" is a contemporary space of modern architecture, perfect for an exclusive and private event.



Moya features a beautiful wooden parquet, a crisp white interior highlighted by colorful lighting and floor to ceiling glass windows that creates a stunning correlation between your event and the breathtaking views. Moya also features an open kitchen and its own private bar, so that your guests enjoy effortless and exclusive access to exquisite cuisine and beverages. Located on the 7th floor of the new wing of Amagi Aria, Moya can seat up to 70 guests comfortably inside and 40 guests outside on the separated balcony spaces.

## Menu Options



### Soup

Spicy roast tomato soup | tomato shorba |  
minestrone soup | cream of garden vegetable soup |  
pumpkin and coconut soup | French onion soup with cheese crouton |  
cream of onion soup | potato and leek soup | drumstick soup |  
mutton & vegetable broth | cumin flavoured sweet potato soup |  
cabbage & lentil soup | Arabic lentil soup | mulligatawny soup |  
Thai chicken broth | hot and sour chicken soup |  
lemongrass flavored seafood broth | harira soup |  
roast chicken veloute with toasted garlic and rocket pesto

## Salads

Orange, beetroot and goat cheese salad | spicy roast pumpkin, feta and olive salad |  
orange sweet potato and fried noodle salad | pear and walnut salad with lime vinaigrette |  
spaghetti with lemon, chilli and smoked salmon | seasonal hill country vegetable salad |  
carrot salad | local sardine salad | green gourd salad with coconut |  
cucumber & pineapple salad | green gram & meat salad | chickpea & cowpea with vinaigrette |  
seared steak, mango and radish salad | tuna, fennel and bean salad |  
Moroccan chicken and potato salad | chicken and crunchy tortilla salad |  
chick pea marinated cheese, chilli and garlic | mix garden salad | rocket and parmesan salad |  
caesar salad | bruchetta | hammous | fattouch | moutable | tabouleh |  
Greek salad | babaganoush | potato and pommery mustard salad | waldrof salad |  
chicken panzanella | chicken tikka salad | ketchumber salad |  
tomato and cheese tart | celeriac remoulade | caramelised onion and feta tart |  
caprese salad | baby aubergine cooked in honey and orange with yoghurt and sumac dressing |  
quinoa and roast vegetable salad | raw zucchini ribbons with basil pesto and semi dried tomato |  
chilled vegetable frittata | beans with cucumber, spring onion and asian dressing |  
crunchy broccoli and cauliflower salad with asian spiced sour cream |  
tomato, onion and mint salad | chicken and rice salad with nam jim dressing |  
grilled spring onion radish and cottage cheese salad |  
mint chicken and pasta salad | asian tofu salad

**Assorted bread rolls and loaf bread. Selection of dressing and oils**

## Main Course

### Rice

Steam basmati rice | sea food fried rice | ghee rice |  
biryani rice | nasigorang rice | jambalaya rice | Spanish rice

### Noodles

Seafood noodles | wok fried noodles with vegetables /  
Pad Thai noodles

### Chicken

Lemon, thyme roast chicken | roasted spicy chicken drumstick |  
chicken with roast capsicum, tomato, butter beans |  
piri piri chicken | caramelized chicken with potato, onions and garlic |  
chicken tangine with dates and honey |  
chicken cooked in spiced yogurt | chicken devilled | chicken khorma |  
chicken red curry | chicken masala | chicken kalu pol |  
anise and ginger braised duck legs |  
chicken with chilli jam and cashews | green chicken khorma |  
chicken do piza(chicken with onions) |  
butter chicken curry | chicken and mushroom pie | chicken stroganoff |  
chicken musakhan | shish tauok



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## Lamb

Roast lamb roulade (lamb carvery ) | slow roast lamb with olive cous cous |  
shepherds pie | lamb & potato curry | dried lamb stew |  
minced lamb with peas | lamb vindaloo | kofta in tomato and yoghurt sauce |  
dawood basha | meat balls with onion | lamb shanks braised with moroccan spices |  
mousbaka | mutton rogan josh | roast leg of lamb with gremolata

## Beef

Beef medallions with mushroom, garlic and mustard cream |  
beef and onion casserole with parsley dumplings | beef sausage and lentil stew |  
stir fried beef with bamboo shoot | Thai beef curry |  
beef smore | beef tamarind curry | beef devilled | beef baduma |  
oriental beef curry | braised beef in red wine | musaman beef curry |  
beef rendang | hoi sin braised veal short-ribs | beef lasagne

## Seafood

Ginger and chilli baked fish | samke harrah | fish molee(fish in coconut milk) |  
sweet and sour crème dory | grilled sea bream with caponata vegetable |  
salmon ravioli with tomato and basil | seafood lasagna | fish ambul thiyal |  
fish devilled | white fish curry | fish mustard curry | miris maalu | crumb fried hurullo |  
seared baracuda with bok choy and red curry sauce |  
salmon burgers with mango salsa | king fish and tomato tagine |  
grilled sardines with chermoula | fried bream with romesco sauce |  
mussels with chilli, tomato & parsley | zarzula – spanish fish casserole |  
grilled fish with black olive and basil butter | chilli crabs Singaporean style



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## Vegetarian options

Vegetable Thai green curry | goat cheese and vegetable ravioli | butter nut squash and gorgonzola ravioli |  
vegetable lasagna | paneer jalfrezi | green pea & cashew curry |  
potato tempered | red dhal curry | dhal tempered | mix vegetable curry |  
white potato curry | brinjal pahie | palak paneer | braised vegetables with cous cous |  
aubergine ravioli with spinach and ricotta | stir fried egg noodles with vegetables |  
herb crepe with spinach and ricotta

## Desserts

Black forest cake | blueberry cheese cake | caramel cheese cake |  
chocolate charlotte | tiramisu | lemon tart |  
apple tart | carrot cake | chocolate fudge cake |  
chocolate tart | fruit tart | baked cheese cake |  
mini cup cakes | strawberry millefeuille |  
apple strudel | apple crumble | chocolate mousse |  
basil and white chocolate soup | orange crème caramel |  
vanilla panacotta | vanilla crème brûlée |  
rice pudding | sticky toffee pudding |  
bread and butter pudding |  
date cake | gulab jamun | rasmali |  
fresh sliced fruit platter | aniseed spiced fruit salad | umali |  
muhallabia | kunaf | baklava |  
blueberry claffoutis | chocolate meringue terrine |  
summer berry pudding

For more information  
contact 070 3 569 143



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