



GRAND HOTEL
ESTABLISHED 1891

COOK WITH CHEF at the GRAND



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Menu

Soup

Coriander Enriched Country Wild Brinjal Soup
topped With Coconut Cream
King Coconut Shot

Main Course

Yellow rice
Chicken curry
Hill Country Baby Beans Tempered
Stuffed Bitter Gourd Dry Curry
Sweet Potato Cutlet
Ruhunu Achharu

Recipe No.07 Ruhunu Achcharu

Ingredients:

Capsicum	Mustard Paste	Vinegar
Raw Papaya	Salt	Red Onion
Dry Sprats	Turmeric Powder	Sugar

Method;

- ⇒ Blanche capsicum, onions, raw papaya in pickled water.
- ⇒ Mix together with sprats & other ingredients

Recipe No.08 Chili Coconut Sambol

Ingredients:

Grated Fresh Coconut	Chopped onion	Chopped garlic
Lime juice	Chili powder	Chopped green chili
Salt	Pepper	

Method

- ⇒ Mix onion, garlic, green chili and chili powder with grated coconut
- ⇒ Season with lime juice, salt and pepper

Recipe No.05

Stuffed Bitter Gourd Dry Curry

Ingredients:

Baby Bitter gourd	Turmeric Powder	Sugar
Garlic	Curry Powder	Fenugreek
Onion	Green Peas	Salt
Green Chili	Cashew nut	Coconut oil

Method

- ⇒ Blanche bitter gourd in hot water with sugar
- ⇒ Sauté onions, garlic and green chili
- ⇒ Add green peas, cashew with mashed yam
- ⇒ Stuff the mixture into bitter gourd cut into four.

Recipe No.06

Sweet Potato Cutlet

Ingredients:

Boiled Sweet Potato	Curry Powder	Bread Crumb
Salt	Garlic	Coconut oil
Onion	Green Chili	Mustard Seed
Turmeric Powder	White Flour	

Method ;

- ⇒ Add oil into heated pan, pop up the mustard seed, sauté onions, garlic & Green chili.
- ⇒ Add all spices together with Boiled sweet potato cook for 03 minutes and season with salt. Make even sized small balls and coat with batter then bread crumbs and fry in heated oil until golden brown..

Recipe No 1

Soup

Coriander Enriched country wild Brinjal soup topped with coconut cream with King Coconut shot

Ingredients

Dry Coriander	Wild Brinjal	Curry Leaves
Fresh Coriander	Salt	Coconut Powder
Pepper		

Method

- ⇒ Sauté garlic, onion, curry leaves and add the wild brinjals. Add the stock water and boil.
- ⇒ Cook until done. Blend and strain.
- ⇒ Reheat and simmer until soup gets thick.
- ⇒ Make the froth by using coconut cream. Add coconut froth on top of the seasoned soup. Garnish with coriander powder & fresh coriander sticks.

King coconut shot

Main Course

Yellow rice

Chicken curry

Hill country Baby Beans Tempered

Stuffed Bitter gourd dry curry

Sweet potato cutlet

Ruhunu Achcharu

Recipe No. 2

Yellow Rice with Chicken Curry

Ingredients

Boneless Chicken	Turmeric Powder	Rampe Leaves
Mustard Seed	Chili Pieces	Cloves
Curry Leaves	Chopped Onion	Cardamom
Green Chilli	Chopped Garlic	Salt
Crushed Pepper	Cinnamon Stick	Curry Powder

Method

- ⇒ Season the chicken with salt, pepper and curry powder
- ⇒ Add oil to pan and sauté onions, garlic, green chili, curry leaves, other ingredients and cook for 7 minutes
- ⇒ Next add the seasoned chicken and cook until tender for 20 minutes
- ⇒ Finally add the coconut milk and season well.

Recipe No.3

Curry Gravy

Ingredients

Curry Leaves	Turmeric Powder	Coconut oil
Garlic	Curry Powder	Salt
Onion	Green Chili	Coconut milk
Fenugreek		

Method

- ⇒ Sauté onions, garlic with curry leaves in heated oil, add coconut milk with green chili, Turmeric Powder, curry powder & fenugreek
- ⇒ Cook in slow fire
- ⇒ Season with salt.

Recipe No.4

Hill Country Baby Beans Tempered

Ingredients:

Sliced Green Beans	Onions	Coconut oil
Curry Leaves	Green Chili	Red Onions
Garlic	Turmeric Powder	Mustard Seed
Cumin Seed	Curry Powder	Salt

Method;

- ⇒ Add oil into heated pan .pop up the mustard seed, sauté onions, garlic, Cumin seed & Green chili.
- ⇒ Add all spices together with beans cook for 03 minute correct the season with salt.