

"A pinch of passion in every dish"



Starters

Sweet corn egg drop soupsVegetable1,000Prawn1,000chicken1,000

no

Hot & Sour	
Vegetable	1,000
Seafood	1,300
Prawn	1,200
Chicken	1,100
Meat mix	1,200
Sea cucumber	12,000

Cream Soup	
Vegetable	1,000
Mushroom	1,000
Pumpkin	1,000
Tomato	1,000
Seafood	1,400
Prawn	1,200
Chicken	1,000

Tom Yum Soup	
Seafood	1,800
Prawn	1,600

Dutch Trails

Since 2020





Greek salad 1,800

Salad blend of Iceberg lettuce, cucumber, bell pepper, tomatoes, and onions tossed in an Italian dressing topped with feta cheese, olives, and oregano.

Garden fresh salad

1,000

Freshly chopped salad blend of Iceberg lettuce, tomatoes, onion, cucumber, and bell pepper, tossed in a vinegar-based dressing and topped with spring onions.

Prawn Caesar salad

1,950

Deshelled Prawns in a salad blend of Iceberg lettuce, croutons, anchovy, parmesan cheese, tossed in a Caesar salad dressing containing olive oil, egg yolk, parmesan cheese, garlic, chopped anchovy and mustard.

Chicken Caesar salad

1,750

Shredded chicken in a salad blend of Iceberg lettuce, croutons, anchovy, parmesan cheese, tossed in a Caesar salad dressing containing olive oil, egg yolk, parmesan cheese, garlic, chopped anchovy and mustard.

Seafood Caesar salad

3,200

Fresh mix of shrimps, cuttlefish, octopus, clams and mussels in a salad blend of Iceberg lettuce, tomatoes, bell pepper, onion, tossed in a thousand island salad dressing.

Starters

Green mussels Pick your flavor! White wine sauce, Italian Dressing, Thai chili Sauce. **Cockles** Pick your flavor! White wine sauce, Italian Dressing, Thai chili Sauce. Mangrove clams Pick your flavor! White wine sauce, Italian Dressing, Thai chili Sauce. **Baked Mangrove clams** Pick your flavor! Baked cheesy sauce, baked Italian sunrise tomato sauce. Seafood Short neck clams in kochchi cream sauce Steamed short neck clams tossed in a kochchi cream sauce.

Dutch Trails

Since 2020

Crumb fried oysters

special oyster sauce.

Fresh oyster platter

2,100

2,200

1,900

2,000

2,450

1,900

1,600

2,200

Crumb fried oysters, accompanied with a Thai chili sauce and tartar sauce.

Freshly shucked oysters, served with lime, tabasco sauce, and Dutch Trails

Giant shrimp cocktail

1,700

Deshelled shrimp in cocktail sauce and salad.

Short neck clams in garlic butter

Steamed short neck clams tossed in garlic and butter.





Bites

Garlic bread 800 Bread portion 450

Chicken sandwich 800

Roasted chicken with mayonnaise, onion and lettuce. Made with 3 slices of bread, served with a side of coleslaw and potato wedges.

Snacks

Omelette

Roast beef sandwich 1,000 Sliced roast beef, grilled onion, mustard cream and mayonnaise. With 3 slices of bread, served with a side of coleslaw and potato wedges.

Dutch-club sandwich

1,850

Sliced roast beef, roasted chicken mayo, grilled bacon, cheese slice, fried egg, fresh tomato, cucumber, lettuce.

Made with 4 slices of bread.

Accompanied with coleslaw and potato wedges.



Dutch Trails

Since 2020

Sri Lankan omelette

1,200

Mixture of eggs, onion, tomato, green chili and capsicum.

Chicken omelette

1,600

Mixture of eggs, shredded roasted chicken, onion, green chili and tomato.

Seafood omelette

1,600

Mixture of eggs, prawn, fish, cuttlefish, onion, green chili and tomato.

Cheese omelette

1,600

Mixture of eggs and cheddar cheese.





Bites

Fried Tilapia

3,200

Whole grilled mullet

2,900

Boneless crumb fried tilapia filets, accompanied with tatar sauce, Dutch Trails special kochchi, sweet and sour sauce and a side salad.

Deviled fish 2.400

Fried fish with onion, tomato, capsicum, kochchi, green chili, coriander, chopped garlic, and ginger, tossed in a deviled sauce.

Seasoned grilled mullet served with lemon butter, thai chili sauce and a side salad.

Hot butter cuttlefish

2,600

Cuttlefish egg washed with corn flour and fried, tossed with chili sauce, chili oil, garlic butter, milk, capsicum, carrot and spring onion.

Deep fried garlic prawn

3,800

De-shelled and de-veined prawns, egg washed with corn flour and deep fried. Tossed in a sweet chili sauce with capsicum, tomato, bell pepper, carrot and onion.

Dutch Seafood

Since 2020

Kochchi chicken

1,850

Boneless chicken fried in a corn flour batter with cobra chili, freshly chopped garlic, coriander and fish sauce. Accompanied with Dutch Trails special, kochchi sweet and sour sauce.

Chicken karaage

1,950

Boneless chicken, egg washed in corn flour and fried with garlic and ginger. Accompanied with Dutch Trails special, kochchi sweet and sour sauce.

Deviled chicken

1,900

1,900

Fried chicken with onion, tomato, capsicum, kochchi, green chili, coriander, chopped garlic, and ginger, tossed in a deviled sauce.

Fried chicken

Fried chicken with onion, tomato, capsicum, kochchi, green chili, coriander, tossed with soy sauce, black pepper, and chili flakes.





Bites

Fried pork

1,900

Fried pork with onion, tomato, capsicum, kochchi, green chili, coriander, tossed with soy sauce, black pepper, and chili flakes.

Fried beef with onion, tomato,

capsicum, kochchi, green chili,

black pepper, and chili flakes.

Deviled

pork

Deviled

beef

1,900

Fried fish with onion, tomato, capsicum, kochchi, green chili, coriander, chopped garlic, and

ginger, tossed in a deviled sauce.

Fried beef

2,400

coriander, tossed with soy sauce,

2,400

Fried beef with onion, tomato, capsicum, kochchi, green chili, coriander, chopped garlic, and ginger, tossed in a deviled sauce.

Since 2020

Deviled sausages 2,250

Grilled sausages

2,250

Fried jumbo sausages with onion, tomato, capsicum, kochchi, green chili, coriander, chopped garlic, and ginger, tossed in a deviled sauce.

A delightful selection of jumbo sausages. Accompanied with

BBQ/pepper sauce.





Boiled vegetables

1,400

Potatoes, carrots, beans, cauliflower and broccoli boiled and tossed in garlic butter.

Potato wedges

1,100

Fried potato egg washed with corn flour, chili powder and salt. Accompanied with tatar sauce and tomato sauce.

Sweet potato wedges

1,100

Fried sweet potato egg washed with corn flour, chili powder and salt. Accompanied with tatar sauce and tomato sauce.

Animal style fries

3,000

Homemade fries topped with cheese slices, fried sausages, caramelized onion, and remoulade Sauce.

Mashed potatoes

600

Boiled potatoes with butter, garlic, chopped parsley, and milk.

"Your culinary adventure awaits"



rails 3

Since 2020



Lobster thermidor

7,800

Lobster cut in half and stuffed with sauteed spices and lobster meat tossed in butter, prawn velouté, cream, parmesan cheese, white wine, and tomato puree. Topped with grated cheese and baked. Served with a side salad.

Freshwater prawn thermidor

4,200

Freshwater prawn cut in half and stuffed with sauteed spices and prawn meat meat tossed in butter, prawn velouté, cream, parmesan cheese, white wine, and tomato puree. Topped with grated cheese and baked. Accompanied with salad.

Stuffed crabs 4,200

Crab meat sauteed with garlic, onion, and celery, with cream, cheese, white wine, chopped parsley, stuffed in a baked crab shell, topped with cheese and bell pepper.

Sesame crumb fried freshwater prawns

5,900

Deshelled prawns seasoned in a sesame Japanese bread crumb and deep fried. Served with green salad and mashed potatoes. Accompanied with tartar sauce and sweet chili sauce.

Fish and chips

2,500

Crumb fried boneless mullet fish. Served with tatar sauce and spicy tomato sauce. Accompanied with chips and coleslaw.

Spicy stir fried fresh water prawns

5,950

Deshelled freshwater prawn fried in a corn flour batter, and tossed in a spicy Thai chili sauce.

Grilled fish fillet

2,250

Seasoned and grilled mullet fillet, glazzed in a garlic butter sauce. Accompanied with mashed potato and salad.

Clay pot prawn curry

4,200

Lagoon prawn cooked in a spicy Sri Lankan curry sauce. Accompanied with roast paan and coconut sambol.





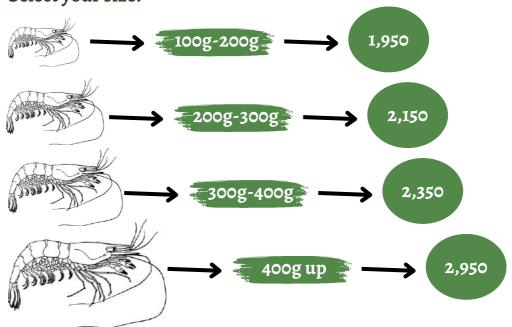


Giant Freshwater Prawn

Giant prawn in garlic butter

Freshwater prawn in a garlic butter sauce. Accompanied with roast paan and coconut sambol.

Select your size!



Dutch Trails

Since 2020

Live Center

Sri Lankan Mud Crabs

Pick your flavor!

Kochchi crab

Export quality Sri Lankan mud crab tossed in kochchi and olive oil based sauce. Accompanied with roast paan and coconut sambol.

Garlic crab

Export quality Sri Lankan mud crab tossed in garlic and olive oil based sauce. Accompanied with roast paan and coconut sambol.

Black pepper crab

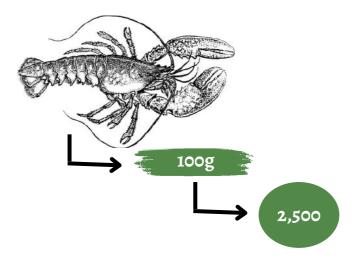
Export quality Sri Lankan mud crab tossed in black pepper and olive oil based sauce. Accompanied with roast paan and coconut sambol.

Pick your crab from our live center!



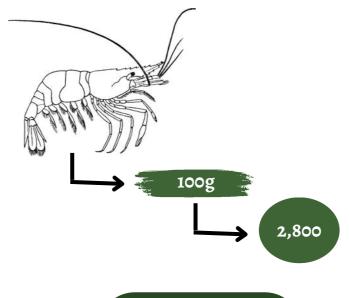
Live Marine Lobster

Pick your lobster from our live center!



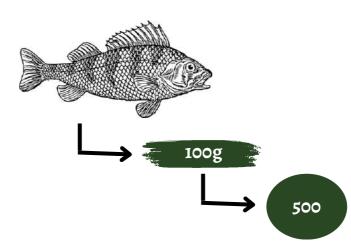
Tiger Prawn

Pick your tiger prawn from our live center!



Fish

Pick your fish from our live center!



Dutch Trails

Since 2020

Main course

Dutch

Since 2020

Tenderloin steak 3,500

Grilled tenderloin steak with red wine sauce. Served with mashed potatoes and grilled vegetables.

Sirloin steak

3,800

Grilled sirloin steak. Served with tomato salsa and pepper sauce, along with mashed potatoes and salad.



Honey glazed pork chop

4,900

Grilled pork chop with honey glazed sauce, served with mashed potato and mozdony vegetables.

Chicken cordon bleu

3,950

Chicken leg and breast stuffed with bacon and cheese and crumb fried. Served with cheese sauce and spicy tomato salsa. Accompanied with mashed potatoes and salad.

BBQ grilled chicken

2,500

BBQ grilled chicken leg. Accompanied with a side salad, BBQ sauce and pepper sauce.

Seafood fried rice

2,200

Basmati rice with vegetables, seafood (prawn, fish, calamari), and egg.

Chicken fried rice

1,900

Basmati rice with vegetables, chicken and egg.

Mixed fried rice

2,100

Basmati rice with vegetables, chicken, pork, sausages, shrimps, calamari, and egg.

Vegetable fried rice

1,800

Basmati rice with eggs, and vegetables.

Egg rice

1,700

Basmati rice with eggs, and vegetables.

Mongolian Rice

2,950

Basmati rice with julienne vegetables and chicken, pork, beef, sausages, shrimps, cuttlefish, tossed in a spicy mongolian sauce. Served with one fried egg

Garlic Rice

1,700

Basmati rice with butter, garlic, egg, and spring onion.

Steamed Rice

1,150

Main course

Noodles

Seafood noodles

2,200

Noodles with vegetables, seafood (prawn, fish, calamari), and egg.

Chicken noodles

1,900

Noodles with vegetables, chicken and egg.

Mixed noodles

2,100

Noodles with vegetables, chicken, pork, sausages, shrimps, calamari, and egg.

Vegetable noodles

1,800

Noodles with eggs, and vegetables.

Dutch Trails

Since 2020





Carbonara

2,500

Options - Spaghetti or penne pasta

Sauteed bacon with garlic, onion, bay leaves, oregano, and cream with parmesan cheese, topped with extra grated parmesan cheese.

Alfredo

2,500

Options - Spaghetti or penne pasta

Sauteed chicken with garlic, onion, mushroom, bay leaves, oregano, and cream with egg yolk and parmesan cheese, topped with extra grated parmesan cheese.

Pasta

Arrabiata

2,200

Options - Spaghetti or penne pasta

Olive oil, garlic, onion, diced chili, capsicum, onion, mushroom, tomato, bell pepper, carrot, spring onion, and tomato purée.

Marinara

2,600

Options - Spaghetti or penne pasta

Olive oil, garlic, onion, bay leaves, basil, seafood (fish, prawn, calamari, clams, mussels) tossed with spicy provençal sauce, and topped with grated cheese.





14,800

Includes 7 varieties of deep fried seafood!

Varieties - Freshwater crayfish, blue swimming sea crabs, white prawns, baby octopus, cuttlefish, tuna/barramundi filet, short neck clams.

Pick your flavor!

- Thai chili sauce
- Tomato Garlic cream
- Sweet chili sauce
- Stir fried in black pepper sauce

Dutch

Trails





The star of our

show!

* Gold Shovel *

24,800

Includes 10 varieties of seafood, that's grilled to perfection!

Varieties - Barramundi filet, lobster, tiger flower prawns, giant freshwater prawns, baby octopus, cuttlefish, lagoon crabs, short neck clams, conch shell meat, and green mussels.

Accompanied with garlic sauce, Thai chili sauce, cheesy cream sauce, spicy tomato salsa.

BBQ Platters

BBQ meat combo

12,800

BBO seafood and meat platter

5,200

BBQ Pork knuckle, chicken whole legs, beef kebabs, jumbo chicken sausages, kochchi sausages, pork sausages, corn on the cob, and grilled vegetables. Accompanied with pepper sauce, Thai red chili sauce, and sour cream.

BBQ chicken, pork, jumbo sausage, freshwater prawn, jumbo prawns, and cuttlefish. Accompanied with a side salad, pepper sauce, BBQ sauce, and garlic butter sauce.

Dutch

Since 2020



BBQ freshwater prawns, jumbo

prawns, cuttlefish, octopus, and fish

filet. Accompanied with a side salad,

BBQ sauce and garlic butter sauce.

"Count On Us When It Comes To BBQ!"

BBQ seafood platter

4,950

BBQ meat platter

3,400

BBQ chicken leg, pork chop, beef steak, jumbo chicken sausages, and a poached egg. Accompanied with salad, pepper sauce and BBQ sauce.

BBQ sausage platter

3,250

Verity of BBQ jumbo sausages glazed with BBQ sauce. Accompanied with a side salad, BBQ sauce and pepper sauce.

"Quality in Every Ouantitu"







Add ons

Sauces 🙀

BBQ sauce	150
Pepper sauce	190
Garlic butter	50
Гhai red chili	390
Sour cream	110
Tatar sauce	370
Kochchi sweet and sour sauce	190
Γomato avocado salsa	150
Cheese sauce	390
Spicy tomato kongase sauce	220
Spicy lemon sauce	130

Extra Sides

Toasted sandwich bread (6 slices)	550
Butter	150

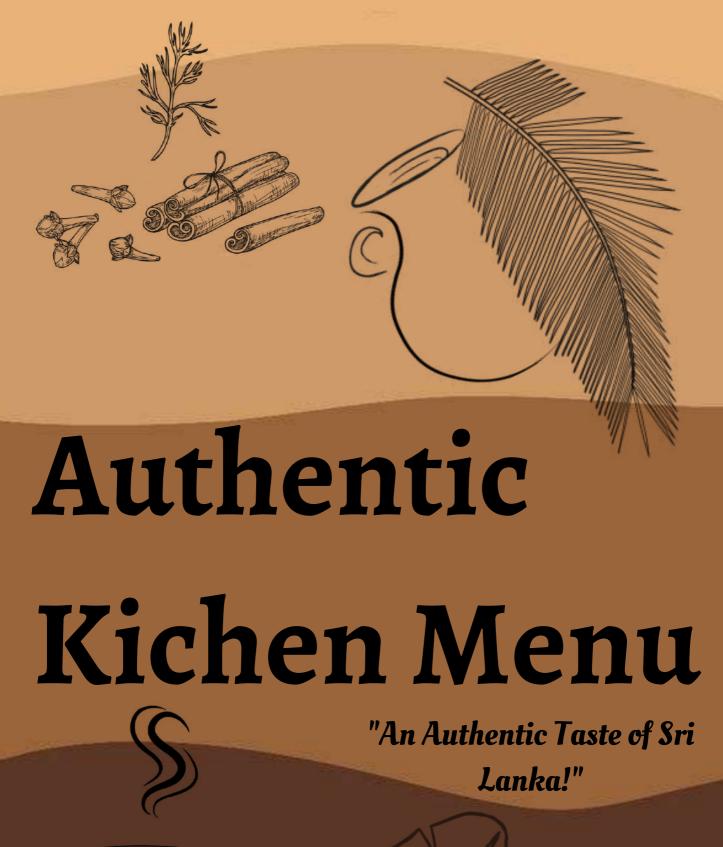
Cheese (50g)

Mozzarella	230
Cheddar cheese	230



Dutch Trails

Since 2020







Available from 9.30am to 11.00am

Breakfast

Maniok with black pork and coconut sambol	1,900
Milk rice with babath and cutta sambol	1,800
Pol roti with chicken curry and seeni sambol	1,800
Pol roti with jumbo prawn curry and seeni sambol	1,800
Mud crab curry with roasted bread and coconut sambol	1,850
Jumbo prawn curry with roasted bread	
and coconut sambol	1,950
Koong pittu Basmati rice with black pork, kochchi sambol, fried chili and papadum	1,700
Basmathi rice with tempered chili cuttlefish	
and kochchi sambol	1,500
String hoppers with fish curry, potato curry	
and coconut sambol	1,800

Dutch Trails Since 2020









Available from 1.00pm to 3.00pm

Lunch

Traditional Sri Lankan buffet

1,250

Basmati rice with 2 meat dish, 3 vegetable dishes, salad/sambol, achcharu, lunu dehi, fried papadum and fried chilli

Executive lunch

700

1 meat curry, 2 vegetable curries, salad/sambol and achcharu wrapped in a banana leaf and served with fried papadum and fried chilli

Lunch packet

450

1 meat curry, 2 vegetable curries, mallung/salad and fried papadum

Jutch Trails

Since 2020

Gammi buffet (Meat) with dessert

1,600

Yellow rice with chicken/pork curry, dry fish tempered, tuna ambulthiyal, dhal curry, potato tempered, brinjal moju, mixed vegetable curry, gotu kola salad, fried papadum, achcharu and lunu dehi. (Curd and honey)

Gammi buffet (Meat + Seafood) with dessert

2,500

Yellow rice with chicken/pork curry, jumbo prawns/mud crab curry, dry fish tempered, tuna ambulthiyal, dhal curry, potato tempered, brinjal moju, mixed vegetable curry, gotu kola salad, fried papadum, achcharu and lunu dehi. (Curd and honey)

Grand gammi buffet (Meat + Seafood) with dessert

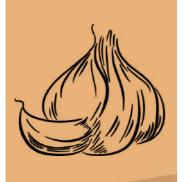
3,600

Yellow rice with fried chicken curry, black pork curry, jumbo prawn curry, mud crab curry, dry fish tempered, tuna ambulthiyal, dhal curry, potato tempered, brinjal moju, mixed vegetable curry, gotu kola salad, fried papadum, achcharu and lunu dehi. (Curd and honey)









Available from 3.00pm to 6.00pm

බිබික්කං (Coconut cake)	250
Butter cake	200
Pancake	200
Plain coffee	200
Milk coffee	350
Plain Tea	200
Milk Tea	350

Evening Snack

Available from 6.30pm to 11.00pm

Sri Lankan Dinner

Hoppers with black pork curry

1,300

1 egg hopper and 3 plain hoppers served with black pork curry and katta sambol.

Hoppers with prawns curry

1,400

1 prawn hopper and 3 plain hoppers served with prawn curry and katta sambol.

Hoppers with chicken curry

1,400

1 chicken hopper and 3 plain hoppers served with chicken curry and katta sambol.

Pol rotti with black pork curry

1,200

2 pol rotties served with black pork curry and sambol.

Koong pittu

1,700

1,850

1,950

Basmati rice served with black pork and coconut flackes.

Mud crab curry with roasted bread and pol-sambol

Jumbo prawn curry with roasted bread and pol-sambol





Trails
Since 2020



Available from 6.30pm to 11.00pm

Sri Lankan - Tamil Dinner

Chapati with chicken makhani 2,100 Paper dosa 400 Paper dosa served with sambaru, dhal sambol and sreen chutney. Ghee dosa 500 Ghee dosa served with sambaru, dhal sambol and green chutney. Ulundu vadai 1,200 3 pieces of ulundu vadai served with dhal Sambol and Green Chutney. Chapati 750 2 pieces of chapati served with potato curry, sambaru, dhal sambol and green chutney. Poori 900 2 pieces poori served with potato curry, sambaru, dhal sambol and green chutney.

Chicken masala dosa

900

Chicken masala dosa served with dhal sambol and green chutney.

Prawn masala dosa

1,000

Prawn masala dosa served with dhal sambol and green chutney.

Sausage masala dosa

900

Sausage masala dose served with dhal samble and green chutney.





Dutch Trails



Dutch Trails Since 2020

Add ons

Black Pork Curry	1,800
Traditional Chicken curry	1,600
Authentic Jumbo Prawn Curry	1,900
Chicken Makhani (butter chicken masala)	1,900
Baabath	1,300
Fish curry	1,800
Plain Hopper	120
Egg Hopper	230
Chicken Hopper	290
Prawn Hopper	350
Coconut rotti	190
2 Poori	450
2 Chapati	400

Koththu

Vegetable Koththu	The state of the s	1,400
Egg Koththu		1,600
Seafood Koththu		1,900
Beaf Koththu		2,200
Boneless chicken Koththu	7	1,900

Crispy Kottu Corner

 Vegetable
 1,600

 Seafood
 2,100

 Chicken
 2,100

Dessert Menu





Lava cake

Chocolate mousse

Brownie with an ice cream scope

Desserts

900

900

1,000

1,400

900

900

800

900

100

100

100

200

200

500

250

250

Cheese cake	
Caramel	
Watalappan	
Fruits salad with ice cream	
Fruit platter	
Chocolate ice cream (1 scope)	
Vanilla ice cream (1 scope)	

Strawberry ice cream (1 scope)

Homemade coffee ice cream (1 scope)

Homemade coconut ice cream (1 scope)

Chocolate coated dosa with ice cream

Chocolate hoppers

කිරි ආප්ප (milk hoppers)

Dutch Trails Since 2020

Beverage Menu

"Satisfaction down to the last drop!"



Mocktails

Virgin mojito

900

The connoisseur's drink. Stimulating mixture of lime, mint, soda and simple syrup

Passion punch

1,000

A refreshing mocktail made from a mixture of passion fruit cordial, lime and sprite

Cinderella

1,200

A mixture of grenadine syrup, lime and sprite

Virgin blue lagoon

1,500

A mixture of sprite, blue curacao and lime juice

Dutch lemon

800

A mixture of lime juice, simple syrup and soda

Fresh Juice

Lime	800
Passion fruit	900
Papaya	900
Orange	1,250
Watermelon	900
Mango	1,400

Milkshakes

al I	\	/	
Chocolate			1,250
Vanilla			1,250
Strawberry			1,300
Oreo			1,500



Since 2020



Pineapple 1,300 Banana 1,200 Watermelon 1,300 Pineapple and coconut 1,400

Soft Drinks

Soda

Fanta

Sprite

Small 250 1L 500 Small 250 1L 500 Small 400 1L 850

1.5L 1,200

Since 2020

Dutch

Red bull 1,500

Coca cola

Small 400 1L 850

1.5L 1,200

Diet coke (1L)

750

Ginger beer

500

Ginger ale (400ml)

400

Tonic (400ml)

500





