



**AN EXCLUSIVE MENU CURATED BY EXECUTIVE CHEF PATRICK BUTTGEREIT
FOR NATIONS TRUST BANK AMERICAN EXPRESS**

APPETIZER

Marinated arugula leaves with cheese tempura
and truffle honey vinaigrette

-Or-

Crab cake with mango salsa and lime aioli

SOUP

Crustacean broth with garlic crouton and lagoon prawn medallion

-Or-

Mushroom cappuccino with chives and rustic bread croutons

SORBET

Mango sorbet with sponge cake

MAIN COURSE

Smoked lamb chops with cauliflower – mushroom risotto, thyme jus
and dauphine potatoes

-Or-

Herb crusted barramundi fillet with truffle mash, almond broccoli and
lemon butter emulsion

-Or-

Spinach ravioli with ricotta cheese, chunky tomato sauce
and shaved parmesan

DESSERT

Cheesecake with marinated strawberry and mint

-Or-

Chocolate surprise sphere no bake cheesecake and warm raspberry sauce

-Or-

Seasonal fruit platter

LKR 22,000 ++ Per person

**CAPITAL
BAR & GRILL**

#AMEXFORFOODIES