



Meda Gedara

2024 Menu

🌿 DAY 1 🌿

- LUNCH -

Thai green chicken curry
with basmati rice & tomato cucumber salad

- DINNER -

CANAPÉ

Dipping boards
served with pita triangles & vegetable sticks.
Choose from: chick pea hummus, beetroot raita,
Gujarat aubergine or fiery chili pesto

STARTER

Tuna Carpaccio
with carrot, radish, red chili
served with a soy & wasabi dressing

MAIN

Spicy grilled tiger prawns
butternut squash & barley salad
with balsamic vinaigrette, mixed green salad

PUD

Lime tart

🌿 DAY 2 🌿

- LUNCH -

Pho noodle soup
with chicken or prawns served with green salad

- DINNER -

CANAPÉ

Mini coconut rotti
with chicken, mango & spring onion salsa

STARTER

Thai squid salad
with chilli lime dressing

MAIN

Mullet fillet
served with caper, dill & lemon sauce,
steamed broccoli, green beans, Kankan
& herbed baby potatoes

PUD

Coconut & passion fruit cake

🌿 DAY 3 🌿

- LUNCH -

Mushroom, tahini & harissa spaghetti
with mixed salad

- DINNER -

CANAPÉ

Uludu wade
with turmeric, mint coconut sambal

STARTER

Fresh mango, avocado & prawns
on a bed of mixed salad

MAIN

Kottu
chicken, prawns & vegetable

PUD

Lemongrass, ginger & lime leaf chocolate tart

🌿 DAY 4 🌿

- LUNCH -

Fishcake tacos
with mango lime & cumin yoghurt & green salad

- DINNER -

CANAPÉ

Vegetable empanadas
with chilli, coconut, lime & coriander dipping sauce

STARTER

Chilled watercress & pea soup
with mint pesto

MAIN

Rice n Curry

PUD

Watalapan



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2024 Menu

🌿 DAY 5 🌿

- LUNCH -

Margarita or seafood pizza
served with salad & chunky chips

- DINNER -

CANAPÉ

Indonesian style yellow fin tuna tartare
served in crispy lettuce cups with spicy ginger sauce

STARTER

Onion bhajis
with mango chutney

MAIN

Butter chicken masala
Served with basmati rice & paratha
with broccoli & cauliflower

PUD

Vanilla custard
with baked strawberry & rhubarb compote

🌿 DAY 6 🌿

- LUNCH -

Spinach (kankun) & sweet potato fritters
with mixed salsa

- DINNER -

CANAPÉ

Thai prawn toast
with sweet chili sauce

STARTER

Ceviche of mullet
with lemon grass, red chili, coconut cream
& kurakkan crackers

MAIN

Thai green chicken pad thai tofu
with green papaya salad

PUD

Caramelised almond cheesecake

🌿 DAY 7 🌿

- LUNCH -

Sticky rice balls in tamarind rasam broth
served with French bread & salad

- DINNER -

CANAPÉ

Sri Lankan spicy fish cakes
with sweet chilli sauce

STARTER

Curried lentil, tomato & coconut soup

MAIN

Sesame crusted tuna steak
with tomato salsa & cauliflower tabbouleh, butternut
squash with sweet corn salsa, feta & pumpkin seeds.

PUD

Spiced chocolate, black pepper & coffee mouse