



PARADISE ROAD

THE GALLERY CAFÉ

BESPOKE EVENTS



PARADISE ROAD

THE GALLERY CAFÉ

Paradise Road The Gallery Café was established in 1988 and is today a Colombo institution offering a blend of local style, architecture and food. Housed in the former offices of world-renowned Sri Lankan architect the late Geoffrey Bawa, the interior aesthetic is uniquely Paradise Road, designed by Udayshanth Fernando, in keeping with the iconic space it is housed within.

The restaurant has been featured in the Australian Gourmet Traveller, New York Times, Conde Nast Traveller, Vogue India, Delicious Magazine and the Luxe City Guide Online to name a few. The restaurant and brand is internationally acclaimed and the recipient of the multiple awards including Presidential Award for Best Restaurant and Essence of Asia by Asia's 50 Best Restaurants.

The menu features both local and international cuisine, delivered with flawless service in the most sensitively and timelessly designed surroundings in the heart of the city.

PARADISE ROAD

THE GALLERY CAFÉ

From small retreats, to celebrating milestone events and larger meetings, our options from dining spaces to a selection of suites provide you with the options to design your entire event with us. Paradise Road works with an in-house team alongside recommended experts who can assist in shaping a celebration tailored to your every need. Our external partners include wedding planners, floral designers as well as a handpicked selection of musicians whom we have personally identified as the leading specialists in the industry.





PARADISE ROAD

THE GALLERY CAFÉ

THE MAIN RESTAURANT

With its al fresco dining pavilion, signature cement and wrought iron furnishings and rotating art exhibition, The Gallery Cafe is the perfect venue for your special day. The Restaurant is divided into three areas, one opening onto a terrace under the beautiful open sky with outdoor seating scattered beneath large trees, perfect for ceremony. The other a shaded area under a canopy with large chandeliers and fairy lights illuminating the space. The third area, located in the lobby area beside the beautiful reflection pond and bar space.



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THE GALLERY CAFÉ

THE UPSTAIRS GALLERY

From its vantage point on the first floor overlooking the restaurant, the air conditioned indoor space provides the perfect setting for intimate weddings. The versatile space features soft lighting, beautiful leather chairs around an ebony table and a large seating area with plush sofas located beside the bar space.



PRIVATE DINING MENU 1

SOUP (choice of 1)

sweet pumpkin soup (v)
with basil pesto drizzle

gazpacho (v)
chilled tomato soup with lavosh

SORBET

passion fruit sorbet

MAINS (choice of 3)

lemongrass and ginger chicken
with potato and spinach mash

nasi goreng
indonesian rice with chicken, prawns, shredded omelette, vegetables,
peanuts and sambal oelek

pan-fried modha on crushed potatoes
with lemon and caper butter

feta and black olive ravioli (v)
with pesto cream sauce and sundried tomato concassé

vegetarian phad thai (v)
thai rice noodles with stir-fried vegetables and egg

DESSERT (choice of 2)

mocha pot
dark, rich chocolate and coffee mousse topped with whipped cream

lemon meringue pie
baked lemon custard in a biscuit crust with meringue topping

jaggery sundae
homemade palm sugar ice cream
with bombai muttai (palm sugar floss)

carrot and pineapple cake
with cream cheese and lime frosting

tea | coffee

Price upon request

PRIVATE DINING MENU 2

STARTER (choice of 2)

spanish garlic prawns
with parsley and fresh bread

caesar salad
iceberg lettuce with tandoori chicken

roasted cauliflower (v)
with tahini and cashew nuts

mixed salad (v)
with passion fruit and balsamic dressing

SOUP (choice of 1)

chicken mulligatawny
spiced chicken, vegetable and coconut milk soup with a spoon of rice

sweet pumpkin soup (v)
with basil pesto drizzle

SORBET

passion fruit sorbet

MAINS (choice of 3)

indian butter chicken
with raita, chapatti and salad

pan-fried seer with coconut risotto
curried apple sauce and ratatouille

malacca fried rice
with prawns, pork and fried egg

fettuccine with lobster and prawn
with a dash of chilli

feta and black olive ravioli (v)
with pesto cream sauce and sundried tomato concassé

champagne risotto (v)
with broccoli and mushrooms

DESSERT (choice of 2)

chocolate nemesis
light baked chocolate mousse with peach coulis and whipped cream

passion fruit meringue pie
baked passionfruit custard in a biscuit crust with meringue topping

crème brulee
with berry compote

double chocolate cheesecake
dark and white chocolate cheesecake with crème anglaise

tiramisu

tea | coffee

Price upon request





PRIVATE DINING MENU 3

STARTER (CHOICE OF 2)

baked crab in mustard and white wine cream sauce
on potato mash and steamed vegetables

mediterranean salad

chicken, chickpeas, tomato, cucumber, onions, raisins, fresh basil
and toasted cashewnuts with honey mustard vinaigrette

onion, thyme and goat cheese tart (v)

SOUP (CHOICE OF 1)

chicken mulligatawny

spiced chicken, vegetable and coconut milk soup with a spoon of rice

cream of gotukola (v)

centenella leaves and coconut cream soup with garlic toast

SORBET

passion fruit sorbet

MAINS (CHOICE OF 3)

grilled sirloin steak

(choice of preparation medium/well done)

with hand cut fries, béarnaise sauce and steamed vegetables

roast pork with mustard sauce

potato mash, steamed vegetables, apple sauce and crackling

bacon cream cheese filled chicken breast

with potato mash and salad

tandoori marinated salmon

with pesto risotto and root vegetable crisps

fettuccine with lobster and prawns

with a dash of chilli

grilled garlic jumbo prawns

with hand cut fries, garlic butter and green salad

champagne risotto (v)

with broccoli and mushrooms

DESSERT (CHOICE OF 2)

via paradiso

layers of meringue with coffee liqueur-soaked cake, tiramisu cream,
chocolate ganache topped with black cherries

chocolate nemesis

light baked chocolate mousse with peach coulis and whipped cream

dulce de leche cheesecake

caramel cheesecake with toffee sauce and whipped cream

old fashioned trifle

layers of cake, fruit, jelly, vanilla custard and whipped cream

lemon meringue pie

baked lemon custard in a biscuit crust with meringue topping

jaggery crème brûlée

tea | coffee

Price upon request

COCKTAIL CANAPÉ MENU

SAVOURY

beef patties
thai flavored chicken wings
chicken mushroom vol au vents
tandoori chicken
sardines on toast
thai fish cakes
pol roti with devilled cuttlefish
lobster cappuccino
prawn cocktail
prawn tempura
egg sandwiches
olive frittata with cream cheese
gazpacho (v)
vegetable patties (v)
gnocchi with blue cheese sauce (v)
mushroom cappuccino (v)
cucumber and cream cheese sandwiches (v)

SWEET

mini caramel pot of cream
mini vanilla panna-cotta
with strawberry compote
mini dark chocolate mousse
with tiramisu crème & almond coffee – chocolate praline
mini coffee or chocolate profiteroles
mini via paradiso
mini tiramisu

CHOICE OF 5 SAVOURIES + 2 SWEETS

CHOICE OF 7 SAVOURIES + 2 SWEETS

CHOICE OF 10 SAVOURIES + 2 SWEETS

Price upon request

Beverages will be charged for on consumption accordingly





CORKAGE RATES

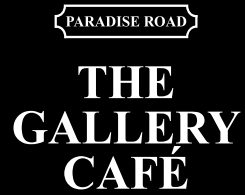
wine | liquor | champagne

Price upon request



The background of the image is a dark, textured stone wall with visible cracks and some small holes. Two lit torches are mounted on the wall, one on the left and one on the right. The torches have dark, conical bodies and bright, glowing flames. The light from the torches illuminates the surrounding stone, creating a warm, yellowish glow. The overall atmosphere is mysterious and ancient.

RESERVATION TERMS AND CONDITIONS



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GENERAL

FOOD

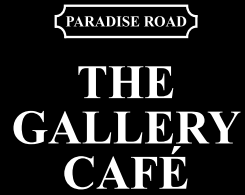
- You are requested to go through the menus carefully and select one menu together with choices requested for therein.
- Further variations and customized menus are to be discussed with the Management. Prices are subject to change as per the Government tax changes.

BEVERAGES

- You are permitted to bring in Hard Liquor / wine / champagne for which a corkage fee will be levied accordingly as per our list.
- You are not permitted to bring into the premises any type of beer / chasers/ soft drinks / juices. These items have to be ordered from our Gallery Bar.

BOOKING CONFIRMATION

- A reservation is to be considered confirmed only after the advance payment is received.



RESERVATION TERMS AND CONDITIONS

PRIVATE DINING ROOM – THE UPSTAIRS GALLERY

PRIVATE DINING ROOM CHARGE

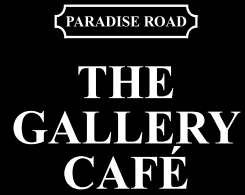
- Maximum pax 36 and if less than 15 pax – you will be subjected to a private dining room charge.

NO OF GUESTS

- Reconfirm total number of pax by noon on the day of the event.

CONFIRMATION

- Confirmation form needs to be duly filled in and sent back to us with the selected menu and choices together with an advance deposit in order to reconfirm your reservation. This amount will be specified at time of confirmation.



RESERVATION TERMS AND CONDITIONS

ENTIRE PROPERTY

VENUE CHARGE

- A venue fee will be charged in order to confirm your reservation.

NO OF GUESTS

- Maximum of 150 pax. Kindly reconfirm total number of pax and menu item selection 1 week prior to the event.

OUTDOOR MUSIC

- Considered a residential neighborhood, only light music is allowed within outdoor spaces till 11pm.

DECOR

- You can bring your own florist or we can suggest the in house florist who knows the restaurant setup better.

CONFIRMATION

- An Entire Property Reservation is considered to be confirmed once the venue fee is duly paid.

PARADISE ROAD

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