

TAO MENU

Scan for the menu



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32

Tangy black fungus salad is a vibrant and textural dish loved for its unique crunch. Rehydrated black fungus is blanched and then mixed with garlic, chili, vinegar, soy sauce, and a hint of sugar to create a balanced sweet-sour flavor. Fresh coriander and sesame oil add fragrance, while the fungus delivers a satisfying, slightly chewy bite. Refreshing and flavorful, its a popular cold dish that adds depth and contrast to any Asian-inspired meal.

Szechuan spiced boiled chicken is a classic dish known for its bold, aromatic flavors and signature spicy kick. Tender pieces of chicken are gently poached until juicy and succulent, then served in a fragrant broth infused with chili oil, garlic, ginger, and the distinctive heat of Sichuan peppercorns.

The dish is often garnished with spring onions, dried chillies, and sesame seeds, creating a rich balance of spicy, savory, and numbing flavors. Deeply flavorful yet comforting, Szechuan spiced boiled chicken is a popular dish that perfectly captures the vibrant character of Sichuan cuisine.



29



APPETIZERS

1



百粒炸虾球
Golden Fried
Prawn Balls
3pcs- 2850

6



面拖凤尾虾
Crispy Fried
Prawns
Regular- 2880

8



泰式目鱼
Chicken Spring
Rolls
3pcs-1880

9



三丝春卷
Vegetable Spring
Rolls
3pcs-1580

10



炸云吞
Deep-fried
Wontons
6pcs- 2380

12



隆涛五味拼盘
Five-flavour
Assorted platter
Regular- 7250

14



炸腰果
Deep-fried
Cashews
Regular- 3580

18



炸鸡翅
Deep-fried
Chicken Wings
6pc-2650

17



黄金百粒凤尾虾
Golden Fried Prawns-6pcs
Regular- 4180

COLD DISHES

20



五香牛肉
Five Spice
Master Beef
Regular- 3550

22



蔬蒂色拉
Vegetable Salad
Regular- 1780

23



蒜泥拍黄瓜
Smashed Cucumbers
with Garlic
Regular- 1780

27



三文鱼捞汁秋葵
Blanched Ocras in
spicy sauce
Regular- 1780

29



四川口水鸡
Szechuan Spiced
Boiled Chicken
Regular- 2880

32



凉拌木耳
Black Fungus salad
Regular- 2650

All prices listed above are in LKR, exclusive of Government taxes and levy and are subject to 10% service charge

SOUP

33



浓味粟米羹(鸡肉/蟹肉/蔬菜)
Sweet Corn Soup with
Chicken / Crab Meat /
Vegetable
S-2280 L-2980

34



海鲜酸辣汤 (鸡肉/蔬菜)
Hot & Sour Seafood Soup with
Chicken / Vegetable
S-2380 L-2980

40



泰式冬阴功汤
Thai-style Tom Yum
Soup
S-2680 L-3580

41



菌菇汤
Mixed Mushroom Soup
S-2280 L-2980

45



番茄鸡蛋汤
Tomato & Egg Soup
S-2280 L-2980



CHEF'S SPECIAL MENU 主厨推荐

048 酸汁紫苏泡椒石斑

Garoupa & spicy pickled perilla
in sour sauce

100g / LKR 1200

At Least 500g for Each

049 葱油海螺片

Cantonese-style Sliced Sea
Snail with Scallion Oil

LKR 6,280

Regular

050 特色孜然牛排

Mutton ribs in Cumin

LKR 9,280

Regular

052 香米蜜汁排骨

Honey Glazed Pork Ribs

LKR 6,580

Regular

054 西式炒牛肉

Crispy Beef in Honey Sauce

LKR 5,280

Regular

055 XO 酱炒海螺

Stir-fried Sea Snail with XO

Sauce & Mixed Vegetable

LKR 6,280

Regular

058 湘西辣炒海参

Hunan-style Spicy Sea

Cucumber

LKR 6,100

Regular

059 葱烤红烧海参

Braised Sea Cucumber with

Scallions

LKR 6,100

Regular



All prices listed above are in LKR, exclusive of Government taxes and levy and are subject to 10% service charge

60

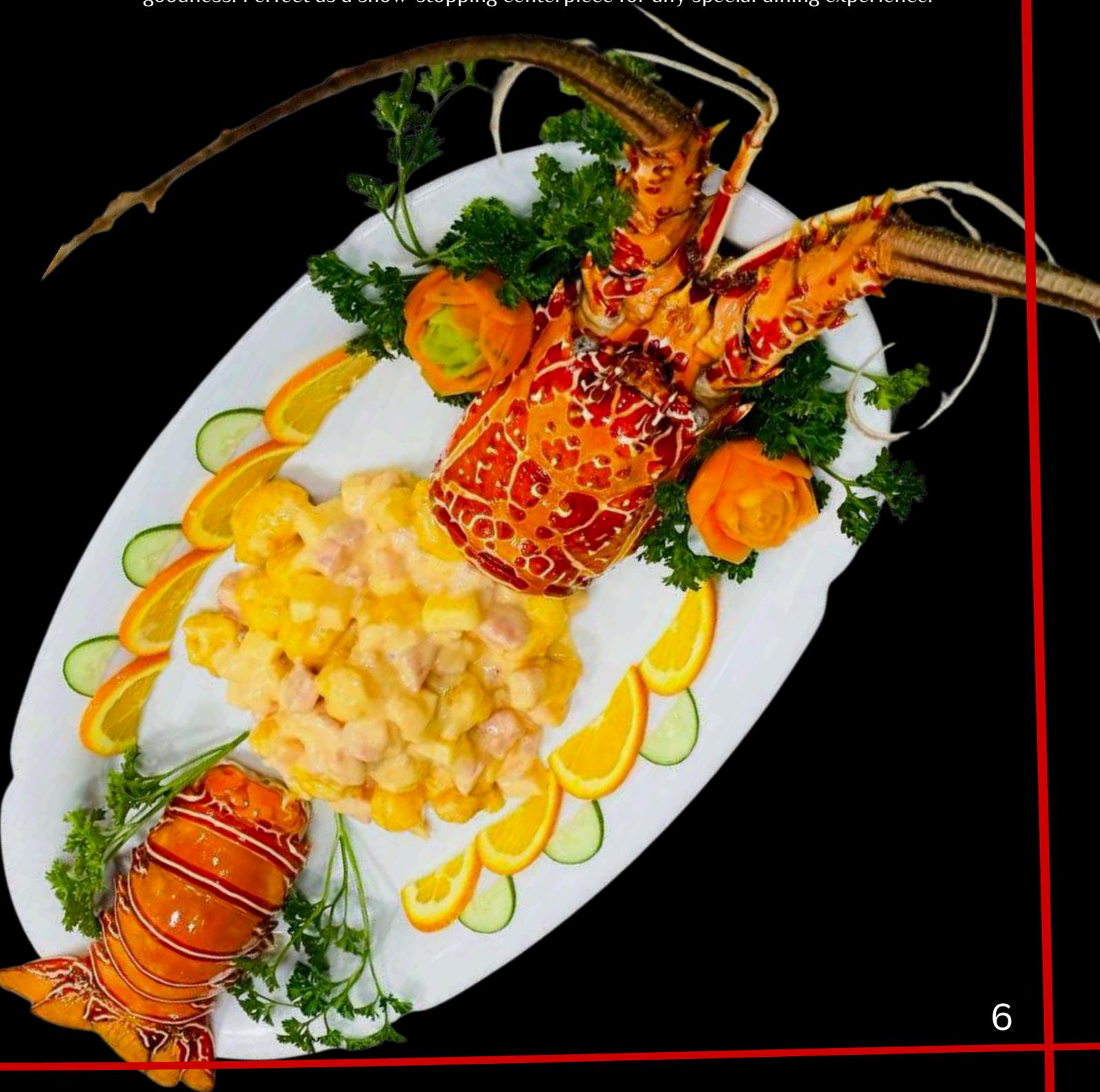
MOST SELLING SIGNATURE DISH

黄油焗龙虾

Braised Lobster with Butter

Deep fried lobster with butter is a luxurious seafood delicacy that combines crisp texture with rich, indulgent flavor. Fresh lobster pieces are lightly seasoned and deep fried to golden perfection, creating a delicate crunch while keeping the meat tender, juicy, and naturally sweet.

The lobster is then tossed in fragrant melted butter infused with garlic and a hint of herbs, allowing the rich, silky sauce to coat every piece. The result is a beautifully balanced dish—crispy on the outside, succulent inside, and finished with the irresistible aroma of buttery goodness. Perfect as a show-stopping centerpiece for any special dining experience.



LOBSTER (Min 300g)



MOST SELLING SIGNATURE DISH

黄油焗龙虾

Braised Lobster with Butter

3580-100g

67



黑椒汁龙虾

Deep fried lobster in
Black Pepper Sauce

3580-100g

62



新加坡辣汁龙虾

Singapore-style
lobster in chili sauce

3580-100g

69



椒盐焗龙虾

Braised Lobster with
Pepper Salt

3580-100g



中式香辣蟹
Chinese style
Hot & Spicy crab

70

Chinese Style Hot and Spicy Crab is a bold and flavorful seafood delicacy that brings together fiery heat and aromatic spices. Fresh crab is stir-fried to perfection with garlic, ginger, dried red chilies, and crushed black pepper, then tossed in a rich, savory sauce that clings to every shell and crevice.

Infused with the signature balance of heat and umami found in Chinese cuisine, this dish delivers a satisfying kick with every bite. The tender, juicy crab meat absorbs the spices beautifully, creating a mouthwatering combination of spice, sweetness, and depth.



79

黄油焗蟹
Deep fried Crab with Butter



Chinese Deep Fried Crab with Butter is a rich and indulgent seafood dish that combines crispy textures with a luxurious buttery flavor. Fresh crab pieces are lightly battered and deep-fried until golden and crunchy, sealing in the natural sweetness of the meat.

The crab is then tossed in a fragrant butter sauce infused with garlic, curry leaves, and a touch of spice, creating a mouthwatering aroma and a savory finish. Each bite offers a perfect balance of crispiness and creamy richness, making this dish a favorite among seafood lovers who enjoy bold, satisfying flavors.

LAGOON CRAB (Min 500g)

73



新加坡辣汁蟹

Most selling signature Dish
Singapore-style chili crab

1450-100g

72



避风塘炒蟹

Hong Kong-style Stir-fried Crab
with Garlic, Chili & Seasoning

1450-100g

74



黑椒汁炒蟹

Stir-fried Crab with
Black Pepper Sauce

1450-100g

79



黄油焗蟹

Deep fried Crab
with Butter

1450-100g

70



中式香辣蟹

Chinese style
Hot & Spicy crab

1450-100g



80

蒜蓉粉丝蒸大虾

Steamed Prawns with vermicelli in Garlic Sauce

Steamed prawns in garlic sauce with vermicelli is a delicate yet deeply flavorful seafood dish inspired by classic Chinese coastal cuisine. Fresh, juicy prawns are gently steamed over a bed of soft glass vermicelli, allowing the noodles to absorb the rich seafood juices.

A fragrant sauce made with finely minced garlic, light soy sauce, sesame oil, and a touch of Shaoxing wine is poured over the prawns before steaming, infusing the dish with a savory aroma. The result is tender, succulent prawns paired with silky vermicelli strands soaked in garlicky goodness.

Light, elegant, and comforting, this dish is perfect served hot as a centerpiece alongside steamed rice or as part of a shared seafood feast.



FULL PRAWN

84

Most selling signature dish

香辣串串虾

Deep fried Prawns
with Dry Chili

S-3480 L-4680



80



蒜蓉粉丝蒸大虾

Steamed Prawns with vermicelli
in Garlic Sauce

S-3480 L-4680

86



中式香辣大虾

Chinese-style Stir-
fried Prawns with
Chili

S-3480 L-4680

87



蜜汁元宝虾

Deep fried Honey
Prawns

S-3480 L-4680

82



避风塘大虾

Hong-Kong style
deep fried prawns

S-3480 L-4680

PRAWN MEAT

90



宮保虾仁
Kung Pao prawns
S-2980 L-3880

91



蒜蓉辣汁虾仁
Hot garlic prawns
S-2980 L-3880

92



印尼虾仁
Indonesian style prawns
S-2980 L-3880

93



酸甜虾仁
Sweet & Sour Prawns with Pineapple
S-2980 L-3880

97



辣炒虾仁
Szechuan-style Chili Prawns
S-2980 L-3880

99

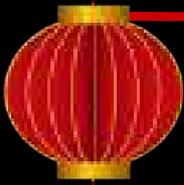


黑椒汁炒虾仁
Stir-fried Prawns in
Black Pepper sauce
S-2980 L-3880

96



德味虾仁
Deville Prawns
S-2980 L-3880



120

避风塘目鱼

Hong Kong-style Stir-fried
Cuttle Fish with Garlic & chili

perfect blend of crisp texture and bold flavor. Fresh cuttlefish is lightly seasoned and fried until golden on the outside while remaining tender and juicy inside.

Topped generously with crunchy deep-fried garlic and fiery red chilies, each bite delivers a satisfying crunch followed by a burst of savory heat. The aromatic garlic enhances the natural sweetness of the cuttlefish, while the chilies add a lively kick, making it an irresistible choice for seafood lovers who enjoy a spicy, flavorful finish.



CUTTLEFISH

118



牛油焗鱿鱼
MOST SELLING DISH
Hot Butter Cuttle Fish
S-2880 L-3980

119



椒盐炸目鱼
Deep-fried Cuttle Fish with Salt &
Pepper
S-2880 L-3980

120



避风塘目鱼
Hong Kong-style Stir-fried
Cuttle Fish with Garlic & chili
S-2880 L-3980

122



黑椒汁炒目鱼
Stir-fried Cuttle Fish in
Black Pepper Sauce
S-2880 L-3980

125



德味炒目鱼
Deviled Cuttle Fish
S-2880 L-3980

127



四川辣炒目鱼
Szechuan-style Cuttle Fish with
Dry Chili
S-2880 L-3980



103

泰氏石斑鱼

Garoupa in thai sauce
(steamed/ deep fried)

Thai-style deep fried garoupa is a vibrant and flavorful seafood dish that perfectly captures the essence of Thai cuisine. Fresh garoupa (grouper) is lightly scored and deep fried until golden and crispy on the outside, while remaining tender and flaky inside.

It is typically topped with a fragrant sauce made from garlic, fresh chillies, lime juice, fish sauce, palm sugar, and fresh coriander, creating a perfect balance of spicy, sour, sweet, and salty flavors. Some variations also include a tangy tamarind or sweet chili glaze for extra depth.

Served whole and garnished with fresh herbs, this dish is a stunning centerpiece, often enjoyed with steamed jasmine rice. Crispy, aromatic, and bursting with bold Thai flavors, Thai-style deep fried garoupa is a true crowd-pleaser for seafood lovers.



WHOLE FISH (Min 500g)

100



川香焗石斑
Szechuan-style Garoupa
Fillet with Dry Chili & Sesame
1200-100g

103



泰氏石斑鱼
Garoupa in thai sauce
(steamed/ deep fried)
1200-100g

104



青椒汁焗石斑
Braised Garoupa Fillet in
Green Chili Spicy Sauce
1200-100g

105



松子石斑
Deep Fried Garoupa in
Sweet & Sour Sauce
1200-100g

106



清蒸石斑
Cantonese-style Steamed
Garoupa in Soya Sauce
1200-100g

107



水煮石斑鱼片
Szechuan-style Boiled
Garoupa Fillet
1200-100g

FISH FILLET

129



蒜蓉辣汁鱼片
Hot Garlic fish fillet

S-2680 L-3280

131



印尼鱼片
Indonesian-style Fish Fillet in Hot Bowl

S-2680 L-3280

132



四川辣炒鱼片
Szechuan-style Stri-fried Fish Fillet with Chili

S-2680 L-3280

133



酸甜鱼片
Sweet & Sour Fish Fillet with Pineapple

S-2680 L-3280

134



泰式鱼片
Thai-style fish fillet (Steam/Deep fried)

S-2680 L-3280

135



姜葱炒鱼片
Stir-fried Fish Fillet in Ginger Spring Onion Sauce

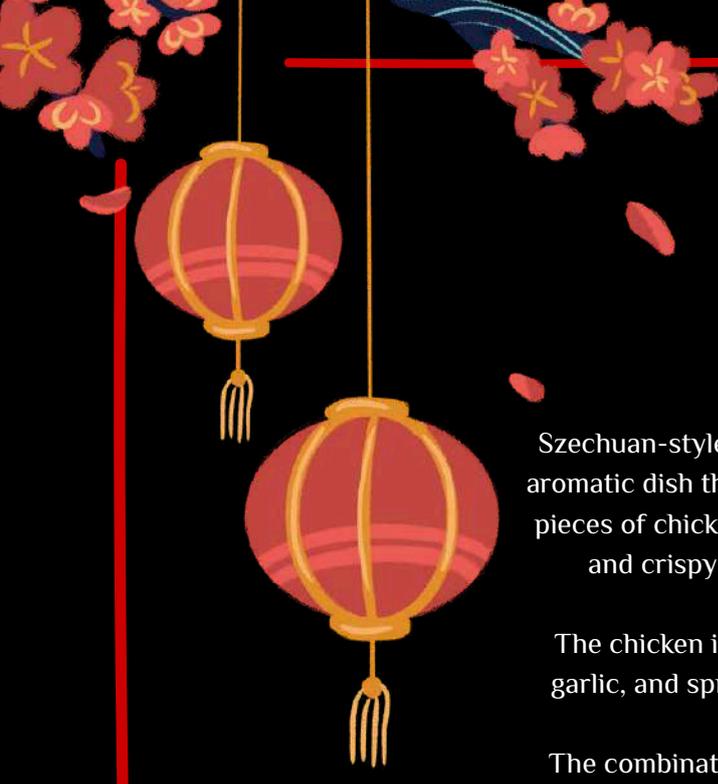
S-2680 L-3280

137



蒜蓉蒸鱼片
Steamed Fish Fillet with Noodle in Garlic Sauce

S-2680 L-3280



144

四川辣子鸡
Szechuan-style Deep-fried
Chicken with Dry Chili

Szechuan-style Deep-Fried Chicken with Dry Chili is a fiery and intensely aromatic dish that showcases the bold flavors of Sichuan cuisine. Bite-sized pieces of chicken are lightly marinated, coated, and deep fried until golden and crispy on the outside while remaining tender and juicy inside.

The chicken is then tossed with dried red chilies, Sichuan peppercorns, garlic, and spring onions, creating a fragrant blend of heat and numbing spice.

The combination of crispy texture, smoky chili aroma, and the signature tingling sensation from the peppercorns makes this dish irresistibly addictive. Perfect served hot as a bite with an ice cold beer or as a standout dish in a shared feast.



CHICKEN

138



中式剁椒炒鸡丁
Chinese-style Chili Chicken
with Spicy Sauce
S-2680 L-3580

139



黑椒汁炒鸡丁
Stir-fried Chicken in
Black Pepper Sauce
S-2680 L-3580

140



双菇炒鸡丁
Stir-fried Chicken with Two
Mushrooms in oyster sauce
S-2680 L-3580

142



宫保鸡丁
Kung Pao Chicken
S-2680 L-3580

143



印尼鸡丁
Indonesian-style Stir-fried
Chicken in Hot Bowl
S-2680 L-3580

144



四川辣子鸡
Szechuan-style Deep-fried
Chicken with Dry Chili
S-2680 L-3580

145



酸甜鸡丁
Sweet & Sour Chicken
S-2680 L-3580

146



蒜蓉辣汁鸡丁
Chicken in Hot Garlic Sauce
S-2680 L-3580

149

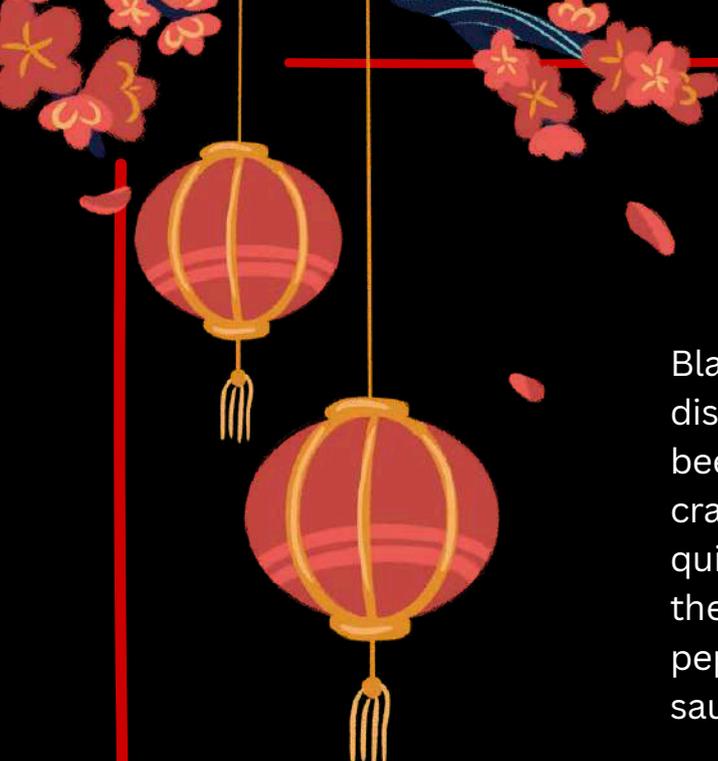


脆皮烤鸡
Roasted Chicken with
salt & pepper
S-2980 L-4180

151



德味鸡丁
Devilled Chicken
S-2680 L-3580



156

黑椒汁炒牛肉
Stir-fried Beef in
Black Pepper Sauce

Black pepper beef is a bold and aromatic dish that highlights the rich flavors of tender beef paired with the warm heat of freshly cracked black pepper. Thin slices of beef are quickly stir-fried over high heat to lock in their juiciness, then tossed with onions, bell peppers, and a savory sauce made from soy sauce, garlic, and oyster sauce.

The freshly ground black pepper adds a fragrant spice that perfectly complements the deep, umami notes of the sauce. Served hot and sizzling, black pepper beef is a satisfying favorite that pairs beautifully with steamed rice or noodles.



BEEF

153



蚝油牛肉片

Stir-fry Sliced Beef in Oyster
Sauce
S-2980 L-3980

154



水煮牛肉片

Szechuan-style Sliced Beef
in Spicy Soup
S-2980 L-3980

155



小炒牛肉

Hunan-style Stir-fried Beef
with Chili
S-2980 L-3980

156



黑椒汁炒牛肉

Stir-fried Beef in
Black Pepper Sauce
S-2980 L-3980

158



姜葱炒牛肉片

Stir-fried Sliced Beef with
Ginger & Spring Onion
S-2980 L-3980

161



酸汤牛肉片

Hot & Sour beef with wild
mushroom & sour cabbage
S-2980 L-3980

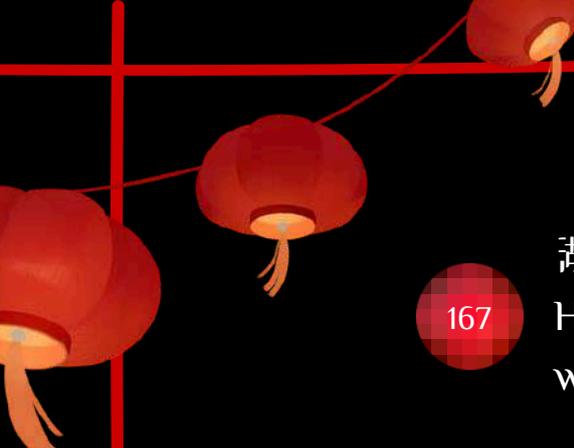
162



杭椒牛柳

Crispy Beef Slices with
green Chili
S-2980 L-3980





167

湖南小炒肉

Hunan-style Stir-fried Pork with Green Chili

Stir-Fried Hunan Pork is a vibrant and intensely flavorful dish inspired by the bold cuisine of Hunan. Thin slices of tender pork are quickly stir-fried over high heat with fresh chilies, garlic, ginger, and crisp vegetables, creating a perfect balance of heat and aroma.

Known for its signature smoky spice and rich savory depth, this dish delivers a satisfying kick without overpowering the natural flavor of the pork. The combination of chili heat and fragrant seasonings makes it a favorite for those who enjoy authentic, fiery Chinese flavors served fresh and hot from the wok.



PORK

163



酸甜咕咾肉

Deep-fried Sweet & Sour
Pork with Pineapple
S-2880 L-3680

166



四川香辣排骨

Szechuan-style Deep-fried Pork
Spare Ribs with Dry Chili
Regular- 4280

167



湖南小炒肉

Hunan-style Stir-fried Pork
with Green Chili
Regular- 3480

168



四川■锅肉

Szechuan-style Double
Cooked Pork Belly
S-2880 L-3680

169



上海红烧肉

Shanghai-style Stewed Pork
Belly with Brown Sauce
Regular- 4880

170



港式椒盐肉排

Hong Kong-style Fried pork
chops with Salt & Pepper
Regular- 3980

173



德味猪肉

Devilled Pork
S-2880 L-3680

174



黑椒汁炒肉片

Stir-fried Sliced Pork with
Black Pepper Sauce
S-2880 L-3680



黑椒汁羊排

SIGNATURE Lamb chops in
Black Pepper Sauce

177



LAMB

175



姜葱炒羊肉
Stir-fried Lamb with Ginger &
Spring Onion Sauce
S-3680 L-4580

180



辣椒羊肉片
Stir-fried Sliced Lamb with Chili
S-3680 L-4580

176



湖南小炒羊肉
Most selling Signatures dish
Hunan-style Stir-fried Lamb with
Green Chili
S-3680 L-4580

177



黑椒汁羊排
SIGNATURE Lamb chops in
Black Pepper Sauce
Regular- 14280

184

铁板芙蓉鱼片

Sizzling Fish Fillet in egg white

Sizzling Fish Fillet in Egg White is a delicate yet flavorful dish that perfectly balances lightness and richness. Tender fish fillets are gently marinated and coated in silky egg white, creating a soft, velvety texture that locks in moisture and enhances the natural taste of the fish. Cooked on a hot sizzling plate, the dish arrives at the table with an irresistible aroma and a dramatic sizzle that excites the senses.

Often paired with lightly sautéed vegetables and a savory sauce, this dish is both comforting and refined. The egg white coating gives it a smooth, almost cloud-like finish, making it a healthier and protein-rich choice without compromising on flavor. Perfect for seafood lovers who appreciate subtle elegance in every bite.



SIZZLING

183



铁板豆腐

Sizzling Tofu in Oyster Sauce
(Chicken / Vegetable)
C-3180 V-2880

184



铁板芙蓉鱼片

Sizzling Fish Fillet in egg white
Regular- 3480

185



铁板鸡

Sizzling chili chicken
Regular- 3480

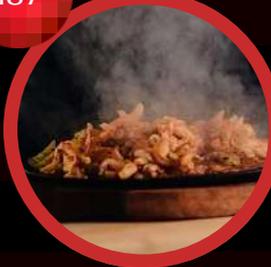
186



铁板海味捞粉丝

Sizzling glass Noodles with
vegetables & prawn
Regular- 3280

187



铁板鱿鱼

Sizzling Stir-fried Cuttle Fish
in Chili Sauce
Regular- 3880

188



铁板牛肉

Sizzling Stir-fried Beef with
Onion & Oyster Sauce
Regular- 4380

189



铁板黑椒羊肉

Sizzling Stir-fried Lamb with
Black Pepper
Regular- 4580

190



铁板川味虾仁

Sizzling Prawn in
Szechuan Sauce
Regular- 3880

191



铁板杂菇

Sizzling Mixed Mushroom
in Oyster Sauce
Regular- 2880



205

石锅咸鱼茄子
Stone Pot Salted Fish
and Brinjal



203

石锅青椒酱牛肉
Stone Pot Beef and Tofu with
Green Chili in Spicy Sauce



STONE POT/DRY POT

192



干锅羊肉
Dry pot mutton in
Szechuan sauce
Regular- 5280

194



干锅手撕包菜
Dry pot Cabbage with Pork Belly
Regular- 3580

195



干锅土鸡
Dry pot chicken in
Szechuan chili
Regular- 3880

200



石锅豫毛鸡
Stone Pot Chicken with
Spicy Lemongrass
Regular- 3880

203



石锅青椒酱牛肉
Stone Pot Beef and Tofu with
Green Chili in Spicy Sauce
Regular- 4280

205



石锅咸鱼茄子
Stone Pot Salted Fish
and Brinjal
Regular- 3580

206



石锅蒜蓉大虾
Stone Pot Prawns with
Garlic Sauce
Regular- 3880

211



马来大虾煲
Malaysian-style Prawns
in Clay Pot
Regular- 4580

212



肉末粉丝煲
Minced Pork Meat and Noodle
with Spicy in Clay Pot
Regular- 3880





216

双菇扒豆腐
Braised Tofu with Two
Mushrooms in oyster sauce

TOFU

216



双菇扒豆腐
Braised Tofu with Two
Mushrooms in oyster sauce
S-2380 L-2980

218



蒜蓉辣汁豆腐
Tofu in hot garlic Sauce
S-2380 L-2980

219



脆皮豆腐
Deep-fried Crispy Tofu in
Sweet & Sour Sauce
S-2380 L-2980

221



麻辣豆腐
Szechuan-style Spicy Tofu with
Minced Pork
S-2380 L-2980

224



中式鸡肉煎蛋
Chinese Special Omelet with
Chicken
Regular- 2580

223



中式煎蛋
Chinese Omelet
Regular- 2380

225



蟹肉煎蛋
Chinese Special Omelet with
Crab Meat
Regular- 2980

226



虾仁煎蛋
Chinese Omelet with Shrimps
Regular- 2780

OMLETTE



VEGETABLES

227



干煸四季豆
Szechuan-style
Dry-fried String
Beans
S-2280 L-2980

228



蒜蓉空心菜
Stir-fried Kankung
in Garlic Sauce
S-2280 L-2980

230



香菇菜心
Stir-fried Pok
Choy with Black
Mushroom
S-2480 L-2980

231



混合什锦
Stir fried
vegetables
S-2480 L-2980

232



蒜蓉四季豆
Stir-fried green
Beans in Garlic
Sauce
S-2380 L-2880

233



蚝油三菇
Mixed
Mushrooms in
Oyster Sauce
S-2380 L-2880

235



蒜蓉地瓜叶
Stir-fried Sweet
Potato Leaves in
Garlic Sauce
S-2280 L-2980

238



酸辣大白菜
Spicy & Sour
Chinese Cabbage
S-2280 L-2680

240



红烧茄子
Stir-fried Egg
Plant in Soy Sauce
S-2180 L-2580

242



香菇炒花菜
Stir-fried
Cauliflower and
Black Mushroom in
Garlic Sauce
S-2480 L-2880

11



黄油焗平菇
Braised oyster
mushrooms with
butter
S-2480 L-2880

239



裹面糊炸蘑菇
Hot butter
mushroom
S-2480 L-2880



245

上海炒面

Shanghai-style Fried Noodles with Chicken



	Small 小份	Large 大份
243 新加坡炒米粉 Singapore-style Fried Vermicelli Noodles with Shrimps	LKR 2,680	LKR 3,580
244 马来炒面 Malaysian-style Fried Noodles in Spicy Sauce	LKR 2,680	LKR 3,480
245 上海炒面 Shanghai-style Fried Noodles with Chicken	LKR 2,580	LKR 2,980
246 港式蔬菜炒面 Hong Kong-style Vegetable & Egg Fried Noodles	LKR 2,580	LKR 2,980
247 海鲜二面黄 Cantonese-style Fried Crispy Noodles Chopsuey with Seafood		LKR 3,680 <i>Regular Portion</i>
248 青菜肉丝汤面 Noodles in Soup with Sliced Pork and Greens	LKR 2,480	LKR 2,880
249 番茄鸡蛋汤面 Noodles in Tomato & Egg Soup	LKR 2,380	LKR 2,880
250 混合海鲜炒面 Mixed Seafood Fried Noodles (Shrimp, Cuttlefish, Fish Fillet)	LKR 2,680	LKR 3,580
251 混合肉炒面 Mixed Meat Fried Noodles (Chicken, Pork, Beef, Lamb)	LKR 2,680	LKR 3,580

NOODLES

面食类

All prices listed above are in LKR, exclusive of Government taxes and levy and are subject to 10% service charge



RICE

米饭类

	Small 小份	Large 大份
252 扬州炒饭 Yangzhou-style Seafood Fried Rice	LKR 2,480	LKR 3,180
253 鸡肉炒饭 Chicken Fried Rice	LKR 2,280	LKR 2,780
254 桑巴炒饭 Malaysian-style Sambal Fried Rice with Seafood	LKR 2,480	LKR 3,180
255 蔬菜炒饭 Vegetable Fried Rice with Egg	LKR 1,680	LKR 2,680
257 混合肉炒饭 Mixed Meat Fried Rice (Chick, Beef, Pork, Lamb)	LKR 2,780	LKR 3,680
258 混合海鲜炒饭 Mixed Seafood Fried Rice (Prawn, Fish, Cuttle Fish)	LKR 2,780	LKR 3,680
259 特色蟹肉炒饭 Chef Featured Crab Meat Fried Rice	LKR 2,680	LKR 3,980
260 白米饭 Chinese Steam Rice	-	LKR 650 1 Bowl
261 印尼炒饭 Indonesian-style Seafood Fried Rice	LKR 2,480	LKR 3,180
262 菠萝炒饭 Pineapple Seafood Fried Rice	LKR 2,780	LKR 3,880



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DUMPLINGS



Vegetable
S-1380 L-1680



Prawn
S-1680 L-2100



Chicken
S-1680 L-2100



Pork
S-1680 L-2100

FRIES



french fries
with salt
1580



Chinese chili honey
fries
1680



Hot garlic fries
1680



Deviled hot
pepper fries
1680



DESSERTS

ICE CREAM 1490/- PER SCOOP



Vanilla
ice cream



Chocolate
ice cream



Salted caramel nuts



Passion Sorbet



Jafna Mango



Strawberry Cheesecake



Bubblegum



Coconut



Blueberry



Signature Tao Tropicana



Fruit Salad with vanilla ice
cream



Fruit salad



Lychee with ice cream



Cream caramel



BEVERAGE

MOCKTAILS

LAVINIA COOLER

Cucumber, Lime, Mint, Sugar syrup, Soda

1350

WATERMELON MAGARITA

Watermelon, Sugar, Lime

1405

MANGO PASSION LAVINIYA

Mango puree, Fresh passion, Lime, Soda, Mint

1550

VIRGIN MOJITO

Lime, Mint, Brown sugar, Soda

1350

SPICY WATERMELON MINT AGUAFRESCA

Watermelon, Lime, Mint, Chili (Green)

1450

TAMARIND COOLER

Tamarind puree, Sugar syrup, Soda, Mint

1400

PASSION MOJITO

Lime, Brown sugar, Mint, Fresh passion fruits, Passion syrup

1450

STRAWBERRY MOJITO

Lime, Mint, Brown sugar, Strawberry, Soda

1850

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SOFT DRINKS

Portello	450
Sprite	450
Fanta	450
Coca cola	450
Cream Soda	450
Lemonada	450
Ginger Ale	450
Ginger Beer	450
Tonic	450
Soda	450
Water Bottle 500 ml	70
Water Bottle 1 ltr	100

FRESH JUICE

Passion Fruit	1100
Pineapple	1100
Watermelon	1100
Papaya	1100
Mango	1550
Fresh Orange	2100
Lime	850
Lime & Mint	1100

HOT BEVERAGES

Served in a pot- serves 2-3 cups

Chinese Tea	1550
Ceylon English breakfast tea	1500
Green Tea	1550
Jasmin Green Tea	1550
Black Coffee	1500
Milk Tea	1600
Milk Coffee	1600
Plain Ginger Tea	1400

KIDS

MENU

Golden fried prawns- 3pcs	1450
Vegetable dumplings- 3pcs	650
Chicken dumplings- 3pcs	750
Crispy fried fish with French fries.	1550
Crispy fried chicken with French fries	1650
Vegetable & egg fried rice + Honey Chicken	1650
Chicken noodles + Sweet & sour fish	1550



For reservations, corporate gatherings, private parties, private dining room with karaoke setups and special celebrations, our team would be delighted to assist you in creating a memorable dining experience. Whether it's a business meeting, family celebration, or group event, we offer the perfect setting, exceptional cuisine, and attentive service to suit every occasion.

Please contact us for bookings and customized menu arrangements. We look forward to hosting you and your guests.

Open daily
11.30am-3.00pm
6.00pm-11.00pm

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