

serendipity

coffee. eat. sleep.

dear guests. welcome to serendipity guesthouse and café. we serve all day brunch from 8 a.m. to 2 p.m. our menu is fully vegetarian and lovingly curated by us in switzerland. it has been perfected with our sri lankan chefs to offer you the best experience. if you have any feedback or special requests, please let our team know. some dishes are also available in smaller portions — perfect if you can't decide what to pick. please ask our team for details. your host,
samira & family ♥

please note: our menu is a little lighter during the off-season, with some changes based on what's fresh and available. not all ingredients may always be in stock – our team will happily offer you alternatives if needed. the full menu will return at the start of high season.

menu

savory sensations

shakshuka (gf*, v*) 2200

a warm spiced tomato stew with poached eggs and crumbled feta. served with toasted sourdough on the side.

beetroot hummus toast (v*, gf*) 2100

beetroot hummus on sourdough toast, topped with roasted chickpeas, feta, pickled cucumber and black sesame.

sunrise sweetness

pancakes (v) 1600/2000

pancakes with banana, passion fruit syrup and chia seeds

tropical bircher 1300/1800

a twist on classic swiss birchermüesli with seasonal fruits, yogurt and nuts.

hot zopf 1600

homemade swiss "zopf" bread with peanut butter and homemade jam. topped with sliced banana and caramelized nuts.

v = vegan, v* = vegan option available, gf = glutenfree, gf* = glutenfree option available

all prices are in lkr and include taxes. a service charge of 10% will be added to your bill for our team.

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swiss special

zopf & co. 3000

traditional swiss "zopf" bread with butter & homemade jam, swiss cheese, soft boiled egg and a birchermüesli**

**beetroot hummus or feta cheese if out of stock*

homemade cakes

banana bread 950

smoothie bowls

island (v, gf) 2000

blend of banana, mango, pineapple and papaya, topped with fresh fruit and homemade granola

cocoa bliss (v, gf) 2200

banana, cacao, and peanut butter, topped with coconut flakes, tropical fruits and homemade granola

lunch

jackfruit bao (v) 1800/2400

soft steamed bao buns filled with marinated jackfruit, veggies, spring onions, topped with peanuts and coriander

serendipity bowl (v, gf) 2700

mango or pineapple rice, variety of fresh veggies, pineapple, chickpeas with your choice of tahini or soya-lemon-ginger dressing

add ons*

<i>poached or fried egg</i>	350
<i>boiled egg</i>	300
<i>scrambled/folded egg (2eggs)</i>	650
<i>crispy tofu</i>	500
<i>feta</i>	400
<i>toasted sourdough</i>	400
<i>slice of "zopf"</i>	300
<i>hummus</i>	600

**add-ons are there to boost your dish. if you'd like to create your own combo from just add-ons, we charge a 800 lkr fee to make it look lovely on your plate. thanks for understanding.*

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