Plunge In On The Green to have fun

Posted on
Pan fried darne of seer,
tempered mash potatoes,
buttered mixed vegetables and
café de Paris butter

The In On The Green (IOG) of the Galle Face Hotel, is a Gastro bar that brings a touch of whimsy to old English charm, making it the ideal place to get in an early couple of rounds after work with dinner. The IOG opened its doors to a whole new dining experience with the introduction of its Daily Express Lunch, serving delightful gastronomical fares.

The menu consists of mini appetizers, five choices of main course, a dessert and a beverage. Serving from Monday to Friday, four menus are rotated and include cajun marinated pan fried darne of seer, braised rice, buttered mixed vegetables lemon cream reduction or grilled pork chops, marinated pineapple, buttered mixed vegetables, onion sauce or even the ever famous Sri Lankan rice and curry to mention a few.

Vibrant at night the Gastro Bar treats its customers to lively music, amazing theme

nights and an array of cocktails, big bite snacks and Happy Hour from Monday to Friday. In On The Green sets an ideal mood for winding down after a hard day of work.