





Diana brings over 30 years of plant-based experience to the Soneva Jani Organic Garden. Focusing on the principles of plant-based dining and the freshest local produce, Diana brings her innovative and creative menu inspiration to So Wild.

A combination of an inspiring imagination, visionary innovation and wild personality! At So Wild we concentrate on serving simply beautiful, fresh, never processed food that has been locally sourced, and as much as possible picked directly from the garden – organic as possible, prepared with mindfulness, passion and sensitivity.

We carefully steam, flash-fry, dehydrate or serve our ingredients freshly picked in their original state. None of our dishes are deep-fried and everything is prepared a la minute to ensure that the enzymes, nutrients and vitamins stay bioavailable for maximum health.

Our purely plant-based menus are prepared with ingredients that do not contain any kind of animal products.



Plant Ceylon

One Hundred Ninety-Five Dollars

Known as the Teardrop of India, Sri Lanka has had thousands of years to develop its culinary traditions, influenced by so many different cultures through trade. Using Sri Lankan staples of rice, coconut and spices, we are proud to offer you the healthiest selections of vegan dishes that reflect the unique tastes of the island.

Amuse

Polos Ambul

Jackfruit with Spices Grilled in an Edible Leaf

Appetizer

Pol Roti Saha Lunumiris

Flaky Bread with Chili, Spices and Tomato Paste

Soup

Kola Kanda Saha Hinehtihal

Taste of Sticky Black Rice with Pureed Local Greens and Spices

Main

Indi Appa Saha Thibbatu, Kaju Vianjana, Batu Moja and Katuru Muranga Mellam

Butterfly Pea String Hoppers, Cashew and Pea Aubergine with Curry Leaf and Moringa Leaf Salad

Dessert

Watalappan, Samaga Kesel Palalapa and Masala Chai Himakiranapata
Coconut Custard, Banana Puree and a Cup of Nice Masala Chai



Organic Garden' Inspired Cocktails

Twenty-five dollars

Wild Mojito

Sake, Fresh Mint, Apple Juice and Sprite

Herb Garden

Citron Vodka, Fresh Ginger, Coriander, Homemade Lemongrass Syrup and Fresh Lime Juice

So Green

Tequila, Triple Sec, Moringa Leaves, Coconut and Lime Juice

Melon Spritzer

Aperol, Vodka, Prosecco, Lime Juice and Fresh Watermelon Juice

Coco Bubble

Triple Sec, Prosecco, Fresh Lime Juice, Coconut Water, Coconut Cream and Orange Bitter

'Free Spirit' Zero Alcohol

Eighteen US dollars

Coconut Crush

Coconut Water, Coconut Cream, Fresh Lime Juice, Pink Salt and Soda Water

Nimbu Jani

Fresh Lime Juice, Fresh Mint Leaves, Himalaya Salt and Soda Water

Turmeric Lemonade

Fresh Basil Leaves, Fresh Lemon Juice and Black Pepper



We also suggest that you try a selection of fresh organic herbal teas from our garden or a combination of your choice, as a digestive after your plant-based dinner. All teas are served sugar-free or with palm sugar syrup on the side if preferred.

Butterfly Pea

Ginger

Mint

Lemongrass

Rosella

Holy Basil /Talsi

Sweet Basil

Turmeric

Blue Lotus