

Jazz at the Mount People's say

Even though Saturday drew the largest crowd, with Jags Quartet, Friends in Jazz, Upula Madushanka and Funk Avenue featuring Rakitha Wickremaratne, followed by Jean Van Heer Quintet, Kumar De Silva Trio, and the best of the local artistes segment with Jazz venture belting out hit after hit, much to the delight of the appreciative audience ended with a conscious note.

"The vibes of the people at Jazz at the Mount alone says it all", General Manager of the Mount Lavinia Hotel Anura Dewapura said. "They were so eager

to participate and get into the act. There's nothing but support and togetherness." Vocalist and guitarist, known to be a calm and easy going Galkissa Boy however his voice swelters forth is so intense and upbeat swung his audience into a mood of exhilaration, Jerome Speldewinde, was one of the exciting closing night acts who set the tone for this year's Jazz at the Mount with his fabulous version of "What's going on" by Marvin Gaye.

Sunday saw The Jazz Quartet, whom trace its origins to its founder Great Chamberlain, bringing a fresh sound and avid follow-



Billi from Funk Avenue

ing who rarely stopped wanting for more on the night of the event. Jazz

Unlimited's own hand Divya, also kept the festival mood in high spirits. Celebrity guest Mignome Fernando with Growing High brought back the nostalgia to the air that Sri Lanka is in dire need of. Closing the final night of the local artiste segments were the sultry voice of Natasha Ratnayake effortlessly tackled nuances of Jazz, Blues and R&B, along with the soulful vocal style of Dillain Joseph.

"Jazz at the Mount was an interesting experience and we appreciate Mount Lavinia Hotel for taking the initiative to give Sri Lanka a taste of Jazz. Also providing much needed entertainment to the island. And we hope that next year we

could take on an active role to be part of this festival", Chairman of Sri Lanka Tourism Bernard Goonetilleke said.

"Sunday night was the best. The organizing and the atmosphere were fabulous", Murad Ismail, renowned architect in Sri Lanka said. Throughout the two nights of the Festival, both the performing artists and the partying audience paid tribute to Tita Nathanielsz.

"Who would have love to witness the realisation of his long held dream for the JU to present a substantial Jazz event", President of the JU Aruna Siriwardhana said.

"Plans are already underway for 2010's Jazz at the Mount. However, marketing it internationally will begin six months ahead of the game", Anura added.



Rakitha on congas



Jennifer Parlor

Korean food and Kimchi festival

The Korean Residents Association of Sri Lanka will hold the Korean food and Kimchi festival from October 30 to November 8 at Spices Restaurant at the Hilton Colombo Hotel.

In this festival, supported by the Embassy of the Republic of Korea, any Sri Lankan and foreign peo-

ple can enjoy a gourmet of Korean Cuisines and experience a performance of a unique and elegant Korean traditional art and culture. Seven Korean traditional artists from Korea will be invited and present a daily performance in the evening during the festival period. Ambassador of the

Republic of Korea Choi Ki-chul, said that the Korean community in Sri Lanka is proud to present this interesting event and is eager to offer a taste of the delicious and real good Korean food, including a variety of Kimchi, to promote the food culture among the Sri Lankan people.



Ham



Watercress Salad



Argentinean Grilled Pizza

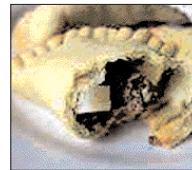
Slow food night

Pizzas consist of more dough and wheat based Italian dishes more popular.

The Governor's Roof Top yesterday was location for the fourth slow food night. An Argentine cuisine distinguishes a cuisine that is essentially urban which Mount Lavinia Hotel is indeed on par with and cosmopolitan from a more traditional, eccentric rural cuisine. The Mount Lavinia Hotel's fourth slow food night had a spread of Argentinean Grilled Pizza, Pasta, Parrilla and beverages to give that special flavour.

The menu consisted of the following, Anti Pasto, Nude Food Grilled vegetable/hummus/mini toasted Focaccia, Baked Empanadas with Beef, Spinach, Ham and Cheese, Watercress Salad, then A sampling of pizzas, four estaciones Olives, ham, tomato and onion, and egg, sweet onion marmalade homemade pancetta and argula, Tomato Basil, Spicy rock shrimp and lobster with roasted peppers and onion, wild mushrooms and truffle essence; From the Grill: Grilled Pork, Steaks, and Sausages served with Chimmi Churri Sauce, Gnocchis ala Crema and finally the Dessert, Tiramisu, Cropes con dulce de Leche, Double chocolate cake with orange caramel.

"The recipes that Chef Leo President of the Slow Food Chapter in Sri Lanka are the finest you will find, straight from the food connoisseurs of Argentina. With these recipes you can feast on the popular flavour and tastes of traditional Argentinean cooking", Anura said.



Argentinean on the house

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The cuisine of Argentina is unique in South America because of its strong resemblance to Spanish, Italian, French and other European cuisines rather than the other Latin American cuisines that we all are familiar with.

Argentina is one of the world's major food producers particularly in meat, wheat, corn, milk beans and even soy beans, the most commonly found white bread makes Argentinean



Mount Lavinia Hotel amongst the REWE Tourist summer 2010 brochures launch of ITS, Jahn Reisen and Tjareborg which started last week. Around 1500 travel agents were involved with this brochure launch. Here the team from Sri Lanka consisting of Sri Lankan Airlines, and Thakshila Galapaththy from Mount Lavinia Hotel flanked by others from the travel trade in Sri Lanka, on the first day at Palma de Mallorca, Spain.

Lebanese Food Festival

Savour the flavours of authentic Lebanese Cuisine when the Galadari Hotel in collaboration with the Ceylon Tourist Board to coincide with the World Spice Festival, will presents the 'Lebanese Food Festival' which will be held from November 9 to the 14 at the Sheherzade Arabic Restau-

rant. The promotion will be on for dinner only. The Feast prepared by the hotels Chef Salih will consist of diverse cuisine from the country and will feature over thirty dishes from Salads, Soups, Kebabs, tandoori and over fifteen delicious desserts. The Menu bringing the best of the Lebanese fare such as Chicken Shawarma, Lebanese Grilled Chicken, Arabic Mezza, Maghuba Rice, Falafel, Kofta Kebabs and Lamb Mosaika to name a few. For dessert one could

try the popular Bak Basa or the Arabic Honey Cake. That's not all, to add to the flavour one can experience being surrounded by the true Lebanese décor, so don't miss out and try out the best in Lebanese cuisine at the Sheherzade Arabic Restaurant of the Galadari Hotel.



Samosa

Carnival time at Cafe 64

Its carnival time at the Galadari Hotel as the final celebrations of the Hotel's 25th Anniversary concludes at the Café 64, pastry shop and terrace.

The Café 64 turns its out door Terrace to a 'carnival theme' with action stations, papara band, DJ music and unbelievable dinner prices Café 64 is the specialty 'quick takes' open from 7 a.m. till midnight, open every day of the year. Guests can enjoy a spicy koftu, a delicious Seafood Fried Rice, the famous Jumbo Hot Dog or a Shawarma.

The Galadari Hotel will indulge its guests with a complimentary ice cream and a welcome drink as the Café 64 terrace takes a carnival atmosphere with calypso music from October 29 to the 31.

