

Mount Lavinia Hotel creates rush



GM Dewapura and Chef Leo with the guest at the Slow Food night



Mount Lavinia Hotel has announced that the month of November in 2009 will be a fabulous month for anyone who is planning to patronize the premier heritage hotel in Sri Lanka. Affordable Lavinia Dream Weddings offers a variety of wedding services for the month, everything from menus to the seat covers, to the welcome drink to any ice carving.

"It is so affordable that we have offered super deals for our special wedding packages. Remember it is only for the month of November", General Manager Anura Dewapura said. "Our network of musicians, florists, photographers and other vendors will provide you with excellent service at reasonable prices. We have selected our vendors carefully because we know who will do the best possible job, providing professional service that we can all depend upon."

The hotel has slashed their prices for the month hence corporate parties

could be indulged in style and indeed for an affordable price.

"We would like to give back to the guests that keep our flag flying", the hotel's

Managing Director Anura Dewapura said. "Corporate party packages for the first 50 guests and you can get 10 in free, corkage free and many more discounts". All one has to do is call their

catering and conventions unit. Many of these services are included in some of the hotels' unique Lavinia Dream Wedding Packages. "If you have something in mind that you don't see on our website, don't assume we are not offering that service. Be sure to ask if there is something you are interested in. Inevitably many wedding services we offer (or have offered in the past) are available for the asking", Anura added.

The Seafood Cove the latest hub near the beach for sensational succulent seafood cuisine with an exclusive selection of fresh

seafood with ones favourite condiments and prepared to their liking, and the incredible atmosphere in a setting that's nothing short of picture perfect. The Seafood Cove will offer 20 percent off on the bill only for the month of November hence the special savings and extra value. "A 15 percent discount is available to all American Express credit card holders at Seafood Cove", Anura said.

Lebanese Food Festival Egyptian Chef flown down



Chef Walid Mohamed Roshdy Wahid

The Galadari Hotel who is one of the many hotels participating in the world spice food festival will host the Lebanese Food Festival from November 9 to the 14 at the Sheherzade Arabic Restaurant.

Savour the flavours of authentic Lebanese Cuisine as chef Walid Mohamed Roshdy Wahid who is flown in from Egypt will show case his culinary skills and dish out some of the best dishes from the Middle East.

The Feast prepared by chef Wahid, will consist of diverse cuisine from the country and will feature over thirty dishes from Salads, Soups, Kebabs, Tandori and over fifteen delicious desserts.

The Menu bringing the best of the Lebanese fare such as Chicken Shavarma, Lebanese Grilled Chicken, Arabic Mezze, Magdala Rice, Falafel, Kofta Kebabs, Lamb Mosaka to name a few.

For dessert you could try the popular *Bak Basha* or the Arabic Honey Cake and many more items.

That's not all, to add to the flavour one could 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. The promotion will be on for dinner only.

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Cuban spice festival

know-how with specialty chefs from around the world.

The spectacular highlight which will bring a distinct flavour to the festival is the Global Spice Food Village to be held from November 6 to the 8 at the Galle Face Green from 6.30 p.m. to 12 midnight.

Altogether eighteen Colombo based hotels and restaurants will participate at the Food Village at the Galle Face Green manning stalls with 21 signature chefs specializing in various cuisines of the world.

The spread will consist of *Empanadas*-fish patties with salsa carlitos, spiced up with black peppercorns,



bayleaves and thyme. *Chicharrones*-crispy fried chicken and manioc tossed in a sweet chili Sauce with garlic and cumin mojo.

Then there is the *Nachos Fiesta* with roasted root vegetable chilli over paprika dusted popcorn, topped with coriander, onion and bean salad and many more mouth watering dishes that one will be dying to have.



The Mount Lavinia Hotel will showcase a range of Cuban Food as part of the World Spice Food Festival, which was initiated in 2005 as an annual event based on Sri Lanka's reputation of being an island abundant in spices, to create more dining opportunities for visitors to the country, while providing an opportunity for the Sri Lankan culinary fraternity to exchange culinary



One of the delights that will be available at the Food festival

VVIPs on visit to Sri Lanka

The president's objective to visit the country was to enhance and strengthen bilateral economic ties with the two countries

President of the Republic of Bulgaria Georgi Parvanov was welcomed by Anura Dewapura. The president's objective to visit the country was to enhance and strengthen bilateral economic ties with the two countries. He was accompanied by a Bulgarian delegation to the dinner held at the Mount Lavinia Hotel. Here, the president signing the hotel guest book as Anura looks on.

Taj Samudra, Colombo also welcomed President Parvanov and Madam Zorka Parvanova in grand style over a red carpet. In depiction of Sri Lanka's rich cultural heritage, the first family and the business delegation from Bulgaria was greeted at the porch by an



President of Bulgaria Georgi Parvanov signing the hotel guest book at Mount Lavinia Hotel with GM Anura Dewapura

enchantly dressed elephant and led into the hotel with the captivating performances of Kandyan dancers. The welcome followed the traditional lamp lighting ceremony and the President was whisked away to his ultra modern Presidential Suite overlooking the azure waters of the Indian Ocean. Foreign Minister of the Russian Federation Sergei V. Lavrov and his delegation

were warmly welcomed by Vice President of Leisure and General Manager Chandan Mohotti to the Galle Face Hotel on Monday. This was the first occasion a Russian Foreign Minister visited Sri Lanka during the history of 52 years of diplomatic ties between Russia and Sri Lanka relations. The Minister and the delegation stayed at the Galle Face Hotel. The tradi-

The HEAT continues...

This is her second stint with Aquarius at the Margarita Blue.

She will be joined shortly by another dynamic Filipino singer. Aquarius have also made a line-up change, bringing in Sanjeeva Udayanahewa as replacement for keyboardist Ray.

Sanjeeva is also a flamboyant frontline singer, with years of experience, having first performed with Dream team.

He was also a member of Red Serendib that played in Oman and the Maldives. Later, he had his own group, Spark, and did a two-year stint in Dubai.

With Sanjeeva in the scene, plus two Filipino female singers, the atmosphere at the Margarita Blue will certainly heat up to the maximum as the season approaches.

The Margarita Blue is open seven days a week from 11.00am to midnight on week days and from 11.00am to 2.00am on weekends and is open for Lunch and Dinner. Happy Hour is from 12 noon to 1.30pm and 7.00pm to 8.00pm.

The Pub offers games such as Darts, Snooker and Pool while you enjoy the best and latest in sports on giant screen.

Sanjeeva Udayanahewa

Argentinean Slow Food tasting

Anti Pasto: Nude Food Grilled Vegetable/hummus/mini, toasted focaccia, Baked Empanadas with Beef, Spinach, Ham & Cheese, Watercress Salad; then A sampling of pizzas: 4 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 Chimni Chur-

ri Sauce, Gnocchis ala Crema and finally the Dessert: Tiramisu, Crepes con dulce de Leche, Double chocolate cake with orange caramel. Chef Leo states, "Slow Food makes one rediscover the flavours and savours of global cooking and banish the degrading effects of fast food."

Over 40 guests experienced Argentinean cuisine prepared in a very unique manner. Cocktails were at a fabulous location namely Governor's Roof Top and the dinner convened at the Maitland State Room.

Slow Food Colombo is one of the many Slow Food chapters in the world. If you would like to join Slow Food Colombo please call Chef Leo at the Mount Lavinia Hotel. After joining Slow Food Colombo, you will be contacted via email about upcoming events and tastings that occur each month.



President Parvanov lighting the ceremonial oil lamp at Taj Samudra Colombo



Foreign Minister of the Russian Federation Sergei V. Lavrov lighting the ceremonial oil lamp