

Authentic Chinese flavours at Schezuan House

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Szechuan House offers customers both a restaurant serving authentic cuisine as well as a fresh seafood shop

Szechuan House is a restaurant specialising in authentic Chinese cuisine, located in Battaramulla. The focus is on seafood as well as on creating dishes which represent the authentic tastes of different styles of cuisine within China.

Seafood reigns supreme with fish, lobster, crab, prawns cuttlefish as well as other unusual additions – scallops, oysters, clams and mussels. Szechuan House is also probably the only restaurant in the country to serve Sting ray as an item on the menu. Among the non-seafood dishes that have become favourites is Peking Duck, which can be ordered ahead.

Combining a seafood shop downstairs which sells the freshest seafood, and a restaurant, Szechuan House has brought a taste of China to Battaramulla.

The dishes are prepared by a team of chefs, including Chinese chefs, led by Chef Lee Hai Ping who has gained wide experience working in many countries and who is certified by the Chinese High Commission as a teacher of the culinary arts of China. Under his guidance, dishes which represent the wide range of cuisines found in China are prepared using local fresh produce and Chinese spices, herbs and condiments. Schezuan food which can be very spicy with the addition of schezuan chillies is a top favourite, and other cuisine represented on the menu include Cantonese, Peking and Shanghai styles.

The open kitchen concept allows diners to watch the chefs at work while their food is being prepared, creating an engaging interaction between chefs and patrons. Szechuan House which is open for both lunch and dinner, has a capacity to accommodate upto 80 pax as well as a private function room for small groups of upto 12 people.

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