

# Chic and elegant: The Avenue



The Avenue creates a sophisticated vibe, offering delectable cuisine.

The Avenue, Colombo's latest fine-dining restaurant on Alfred House Avenue opened its doors to patrons. Co-founded by Shanika Nanayakkara, Chef Oshan Jayasundara and Chef Charitha Pathiranage, the restaurant will specialize in high-quality fusion food, with consistency, processed from fresh ingredients, while giving diners the true essence and feel of international cuisine.

The appearance is what captures the attention of this newly opened food venue. It features an ambience that is sophisticated with a modern rustic vibe. The restaurant's natural and soothing character along with luxurious finishes has a fine balance between warm and chic. The subtle tones of the wooden furniture and pieces of modern sofa are surrounded by pictures of musicians depicted in caricature and line art, making it a space to relax and wind down.

The restaurant can accommodate up to 120 guests, while The Avenue also has a private dining area, which can cater to about 30 people. The restaurant's

founders said that they have created a brand that sets it apart for its standard, so that the restaurant becomes a place that people would naturally choose to enjoy a fine meal in a relaxed interior with family and friends.

The menu has many familiar favorites inspired by American, Asian, Italian, and French cuisine. The familiar comfort food range of juicy burgers, sandwiches, and pasta are available, while some of their signature specials on the menu include the Hungry Man's Burger, Red Snapper beurre blanc, Margarita Pie and Bang Bang Shrimp. Among the main highlights is 'melt in your mouth tender steak', which is from the familiar T-bone and Rib-eye, to the less familiar Porterhouse and Tomahawk, that can be enjoyed at The Avenue.

The farm to the table philosophy of The Avenue co-founders allows them to place value in what is available regionally thereby supporting the regional agricultural industry in a sustainable manner.

Hailing from culinary and catering backgrounds, Shanika, Oshan and Charitha said that they will be dedicated to give attention to detail, from the freshness of regionally grown micro greens to the internal temperatures and gradation of meat and tuna. In this way, The Avenue aims to maintain high standards in the quality of their dishes, and bring in a sense of consciousness and care into the culinary experiences.

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*Opening Hours: 10am-3pm, 5pm-11pm daily*