Colombo Cuisine

Posted on

MIRRORING its heritage, Colombo is a melting pot of flavors and international cuisines, with ample opportunities to sample foods from Europe and Asia as well as Sri Lanka’s own delicious fare. Even its everyday foods reveal the influences of previous foreign inhabitants: British-style afternoon tea, for example, is now bedded firmly in Sri Lanka custom and is particularly enchanting taken on a veranda overlooking the deep blue sea.
Today you’ll find Japanese, Chinese, German, Italian, French, Indian, Moghul and Sri Lankan restaurants in Colombo. Sashimi, Chop Suey, Schnitzel, Cannelloni, Crepes, Buriyani, Rice and Curry with sambols and much more will satisfy any appetite. Smaller restaurants tend to specialize in one or two foreign flavors and nearly always include fresh seafood on t· er menus. Some of the hotels periodically feature foreign food festivals and regular lunch or dinner buffets.

Prices? You’ll find dining out a peasant surprise, not only for the sensor experience but for the reasonable prices. You’ll !)ay from a dollar or two for a generous rice and curry lunch and up to US$ 12-15 for a succulent lobs er dinner. This month we’ve highlighted some of Colombo’s fine eateries. Here, as at many hotels and restaurants about the city you’ll need some time to try a few, so kickback and enjoy Colombo’s sights and savories.