

# Colombo Cuisine



Photo courtesy: Thilak Seneviratne

LIKE its heritage, Colombo is a melting pot of flavors and international cuisines; as well as, of course, with ample opportunities to sample Sri Lanka's own delicious fare. Even its everyday foods feature left-overs 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. Some of the hotels feature periodic foreign food festivals and regular lunch or dinner buffets. 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 their menus. Prices? You'll find dinning out a pleasant surprise, not only for the sensory experience but for the reasonable prices. You'll pay from a dollar or two for a generous rice-curry lunch and up to US\$ 12-15 for a succulent lobster dinner. This month we've highlighted some of Colombo's fine eateries. Here, as at many hotels and restaurants about the city, you'll find fine food, courteous service and a relaxing environment. You'll need some time to try a few, so kick back and enjoy Colombo's sights and savories.