

European Chef Mats to create magic at the Mount Lavinia Hotel



Chef Mats will create exciting and innovative dishes at Mount Lavinia Hotel with both colour and design totally inspired by the richness of centuries old Scandinavian culinary traditions.

Scandinavian food is simple, satisfying and also healthy since locally grown produce is the integral part of a dish. Yet in the last few decades borrowed luxuries from other culinary cultures have enriched their food culture with a host of exciting dishes. As Anura Dewapura, General Manager Mount Lavinia Hotel states, “the last decade Europeans have gained reputation and indeed wins, particularly the renowned Bocuse d’Or Competition dubbed as the Olympic Games of Cooking, hence it was justifiable why we needed a European Chef in Sri Lanka.”

Mats Petersson will be the master- mind behind the magical ambience that will be created in the new age at Mount Lavinia Hotel. Director Culinary Operations, Chef Mats has over 30 years of experience in the best restaurants and five star hotels in Scandinavia. Working for Operakallaren with famous Chef late Werner Fogle, his work also took him to the Sheraton Hotels and Grand hotel in Denmark, Sweden, and Savoy and indeed the Berkeley Hotels in UK. He is a member of the Confrerie Saint-Etienne Alsace, Chaine de Rotisseur and was head judge for the National Young Chef competition in Sweden.

Scandinavian favourites like Gravlax with mustard sauce, Nor- dic Char Prune-Stuffed Pork Roast standing side-by-side with Pickled Herring and Norwegian Salmon and to bring out the sweet tooth, favourites like Swedish Pancakes to Black Pepper Cheesecake with blanched peppercorns will be on the cards.