Graze Kitchen introduces Hawkers’ Market

Posted on
Enjoy succulent food from ‘Get Roasted at
Graze Kitchen!’selection

Executive Chef Kazi Hassan at Hilton Colombo has taken the initiative to bring guests one of the most expansive and interesting spreads from around the world. “We are constantly on the lookout for interesting dining concepts to add on to our current line-up,” he said.

The Graze Kitchen turns into a hawker street every Monday from 7pm to 10.30pm with so much colour and flavour. Featuring more than 75+ authentic street food, this offering aims to bring the world’s great food capitals under one roof. Indulge in the best local delights from some of the top food cities in Asia such as Indonesia, Malaysia, Thailand, Vietnam, China, Japan, India, Sri Lanka and extending into Istanbul too.

‘Go Local, Go Organic’ has plenty of healthy options to
choose from

‘Go Local, Go Organic’ is an upgraded and reduced price offering at Graze Kitchen where diners can enjoy a dedicated organic and healthy section on the salad buffet; composed of salads, fresh cut market organics like gotukola, manioc, sweet potato and a vegetarian section at the Indian pod. This is in addition to the international lunch buffet prepared by the specialty chefs. Both street food and organic food buffets are priced at 2,888 rupees per person. Further, Chef Kazi talks about ‘Get Roasted at Graze Kitchen!’ “We have upgraded our dinner buffet menu with this feature at the regular dinner price of 3,888 rupees per person. Imported Australian air flown fresh meat will be served from the Western section in the restaurant. Slow roasted Australian Prime beef rib along with accompaniments, Oak smoked roasts and Harissa basted slow roasted leg of lamb with accompaniment to name a few which will be at the carvery on a rotation’.