

International flavour at Graze Kitchen



A delightful array of sushi

The latest culinary venture at, Hilton Colombo, the Graze Kitchen introduces diners to delights from around the world. The multi-faceted all-day dining restaurant received a facelift to create an artistic display of cuisine from different countries.

Action stations throughout the restaurant transport you from one country to another. The experience incorporates cuisine from India, Italy, France, China, Taiwan, Japan and flavours from across Sri Lanka. The cuisine served at Graze Kitchen is carefully created to offer diners an authentic experience through chefs specialising in the respective cuisine and under the guidance of Chef Kazi Hassan, Executive Chef at the Hilton Colombo.

In a special tour of the restaurant Chef Kazi, introduced the chefs in charge of

each cuisine. Sri Lankan Chefs Chamlie, Amila, Ranjith and Kusum showcase the varied tastes of the Island from North to South. The international team of chefs at Graze Kitchen include Chinese Chef Min Yu, Thai Chef Treeapong, Japanese Chef Hikaru, Italian Chef Massimo, Indian Chef Chandan and Assistant Indian Chef Anil.



Desserts inspired from across the globe

The Japanese sushi and sashimi are displayed with a nod to Japanese culture. The salad bar with a choice of hydro grown lettuce offers diners the choice of preparing their own salad. The wontons, dumplings and dim sum in authentic varieties are available at the Thai and Chinese stations. The Italian action station with pizzas, spaghettis and pastas is arranged to represent a homely Italian kitchen. Desserts from the many cultures are also displayed in an artistic manner.

Although the main attraction is the intercontinental buffet, a la carte is also an option. There are booths as well as alfresco seating for dining. The unique concept of the Graze Kitchen's is to provide a fresh, lively experience of dining, where diners communicate with chefs. Thus, they are treated to an unforgettable gourmet experience.