

Jaffna Food Festival at Grand Oriental Hotel



(L-R): Deshani Perera, Public Relations and Sales Executive, Eranda Herath, Executive Chef, Lalin Adhikari, General Manager and Thusha Nandakumar, Sales and Marketing Manager of GOH

Grand Oriental Hotel organised a delicious buffet of Jaffna Cuisine at Harbour Room, the hotel's popular international restaurant, which has stunning views of Colombo Harbour.

Keeping in mind the delicious authenticity and origins of Jaffna cuisine, the dinner buffet menu was specially curated by Chef Chandru with focus on the Yaal Suvai or six tastes of yaal. With excellent knowledge and experience in the Northern peninsula's distinct fare, Chef Chandru prepared a Jaffna Dinner Buffet infused with aromatic, traditional spices. The traditional Odiyil Kool dish and a variety of Dosa including the onion, paper and ghee dosa were served. The buffet included various types of pittu. Sura Varuvel and Thurukke Varuvel were some Jaffna fish curries served.

Sweet delights from the North such as Jaffna Ice Cream and Kesari were relished.