Kaema Sutra dishes up Sri Lankan delicacies in Hong Kong

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Chef Dharshan Munidasa with his team from Kaema Sutra

Kaema Sutra, the unique contemporary Sri Lankan restaurant, was invited to host a ten-day pop-up event at the Hong Kong Jockey Club. Kaema Sutra is the culinary creation of Chef Dharshan Munidasa and Jacqueline Fernandez.

One of Asia’s oldest membership clubs, the Hong Kong Jockey Club is known to conduct several annual promotions with overseas guest chefs. The club has hosted three-star Michelin Chefs such as Alain Passard and Massimo Bottura. This was the first time ever that the club has featured Sri Lankan cuisine in its restaurants. The event saw Chef Dharshan and his team plating up some of Kaema Sutra’s signature dishes including the giant Two-Egg Hopper, the à la minute Ambulthial, the Porksicle and, of course, the Lamprais. Also featured were many Sri Lankan favourites such as Pol Roti, Kiribath, and Pol Sambol.

“This was indeed the longest overseas pop up we have ever done and I was very proud to be able to showcase Sri Lankan cuisine to another part of the world,” said Dharshan Munidasa of this experience. “It was also a great opportunity for my team to cook in an overseas kitchen which is not something most local restaurant staff

get to experience.”

While in Hong Kong, the team visited Island Shangri–La. This was as a means of familiarising themselves with the brand in preparation for Kaema Sutra’s upcoming move to Shangri-La Colombo, the first luxury hotel brand to enter Sri Lanka.