L.A.B AND GRAZE KITCHEN

Posted on



L.A.B., the lounge and bar, reflects a theme of a rainforest.



The exuberant entrance to the Graze Kitchen.

With warm natural earthen tones, the L.A.B and Graze Kitchen at the Hilton Colombo seamlessly blend to provide wonderful dining and socializing spaces serving delicious cuisine and delectable beverages.

Words Udeshi Amarasinghe. | Photographs Menaka Aravinda.

As you walk towards the L.A.B, furnishing all blend together with the from Wednesday to Saturday from which is the lounge and bar, you are impressed by the views of the lotus pond and greenery visible outside. The theme of L.A.B is of a rainforest with tall columns clad with silk-laminated glass panels and tree formations on the ceiling with furniture and carpeting in warm natural earthen color tones. To height- en this experience there are metal sculptures of animals placed within the space. The highlight is the massive wooden structure that is similar to a tree trunk and branches that encom- pass the bar area. The seating and the lighting to create a beautiful ambience. Seating has been arranged in a way

so that guests can enjoy the full view of the lotus pond, which provides a tran-guil setting. For those who wish for privacy, there is a secluded area near the bar.



The center-piece seating feature provides views of the tranquil pond and upper lobby area.

L.A.B is a space where one can come either during the day or in the evenings to enjoy the relaxing ambience to socialize with friends, host informal business discussions, work or simply relax and enjoy some guiet time. High Tea is served every day from 3-6pm, and a live band plays 7.30pm onwards that enlivens the atmosphere. The food served at the L.A.B ranges from snacks to complete meals reflecting fusion, Western and Asian cuisine. Contactless menu cards are provided in line with the requirements of the 'new normal'. In terms of beverage, guests have a selection to choose from, various types of spirits, wines, cocktails, mocktails, juices and much more served in one- of-a-kind glass wear and elegant porcelain. The signature cocktail at the Bar is the Cosmopolitan. Specialty coffees and teas are served with unique presentations. L.A.B is the ideal setting for pre-dinner drinks, where guests can then proceed to Graze Kitchen for dinner.

As you walk towards the L.A.B, which is the lounge and bar, you are impressed by the views of the lotus pond and greenery visible outside.



The highlight is the wooden structure that is similar to a tree in the bar area.

Graze Kitchen is the all day dining restaurant at the Hilton Colombo. It is a multifaceted restaurant showcasing a live and interactive dining experi- ence and the concept is to eat small portions of food throughout the day rather than formal meals. The nature inspired contemporary design contin- ues in the Graze Kitchen as well. The birds nest inspired chandelier with four distinct venue spaces that offer guests different ambient and visual cues, lighting that changes from day to night to create a subtle change in mood and environment. The interior is spacious and inviting with the food displayed in pod-shaped show kitch- ens reflecting various international cuisines. In line with health and safety guidelines, protective screens are

placed in front of each pod so that the meals are prepared within and served by the chefs to individual guests.

The pods are arranged with starters, Italian and Western cuisine, Japanese, Indian, Chinese and other Asian cuisines as well as Sri Lankan dishes with a central spread of exquisite desserts. The chefs also prepare certain dishes a la minute. The highlight on Saturdays is the Endless High Tea concept that is featured for lunch. On Sundays, thematic lunches are organized and can range from Washoku (Japanese) to Mediterranean, Singaporean/ Malaysian, to German. Graze Kitchen serves an exquisite international buffet for dinner as well. An a la carte menu is also available for those who wish to enjoy a simpler delectable meal.

While tables are arranged in the open space for a lively ambience,

private cubicles are also available for those who wish to dine away from the rest. The large seating capacity also includes two private dining rooms, which are ideal venues for small

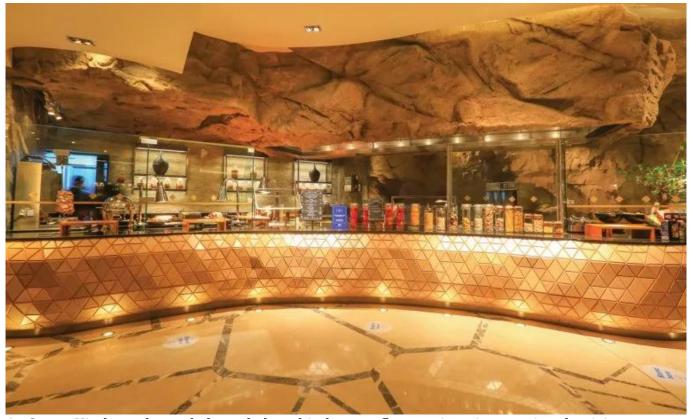
meetings and gatherings. Guests can select their own wine from the wine cellar at the restaurant. In addition to the show kitchen experience there is alfresco dining on the deck as well.

Once guests have enjoyed their meal at the Graze Kitchen, they can retreat once again to the L.A.B and enjoy a coffee amidst the serenity of the setting with lively music.

L.A.B and Graze Kitchen Hilton Colombo

2, Sir Chittampalam A Gardiner Mawatha Colombo 2; (+94 11) 249 2492

L.A.B: hiltoncolombo1.com/ restaurant/lab; Graze Kitchen: hiltoncolombo1.com/ restaurant/graze-kitchen



At Graze Kitchen, the pod shaped show kitchens reflect various international cuisines.

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The private dining spaces.



The dessert counter with the birds nest inspired chandelier.